John Ross & Co. Signature Catering

Cold Hors d'oeuvres

- Motor Boat'n Cracker Mix
 - An assorted 7-cracker mix with signature seasoning
- Fresh Veggie Platter
- Fresh Fruit Platter
- State Fair Grapes
 - Your guests will go crazy over these caramel-covered grapes covered in honey roasted peanuts!
- Cheese Platter
 - Assorted flavors
- Italian Meat Platter
 - Assorted ham and sausages
- Shrimp Cocktail
- Shrimp Cocktail Shooters
- Cheesecake Bites
- Cake Pops
- Antipasto Kabobs
 - Marinated vegetables, olives and Mozzarella cheese...yum!
- Hummus w/ fresh vegetables
- Bruschetta w/ fresh baguette
- Guacamole w/ tortilla chips
- Homemade Salsa
- Cucumber Salsa Served with tortilla chips
- Ceviche
 - Cooked shrimp marinated in limes, tomatoes, fresh peppers and cilantro and served with tortilla chips
- Ceviche Shots

Hot Hors d'oeuvres

- Spinach & Artichoke Dip w/ baguettes
- BBQ Meatballs
- Mini Beef Wellingtons
 - Beef Tenderloin w/ shallot in a red wine reduction, wrapped in filo and baked. Served with homemade Horseradish sauce.
- Cajun Kabobs
- Sausage Kabob
 - Sliced sausage, veggies and pineapple on a skewer
- Bacon Wrapped Shrimp
- Caramel Apple & Cheese Bites
- Sundried Tomato and Cheese Phyllo Bites
- Mini Sausage and Pepperjack Cheese Wellingtons
- Bacon Cheeseburger
 - Served with melted cheese, tomato, JR & Co. Signature Sauce
- Crab Dip w/ baguette
- Spinach & Artichoke Stuffed Mushrooms
- BBQ Bacon Wrapped Water Chestnuts
- Homemade Jalapeno Poppers
- Bacon Wrapped Scallops
- Frank in a Blanket w/ mustard
- Dry Rubbed Baby Back Ribs
- Build your Own Slider Station
 - Brisket
 - Pulled Pork
 - Choose your favorite meat, and assorted toppings and sauces will complete your very own slider station!

Applewood Smoked BBQ

All items served with sauce on side

- Black Peppered Beef Ribs
- Sliced Brisket
- Pulled Pork
- Dry Rubbed Spare Ribs
- Dry Rubbed Baby Back Ribs
- Sweet BBQ Chicken Drum Legs

- Texas Hill Country Sliced Sausage
- Jalapeno BBQ Chicken Drum Legs
 - Don't be afraid to spice things up! You may be surprised how many folks love our spicier menu items.
- Whole Pig
 - With the apple, too!

Meat Carving Stations

Meats are carved on location and served medium to medium rare. We offer carving stations (as opposed to steaks) due to the wide variety of preferences on meat temperature. Carving stations allow each individual to choose their portion size and preferred meat doneness.

Beef Carving Station

- Beef Tri Tip Carving Station What is Tri Tip?
 - Served with fresh horseradish sauce
- Black Peppered Beef Ribs
- Beef Tenderloin Carving Station
 - Served with fresh horseradish sauce
- Prime Rib Carving Station
 - Served with fresh horseradish sauce

Pork Carving Station

• Pork Tenderloin Carving Station

Additional Meats

Wagyu Beef BBQ Meatballs JR's Favorite Meat Loaf

• Perfect for big eaters! Large portions of tender and juicy meat loaf served with homemade ketchup. A fan favorite!

Shredded Chuck Roast

- Served with three sauces
- Add peppers, onions and mushrooms at request

Jumbo Shrimp

• Tossed in lemon butter sauce and served hot. Ask about adding shrimp to a beef or pork carving station as an additional and delicious choice for guests!

Sausage Kabobs • *Texas sausage, pineapple, sweet peppers*

Taco Bowl Bar*

- Ground Beef
- Chipotle Chicken
- Beans
- Rice
- Red Mild Salsa
- Medium Green Salsa
- Roasted Green Chile Hot Salsa
- Crema Sauce
- Jalapeno Cilantro Cream Sauce
- Chopped Lettuce
- Sweet Corn Salad
- Tortilla Chips
- White Queso
- * This comes as a fixed menu as listed; items cannot be added or deleted.

Starches

- Cheesy Spuds
 - o Add Bacon or Green Chile
- Homemade Mac & Cheese
 - Add Bacon or Green Chile
- Cowboy Beans
 - Flavorful pinto beans with roasted green chiles— goes great with BBQ!
- Mashed Potatoes
- Loaded Mashed Potatoes
 - With bacon and chives
- Roasted Potatoes
- Pork and Green Chile Tamales
- Cheddar Au Gratin Potatoes
- Assorted Potato Chips
 - Great for BBQ luncheons!

