



catering by

JONATHAN BYRD'S

CATERING BY JONATHAN BYRD'S

Wedding Menu Packages



Thank you for considering Catering by Jonathan Byrd's for your special event. We've been privileged to be a part of thousands of celebrations since opening in 1988. Let us help make your vision become reality. From small intimate meetings to large galas, we have a variety of packages that will work for every event size and budget.

You may also choose to treat your guests to hors d'oeuvres, special desserts, and or premium bar service which can be added when we create a final package for you. With Catering by Jonathan Byrd's, you can select from several menu packages and work with our experienced event planners and designers, to create a custom menu that will provide a unique and memorable experience for your guests

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**Applicable sales tax and 22% service fee will be added to the bill
Special accommodations for dietary restrictions available upon request.*

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WITH OUR COMPLIMENTS
Package Amenities

Each package from Catering by Jonathan Byrd's comes with complimentary inclusions to simplify your planning and maximize your budget—so that you can focus on creating the most memorable experience for you and your guests. If you have any questions on the differences between the packages or determining which package is right for your event, one of our event specialists would be glad to help!

DISPOSABLE SERVICE

-AMENITIES INCLUDE-

Menu Sampling Prior to the Wedding
Two Hours of Service Time
High Quality Clear Disposable Service ware
Self-Serve Drink Station(s)

FULL CHINA SERVICE

-AMENITIES INCLUDE-

Menu Sampling Prior to the Wedding
Four Hours of Service Time
Exquisitely Crafted China, Stemware, and Flatware
Table side beverage service
Bussing of guests tables throughout entire event

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TEL 317-843-1234 ADDRESS 502 East Carmel Drive, Carmel, IN 46032

WEBSITE www.jonathanbyrds.com

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PLATED MEAL SERVICE

All plated entrées are served on full china and exquisitely paired by our executive chef with seasonal fresh vegetables, a starch, fresh dinner rolls with butter, and your choice of salad. If for any reason, you'd like to substitute a starch or vegetable, an event specialist would be happy to help you customize your meal.

Special Kid's Menus are available upon request for \$19.95 per child
Beverages include Iced Tea, Water and Coffee

• **ENTRÉES** •

PETITE BEEF TENDERLOIN MEDALLION AND COLOSSAL SHRIMP

\$59.95 per guest

Rosemary Red Skin Mashed Potato, Port Wine Demi-Glaze, Charred Vegetable Salsa

GRILLED NEW YORK STRIP STEAK

\$38.95 per guest

Herbed Potato Galette, Indiana Mushroom Ragout

CHIANTI BRAISED BONELESS BEEF SHORT RIB

\$34.75 per guest

Golden Potato Purée, Natural Pan Sauce

ALE-BRAISED BEEF SIRLOIN

\$33.50 per guest

Horseradish Chive Mashed Potato, Crispy Onion Confetti

SHORT RIB AND CHICKEN

\$44.95 per guest

Roasted Golden Potato, Shallot Demi-Glaze, Charred Pumpkin Seed Salsa

ITALIAN CHICKEN

\$26.95 per guest

Breast of Chicken, Pan Seared and Rubbed with Italian Herbs & Spices
Rosemary Roasted Red Potatoes

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PLATED MEAL SERVICE

(continued)

PAN-ROASTED RANGE CHICKEN

\$26.95 per guest

Multi-grain Pilaf, Sweet Onion, Tomato and Roasted Fennel Ragout

MUSTARD SEED AND ROSEMARY ROASTED CHICKEN

\$26.95 per guest

Smashed Red Skin Potatoes, Lemon Rosemary Jus

PORK RIB CHOP

\$33.50 per guest

Potato Leek Hash, Apricot Chutney

GRILLED PORK TENDERLOIN

\$27.95 per guest

Rosemary Roasted Sweet Potato, Rhubarb Cherry Chutney

GRILLED SALMON

\$31.95 per guest

Saffron Herb Rice, Sun Dried Tomato Dill Butter Sauce

GRILLED VEGETABLE AND POLENTA STACK (V)

\$27.95 per guest

Basmati Rice, Stewed Tomato Fennel Sauce

BAKED FOUR CHEESE RAVIOLI (V)

\$24.95 per guest

Artichoke, Onion and Tomato Ragout, Balsamic Syrup

GRAIN-STUFFED PORTOBELLO MUSHROOM (V)

\$24.95 per guest

Braised Kale, Roasted Red Pepper Coulis

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PLATED MEAL SERVICE

(continued)

• **SIDE SALADS** •

TOSSED CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese
Traditional Caesar Dressing

