

CATERING SERVICES



Office: 706.298.6520 Mobile: 706.881.5591

100 Webster Street LaGrange, GA 30241

Hors D'oeuvres

Vegetarian

Assorted Mini Quiches

Egg Salad on Mini Croissant

Mozzarella, Basil & Tomato Bruschetta

Grilled Marinated Crudite' with Herb Dip

Caprese Skewers with Balsamic Reduction

Vegetable Spring ROlls with Chili Sriracha Sauce

Spinach & Artichoke Dip with Fresh Fried Torilla Chips

Roasted Red Pepper Hummus with Freshly Fried Tortilla Chips

Chicken

Chicken Salad Mini Croissants

Chicken Pepper Pineapple Skewers

Buffalo Chicken Empanadas with Ranch Sauce

Fried Chicken Tenders with Assorted Dipping Sauces

Buffalo, Barbecue or Lemon Pepper Chicken Wings (Bone-In or Boneless)

Beef

Italian Parmesan Meatballs

Beef Crostini with Horseradish Cream Sauce

Mini Beef Wellington with Horseradish Cream Sauce

Bacon-Wrapped Sirloin Bites with Gorgonzola Cheese & Balsamic Reduction

Hors D'oeuvres

Pork

Pulled Pork Barbecue with Mini Biscuits and Dill Pickles

Charcuterie Grazing Table with Assorted Meats, Cheeses, Crackers,

Jams, Honey, Nuts, Olives & Grapes

Seafood

Crab Stuffed Mushrooms

Crab Salad on Bruschetta

Crab Cakes with Creole Sauce

Tuna Salad on Mini Croissant

Casino Shrimp Wrapped in Bacon

Bloody Mary Spicy Shrimp Shooter

Shrimp & Grits presented in Mini Martini Cup

Fried Coconut Shrimp with Chili Sriracha Sauce

Smoked Salmon presented on Gourmet Crackers or Sliced Cucumbers





Main Buffet Table

Salad Selections

Classic Garden Salad with Romaine,

Tomatoes, Cucumbers

and choice of Ranch, Italian, Balsamic

Vinaigrette, Creamy Ceaser, Honey

Mustard or Raspberry Vinaigrette

Caprese Salad with Mozzarella, Roma

Tomatoes, Fresh Basil

and Balsamic Dressing

Spinach Salad with Sliced Strawberries,

Pecans, Goat Cheese,

and Balsamic Dressing

Ceasar Salad with Romaine, Parmesan

Cheese, Croutons

and Creamy Ceasar Dressing

Walnut and Gorgonzola Apple Salad with

Mixed Greens

and Honey Balsamic Vinaigrette

Lemon Arugula Orzo Salad

Antipasta Salad



Main Buffet Table Sides

Starch Selections

Buttered Corn

Squash Casserole

Scalloped Potatoes

Green Bean Casserole

Garlic Mashed Potatoes

Rice Pilaf or Steamed Rice

Roasted Baby New Potatoes

Pasta Salad, Potato Salad or Macaroni Salad

Jane Food's Signature Macaroni & Cheese

Vegetable Selections

Butter Beans

Black-Eyed Peas

Creamed Spinach

Skillet Green Beans

Garlic Roasted Broccoli

Sautéed Squash & Zucchini

Orange-Glazed Carrot Medallions

Turnip Greens or Collared Greens

Fresh Asparagus with Hollandaise

Seasonal Mixed Vegetables

Honey Mustard Bacon Brussel Sprouts

Haricot Verts (Tender Baby Green Beans) Sweet

Potato Souffle with Marshmallow Topping

Main Buffet Entrees

Chicken

Chicken Alfredo

Chicken Parmesan

Chicken Tetrazzini

Basil Cream Chicken

Breaded Honey Dijon Chicken

Garlic Buttered Chicken Thighs

Fried Boneless or Bone-In Chicken Breast

Jane Food's Signature Poppy Seed Chicken

Chargrilled Chicken Breast with Choice of Sauce

Smoked Gouda & Cermini Mushroom Chicken Breast

Pork

Bone-In Braised Pork Chops

Pomegrante Apple Glazed Pork Loin

Creamy Mushroom Boneless Pork Chops

Vegetarian

Vegetarian Lasagna

Stuffed Portabello Mushrooms

Vegetable Primavera with Marinara Sauce

Main Buffet Entrees

Beef

Meat Lasagna

Baked Spaghetti

Barbeque Brisket

Braised Short Rib

Grilled Rib-Eye Steak

Filet or Beef Tenderloin

Sliced Roast Beef with Onion Gravy

Beef Tips with Sautéed Mushroom Gravy

Prime Rib with Horseradish Cream and Au Jus



Seafood

Shrimp and Cheese Grits

Grouper with Lemon Butter Caper Sauce

Coconut, Cajun or Garlic Buttered Shrimp

Salmon Filet with Teriyaki Glaze or Lemon Dill Sauce

Breaded Cornmeal Catfish with Sliced Lemon and Tartar Sauce

All buffets include bakery fresh dinner rolls with butter along with iced tea and water

Poke Station

A Hawaiian dish with purple, brown or white sticky rice options with protein choices of Yellow Fin Tuna, Fried Tofu or Asian Chicken.

Available toppings include Green Onions, Avocado, Cilantro, Mandarin Oranges,

Edamame, Shredded Carrots, Cucumbers, Shredded Cabbage,

Wonton Strips, Sesame Seeds and Pickled Ginger.

Available sauces include Spicy Aioli, Sesame Vinaigrette or Ponzu and Eel Sauce.

