

JuJu's Catering

Service, Set-up, & Dinnerware Priced Separately

Crowd Favorite Menus

<p><u>MENU #1</u> Parmesan Chicken Baked Breaded Chicken Tenderloin Covered in a Creamy Garlic Parmesan Sauce Garlic Mashed Potatoes Green Beans Garden Salad Bread Tea \$14.00 Per Person</p> <p>Add Grilled Pork w/ Marsala Sauce \$19.25</p>	<p><u>MENU #2</u> Southern Fried Chicken Buttermilk Fried Chicken Tenderloins Macaroni & Cheese Green Beans Bread Tea \$11.75 Per Person</p> <p>Add Pulled Boston Butt \$17.00</p>
<p><u>MENU #3</u> Grilled Chicken Flame Grilled Seasoned Chicken Tenderloin with Honey Mustard Loaded Potatoes Green Beans Garden Salad Bread Tea \$14.00 Per Person</p> <p>Add Garlic Roasted Pork Loin \$19.25</p>	<p><u>MENU #4</u> Garlic Roasted Pork Loin Oven Roasted Pork Loin Served with Our Homemade Sweet & Hot BBQ Sauce Twice Baked Potato Casserole Green Beans Squash Casserole Bread Tea \$14.00 Per Person</p> <p>Add Fried Chicken Tenders \$19.25</p>
<p><u>MENU #5</u> Cajun Shrimp & Jalapeño Andouille Sausage Topped with Creamy Creole Tasso Gravy Pimento Cheese Grits Fresh Collard Greens Jalapeño Cornbread Tea \$16.50 Per Person</p> <p>Add Bone-In Southern Fried Chicken \$21.75</p>	<p><u>MENU #6</u> Carved Ribeye Loin Slow Roasted Ribeye Loin Served with Creamy Horseradish Sauce Twice Baked Potato Casserole Garden Salad Sautéed Vegetables Bread Tea \$23.25 Per Person</p> <p>Add New York Style Cheesecake \$25.75</p>

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Specialty Menus

<p><u>Low Country Boil</u> Boiled Peel and Eat Gulf Shrimp Andouille Sausage Old Bay Roasted Potatoes Corn on the Cob Garden Salad Bread Tea \$20.75 Per Person</p> <p>Add Key Lime Pie \$23.25 Per Person</p>	<p><u>BBQ</u> Smoked Boston Butt Sweet Heat BBQ Sauce Zeb's Brunswick Stew Slaw Macaroni & Cheese Bread Tea \$15.25 Per Person</p> <p>Add Banana Pudding \$17.75 Per Person</p>
<p><u>Mexican</u> Grilled Chicken Fajitas Seasoned Cumin Lime Chicken Breast Served with Flour Tortillas & Toppings Lettuce, Salsa, Sour Cream & Cheese Sautéed Onions & Peppers Mexican Rice Cilantro Black Beans Tea \$15.00 Per Person</p> <p>Add Cheese Dip & Chips \$17.50 Per Person</p>	<p><u>Italian</u> Grilled Chicken Meatballs Pasta Tossed in Marinara Pasta Tossed in Alfredo Garden Salad Garlic Bread Tea \$17.00 Per Person</p> <p>Add Tiramisu \$20.00 Per Person</p>
<p><u>Holiday Dinner</u> Oven Roasted Turkey & Ham Served with Cranberry Sauce Cornbread Dressing & Gravy Macaroni & Cheese Green Beans Sweet Potato Souffle' Tea \$21.00 Per Person</p> <p>Add Pumpkin Pie \$23.50 Per Person</p>	<p><u>Breakfast</u> Quiche Bacon, Sausage & Cheddar Quiche Biscuits & Sausage Gravy Seasonal Fruit Cheddar Grits Citrus Punch \$13.50 Per Person</p> <p>Add Waffle Bar w/ Assorted Toppings \$17.75</p>

