



Thank you for considering Jug's Catering for your special event!

Jug's is entering its 50th Year of serving the Greater Indianapolis area! With a large fleet of mobile kitchens we have been providing "**good, hot, and fresh food**" to businesses and corporations for decades! Our famous Fried Chicken and Country Biscuits with Apple Butter have been served to the majority of guests of the Indianapolis Motor Speedway since the birth of the Turn 2 VIP suites back in 1972!

You may know us for our Homestyle menus but we are not limited to Indiana comfort food! Call or email Jen and Kelli to customize a menu that fits the needs of your specific event! They can assist you in deciding entrée choices, side selections and most importantly DESSERTS all while staying within your budget guidelines! Special requests are always welcomed! From a party of 200 to a party of 100,000 guests the Eckert Family is "**the only one who can**" make your party run seamlessly!

When you choose Jug's as your caterer, you can be confident that your occasion will be an enjoyable and worry free experience. Please contact our sales and catering professionals at 317-842-5879 to confirm your event. We look forward to serving you and your guests.

Can't wait to hear from you!

Jen Colson and Kelli Miller

Sales and Events Coordinators

jen@jugscatering.com

kelli@jugscatering.com

Minimum 100 Guests Weekday
Minimum 200 Guests Weekend
All Prices are Per Person
ZERO Service Charge

BREAKFAST AND BRUNCH

MENU # 1

Jug's Continental Breakfast

Assorted Fruit Danish
Assorted Fruit Muffins with Butter
Assorted Donuts
Fresh Fruit Salad
Coffee
Orange Juice
\$7.00 pp

MENU # 2

Biscuits with Apple Butter
Scrambled Eggs
Hash Brown Potatoes
Smoked Sausage Links
Baked Ham Slices
Assorted Fruit Danish
Coffee
Orange Juice
\$10.00 pp

MENU # 3

Biscuits with Apple Butter
Scrambled Eggs
Biscuits with Sausage Gravy
Fresh Fruit Salad
Hash Brown Potatoes
Smoked Sausage Links
Assorted Fruit Danish
Coffee
Orange Juice
\$12.00 pp

MENU #4

Biscuits with Apple Butter
Belgian Waffles with Fruit Toppings
Ham, Egg and Cheese Casserole
Hash Brown Potatoes
Smoked Sausage Links
Baked Ham Slices
Assorted Fruit Danish
Coffee
Orange Juice
\$14.00 pp

ALA CARTE

All of the above items may be mixed and matched to customize your menu in addition to the following items. Prices may vary.

Biscuits with Gravy	\$3.00	Assorted Muffins w/ Butter	\$1.25
Bacon	\$4.00	Assorted Donuts	\$1.25
French Toast Sticks	\$3.00	English Muffins	\$1.25
Pancakes	\$3.00	Belgium Waffles	\$2.50

Minimum Guests -
 100 Guests weekdays
 200 Guests weekends

Luncheon & Dinner Buffets

	<u>100-249 guests</u>	<u>250-399 guests</u>	<u>400guests+</u>
Fried Chicken or Baked Chicken	\$9.50	\$8.50	\$7.50
Italian Spaghetti with Meatballs**	\$9.50	\$8.50	\$7.50
Grilled 1/3 lb. Hamburgers with Hotdogs*	\$10.00	\$9.00	\$8.00
Lasagna (Vegetable or Meat)**	\$10.00	\$9.00	\$8.00
Grilled Boneless Marinated Chicken Breasts	\$11.00	\$10.00	\$9.00
Fried Chicken and Breaded Perch Filets	\$11.50	\$10.50	\$9.50
Fried Chicken & Sliced Ham ~or~ Roast Beef	\$11.50	\$10.50	\$9.50
Fried Chicken & Corndogs	\$11.00	\$10.00	\$9.00
Baked Turkey & Sliced Ham w/ Dressing & Gravy	\$13.00	\$12.00	\$11.00
Fried Chicken and Country Barbecue with Buns	\$11.00	\$10.00	\$9.00
Fried Chicken and Barbecued Rib Tips	\$11.50	\$10.50	\$9.50
Fried Chicken and Penne Marinara	\$11.50	\$10.50	\$9.50
Fried Chicken and Breaded Catfish Filets	\$12.50	\$11.50	\$10.50
Fried Chicken and Barbecued Ribs	\$13.50	\$12.50	\$11.50

