

JuJu's Catering

OWNER: KALA BRIDGES

706-498-3417

JUJUSCATERING@OUTLOOK.COM

***ALL MENUS LISTED ON THE WEBSITE DO NOT INCLUDE TAX, DINNERWARE, SERVICE OR SET-UP. ***

JUJU'S CATERING IS HERE FOR ALL OF YOUR CATERING NEEDS. PICK-UP, DELIVERY, & FULL-SERVICE OPTIONS AVAILABLE. WE WOULD LOVE TO COLLABORATE WITH YOU TO BRING YOUR VISION TO LIFE AND CREATE A MENU THAT YOUR GUESTS WILL RAVE ABOUT!

FULL SERVICE INCLUDES

- *MENU SELECTED*
- *FOOD PREPARATION*
- *DELIVERY & SET-UP/DESIGN BUFFET & FOOD STATIONS*
- *MANAGEMENT OF ALL FOOD AND NON-ALCOHOLIC BEVERAGE STATIONS*
- *BREAK-DOWN & CLEAN-UP OF ALL ITEMS BROUGHT IN BY JUJU'S CATERING*
- *HARD PLASTIC DINNERWARE AVAILABLE FOR ADDITIONAL FEE *
- *BUSING TABLES & CAKE CUTTING AVAILABLE FOR ADDITIONAL FEE. *

DELIVERY INCLUDES

- *DELIVERY FEE*
- *MENU SELECTED*
- *FOOD PREPARATION*
- *ALL FOOD WILL BE IN DISPOSABLE TRAYS*
- *HARD PLASTIC DINNERWARE AVAILABLE FOR ADDITIONAL FEE *
- *DISPOSABLE CHAFFING DISHES & UTENSILS AVAILABLE FOR ADDITIONAL FEE. *

PICK-UP INCLUDES

- *MENU SELECTED*
- *FOOD PREPARATION*
- *ALL FOOD WILL BE IN DISPOSABLE TRAYS*
- *HARD PLASTIC DINNERWARE AVAILABLE FOR ADDITIONAL FEE *
- *DISPOSABLE CHAFFING DISHES & UTENSILS AVAILABLE FOR ADDITIONAL FEE. *

FINAL GUEST COUNT IS DUE 30 DAYS PRIOR TO THE EVENT. AT THIS TIME, YOU MAY NOT DECREASE YOUR HEADCOUNT BUT YOU ARE ALLOWED TO INCREASE IF NEEDED. FINAL CUT-OFF FOR HEADCOUNT IS TWO WEEKS PRIOR TO THE EVENT. YOUR FINAL PAYMENT WILL BE DUE AT THIS TIME.

