

Jones Crossing

Banquet & Event Center

Formal Menu

Jones Crossing is open to the public and is available for Breakfast, Lunch and Dinner events.

Catering services at Jones Crossing are exclusively provided by Grafton Peek Catering.

All Formal Menus include rolls and choice of salad, vegetable & starch

Menu I - \$16.95 Per Person (Choice of One)

Inside Round of Roast Beef with Au Jus and Horseradish

Herb Grilled Chicken Breast with Natural Jus

Garlic Chicken with Asiago Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Traditional Lasagna Marinara

Menu II - \$18.95 Per Person (Choice of Two)

Inside Round of Roast Beef with Au Jus and Horseradish

Roast Pork Loin with Shiitake Mushroom Sauce

Parmesan Crusted Chicken with Homemade Marinara

Baked Chicken Florentine with fresh Spinach

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Menu III - \$24.95 Per Person (Prime Rib & 2nd Choice)

Slow Roasted Prime Rib with Horseradish and Au jus

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Baked Chicken Breast with fresh Oregano & Oven Roasted Tomato Sauce

Grilled Salmon with Orange Rosemary Marmalade

Vegetable Lasagna with Roasted Garlic Alfredo

Substitute Beef Tenderloin for an additional \$9.00 per person

A wide variety of market fresh seafood is available upon request

Salads

Garden Salad - Served with cheese, cucumber, tomato and dressings

Caesar Salad – Served with parmesan cheese and house made croutons

Pasta Salad – Tender rotini with seasonal vegetables and herb vinaigrette

Starches

Parsley Buttered New Potatoes
Garlic and Basil Smashed Potatoes
Gorgonzola Potatoes au Gratin
Rosemary Roasted Red Potatoes
Long Grain and Wild Rice Medley
Oven Roasted Yukon Gold Potatoes

Vegetables

Sautéed Broccoli and Carrots
Baby Carrots with fresh Parsley and Butter
Green Beans with Onion & White Wine
Sweet Corn with Red Peppers
Sautéed Zucchini & Squash with Tomatoes

Additional starch and vegetable options are available upon request

Don't see something you're looking for? Just ask! Our chef will be happy to provide customized menus including authentic cultural cuisines and much more.

A Sample of Our Horsd'oeuvre Options

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple
Thai Peanut Chicken Skewers
Garlic Bruschetta with Balsamic Tomatoes and fresh Basil
Italian Sausage and Peppers with homemade marinara
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes
Seasonal Vegetable Crudites Fresh Seasonal Fruit Display
Cheese and Cracker Display Parmesan Artichoke Dip w/Pita
Chips
Cucumber Medallions with fresh Dill Cream Cheese
Bruschetta Caponata with fresh Eggplant & Capers

Choice of Three Horsd'oeuvre items	\$ 10.95 Per Person
Choice of Four Horsd'oeuvre items	\$ 12.95 Per Person
Choice of Five Horsd'oeuvre items	\$ 14.95 Per Person

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The Wedding and Event Hallmark Buffet

\$18.95

Garden Salad - *served with tomato, onion, cheese and dressing variety*
Inside Round of Roast Beef with Horseradish and Au jus
Grilled Chicken Marsala *or* Piccata
Home style green beans with bacon and onion - *or other seasonal vegetable*
Buttered New Potatoes - *or other starch*
Fresh White & Wheat Rolls

Buffet Italiano

\$19.95

Caesar Salad
Chicken Parmesan
Vegetable Lasagna with Roasted Garlic Alfredo *or*
Traditional Lasagna Marinara
Sautéed Zucchini & Tomatoes
Oven Fresh Garlic Buttered Bread Sticks

Mexican Fiesta Buffet

\$16.95

Ground or Shredded Beef
Fajita-style Chicken with Peppers and Onions
Red Rice
Refried or Charros, or Black Beans
Hard and Soft Tortillas
Served with Lettuce, Cheese, Salsa and Sour Cream

All meals are served with coffee, tea and water

Wedding Cakes

From the Grafton Peek Cakery

Start at \$3.75 per Person

Grafton Peek Catering offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

All of our meals include Reflections elegant plastic wares.

Glass and Dinnerware packages start at \$2.00 per guest and include water goblet, China plate, silverware & coffee cup.

Unique plated salads can be added starting at \$1.50 per guest

DJ & MC Services

\$ 150.00 per hour / \$650 Indoor Ceremony & Reception

Jones Crossing Banquet & Event Center has a built-in, state of the art sound system and a staff of experienced, professional DJ's & wedding MC's.

Linen Fees: **\$ 2.00 per guest**

Includes Black, White or Ivory Tablecloths, Choice of Napkin Color & White Skirting

Bartender Fee **\$ 250.00 for Cash Bar**

Additional Bartenders are \$100 for four hours / \$150 for six hours

Room Rental Fees:

Room rental pricing below is for a four hour event.

Jones Crossing Ballroom- Saturday	\$ 1,450.00
- Friday	\$ 950.00
- Sunday	\$ 550.00
- Monday – Thursday	\$ 350.00
Indoor Ceremony (Includes Unity Setting)	\$ 550.00
Outdoor Waterfalls Ceremony	\$ 450 to 1,500
Upstairs / Balcony	\$ 75.00 /Hour
Additional Time / Per Hour	125.00 & Add'l Staff Requirements

Indiana State Sales Tax is 8%

Event Service Fee is 20% On All Food and Host Beverage Items