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Create Your Own Menu

<p><u>OPTION #1</u> Choice of Poultry \$5.25 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$11.75 Per Person</p> <p>Option 1 w/ 3 Sides = \$14.00</p>	<p><u>OPTION #2</u> Choice of Beef \$6.50 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$13.00 Per Person</p> <p>Option 2 w/ 3 Sides = \$15.25</p>
<p><u>OPTION #3</u> Choice of Pork \$5.25 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$11.75 Per Person</p> <p>Option 3 w/ 3 Sides = \$14.00</p>	<p><u>OPTION #4</u> Choice of Beef \$6.50 Choice of Poultry \$5.25 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$18.25 Per Person</p> <p>Option 4 w/ 3 Sides = \$20.50</p>
<p><u>OPTION #5</u> Choice of Poultry \$5.25 Choice of Pork \$5.25 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$17.00 Per Person</p> <p>Option 5 w/ 3 Sides = \$19.25</p>	<p><u>OPTION #6</u> Choice of Beef \$6.50 Choice of Pork \$5.25 2 Sides @ \$2.25 Each = \$4.50 Bread \$0.50 Beverage \$1.50 \$18.25 Per Person</p> <p>Option 6 w/ 3 Sides = \$20.50</p>

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A la Carte

<p><u>BEEF (Price Per Person)</u> Carved Beef Tenderloin \$19.50 Carved Prime Rib \$17.50 Carved Ribeye Loin \$14.50 Thin Carved Eye Round Roast \$7.50 Beef Tips in Gravy \$7.50 Braised Beef Brisket \$7.50 Slow Cooked Roast & Gravy \$6.50 Country Fried Steak & Gravy \$6.50</p>	<p><u>POULTRY (Price Per Person)</u> Grilled Chicken Tenders \$5.25 Fried Chicken Tenders or Bone-In \$5.25 Herb Roasted Leg-Quarters \$5.25 Chicken Parmesan \$5.25 Grilled Chicken Marsala \$5.25 Smoked BBQ Chicken \$5.25 Caprese Chicken \$6.25 Bacon Cheddar Ranch Chicken \$6.25</p>
<p><u>PORK (Price Per Person)</u> Garlic Roasted Pork Loin \$5.25 Char-Grilled Center-Cut \$5.25 Smoked Boston Butt \$5.25 Baked Ham \$5.25 Grilled Pork Marsala \$5.25 Rosemary Balsamic Pork Loin \$5.25</p>	<p><u>Bread (Price Per Person)</u> Yeast Rolls \$0.50 Biscuits \$0.50 Cornbread \$0.50 Hawaiian Rolls \$0.50 Whipped Butter \$0.25 Assorted Jams, Jellies, & Honey \$1.00</p>
<p><u>SALADS (Price Per Person)</u> Garden Salad \$2.25 Spring Mix Salad \$2.25 Strawberry Spinach Salad \$2.25 Apple Walnut Salad \$2.25 Caesar Salad \$2.25 Tomato Cucumber Onion Salad \$2.25 Veggie Bow-Tie Pasta Salad \$2.25 Tomato Basil Bow-Tie Pasta Salad \$2.25 Marinated Vegetable Salad w/ Parmesan \$2.25 Creamy Dill Potato Salad \$2.25</p>	<p><u>VEGETABLES (Price Per Person)</u> Southern Style Green Beans \$2.25 Roasted Baby Carrots \$2.25 Sautéed Vegetables \$2.25 Fresh Collard Greens \$2.25 Sautéed Broccoli \$2.25 Roasted Brussels Sprouts \$2.25 Grilled Asparagus \$2.25 Sautéed Fresh Green Beans \$2.25 Sautéed Cabbage \$2.25 Black Eyed Peas \$2.25</p>
<p><u>POTATOES, PASTA, & GRITS (Price Per Person)</u> Macaroni & Cheese \$2.25 Pimento Cheese Grits \$2.25 Jalapeno Cheddar Grits \$2.25 Pasta Alfredo \$2.25 Loaded Bacon, Cheesy, Ranch Potatoes \$2.25 Mashed Potatoes \$2.25 Garlic Mashed Potatoes \$2.25 Whipped Sweet Potatoes \$2.25 Roasted Savory Sweet Potatoes \$2.25</p>	<p><u>CASSEROLES (Price Per Person)</u> Squash Casserole \$2.25 Broccoli Casserole \$2.25 Hashbrown Casserole \$2.25 Cabbage Casserole \$2.25 Green Bean Casserole \$2.25 Sweet Potato Casserole \$2.25 Twice Baked Potato Casserole \$2.25 Loaded Potato Casserole \$2.25 Vegetable Medley Casserole \$2.25</p>