23 CORINTH CHURCH ROAD
ROYSTON, GA 30662

JuJu's Catering

CREATE YOUR OWN OPTION #1

Choice of Poultry or Pork

2 Sides

Bread

Beverage

\$12.25 Per Person + \$0.86 TAX 7% = \$13.11

CREATE YOUR OWN OPTION #2

Choice of Beef

ADDITIONAL FEE FOR PREMIUM BEEF

2 Sides

Bread

Beverage

\$14.50 Per Person + \$1.02 TAX 7% = \$15.52

CREATE YOUR OWN OPTION #3

Choice of Seafood

2 Sides

Bread

Beverage

\$14.50 Per Person + \$1.02 TAX 7% = \$15.52

ADDITIONAL ADD-ON OPTIONS

SMALL BITE HORS D'OEUVRE

\$1.50 + \$0.11 TAX 7% = \$1.61 PER PERSON

PREMIUM SMALL BITE OR DIP HORS D'OEUVRE

\$2.50 + \$0.18 TAX 7% = \$2.68 PER PERSON

BIGGER BITE HORS D'OEUVRE

\$3.50 + \$0.25 TAX 7% = \$3.75 PER PERSON

FUN FAVORITE HORS D'OEUVRE

\$4.50 + \$0.32 TAX 7% = \$4.82 PER PERSON

POULTRY OR PORK

\$5.25 + \$0.37 TAX 7% = \$5.62 PER PERSON

SEAFOOD OR BEEF

\$7.50 + \$0.53 TAX 7% = \$8.03 PER PERSON

*ADDITIONAL FEES APPLY FOR PREMIUM BEEF OPTIONS. *

SIDE OR SALAD

\$2.50 + \$0.18 TAX 7% = \$2.68 PER PERSON

BEVERAGE

\$1.50 + \$0.11 TAX 7% = \$1.61 PER PERSON

DESSERT

\$3.00 + \$0.21 TAX 7% = \$3.21 PER PERSON

HARD PLASTIC DINNERWARE

\$2.50 + \$0.18 TAX 7% = \$2.68 PER PERSON

*WHITE DINNERWARE/NAPKINS, SILVER UTENSILS, CLEAR CUPS. *

*JUJU'S DOES NOT OWN OR SUPPLY CHINA.

VISIT THE PRISSEY PLATE COMPANY FOR ALL OF YOUR PLACE
SETTING NEEDS. *

WWW.THEPRISSEYPLATECOMPANY.COM

SET-UP, FUEL, & LABOR FEES

SET-UP FEE INCLUDES ALL DÉCOR, SERVING DISHES, UTENSILS,
CHAFFING DISHES USED ON BUFFET. DOES NOT INCLUDE
FRESH FLORALS, GREENERY OR LINENS + \$250.00.

FUEL CHARGE + \$150.00

*BASED OFF OF EVENTS 50 MILES OR LESS FROM OUR
LOCATION. *

50 GUESTS

+ \$400.00 LABOR CHARGE

75 GUESTS

+ \$600.00 LABOR CHARGE

100 GUESTS

+ \$800.00 LABOR CHARGE

125 GUESTS

+ \$1,000.00 LABOR CHARGE

150 GUESTS

+ \$1,200.00 LABOR CHARGE

175 GUESTS

+ \$1,400.00 LABOR CHARGE

200 GUESTS

+ \$1,600.00 LABOR CHARGE

250 GUESTS

+ \$1,800.00 LABOR CHARGE

SERVICE ADD-ONS

CAKE CUTTING \$100.00

BUSING HARD PLASTIC \$400.00

BUSING CHINA \$600.00

*JUJU'S WILL SCRAPE & CRATE DISHES WHEN USING CHINA.
IF WASHING & SANITIZING IS NEEDED ADDITIONAL FEES
APPLY.