ICEBERG WEDGE SALAD

Grape Tomatoes, Crispy Bacon, Blue Cheese, Thinly Sliced Red Onion
Balsamic Blue Cheese Dressing

ITALIAN CHOPPED SALAD

Chopped Romaine Lettuce, Tomatoes, Olives, Onions, Sweet Peppers, Dry Salami
and Provolone Cheese, Red Wine Herb Vinaigrette

BABY SPINACH AND STRAWBERRY SALAD

Thinly Sliced Red Onion, Toasted Almonds and Feta Cheese
Strawberry Balsamic

MARKET HOUSE SALAD

Baby Salad Greens, Grape Tomatoes, Cucumbers, Red Cabbage, Grated Carrot
and Sliced Red Radish, Red Wine Balsamic Vinaigrette

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BUFFET OPTIONS

Beverages include Iced Tea, Water and Coffee

Childrens Buffet Price \$12.95 per child

• **BUFFET OPTION 1** •

\$19.95[†] per guest

Slow Roasted Tri-Tip
Marinated Italian Chicken
Baked Four Cheese Ravioli
Oven Roasted Potatoes
Fresh Seasonal Vegetables
Market House Salad
Ranch, Italian, and French Dressings
Fresh Rolls with Butter

Customization Available Upon Request

Upgrade to Full China for Additional \$5.95 Per Person

Linens Available Upon Request

• **BUFFET OPTION 2** •

\$20.95[†] per guest

Carved Roast Beef
Rosemary and Mustard Seed Chicken
Penné Pasta with Marinara
Twice Baked Cheesy Potatoes
Fresh Green Beans
Market House Salad
Ranch, Italian, and French Dressings
Fresh Rolls with Butter

Customization Available Upon Request

Upgrade to Full China for Additional \$5.95 Per Person

Linens Available Upon Request

• **BUFFET OPTION 3** •

\$18.95[†] per guest

JB's Fried Chicken
Braised Beef Tips with Egg Noodles
Mashed Potatoes with Gravy
Southern Style Green Beans
Market House Salad
Ranch, Italian, and French Dressings
Fresh Rolls with Butter

Customization Available Upon Request

Upgrade to Full China for Additional \$5.95 Per Person

Linens Available Upon Request

• **BUFFET OPTION 4** •

\$23.95[†] per guest

Ale-Braised Sirloin
Baked Tilapia with Citrus and Capers
Vegetable Lasagna
Multi-Grain Rice Pilaf with Parsley and Scallions
Market House Salad
Ranch, Italian, and French Dressings
Fresh Rolls with Butter

Customization Available Upon Request

Upgrade to Full China for Additional \$5.95 Per Person

Linens Available Upon Request

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Hors D'oeuvre
DISPLAYS

Fresh Fruit Tray

Serves 30-40 guests

A variety of fresh seasonal fruit

\$89.95[†]

Domestic Cheese Tray

Serves 40-50 guests

Assorted domestic cheeses and a selection of gourmet crackers

\$139.95[†]

Vegetable Tray

Serves 30-40 guests

Fresh vegetable crudité with Home style Ranch dipping sauce

\$89.95[†]

Salsa Trio

Crisp tortilla chips, chipotle salsa, tomatillo salsa, and sweet mango salsa

\$3.95[†]

per guest

Spread Trio

Pita chips and crackers served with your choice of three: roasted red pepper hummus, spinach artichoke dip, garlic hummus, olive tapenade, or black bean and corn salsa

\$4.95[†]

per guest

Fruit & Cheese Display

Assorted cheese cubes served with gourmet crackers along with seasonal fresh fruit and a yogurt dipping sauce

\$5.95[†]

per guest

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Stationed
HORS D'OEUVRES

Hors d'oeuvres bars are a fun, interactive way to allow your guests to customize their selections.
Please note, these are a smaller portion and would not be suitable to use in place of a meal.

Potato Station

Your choice of mashed potatoes or baked potatoes
Your choice of six toppings: shredded cheddar cheese, bacon, broccoli, sautéed mushrooms, salsa,
sour cream, butter, chives, brown or white gravy

\$7.95[†]
per guest

Macaroni and Cheese Station

Jonathan Byrd's famous macaroni and cheese with toppings that include: bacon, ham, bleu cheese,
cheddar cheese, sautéed mushrooms, and hot sauce

\$8.95[†]
per guest

Fajita Station

Your Choice of Grilled chicken or beef topped with a variety of toppings including sautéed onions
and bell peppers, shredded cheese, pico de gallo, guacamole, sour cream,
shredded lettuce on a flour tortilla

\$12.95[†]
per guest

Pasta Station

Your choice of two pastas: bowtie, rigatoni, angel hair or fettuccine
Your choice of two sauces: marinara, Alfredo, meat, or Basil pesto
Your choice of two toppings: grilled chicken, Italian sausage, meatballs, or sautéed mushrooms
Served with Parmesan cheese and breadsticks

\$11.95[†]
per guest

Fondue Station NEW!