*Served with assorted breads and buns as bread selection

**Served with Tossed Salad or Pasta Salad, Breadsticks and Choice of Beverage

All other menus include your choice of the following side dishes:

Hot Vegetables (2 selections)

Seasoned Green Beans
 Buttered Peas
 BBQ Baked Beans
 Sweet Buttered Corn off the Cob
 Potatoes Au Gratin
 Buttered Irish Potatoes
 Mashed Potatoes with Gravy
 Buttered Corn ON the Cob

Salads (1 selection)

Potato Salad
 Creamy Cole Slaw
 Macaroni Salad
 Apple Sauce
 Pasta Salad

Beverages (1 Selection)

Lemonade Coffee
 Iced Tea

Breads (1 selection)

Jug's Famous Brown
 County Biscuits w/
 Apple Butter
 Garlic Breadsticks
 Assorted Wheat,
 White, and Rye

Macaroni and Cheese - Add 1.75 per person to select Macaroni and Cheese

Additional Vegetables \$1.25 per person

Additional Prepared Salads - \$1.00 per person

Hot Sauce - \$.10 per person

Prices include all disposable tableware needs and up to 2 hours continuous buffet style meal

Luncheon & Dinner Buffets

	<u>100-249 guests</u>	<u>250-399 guests</u>	<u>400 guests+</u>
Fried Chicken and Grilled 8oz Pork Chops	\$14.00	\$13.00	\$12.00
Chicken Picatta or Marsala	\$12.50	\$11.50	\$10.50
Carved Whole Hog Roast with Fried Chicken*(min 150 guests)			
	\$12.00	\$11.00	\$10.00
Rounds of Roast Beef Carved to Order *	\$13.00	\$12.00	\$11.00
Grilled Chicken & Fettuccini Alfredo	\$14.50	\$13.50	\$12.50
12 oz Grilled New York Steaks	\$22.00	\$21.00	\$20.00
Prime Rib of Beef Au Jus Carved to Order*	\$18.00	\$17.00	\$16.00
Grilled Salmon/Swordfish w/ Lemon Sauce	\$18.00	\$17.00	\$16.00
Tenderloin of Beef Carved to Order*	\$24.00	\$23.00	\$22.00
16 oz Grilled New York Strip Steaks	\$24.00	\$23.00	\$22.00
6 oz. Filet and 6 oz. Grilled Salmon	\$25.00	\$24.00	\$23.00

Add Penne Pasta & Marinara Sauce to any menu: \$2.00 / Fettuccini Alfredo \$3.00

*\$250.00 Uniformed Carvers Fee

Prices include all disposable tableware. Menus are served with your choice of the following:

Hot Vegetables

(2 selections)

Seasoned Green Beans
Peas with Mushrooms
Sautéed Zucchini & Yellow Squash
Ginger Glazed Baby Carrots
Potatoes Au Gratin
Sugar Snap Peas
California Mixed Vegetables
Marinated Button Mushrooms
Rice Pilaf
Long Grain & Wild Rice
Herbed New Potatoes
Mashed Potatoes with Gravy
BBQ Baked Beans
Buttered Corn ON or OFF the Cob
Baked Potato w/Butter

Salads

(1 selection)

Cold Pasta Primavera
Creamy Cole Slaw
Tossed Salad with Dressings
Caesar Salad Parmesan
Sliced Tomato, Onion & Provolone
Rotini Pasta Salad
Mustard Potato Salad
Cucumber & Onion Salad
Fresh Vegetables with Dip
Marinated Fresh Vegetable Salad
Fresh Fruit Salad
Fresh Sliced Fruit Platter
Spinach Salad
Three Bean Salad
* add sour cream \$.25 pp