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Hors d'oeuvres

<p><u>CROSTINI (Price Per Person)</u></p> <p>Pimento Cheese Crostini w/ Bacon \$1.50 Pepper Jack Pimento Cheese Crostini \$1.50 Goat Cheese w/ Fig Preserves Crostini \$1.50 Goat Cheese w/ Strawberry Preserves \$1.50 Goat Cheese w/ Peach Preserves Crostini \$1.50 Strawberry Basil & Balsamic Crostini \$1.50 Bruschetta Crostini \$1.50 Avocado & Everything Bagel Crostini \$1.50 Cream Cheese w/ Pepper Jelly Crostini \$1.50 Salmon Crostini \$2.50 Shrimp Crostini \$2.50</p>	<p><u>SMALL BITES (Price Per Person)</u></p> <p>Open Faced Tomato Bacon Sandwiches \$1.50 Open Faced Cucumber Dill Sandwiches \$1.50 Deviled Eggs \$1.50 Spinach Artichoke Philo Cups \$1.50 Mini Chicken Salad Bites \$2.50 Sausage Balls \$2.50 Pigs-in-a-blanket \$2.50 Mini Quiche \$2.50 Mini Tomato Pie \$2.50 Baked Brie Bites \$2.50 Marinara Meatballs \$2.50</p>
<p><u>BIGGER BITES (Price Per Person)</u></p> <p>Pulled Pork Sliders \$3.00 Mini Country Ham Biscuits \$3.00 Mini Chicken Biscuits \$3.00 Mini Chicken Salad Croissant \$3.00 Ham & Cheese Sliders \$3.00 Meatball Sliders \$3.00 Philly Cheesesteak Sliders \$3.50 Mini Chicken & Waffles \$3.50 Cheeseburger Sliders \$3.50 Beef & Horseradish Sliders \$3.50</p>	<p><u>DIPS & SPREADS (Price Per Person)</u></p> <p>Hot Spinach & Artichoke Dip \$2.50 Cold Spinach Dip \$2.50 Buffalo Chicken Dip \$2.50 Hot Shrimp & Crab Dip \$2.50 Tailgate Sausage Cheese Dip \$2.50 Jalapeño Popper Dip \$2.50 Layered Taco Dip \$2.50 Mexican Street Corn Dip \$2.50 Smoked Salmon Dip \$2.50 Roasted Red Pepper Hummus \$2.50</p>
<p><u>LIVE ACTION STATION (Price Per Person)</u></p> <p>Mini Crab Cakes \$4.50 Fried Green Tomatoes \$4.00 Fried Okra \$3.00 Fried Pickles \$3.00 Deep Fried Deviled Eggs \$4.50</p> <p>ALL ITEMS MUST BE COOKED ON-SITE. VENUE MUST APPROVE USE OF SMALL FRYERS AND/OR HOT PLATES.</p>	<p><u>CROWD FAVORITES (Priced Per Person)</u></p> <p>Pickle Bar \$3.50 Olive Bar, Dipping Oil & Bread \$3.50 Pretzel Bar w/ Cheese \$3.50 Regular or Cajun Boiled Peanuts \$2.50 Mac & Cheese or Mashed Potato Bar \$3.50 Grilled Cheese & Soup Shooter Bar \$4.50</p> <p><u>MUST HAVES</u></p> <p>Freshly Made Cotton Candy \$4.50 Freshly Made Popcorn w/ Assorted Salts & Toppings \$4.50</p>