JuJu's Catering

A la carte

TAXES, DINNERWARE, & SERVICE NOT INCLUDED

<p><u>BEEF</u></p> <p>**INDIVIDUALLY PRICED \$7.50 PER PERSON**</p> <p>Thin Carved Eye Round Roast Braised Beef Brisket Slow Cooked Roast & Gravy Hamburger Steak w/ Onions</p> <p><u>PREMIUM BEEF UPGRADE</u> **ADDITIONAL FEES APPLY**</p> <p>Carved Beef Tenderloin + \$12.00 Per Person Carved Prime Rib \$10.00 Per Person Carved Ribeye Loin + \$7.00 Per Person</p> <p><u>SEAFOOD</u></p> <p>**INDIVIDUALLY PRICED \$7.50 PER PERSON**</p> <p>Garlic Butter Shrimp Chilled Jumbo Shrimp Cocktail Charleston Style Crab Cakes Salmon w/ Lemon Dill Butter Sauce Salmon w/ Caper Cream Sauce Baked Whitefish w/ Cajun Butter</p>	<p><u>POULTRY</u></p> <p>**INDIVIDUALLY PRICED \$5.25 PER PERSON**</p> <p>Grilled Chicken Tenders Fried Chicken Tenders Bone-In Fried Chicken Chicken Parmesan Grilled Chicken Marsala Herb Roasted Chicken Quarters Lemon Pepper Chicken</p> <p><u>PREMIUM CHICKEN UPGRADE</u> **ADDITIONAL FEES APPLY**</p> <p>Creamy Lemon Chicken Piccata + \$1.00 Grilled Chicken w/ Honey Bacon Glaze + \$1.00 Grilled Chicken w/ Lemon Basil Sauce + \$1.00 Loaded Chicken w/ Cheese, Bacon, & Ranch + \$1.00 Creamy Spinach & Mushroom Chicken + \$1.00</p> <p>DIPPING SAUCES \$0.25 EACH PER PERSON: RANCH, SWEET HEAT BBQ, HONEY MUSTARD, BUFFALO, GARLIC PARMESAN & KOREAN BBQ</p>
<p><u>PORK</u></p> <p>**INDIVIDUALLY PRICED \$5.25 PER PERSON**</p> <p>Smoked Pork Loin Garlic Roasted Pork Loin Char-Grilled Center-Cut Smoked Boston Butt Baked Ham Grilled Pork Marsala Rosemary Balsamic Pork Loin</p>	<p><u>Bread</u></p> <p>**INDIVIDUALLY PRICED \$0.50 PER PERSON**</p> <p>Garlic Bread Yeast Rolls Biscuits Cornbread Hawaiian Rolls Whipped Butter + \$0.25 Assorted Jams, Jellies, & Honey + \$1.00</p>
<p><u>SALADS</u></p> <p>**INDIVIDUALLY PRICED \$2.50 PER PERSON**</p> <p>Garden Salad Spring Mix Salad Strawberry Spinach Salad Apple Walnut Salad Caesar Salad Greek Salad Tomato Cucumber Onion Salad JuJu's Original Bow-Tie Pasta Salad Tomato Basil Pasta Salad w/ Parmesan Vinaigrette Vegetables w/ Parmesan</p>	<p><u>VEGETABLES</u></p> <p>**INDIVIDUALLY PRICED \$2.50 PER PERSON**</p> <p>Southern Style Green Beans Roasted Baby Carrots Sautéed Assorted Vegetables Fresh Collard Greens Sautéed Broccoli Roasted Brussels Sprouts Grilled Asparagus Sautéed Fresh Green Beans Southern Style Cream Corn Black Eyed Peas</p>
<p><u>POTATOES, PASTA, & GRITS</u></p> <p>**INDIVIDUALLY PRICED \$2.50 PER PERSON**</p> <p>Macaroni & Cheese Pimento Cheese Mac & Cheese Jalapeño Cheddar OR Pimento Cheese Grits Loaded Bacon, Cheesy, Ranch Potatoes Mashed Potatoes Garlic Mashed Potatoes Roasted Red Potatoes Roasted Savory Sweet Potatoes</p>	<p><u>CASSEROLES</u></p> <p>**INDIVIDUALLY PRICED \$2.50 PER PERSON**</p> <p>Squash Casserole Broccoli Casserole Hashbrown Casserole Green Bean Casserole Sweet Potato Casserole Twice Baked OR Loaded Potato Casserole Vegetable Medley Casserole Cabbage Casserole</p>