A Creamy blend of Gruyere, Grand Cru, and Fontina Cheeses with a hint of freshly grated Nutmeg and
Cayenne Pepper. Served with French Baguette Bread cubes and Crisp Garden Fresh Vegetables

\$8.95[†]
per guest

Slider Station NEW!

Angus beef Patty with Caramelized Onions, and Cheddar Cheese, Crispy Pork Tenderloin with
Sweet and Sour Braised Red Cabbage, and Garlic Aioli, Vegetarian Quinoa Patty with
Grated Zucchini, Parmesan Cheese and Roasted Plum Tomato
All Served on Specialty Slider Buns

\$10.95[†]
per guest

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Butler Passed

HORS D'OEUVRES

- PRICED BY PIECE; MINIMUM FOUR DOZEN -

CHICKEN:

HOT:

Chicken and Corn Empanada.....	\$2.95
Chicken Quesadilla.....	\$2.95
Chipotle Maple Bacon Wrapped Chicken.....	\$3.25
Mediterranean Chicken Kabob.....	\$2.95

COLD:

Curried Chicken Salad in Mini Wonton Cup.....	\$2.95
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PORK:

HOT:

Pork Pot Sticker with Garlic Black Bean Sauce.....	\$2.95
Mushroom Cap Stuffed with Spicy Italian Sausage.....	\$2.95
Potato and Chorizo Firecracker Spring Roll.....	\$2.95

COLD:

BLT Pinwheel.....	\$2.95
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SEAFOOD:

HOT:

Coconut Shrimp, Mango Sweet Chili Sauce.....	\$3.95
Chicken Fried Shrimp, Roasted Corn Cocktail Sauce.....	\$4.95
Bacon Wrapped Scallops.....	\$3.75
Mini Crab Cake, Red Pepper Remoulade.....	\$3.95

COLD:

Shrimp Cocktail Shooter.....	\$3.95
Crostini with Mango Shrimp Salsa.....	\$3.50
Corn Blini with Smoked Salmon and Chives.....	\$3.50
NEW! Tequila Shrimp Tostada.....	\$3.75

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Butler Passed

HORS D'OEUVRES

- PRICED BY PIECE; MINIMUM FOUR DOZEN -

VEGETARIAN:

HOT:

Grilled Vegetable Flatbread.....	\$2.95
Spanakopita	\$2.95

COLD:

Caprese Salad Skewer	\$3.50
Fresh Fruit Kabob.....	\$3.25
Crudité Shooter.....	\$3.25
Roasted Potato Skewer, Romanesco.....	\$2.95
Pickled Watermelon, Red Onion and Feta	\$2.95
Sun Dried Tomato and Gorgonzola Bruschetta	\$3.50
Mediterranean Pizza	\$3.50
Antipasto Kabob with Mozzarella	\$2.95
NEW! Crispy Pita Chip with Local Goat Cheese.....	\$2.95

BEEF:

HOT:

Grilled Beef Kabob, Chimichurri.....	\$3.25
Teriyaki Beef Satay	\$3.75
Mini Cheese Steak Sliders.....	\$3.50
Mini Beef Wellington.....	\$3.75
Chipotle Beef with Avocado + Homemade Tostada.....	\$3.75

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Desserts

Gourmet Cookie & Brownie Selection

Your choice of chocolate chunk, white chocolate macadamia nut, snickerdoodle, or oatmeal raisin.
Chocolate Fudge Brownies included

\$2.95[†]
per guest

Assorted Dessert Bars

A variety of double chocolate, pecan, 7-layer, and lemon bars

\$4.95[†]
per guest

Signature Pies

Peanut Butter
Oreo
Chocolate Lover's
Peach
Apple
Cherry
Lemon Cream
Coconut Cream

\$3.95[†]
per guest

Homemade Cakes

Hershey's Hot Fudge Pudding Cake
Layered Chocolate Cake
Layered Carrot Cake
Red Velvet Cake

\$3.95[†]
per guest

Fruit Cobblers

Cherry
Peach
Apple

\$2.95[†]
per guest

Dessert Trio

Choose three Pie, Cake, or Cobbler Selections

\$7.95[†]
per guest

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Catering Policies

Thank you for choosing Catering by Jonathan Byrd's for your upcoming event! Our staff and management are committed to providing all the professional services required to make your event an absolute success. As with most successful businesses, certain guidelines and procedures will help ensure your requests and our requirements are understood. Please review the following terms and conditions and contact our sales staff with any questions.

