



Banquet and Catering Menu

Themed Lunch Caterings

Minimum 15 guests

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings
Red Skin Potato Salad or Pasta Salad
Potato Chips
Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham
Cheddar, Havarti and Swiss cheese
Lettuce, Tomatoes, Onions, and Pickles
Fresh Baked Cookies and Brownies
Minimum 5 guests

IT'S A WRAP

Green Salad with Dressings
Assortment of Flour Tortillas including:
Chicken Caesar Wrap
Ham and Cheese Wrap
Turkey Club Wrap
Grilled Veggie Wrap
Potato Chips
Red Skin Potato Salad or Pasta Salad
Fresh Baked Cookies, Potato Chips and Brownies
Minimum 5 guests

SOUTH OF THE BORDER

Seasonal Greens Salad with Assorted Dressing
Spanish Pasta Salad
Flour Tortillas
Chicken and Beef Fajitas with Salsa, Guacamole
Sour Cream, Tomatoes, and Shredded Cheese
Black Beans
Spanish Rice
Strawberry Cheesecake

ITALIAN BUFFET

Classic Caesar Salad
Garlic Bread Sticks
Zucchini and Squash Medley
Pasta Marinara
Rolls with Butter
Choice of One Entrée:
Parmesan Chicken
Vegetarian or Meat Lasagna
Tiramisu

TUSCAN VISIT

Tossed Caesar Salad
Italian Green Beans
Garlic Bread Sticks
Pasta Primavera

Choice of One Entrée:

Grilled Eggplant
Chicken Marsala
Shrimp Scampi
Chicken Cordon Bleu
Tiramisu

SOUP, SALAD AND BAKED POTATOES

Broccoli & Cheddar Soup
Tomato Basil or Chicken Noodle
Salad of Seasonal Greens
Caesar Salad
Bacon Bits, Cheese, Chicken, Croutons
Bread Sticks
Baked Potato

VEGETARIAN LUNCH SUBSTITUTIONS

Grilled Vegetable Wrap
Veggie Fajitas
Garden Burger
Portabella Mushroom Sandwich
Cheese Plate w/Sliced Fruit and Yogurt Dip

ALL AMERICAN

Cheese Burgers
Hot Dogs
BBQ Chicken Sandwich
Broccoli Salad
Coleslaw
Baked Beans
Cookie and Brownie

3J's Award Winning BBQ Package

Minimum of 25 Guests

Choice of one:

Field Greens Salad

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette Dressing with Rolls and Butter

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

Choice of Two:

Bake Beans, Oven Roasted Potatoes, Macaroni and Cheese, Potato Salad, Broccoli Salad,
Cole Slaw, Garlic Green Beans

Garlic Toast

Entrées

Smoked Whole Chicken (Quartered)

Sliced Beef Brisket

Chopped BBQ Pork

BBQ Baby Back Ribs

Catering Dinner Option 1

Minimum of 15 Guests

Choice of one:

Field Greens Salad

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette Dressing with Rolls and Butter

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

Choice of Two:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese, Potato Salad, Broccoli Salad,
Power Slaw, Honey Bourbon Baby Carrots, Garlic Green Bean, or Steamed Broccoli

Entrées Selections

(Choice of One, Two or Three):

Chicken & Broccoli Penna Pasta Alfredo

Salmon with Lemon Dill Sauce

Chicken Marsala

Pasta Primavera

Grilled Tilapia Topped with a Jerk Lemon Butter Sauce

Beef Tips in a Bourbon Mushroom Sauce

Catering Dinner Option 2

Minimum of 15 Guests

Appetizer Selection

Choice of one:

Deviled Eggs

Tomato Bruchetta

Mozzarella Cheese Sticks

Teriyaki Meatballs

Vegetable Spring Rolls

Choice of one:

Soup Du Jour

Chef's Favorite Soup Selection

Field Greens Salad

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette with Rolls and Butter

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

Tomato and Cucumber Salad

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

Choice of Two:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Broccoli Salad, Potatoe Salad,
Seasonal Vegetable Medley, Sautéed Spinach, Grilled Asparagus,
Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

Entrées Selections

(Choice of One, Two or Three):

Shrimp Scampi over linguini

Salmon

(Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Marsala

Sliced Jerk Pork Tenderloin

Beef Medallions with a Balsamic Cream Sauce or Bourbon Mushroom Glaze

3J's Hearty Meatloaf

Catering Dinner Option 3

Minimum of 15 Guests

Appetizer Selection

Choice of one:

Deviled Eggs	Chicken Satay with Thai Peanut Sauce
Tomato Bruchetta	Jumbo Shrimp with Cocktail Sauce
Mozzarella Cheese Sticks	Chicken Tenders w/Honey Mustard
Teriyaki Meatballs	Coconut Shrimp w/ Thai Chili Sauce
Vegetable Spring Rolls	Pot Stickers
Buffalo Chicken Wings	Southwest Chicken Eggrolls

Choice of One:

Soup Du Jour

Chef's Favorite Soup Selection

Field Greens Salad

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette Dressing.