JuJu's Catering

Hors d'oeuvres

TAXES, DINNERWARE, & SERVICE NOT INCLUDED

<p>GRAZING BOARDS/THEMED BARS **INDIVIDUALLY PRICED PER PERSON** Garden Vegetables w/ Ranch \$1.50 Boiled Peanut Bar (Regular or Cajun) \$2.50 Seasonal Fruit \$2.50 Domestic Cheese \$2.50 International Cheese \$3.50 Olive Bar w/ Assorted Olives, Dipping Oil & Bread \$3.50 Pickle Bar w/ Assorted Pickles \$3.50 Nacho Bar w/ Salsa & Cheese Dip \$3.50 Mashed Potato or Mac & Cheese Bar \$3.50 Pretzel Bar w/ Assorted Mustard or Cheese \$4.50 Assorted Charcuterie \$4.50 Assorted Charcuterie + Small Fruit \$5.50</p> <p>Ultimate Grazing Board: Fruit, Vegetables, Domestic Cheese, & Charcuterie \$10.75</p>	<p>SMALL BITES **INDIVIDUALLY PRICED \$1.50 PER PERSON** Pimento Cheese Crostini Pimento Cheese Crostini w/ Bacon Pepper Jack Pimento Cheese Crostini Goat Cheese w/ Fig OR Strawberry Preserve Crostini Strawberry Basil & Balsamic Crostini Bruschetta Crostini Caprese Crostini Whipped Ricotta Crostini Cream Cheese w/ Pepper Jelly Crostini Strawberry Brie & Honey Crostini Boursin & Mushroom Crostini Mini Avocado Toast Bacon Ranch Deviled Eggs Cajun Deviled Eggs Open Faced BLT Open Faced Tomato Bacon Sandwich Open Faced Cucumber Dill Sandwich Open Faced Pimento Cheese Sandwich</p>
<p>PREMIUM SMALL BITES **INDIVIDUALLY PRICED \$2.50 PER PERSON** Mini Quiche Sausage Ball Pigs-in-a-blanket Chef's Boujee Boiled Eggs Marinara Meatball JuJu's Original w/ Grape & Celery Chicken Salad Bite Lemon Basil Chicken Salad Bite Cucumber Dill Chicken Salad Bite Cranberry Pecan Chicken Salad Bite Shrimp Cocktail Shooter Shrimp & Crab Crostini Shaved Beef & Arugula Crostini Smoked Salmon Crostini w/ Cream Cheese & Caper Lemon Basil Salmon Crostini</p>	<p>DIPS **INDIVIDUALLY PRICED \$2.50 PER PERSON** Hot Baked Pimento Cheese Hot Spinach & Artichoke Cold Spinach Hot Shrimp & Crab Hot French Onion Jalapeño Popper Layered Taco Mexican Street Corn Caramelized French Onion Loaded Potato Pimento Cheese Buffalo Chicken Cowboy Caviar Hummus</p>
<p>BIGGER BITES **INDIVIDUALLY PRICED \$3.50 PER PERSON** Mini Chicken Pot Pie Pulled Pork Slider Mini Country Ham Biscuit Meatloaf Slider Chicken Mini's on Hawaiian Roll Mini Chicken Biscuit Mini Chicken Salad Croissant Ham & Cheese Slider Turkey & Cheese Slider Meatball Slider Philly Cheesesteak Slider Cheeseburger Slider Mini Hot Dogs or Mini Corn Dogs Beef & Horseradish Slider Mini Chicken & Waffle</p>	<p>FUN FAVORITES **INDIVIDUALLY PRICED \$4.50 PER PERSON** Mini Crab Cakes Fried Green Tomatoes Fried Okra Boat w/ Pimento Cheese Deep Fried Deviled Eggs Fried Mac & Cheese Bites Grilled Cheese Station w/ Soup Shooters (TOMATO, POTATO, & CHICKEN NOODLE) Deep Fried Oreos Mini Funnel Cakes Caramel Apples Freshly Made Cotton Candy Cones Freshly Made Popcorn w/ Assorted Salts & Toppings MOST ITEMS MUST BE COOKED ON-SITE. VENUE MUST APPROVE USE OF SMALL FRYERS, EQUIPMENT AND/OR HOT PLATES.</p>