1. Scheduling Events: a 20% non-refundable deposit is required at the time of booking to secure your event date. This deposit will be applied to the final billing invoice.

2. Payment terms: Payment in full is to be paid twenty-one (21) days prior to event date for all weddings. Cash or cashier's, certified or corporate check, American Express, Master Card, Visa and Discover are all acceptable forms of payment. Personal checks will not be accepted 45 days prior to event date. In the event additional charges are accumulated, we will require a valid credit card for the balance.

All menu selections will incur a 22% service charge and applicable sales tax unless otherwise noted by Jonathan Byrd's. If your organization or event is tax-exempt, it is the responsibility of the event organizer to provide the caterer with proper documentation prior to invoicing. Documentation provided after invoicing will not constitute an adjustment on event invoice. In the event Catering by Jonathan Byrd's is required to hire an attorney for the purpose of collecting any amounts due from client, the attorney fees and court costs incurred by caterer will be due and payable from client.

3. Guest count: Client agrees to inform the caterer, by business phone or in writing, twenty-one (21) days prior to the event, as to the final number of guests. Guest Count may increase up to 10% within 5 business days of your event with no penalty incurred. If your guest count increases between 11-35% of your original count there will be an additional \$250 charge. If the guest count increases above 35% there will be an additional \$500 charge. Changes made within 5 business days of event will be subject to additional charges based on the services requested. Client will be charged for the number of guests and services on the invoice if no alternate final number is received. After confirmation of your event, the number of guests may not be lowered.

4. Client's Responsibility: The caterer is not responsible for any items provided by the client to the event (i.e. favors, flowers, cake, gifts, dishes, glassware, serving pieces, etc.) The caterer is only responsible for those items listed on the invoice as provided by the caterer and no other items. It is understood that the client will conduct the event in an orderly manner, in full compliance with all applicable laws, ordinances and regulation, and facility contract.

5. Default: Caterer's performance is contingent upon the absence of strikes, labor disputes, accidents, severe weather or any other cause beyond the caterer's control. The caterer assumes no responsibility in the event the facility is unwilling or unable to have the event take place on the event date. Caterer, may, at its sole discretion, make reasonable substitutions to the menu, equipment, and other services listed on the invoice.

6. Prices stated are subject to change according to the market price of products and with final guaranteed number of guests. Caterer will inform client of market price changes no later than 30 days prior to the event. Client will have the option of revising products and service to reduce costs prior to payment as described in Term 2. Upon payment the final price is fixed and may only change due to a change in number of guests or mutually agreed upon changes in services and products provided. Catering rates will be taken from the most up-to-date menu.

7. Contracts: A signed copy of the Catering Contract must be returned to the sales representative twenty-one (21) days prior to the event date. The signed contract with its stated terms and addendum (if applicable), constitutes the entire agreement between the client and Jonathan Byrd's.

8. Food Service: All buffets will remain in place for service for a maximum of one and a half hours (90 minutes), and no remaining food may be taken out of the facility, in ordinance with the Indiana Department of Health Guidelines. No food or beverages of any kind may be brought into the facility by the patrons or their guests/attendees unless prior approval is obtained from the caterer and your venue.

9. Special Menu Requests: This menu is designed to give you a taste of what Jonathan Byrd's can offer your event. A wide variety of other menus are available upon request.

10. Service & Delivery Charges: Although this service and delivery charges are an industry standard, we would still like to explain these charges. Depending on the size and details of your event, there is usually a couple days or weeks of work and a team of professionals that go into an event that the client never sees. This includes menu creation, walkthroughs, purchasing and stocking raw ingredients and kitchen prep as well as maintaining our main commissary kitchen to prepare the bulk of your event. Liability insurance and permits are also a factor. A service charge of 22% is applied to all events along with a delivery charge, depending on your delivery location.

11. Availability and Bookings: We book parties, events, and weddings on a "First Come, First Served" basis. Once you have received a menu a price quote from our events office, please do not hesitate to contact us with any questions. We do our best to create your vision the way you imagine it and we are always open to our client's wants and needs. Once you are satisfied with the menu and quote, please let us know so we can get a contract to you right away. A deposit is required to reserve a date.

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