

Jones Crossing

Banquet & Event Center

Casual Event Menu

Room rental and event related fees can be found on the last page of our Formal Menu.

I. Lunch & Casual Event Favorites:

Butcher Block Lunch ***\$ 12.95 / person***
Assorted sandwiches of roast beef, ham, and turkey breast with cheese & Condiments · home-style potato salad · pasta salad · chips · assorted cookies.

Harvest Luncheon ***\$ 12.95 / person***
Oven roasted turkey on foccacia with cranberry- sage spread served with apple walnut salad and pumpkin bread with honey-cinnamon butter

Hot Lunch Buffet ***\$ 15.95 / person***
Country fried chicken · soft rolls with butter · home-style potato salad or parsley buttered new potatoes · green beans · assorted cookies.

Four Seasons ***\$ 12.95 / person***
Herb grilled chicken on foccacia served with basil-pesto mayonnaise
Marinated vegetable salad and white chocolate Macadamia-nut cookie

Mixed Grill ***\$ 14.95 / person***
Bratwurst / Hot Dog (choice) · burgers · chicken breast · medley of fresh fruit · potato salad · assorted cookies & chips

Soup and Salad ***\$ 9.95 / person***
Choose from a variety of homemade soups – garden salad of Romaine and mixed greens with tomato, cucumber, cheese and three dressing selections – fresh baked French rolls

II. Additional Favorites:

Classic Summer Lunch ***\$ 12.95 / person***
Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable crudités with ranch dipping sauce · pasta salad · apple turnovers

Homestyle Buffet ***\$ 17.95 / person***
Tossed salad with house dressing · assorted rolls · baked ham with pineapple-pecan glaze · oven roasted breast of turkey · parsley buttered new potatoes · green beans

III. Horsd'oeuvre Packages:

Horsd'oeuvre Display *\$ 12.95/person*
Cheese & cracker display · seasonal fresh fruit display · vegetable crudités
Barbequed Meatballs – Fresh Bruchetta with Balsamic Tomato Relish

Finger Food Buffet *\$ 13.95/person*
Cocktail sandwiches with sliced ham, turkey breast, and roast beef ·
individual croissants filled with tuna or chicken salad · vegetable crudités ·
seasonal fresh fruit display · cheese & cracker display.

Hors d'oeuvres of all kinds are available through our kitchen. To see additional hors d'oeuvre selections take a look at our Formal Menus (located on the homepage).

Our Chef will be happy to customize a hors d'oeuvres and dinner menu that fits your ideal budget.

Our Cakery in Greenwood offers fresh baked event and wedding cakes, breakfast & holiday breads, confections and much more.

Dessert Favorites

Apple, Cherry or Peach Cobbler *\$ 2.95/person*
Assorted Cookies *\$ 2.50/person*
Cookies & Chocolate Fudge Brownies *\$ 2.95/person*
Chocolate Dipped Strawberries (2 per guest) *\$ 1.75/person*

Butter Cake with Chocolate Ganache *\$ 2.95/person*
Single Sheet Cake with fresh Butter Cream Icing *\$ 2.75/person*
Stacked Sheet Cake with fresh Butter Cream Icing *\$ 3.50/person*
Cheesecake – Individual or Sliced – Most Varieties *\$ 3.95/person*

Holiday Yule Log (November & December) *\$ 40.00*

If you are considering a more formal dessert our chef makes an endless variety of pastries, cakes & confections and will be happy to customize a dessert menu with you.

Contact Chef Bryant at Chuck@GraftonPeek.com

***Contact Jason West at 317/557-8377
or by email at Jason@JonesCrossing.com***