JuJu's Catering

Beverages & Desserts

TAXES, DINNERWARE, & SERVICE NOT INCLUDED

<p><u>COLD BEVERAGES</u></p> <p>**INDIVIDUALLY PRICED \$1.50 PER PERSON**</p> <p>Sweet Tea OR Unsweet Citrus Punch Classic Lemonade Blueberry Lemonade Raspberry Lemonade Strawberry Lemonade Peach Lemonade Watermelon Lemonade Cucumber Infused Water Citrus Infused Water Berry Infused Water Bottled Water Mixed Canned Sodas</p>	<p><u>HOT BEVERAGES</u></p> <p>**INDIVIDUALLY PRICED \$1.50 PER PERSON**</p> <p>Regular or Decaffeinated Coffee \$1.50 Hot Apple Cider \$1.50 Hot Coco \$1.50 Hot Tea \$1.50</p> <p>Coffee Bar w/ Assorted Syrups & Sauces + \$0.50 Hot Coco Bar w/ w/ Assorted Toppings + \$0.50</p>
<p><u>DESSERTS</u></p> <p>**INDIVIDUALLY PRICED \$3.00 PER PERSON**</p> <p>Mini Lemon Cream Cheese Bars Mini Coconut Cream Cheese Bars Hot Chocolate Fudge Brownies Mini Banana Pudding Mini Thin Mint Trifle Mini Key Lime Trifle Mini Chocolate Butterfinger Trifle Mini Almond Joy Trifle Mini Strawberry Punch Bowl Cake Mini Strawberry Short Cake Mini Oreo Trifle Mini Pecan Pie + \$0.50 Mini French Coconut Pie + \$0.50 Mini Chocolate Cream Pie + \$0.50 Mini Coconut Cream Pie + \$0.50</p>	<p><u>DESSERTS</u></p> <p>**INDIVIDUALLY PRICED \$3.00 PER PERSON**</p> <p>Hot Apple Cobbler Hot Peach Cobbler Hot Chocolate Cobbler Hot Pineapple Dump Cake Chocolate Delight Strawberry Delight Peach Delight Key Lime Pie New York Style Cheesecake Tiramisu Churros Doughnut Towers Indoor S'mores Bar Cookies & Milk Bar Chocolate Fountain w/ Pretzels & Marshmallows</p>

JuJu's Catering

Crowd Favorite Menus

TAXES, DINNERWARE, & SERVICE NOT INCLUDED

<p><u>MENU #1</u></p> <p>Parmesan Chicken \$5.25 Baked Breaded Chicken Tenderloin Covered in a Creamy Garlic Parmesan Sauce</p> <p>Garlic Mashed Potatoes \$2.50 Fresh Sautéed Green Beans \$2.50 Garden Salad or Caesar Salad (PICK ONE) \$2.50 Bread \$0.50 Tea \$0.50 \$14.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Squash Casserole + \$2.50 Grilled Pork Loin + \$5.25</p>	<p><u>MENU #2</u></p> <p>Southern Fried Chicken \$5.25 Buttermilk Fried Chicken Tenderloins w/ Honey Mustard \$0.25</p> <p>Macaroni & Cheese \$2.50 Green Beans \$2.50 Mashed Potatoes \$2.50 Bread \$0.50 Tea \$1.50 \$15.00 Per Person</p> <p><u>Suggested ADD-ONS</u> Broccoli Casserole + \$2.50 Smoked Boston Butt + \$5.25</p>
<p><u>MENU #3</u></p> <p>Grilled Chicken \$5.25 Flame Grilled Seasoned Chicken Tenderloin with Honey Mustard \$0.25</p> <p>Loaded Potatoes \$2.50 Green Beans \$2.50 Garden Salad or Spinach Salad (PICK ONE) \$2.50 Bread \$0.50 Tea \$1.50 \$15.00 Per Person</p> <p><u>Suggested ADD-ONS</u> JuJu's Original Bow-Tie Pasta Salad + \$2.50 Smoked Pork Loin + \$5.25</p>	<p><u>MENU #4</u></p> <p>Smoked Pork Loin \$5.25 Smoked Pork Loin Served with Our Homemade Sweet & Hot BBQ Sauce \$0.25</p> <p>Loaded Mashed Potatoes \$2.50 Green Beans \$2.50 Squash Casserole \$2.50 Bread \$0.50 Tea \$1.50 \$15.00 Per Person</p> <p><u>Suggested ADD-ONS</u> Apple Walnut Salad + \$2.50 Fried Chicken Tenders + \$5.25</p>
<p><u>MENU #5</u></p> <p>Cajun Shrimp & Grits Shrimp & Jalapeño Andouille Sausage \$9.75 Topped with Creamy Creole Tasso Gravy</p> <p>Pimento Cheese Grits \$2.50 Fresh Collard Greens \$2.50 Jalapeño Cornbread \$0.50 Tea \$1.50 \$16.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Black Eyed Peas \$2.50 Bone-In Southern Fried Chicken + \$5.25</p>	<p><u>MENU #6</u></p> <p>Carved Ribeye Loin \$14.50 Served with Creamy Horseradish Sauce \$0.25</p> <p>Twice Baked Potato Casserole \$2.50 Garden Salad or Spring Mix Salad (PICK ONE) \$2.50 Sautéed Broccoli \$2.50 Bread \$0.50 Tea \$1.50 \$24.25 Per Person</p> <p><u>Suggested ADD-ONS</u> Chilled Jumbo Shrimp Cocktail + \$7.50 Charleston Style Crab Cakes + \$7.50</p>