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese.

Tomato and Cucumber Salad

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

Cobb Salad

Iceberg lettuce with Tomatoes, Cucumbers, Bacon, Egg, and Avocado with a Balsamic Vinaigrette Dressing

Choice of Two:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Broccoli Salad, Potatoe Salad,
Seasonal Vegetable Medley, Sautéed Spinach, Grilled Asparagus,
Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

Entrées Selections

(Choice of Two or Three):

Rainbow Trout Almondine

Choice of Grouper, Mahi, or Snapper topped with a Mango Chutney

Salmon (Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Franchise

Five Cheese Baked Spaghetti w/ meat sauce

Lasagna

Shrimp Scampi over Linguini

Filet Medallians with a Bourbon Glaze

Herb Roasted Chicken Breast

Portabella Chicken Breast with a Bourbon Sauce

“3J’s on the Fly To-Go” Catering Options

Minimum 5 guests

When time is a premium and lunch is a necessity try these boxed favorites

All “To-Go” selections include the following:

Bag of Chips, Cookie, and a Banana

Assorted Wraps

Sliced Turkey, Ham, and Veggie Wraps with Lettuce, Tomato, Cheese,
and Mayonnaise, Wrapped up in a Flour Tortilla.

Sandwiches

Assortment of Roast Beef, Ham, Turkey and Tuna Salad Sandwiches served
on a Kaiser Roll.

Associate Meeting Package

(15 Person minimum)

Lunch (Choose 1)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Grilled Vegetable Platter,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies
Sweet and Unsweet Tea

SOUTH OF THE BORDER

Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
CheeseCake

ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Broccoli Salad, Coleslaw, Baked Beans
Cookies and Brownies

Executive Meeting Package

(15 Person minimum)

Lunch (choose 1)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Grilled Vegetable Platter,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

SOUTH OF THE BORDER

Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
Cheesecake

ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Broccoli Salad, Coleslaw, Baked Beans
Cookies and Brownies

Presidential Meeting Package

(15 Person minimum)

Lunch (choose 1)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Garden Vegetable Platter,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

SOUTH OF THE BORDER

Tortilla Soup, Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
Cheesecake

ALL AMERICAN

Seasonal Green Salad w/ Dressing, Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Broccoli Salad, Coleslaw, Baked Beans
Cookies and Brownies

Dinner (choose 1)

Presidential Choice

Soup Du Jour, Seasonal Green Salad w/ Dressings, or Caesar Salad Rice Pilaf, garlic green beans,
Beef Medallions topped with a mushroom gravy sauce, Assorted Breads & Rolls, Florida Keys classic Key Lime Pie

Vice President Choice

Soup Du Jour, Seasonal Green Salad w/ Dressings, or Caesar Salad, Garlic Mash Potatoes, Mix Vegetables,
Chicken Piccata, Assorted Breads & Rolls, Red Velvet Cake

Cold Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs
Tomato Bruschetta
Assorted Wrap Pinwheel Sandwiches
Assorted Cold Canapés
Jumbo Shrimp with Cocktail Sauce

Hot Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Assorted Mini Pizza
Vegetable Spring Rolls
Breaded Chicken Tenders w/ Honey Mustard Sauce
Mozzarella Cheese Sticks
Pot Stickers
Teriyaki Meatballs
Buffalo Chicken Wings
Chicken Satay with Thai Chili Sauce
Stuffed Mushrooms
Coconut Shrimp
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Petite Crab Cakes with a Stone Mustard Sauce
Southwest Egg Rolls



Small Catering Packages

(Priced per person, minimum of 20 guests)

Happy Hour

Cheese Display
Vegetable Platter w/ Ranch Dip
Teriyaki Meatballs
Breaded Chicken Tenders with Honey Mustard
Vegetable Spring Rolls

Light & Festive

Cheese Display
Vegetable Platter w/ Ranch Dip
Harvest of Fresh Fruits
Carved Turkey Breast
Quiche
Breaded Chicken Tenders with Honey Mustard
Cheddar Cheese Straws
Coconut Shrimp
"Sweet Desserts"

Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Cannolis,
Cupcakes and Mini Cheesecakes

Harvest of Fresh Fruits

Selection of Seasonal Fruits

Antipasti Display

Prosciutto, Salami, Pepperoni,
Country Olive Blend, Roasted
Peppers, Grilled Vegetables,
Marinated Mushrooms,
Mozzarella, Provolone, and
Italian Bread