Breads

(1 Selection)

Fresh Baked Dinner Rolls with Butter
Croissants
Garlic Breadsticks
Brown County Biscuits with Apple Butter
Crusty French Bread
Assorted White, Wheat and Rye Breads

Beverages

(1 selections)

Iced Tea
Lemonade
Coffee

Box Lunches

A. Ham and Fried Chicken	\$6.50
<i>Our most popular combination, two pieces of Fried Chicken, freshly shaved Smoked Ham on an Egg Bun, served with Potato Chips, a Red Delicious Apple and an Iced-Fudge Brownie</i>	
B. Jumbo All-American Sub	\$6.75
<i>An eight inch fresh baked sub bun piled with Smoked Ham, Cotto Salami, Bologna, Swiss and American Cheeses, Lettuce, Tomato and Onion. Served on the side: Fritos, Banana and a Granola Bar</i>	
C. Turkey Breast	\$5.50
<i>Turkey Breast on a fresh baked Wheat Bun, served with Creamy Cole Slaw, Pretzels, a D'anjou Pear and a Granola Bar</i>	
D. Roast Beef	\$5.50
<i>Sliced oven-roasted Roast Beef on a fresh baked Egg Bun, served with Potato Salad, Doritos, an Orange and two Chocolate Chip Cookies</i>	
E. Chicken or Tuna Salad	\$5.75
<i>Our delicious Chicken or Tuna Salad on a jumbo flaky croissant, served with Rotini Pasta Salad, Potato Chips Seedless Grapes and an Oatmeal Cream Cookie</i>	
F. Ham Snack Pack	\$4.75
<i>Freshly shaved Ham on an Egg Bun, served with Potato Chips and an Iced-Fudge Brownie</i>	
G. Cheese Vegetarian	\$5.75
<i>Swiss, Cheddar, American and Hot Pepper Jack Cheese on a fresh baked Wheat Bun, served with Potato Chips, Rotini Pasta Salad, a Red Delicious Apple and two Gourmet Peanut Butter Cookies</i>	
H. Cucumber Vegetarian	\$7.75
<i>Cucumber slices, and Herbed Cream Cheese on a fresh baked Wheat Bun, Lettuce and Tomato served on the side with a Banana, Pretzels and two Gourmet Chocolate Chip Cookies Pasta Salad</i>	

Additional Sandwich Choices

Prices are available upon request

- Corned Beef on freshly baked Rye Bread
- Grilled Marinated Chicken Breast on Egg Bun

Additional Side Items

• Baked Beans, Macaroni Salad	\$1.00
• Mini Carrots with Ranch Dip	\$1.00
• Add Cheese to any Sandwich	\$.75
• Add Lettuce and Tomato (on the side)	\$.50

- *Alternate items and custom box lunch menus available*
- *All lunches include coordinating condiments, utensils, and napkins*
- *Lunches may be picked up at our location or delivered for an additional \$150.00 fee*
- *Fee varies outside of the greater Indianapolis area*
- *Box lunches can be mixed and matched in quantities of 10*
- *Minimum order of 75 box lunches (exceptions apply)*

Hors d'Oeuvres A La Carte

(Priced per person. Minimum of \$10.00 per person.)

(Minimum of 100 guests on weekdays.)

(Minimum of 200 guests on weekends.)

(Minimum of 200 guests for weddings.)

Ask about our lower minimums during January, February, and March.