JuJu's Catering

Specialty Menus

TAXES, DINNERWARE, & SERVICE NOT INCLUDED

<p><u>Low Country Boil</u> Boiled Peel and Eat Gulf Shrimp \$7.50 Served with Fresh Lemon \$0.25 & Cocktail Sauce \$0.25 Andouille Sausage \$4.25 Old Bay Roasted Potatoes \$2.50 Corn on the Cob \$2.50 Garden Salad \$2.50 Bread \$0.50 Tea \$1.50 \$21.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Grilled Chicken + \$5.25 Key Lime Pie + \$3.00</p>	<p><u>BBQ</u> Slow Cooked Boston Butt \$5.25 Served with Homemade Sweet Heat BBQ Sauce \$0.25 Chips \$1.00 Slaw \$2.50 Macaroni & Cheese or Baked Beans (PICK ONE) \$2.50 Hawaiian Rolls \$0.50 Tea \$1.50 \$13.50 Per Person</p> <p><u>Suggested ADD-ONS</u> Fried Chicken Tenders + \$5.25 Mini Banana Pudding + \$3.00</p>
<p><u>Mexican</u> Grilled Chicken Fajitas \$5.25 Seasoned Cumin Lime Chicken Breast Served with Flour Tortillas \$0.25 Lettuce, Salsa, Sour Cream & Cheese \$1.00 Sautéed Onions & Peppers \$2.50 Mexican Rice \$2.50 Cilantro Black Beans \$2.50 Tea \$1.50 \$15.50 Per Person</p> <p><u>Suggested ADD-ONS</u> Steak + \$7.50 Cheese Dip & Chips + \$2.50 Chips & Guacamole + \$2.50</p>	<p><u>Italian</u> Grilled Chicken \$5.25 Hearty Portion of Pasta Alfredo \$5.00 Caesar Salad or Garden Salad (PICK ONE) \$2.50 Garlic Bread \$0.50 Tea \$1.50 \$14.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Shrimp + \$7.50 Classic Lasagna + \$6.00 Meatballs + \$3.50 Pasta w/ Marinara + \$2.50 Tiramisu + \$3.00</p>
<p><u>Holiday Dinner</u> Oven Roasted Turkey \$5.25 & Ham \$5.25 Served with Cranberry Sauce \$0.25 Cornbread Dressing \$2.50 & Gravy \$0.50 Macaroni & Cheese \$2.50 Green Beans \$2.50 Sweet Potato Souffle' \$2.50 Tea \$1.50 \$22.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Cabbage Casserole \$2.50 Mashed Potatoes + \$2.50 Bread + \$0.50 Mini Pecan Pies + \$3.50</p>	<p><u>Breakfast</u> Bacon, Sausage & Cheddar Quiche \$4.25 Biscuits \$0.50, Whipped Butter \$0.50 & Assorted Jams, Honey & Jelly \$1.00 Seasonal Fruit \$2.50 Creamy Grits \$2.50 Assorted Toppings: Crumbled Sausage, Crumbled Bacon, Cheese, Tomato, & Jalapeño \$2.00 Tea \$1.50 \$14.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Gravy \$0.50 Hashbrown Casserole \$2.50 Waffle Bar w/ Assorted Toppings + \$3.50 Coffee Bar w/ Assorted Syrups \$2.00</p>