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<p><u>GRAZING BOARDS (Price Per Person)</u> Seasonal Fruit \$2.50 Garden Vegetables \$1.50 Domestic Cheese \$1.50 International Cheese \$3.00</p> <p>Charcuterie: Cured Meats, Domestic Cheese, Pickles, Olives, & Crackers \$4.50 Charcuterie + Small Fruit \$5.50</p> <p>Ultimate Grazing Board: Fruit, Vegetables, Domestic Cheese, & Charcuterie \$10.00</p>	<p><u>BEVERAGES (Price Per Person)</u> Unsweetened Tea w/ Lemon \$1.50 Sweet Tea \$1.50 Citrus Punch \$1.50 Classic Lemonade \$1.50 Strawberry Lemonade \$1.50 Peach Lemonade \$1.50 Watermelon Lemonade \$1.50 Citrus Infused Water \$1.50 Berry Infused Water \$1.50 Coffee \$1.50 Coffee w/ Assorted Syrups & Sauces \$2.00</p>
<p><u>DESSERTS (Price Per Person)</u> Apple Cobbler \$2.50 Peach Cobbler \$2.50 Chocolate Cobbler \$2.50 Blueberry Pineapple Cobbler \$2.50 Banana Pudding \$2.50 Chocolate Fudge Brownies \$2.50 Chocolate Butterfinger Trifle \$2.50 Almond Joy Trifle \$2.50 Strawberry Punch Bowl Cake \$2.50 Butter Pecan Sweet Potato Cobbler \$2.50 Chocolate Delight \$3.00 Strawberry Delight \$3.00 Peach Delight \$3.00</p>	<p><u>PIES (Price Per Person)</u> Mini Pecan Pie \$3.50 Mini Chocolate Cream Pie \$3.50 Mini Coconut Cream Pie \$3.50</p> <p><u>DESSERT STATIONS (Price Per Person)</u> Indoor S'mores Bar \$2.50 Cookies & Milk Bar \$2.50 Doughnut Towers \$2.50 Chocolate Fountain (Pretzels, Marshmallows, & Strawberries) \$3.50</p>

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Additional Cost

<p><u>HARD PLASTIC DINNERWARE (Price Per Person)</u> Clear 9" Hard Plastic Dinner Plate, Dessert Plate, Clear Utensils, Paper Napkin & Clear Plastic Cup \$2.00</p> <p>White 10 1/4 Inch Hard Plastic Plate with Silver Band, Dessert Plate, Reflections Silverware, Paper Napkin & Clear Plastic Cup \$2.25</p> <p>White 10 1/4 Inch Hard Plastic Plate w/ Gold Band, Dessert Plate, Gold Utensils, Paper Napkin, & Clear Plastic Cup \$2.75</p>	<p><u>SUBCONTRACTED RENTALS</u> NOTE: THERE WILL BE A \$300.00 HANDLING FEE ADDED TO COVER THE COST OF ANY LOST OR BROKEN ITEMS.</p> <p><u>CHINA (\$0.75 Per Item)</u> China Dinner Plate, Dessert Plate, Utensils, & Glassware \$4.50 Per Person</p> <p><u>CHARGERS</u> Gold or Silver \$1.00 Each Rattan \$2.00 Each</p> <p><u>LINENS</u> White or Ivory Linen Napkins \$1.25 Each Black 120" Round Linens \$20.00 Each</p>
<p><u>\$250.00 SET-UP FEE</u> Includes All décor and chaffing dishes on buffet table. Does not include floral centerpiece, fresh greenery, or linens</p>	<p><u>LABOR COST</u> Determined by the number of guests, and services needed for event</p>
<p><u>TRAVEL FEE</u> \$20.00 Per Hour Per Staff Member</p> <p>NOTE: NO TRAVEL FEE ADDED IF 40 MILES OR LESS FROM OUR LOCATION</p>	<p><u>FUEL COST</u> Determined by location of event.</p> <p><u>HAVE OUR FOOD TRUCK COME ON SITE!!!</u> \$250.00 Set-up Fee within 30 miles of our location</p>

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General Information

- Sales tax will be added to your final bill.
- Gratuity is not included. Tips are not expected, though they are most appreciated.
- We are happy to tailor any menu to your needs or incorporate any of your menu ideas. We can work with special dietary needs of your guest.
- We are licensed and insured.
- 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.
- 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.
- 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, Postal Money Order.
- If we receive a payment via check that payment fails to clear, you will be responsible for a \$75.00 bank fee.
- If your event requires additional staff, items, fees, 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.
- All checks must be made out to JuJu's Catering LLC and can be mailed to 23 Corinth Church Road Royston, GA 30662
- We suggest adding 10-25 additional servings. (to cover vendors, heavy eaters, or people who didn't RSVP)
- Due to insurance reasons, no outside food is allowed, unless it is pre-packaged dry goods or prepared by another licensed and insured vendor.
- We will provide Ziplock 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.
- We suggest getting 2-3 buckets of fresh greenery from your florist. We will add this to the buffet to elevate the presentation.
- We must have access to water.
- We are not responsible for providing trash bags or trash cans.
- 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.