Crudités

Array of Fresh Vegetables
served with Ranch and Bleu
Cheese Dips

Zesty Dips and Spreads

Guacamole, Herb Cream Cheese, and
Onion Dip
Served with Tortilla Chips, Potato
Chips, and Crackers

Networking

Harvest of Fresh Fruits
International Cheese Display
Vegetable Platter w/ Ranch Dip Petite
Southwest Chicken Egg Rolls
Chicken Satay w/ Thai Peanut Sauce
Teriyaki Meatballs
Asiago and Rosemary Cheese Straws

Time for a Party

Cheese Display
Vegetable Platter w/ Ranch Dip
Zesty Dips & Spreads
Pasta Salad



Stations

(Priced per person, per one hour of service, minimum of 20 guests)

CARVING

Roasted Beef Tenderloin, Garlic Au Jus

Slow Roasted Prime Rib, Caramelized Onion Sauce

Bourbon Glazed Baked Ham, Cilantro Gravy

Turkey Breast, Cranberry Compote

Herb Rubbed Pork Loin, Sweet Apple Sauce, Maple Brown Butter

ACTION

Pasta Bar

Three Types of Pasta and Sauce with Fresh Toppings and Garlic Bread

Barbecue Pit

Smokin J's-style Chopped Pork, Cole Slaw, Potato Salad, Warm Corn Bread

Smokin J's-style Beef Brisket, Cole Slaw, Potato Salad, Warm Corn Bread

Mashed Potato Martini Bar

Mashed Potatoes with Bacon Bits, Sour Cream, Chives, and Shredded Cheese or Sweet Potatoes with Cinnamon Brown Sugar, Pecans and Marshmallows

Each Station Requires a Chef

Catering Beverage Service

Cash Bar

Priced Per Drink

Call
Premium
Domestic Beer
Imported Beer
House Wine
Soft Drinks
Bottled Water

Call Brands

Smirnoff Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram 7 Whiskey,
Cruzan Rum & Jose Cuervo Tequila

Premium Brands

Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Maker's Mark Bourbon,
Crown Royal Whiskey, Bacardi Rum & Patron Tequila

PACKAGES

Host Sponsored Cocktail Hour

Priced Per Person per Hour

Includes Beer, House Wine, Call Brand Liquors, Soft Drinks, & Bottled Water
(Upcharge Person Per hour to move up to Premium Liquors)

Person per hour

Host Sponsored Limited Cocktail Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

Person per hour

Specialty Items

Sparkling Cider
Champagne Mimosa Bar
Champagne, House
Champagne Toast
Champagne Punch
House Wine

Premium Wine can be offered upon Request.

Bartenders are required for all bars.

A bartender fee per hour exclusive of tax and service charge.

Includes 30 minutes of set-up & 30 minutes of tear down.

Breakfast Buffets

Simply Continental

Fresh Bowl of Fruit, Cold Cereal and Milk, Bagels, English Muffins, Fruit Preserves and Butter.

3J's Breakfast

Fresh Fluffy Scrambled Eggs, Biscuits, Sausage Gravy, Crisp Hickory Smoked Bacon and Sausage Links, Breakfast Potatoes, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Preserves and Butter.

Breakfast A la Carte

Coffee, Gallon
Individual Yogurt
Bottles of Orange Juice
Granola and Fruit Bars
Bottles of Cranberry and Apple Juices
Bagels with Cream Cheese
Bottled Soft Drinks
Buttermilk Pancakes w/strawberry Topping

Croissants
Bottled Spring Water
Assorted Muffins
Hard Boiled Eggs
Breakfast Pastry
Assorted Whole Fruit
Additional Meat Choice
Assortment of Cold Cereal and Milk



Brunch Buffet

Minimum 50 people

Includes Chilled Orange, Apple and Cranberry Juices, Assorted Sodas, Water
Freshly Brewed "House Blend" and Decaffeinated Coffee, Freshly Brewed Iced Tea
and a Selection of Specialty Teas

Salads

Harvest Green Salad
Fresh Fruit Display

Breakfast Breads

Bagels and Cream Cheese
Assortment of Danish Pastries
Muffins and Breakfast Breads

Breakfast Basics

Scrambled Eggs
Bacon and Sausage Links
Home Fried Potatoes

Choose One Pasta:

Penne Ala Vodka
Pasta Primavera

Choose One Side:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese,
Seasonal Vegetable Medley, Garlic Green Bean, or Steamed Broccoli

Entrée:

Smoked Salmon with Capers & Dill Sauce
Chicken Piccata
Beef Burgundy
Honey Glazed Ham

Additional Brunch Options:

(Chef's Fee will apply to Carving and Action Stations)

Carved Turkey Station

Omelet Station

Pasta Station

Make your own Waffle Station

Carved Roast Beef Station

Cinnamon French Toast

Champagne Mimosa Bar