JuJu's Catering

Heavy Hors d'oeuvre Menus

TAXES DINNERWARE, & SERVICE NOT INCLUDED

<p><u>Heavy Hors d'oeuvres MENU #1</u> Bone-In Fried Chicken \$5.25 Pulled Pork Sliders \$3.50 Pimento Cheese w/ Crackers \$1.50 Open Faced Tomato Bacon Sandwiches \$1.50 Mac & Cheese Bar w/ Cheese, Bacon, Jalapeños & Sour Cream \$3.50 Strawberry Lemonade \$1.50 \$16.75 Per Person</p> <p><u>Suggested ADD-ONS</u> Cold Spinach Dip w/ Crackers + \$2.50 Seasonal Fruit + \$2.50 Mini Banana Pudding + \$3.00</p>	<p><u>Heavy Hors d'oeuvres MENU #2</u> Beef & Horseradish Sliders \$3.50 Shrimp Cocktail Shooters \$3.00 Mini Crab Cakes \$4.50 Mashed Potato Bar w/ Cheese, Bacon, Jalapeños & Sour Cream \$3.50 Caesar Salad \$2.50 Sweet Tea \$1.50 \$18.50 Per Person</p> <p><u>Suggested ADD-ONS</u> Goat Cheese Crostini w/ Fig + \$1.50 Chocolate Fountain w/ Marshmallows, Pretzels & Strawberries + \$3.50</p>
<p><u>Heavy Hors d'oeuvres MENU #3</u> Mini Chicken Salad Croissants \$3.50 Bow-Tie Pasta Salad \$2.50 Fresh Seasonal Fruit \$2.50 Garden Vegetables w/ Ranch \$1.50 Pimento Cheese w/ Crackers \$1.50 Mini Quiche \$2.50 Peach Lemonade \$1.50 \$15.50 Per Person</p> <p><u>Suggested ADD-ONS</u> Open Faced Cucumber Dill Sandwich + \$1.50 Potato Soup Shooter + \$2.50 Mini Strawberry Short Cake \$3.00</p>	<p><u>Heavy Hors d'oeuvres MENU #4</u> Shrimp & Andouille Pimento Cheese Grit Cup \$7.50 Topped with Creamy Creole Tasso Gravy Mini Country Ham Biscuits \$3.50 Mini Chicken & Waffles \$3.50 Deviled Eggs \$1.50 Whipped Sweet Potato Bar w/ Cinnamon Sugar, Marshmallows, Toasted Pecans, & Caramel \$3.50 Sweet Tea \$1.50 \$21.00 Per Person</p> <p><u>Suggested ADD-ONS</u> Baked Pimento Cheese Dip + \$2.50 Cream Cheese w/ Pepper Jelly Crostini + \$1.50 Mini Lemon Cream Cheese Bars + \$3.00</p>
<p><u>Heavy Hors d'oeuvres MENU #5</u> Bruschetta \$1.50 Charcuterie + Small Fruit \$5.50 Alfredo Pasta Bar w/ Broccoli, Mushrooms, Bacon, Parmesan & Chopped Grilled Chicken \$7.75 Garlic Bread \$0.50 Sweet Tea \$1.50 \$16.75</p> <p><u>Suggested ADD-ONS</u> Hot Spinach Artichoke Dip + \$2.50 Whipped Ricotta Crostini \$1.50 Tiramisu \$3.00</p>	<p><u>Heavy Hors d'oeuvres MENU #6</u> Build Your Own Nacho Bar w/ Grilled Chicken \$5.25 & Pulled Pork \$5.25 Lettuce, Jalapeño, Sour Cream & Shredded Cheese \$1.00 Cheese Dip \$2.50 Salsa Bar w/ Pico, Verde, Classic & \$2.50 Tea \$1.50 \$18.00 Per Person</p> <p><u>Suggested ADD-ONS</u> Guacamole + \$2.50 Mexican Street Corn Dip + \$2.50 Black Beans + \$2.50 Churros + \$3.00</p>