Chicken and Waffles Station

A classicsouthern dish - our signature style includes Belgian Waffles and Southern Style Fried Chicken Breast.

Toppings include Syrup, Savannah Bee Company Raw Honey, Mixed Berries and Whipped Toppings.

The Taste of Italy Station

This popular station includes Bowtie and/or Tortellini pasta options along with sauce choices including Pink Vodke, Garlic Alfredo and Classic Marinara.

Optional proteins include Chicken, Shrimp or Italian Sausage.

French Bread, Herbed Oil and Parmesan Cheese included.

Southern Style Grit Station

Another popular station, our creamy Southern Style Grits are served in Martini glasses.

Available toppings include Cheddar Cheese, Scallions, Smoked Bacon Jalapeños and assorted Hot Sauces.

Protein options include Andouille Sausage and Sauteed Creole Shrimp.

The Mashed Potato Martini Station

Made from Mashed Yukon Gold Potatoes or Mashed Sweet Potatoes, this stations's mash appeal comes from the eternal struggle between sweet or savory options.

Toppings for Yukon Gold Potatoes include Sour Cream, Cheddar Cheese,
Crumbled Bacon and Scallions.

Toppings for Mashed Sweet Potatoes include Brown Sugar, Pecans,
Whipped Butter, and Honey & Ricotta Cheese Spread.

The Georgia Peach Station

This popular station features Fried Chicken Tenders,
Williamson Brothers Barbeque Dipping Sauce,
Macaroni & Cheese and Boiled Peanuts.

Served with Mini Biscuits, Savannah Bee Company Raw Honey and Peach Preserves.

South of the Border Station

Black Bean Salad with Seasoned Beef or Chicken selections

Options include Soft or Crunchy Taco Shells as well as Tortilla Chips

Toppings include warm Queso Cheese, Salsa, Sautéed Peppers & Onions,

Spanish Rice, Guacamole, Lettuce, Diced Tomatoes, Jalapeños, Sour

Cream and Shredded Cheddar Cheese.

Gourmet Mac & Cheese Martini Station

Mac & Cheese prepared in a variety of ways including Muenster with

Prosciutto, Brie with Lump Crab Meat,

Spinach Alfredo, or our Four Cheese Blend.

Soup and Grilled Cheese Made-to-Order Station

A true action station with grilled cheese sandwiches custom prepared on-site utilizing Artisin Breads and assorted

Boar's Head Gourmet Cheeses.

Soup choices include Seafood Gumbo, Clam Chowder, Corn Chowder, Chuck-Wagon Chili, White Chicken Chili,

Chicken Noodle and Loaded Potato.

Bourbon Street Bash Station

A mix of easy street favorites including Shrimp Shooters with Tangy
Gazpacho, Mini Crab Cakes with Creol,
Maque Choux with Cajun Corn, Mini Jalapeño Corn Muffins.

Kabob Station

A variety of protiens and vegetables including Rosemary Beef, Cajun Shrimp, Andouille Sausage or Margarita Chicken. Served with Wild Rice.

The Slider Station

A popular station featuring a choice of (any & all available):

Mini-Cheeseburgers topped with Ketchup & Mustard

(served with Roasted Potatoes)

Jerk Turkey Buger topped with Jerk Sauce

(served with Jamaican Slaw)

Bratwurst topped with Kraut

(served with Potato Salad)

Blackened Salmon topped with Lemon Dill Sauce

(served with Spinach Salad)

Pulled Barbeque Pork

(served with Cornbread Salad)

The Carving Board Station

A true action station where guests can request specific cuts of meat featuring Prime Rib, Beef Tenderloin, Roasted Turkey Breast, Apple-Glazed Pork Loin and Honey-Glazed Pit Ham.

Each Protein served with complementary condiments and Dinner Rolls.

Sweet

Endings

Specialties

Ice Cream Sundaes with Assorted Toppings

Jane Food's Peanut Butter Chewy & Jelly Station

Cheescake Martinis - Display of Cheesecake layered
with Chocolate Ganache and Fresh Berries

Dipping Doughnuts - Chocolate and Cake Doughnut Holes
with Assorted Dipping Sauces and Toppings

Beignets with Assorted Dipping Sauces
Churros with Assorted Dipping Sauces
S'mores Bar - Assorted Chocolates
with Marshamallows & Graham Crackers

Assorted gourmet cookies by Crave Cookie Company of LaGrange: Salty

Toffee, Lemon Delight, Dark Chocolate Salted Peanut Butter Pretzel, Classic

Chocolate Chip, Classic Sugar, Oatmeal Raisin, Heavenly Mocha Chunk, and

Monster.

(Custom shaped, logo and photo cookies available upon request)







Sweet Endings

Pick-Ups

Brownies

Petit Fours

Lemon Squares

Rice Krispie Treats

Assorted Dessert Bars

Assorted Mini Cupcakes

Assorted Mini Cheesecakes

Jane Food's Cornflake Chewy

Assorted Cookies including Chocolate Chip, Peanut Butter, White Chocolate & Cranberry and Sugar Cookies (logo print available upon request)

Hot Desserts

Banana Pudding

Seasonal Homemade Cobbler

Sweet

Endings

Cakes Pies

Carrot Apple

Coconut Pecan

Tiramisu Key Lime

Chocolate Cheesecake

Strawberry Shortcake Sweet Potato

Pound Cake with Fresh Berries Lemon Meringue

Chocolate Meringue



All Catering Proposals Are Created Based On Current Market Prices