Served Hot	
Swedish Meatballs	\$2.50
Boneless Chicken Filets with Honey Mustard	\$3.00
Crab Rangoon	\$3.00
Stuffed Mushroom Caps	\$3.00
Tempura Vegetables with Dip	\$3.00
Thai Chicken Skewers with Asian Sauce	\$3.50
Buffalo Wings with Bleu Cheese Dip	\$2.75
Jalapeno Poppers	\$2.75
Oriental Egg Rolls with Sauce	\$2.75
Beer Battered Mozzarella Sticks	\$2.75
Smoked Cocktail Sausages	\$2.50
Chili Con Queso with Tortilla Chips	\$2.00
Mac N Cheese Bites	\$2.75
Hawaiian Chicken Wings	\$3.00
Spanakopita	\$3.00
Barbecued Meatballs	\$2.50
Breaded Shrimp with Cocktail Sauce	\$5.00
Bacon Wrapped Premium Jumbo Shrimp	\$10.50
Deep Fried Chicken Drumettes	\$2.50
Artichoke Dip with French Bread Slices	\$2.75
Carved Round of Roast Beef with Cocktail Rolls & Condiments *	\$5.00
Carved Beef Tenderloin with Silver Dollar Buns & Condiments *	MKT
Bone-In Ham Cut from the Brace with Cocktail Rolls & Condiments *	\$5.00

**\$250.00 Uniformed Carver's Fee*

Hors d'Oeuvres A La Carte

Served Cold	
Ham, Roast Beef, & Turkey Finger Sandwiches	\$3.00
Chicken & Tuna Salad Finger Sandwiches	\$3.00
Brie En Croute with French Bread Slices	\$3.00
Cheesecake Squares with Fruit Toppings	\$2.75
Chocolate Dipped Strawberries	\$2.75
Fresh Fruit Skewers with Chocolate Dipping Sauce	\$2.75
Strawberry & Pineapple Tree	\$2.50
Assorted Seasonal Fresh Fruit Platter	\$2.50
Market Fresh Vegetables with Dip	\$2.50
Cheddar Cheese ball with Crackers	\$2.00
Guacamole, Salsa, and Tortilla Chips	\$2.00
Hummus with Pita Bread	\$2.50
Domestic Cheeses with Crackers	\$2.25
Mexican Nine Layer Dip with Tortilla Chips	\$2.25
Spinach Dip with Mini Rye Slices	\$2.25
Domestic & Imported Cheeses w/ Crackers	\$3.75
Premium Jumbo Shrimp served with Cocktail Sauce and Lemons ** 4 shrimp per order	\$10.00
Chips & Pretzels	\$1.25
Roasted Peanuts	\$1.50
Premium Mixed Nuts	\$2.00

Desserts

Priced per person.

Cakes & Pies

Carrot or Chocolate Cake Squares	\$2.50
Whole Pumpkin ,Pecan, Cherry ,and Apple presliced pies (your choice of 2 flavors) *each additional flavor \$.50 pp each	\$2.50
Key Lime Pie	\$3.25
Cinnamon Coffee Cake	\$2.50
Strawberry Shortcake	\$3.50
Chocolate or Carrot Cake Slices	\$3.00

Cheesecakes

Gourmet Assortment	\$3.50
Mini Cheesecakes Squares with Fruit Toppings	\$2.50
Old Fashioned Creamy	\$2.75

Cookies & Brownies

Assorted Chewy Cookies	\$1.75
Assorted Cookies and Brownies	\$2.50
Iced Fudge Brownies	\$1.75
Lemon Bars	\$3.00

Ice Cream

Chocolate Covered Bars	\$1.75
Chocolate or Vanilla Cups	\$1.75
Ice Cream Sundae Bar with Assorted Toppings**	\$3.50

**** \$150 Attendant Fee Required**

Assorted Desserts

Chocolate Covered Strawberries	\$3.00
Fruit Cobblers: Peach, Cherry, Apple, and Blackberry (Choice of 2 flavors)	\$2.50
Fruit Cobblers Ala Mode	\$3.50
Mini Dessert Bar with Chocolate Éclairs, Brownies, and Cheesecake Squares	\$4.00
Pound Cake and Fresh Fruit with Chocolate Fondue	\$3.50
Chocolate Fountain with Pound Cake and Fresh Fruit **	\$4.00
Chocolate Fountain with Assorted Desserts, Pound Cake, and Fresh Fruit **	\$5.00

****\$150.00 Attendant Fee Required**