JuJu's Catering

General Information

- We are licensed and insured.
- Gratuities are not included. Tips are not required, though they are much appreciated. If you wish to do so, it is customary to tip 15-25 percent of the food cost. This will be divided equally amongst the staff that has worked your event.
- We are happy to tailor any menu to your dietary needs or incorporate any of your menu ideas.
- We encourage you to reserve and book your date as soon as possible. Dates will not be held or reserved until contract is signed and non-refundable deposit is made.
- We have a minimum of 25 servings for all pick-up orders and a minimum of 50 servings for all full-service events.
- A \$250.00 deposit is due at time of booking unless otherwise negotiated. The deposit is non-refundable if you decide to cancel for any reason. However, if you need to reschedule you will receive a credit towards your new date.
- A \$100.00 deposit is due at time of booking for PICK-UP or DELIVERY ORDERS unless otherwise negotiated. The deposit is non-refundable if you decide to cancel for any reason. However, if you need to reschedule you will receive a credit towards your new date.
- If you decide to cancel your event, you must do so 14 days prior to avoid any cancellation fees. Cancellation fee will be 100% of your bill.
- Final guest count is due 30 days before your event.
- We must be paid in full 14 days before your event, unless otherwise specified and arranged.
- We accept Cash, Check, ZELLE or Postal Money Order.
- If we receive a payment via check and that payment fails to clear, you will be responsible for paying 100% of the bank fees.
- If your event requires additional staff, labor, food items, dinnerware items, or rentals that were not included on your initial invoice, JuJu's Catering may send you a Final Invoice within 7 days of your event.
- Please make all checks payable to JuJu's Catering LLC. Checks can be mailed to 23 Corinth Church Road Royston, GA 30662.
- If using Zelle please use 706-498-3417 to make payments.
- PLEASE DO NOT SEND PAYMENTS WITHOUT NOTIFYING US FIRST.
- Due to insurance reasons, no outside food is allowed, unless it is pre-packaged dry goods or prepared by another licensed and insured vendor. Wedding cakes and/ or dessert are an exception.
- You must include all of your vendors into your final headcount for food.
- We HIGHLY suggest adding 10 additional servings to your final headcount to cover any heavy eaters or unexpected guests.
- We will provide Ziploc bags for any leftovers. If you would like to use different containers, we ask that you provide those.
- We will not move your wedding cake under any circumstance. Please have your baker place it on the cake table in advance.
- Please be sure your baker leaves extra boxes for any leftover cake.
- We suggest getting 2 full buckets of fresh greenery from your florist. We will add this to the buffet to elevate the presentation. If you don't provide fresh, we have artificial that we will use unless otherwise noted.
- We must have access to water.
- We are not responsible for providing trash bags or trash cans
- If JuJu's is contracted to bus tables, they will bus all dinnerware. Once cake is cut and dessert plates are cleared, JuJu's team will exit the event. At the end of the evening, the bartenders are responsible for removing remaining bar trash.
- We are not responsible for removing trash from the property.
- If we are not on your venue's preferred vendor list, we must speak with someone from your venue prior to booking.