Fresh Vegetables

- Green Beans w/bacon and caramelized sweet onion
- Fresh Green Beans sautéed
- Sweet Corn
- Creamed Corn
- Sautéed Garlic Mushrooms
- *Roasted Asparagus
- *Roasted Zucchini Vegetable Medley
 - Roasted zucchini, sweet peppers, tomatoes and sweet onions

*Item availability dependent on individual event

<u>Italian Menu</u>

• Lasagna

Pastas

- Rigatoni
- Cheese Stuffed Tortellini

Sauces

- Red Sauce
- Pink Sauce
- Red Meat Sauce
- Alfredo Sauce

Meats

- Parmesan meatballs served with red sauce
- Sausage, peppers and onions

Try serving a pasta with red sauce in addition to one of our carving stations!

<u>Salads</u>

- Spicy Slaw
- Sweet Corn Salad
- Texas Cucumber Salad
 - Cucumbers, tomatoes, sweet onions, marinated in apple cider vinegar — GREAT with BBQ and AWESOME in the summertime!
- Fresh Mixed Greens
 - With sweet peppers, sweet onions, cucumbers and tomatoes
 - Tossed in dressing of choice, Homemade Buttermilk Ranch or Vinaigrette
- Creamy Cucumber Pasta Salad
- Fruit Salad
- Watermelon Wedges
- Cucumber Salad
 - Cucumbers mixed with tomatoes and sweet onions in a homemade dill ranch sauce
- Cottage Cheese Salad
 - Cottage cheese with cherry tomatoes, sweet peppers, sweet onions, celery and assorted spices — you may be surprised how delicious this is!

<u>Breads</u>

- Dinner Rolls Served with Honey Butter
- Honey Cornbread

Cajun Cuisine

Shrimp Boil Note: We cook shrimp separately from vegetables to accommodate those with a shellfish allergy or those who don't care for shrimp.

- Shrimp Boil: Jumbo shrimp, red potatoes, sweet corn, sausage, celery, sweet onions, garlic, lemons and mushrooms boiled and covered with seasoned butter, fresh lemon juice and Cajun Seasoning... absolutely delicious paired with dry rubbed ribs!
- Shrimp and Sausage Gumbo

- Sausage and Chicken Gumbo
- Red Beans & Rice
- Honey Cornbread

Sandwiches

- Kansas Philly
 - Loaded with shredded beef, caramelized sweet onions, peppers, and cheese. Served hot.
- Cali Sandwich
 - Sliced roasted chicken, sliced tomatoes, cucumber, bacon, sliced red onions, avocados and mayonnaise. Served cold.
- Cubano Sandwich
 - Shaved Ham, pulled pork, thin sliced pickles, mustard and Swiss cheese pressed and served hot
- Club
 - Loaded with turkey, ham and roast beef, bacon, lettuce, tomato, onion and mayo.
- Italian Stack
 - Italian meats, sliced tomatoes, pepperoncini, sweet onions, sliced cheese. Served cold.
- Pecan & Grape Chicken Salad Sandwich
 - Roasted chicken, grape and pecans this mouthwatering sandwich has grown to be one of our most popular requests!

<u>Soups</u>

- Potato & Bacon
- Tomato & Basil Bisque
- Ham & Beans
- Chicken Noodle
- French Onion
- Broccoli & Cheese
- Corn & Chicken Chowder
- Beef Chili
- Beef Stew

Baked Potato Bar

Baked Potato

Choice of Beef Chili or Broccoli & Cheese Soup

• Served with cheddar cheese, green onions, bacon, sour cream, jalapenos, butter, hot sauce and saltine crackers

<u>Desserts</u>

Caramel Apple Crisp Peach Crisp Cake Pops

Choose from red velvet, chocolate or carrot

Triple Chocolate Brownies

Assorted Cookies

Chocolate Chip and M&M

Cheesecake Bites

Panna Cotta Shooters

Panna Cotta topped with raspberry compote shooters

Sliced Cheesecake

<u>Beverages</u>

Bottled Water, Water, Tea or Lemonade

Serviceware

- We can provide standard disposable dinner plates, appetizer plates, cake plates, dessert plates, disposable tableware and cups (at cost) as a convenience to both our customers and to us. Things tend to run more smoothly if we can assemble these in advance and have them in place for guests.
- We are not able to provide real plates and silverware. If desired, customer must provide these.
- If you desire different serviceware than what comes standard, please see www.smartyhadaparty.com for serviceware choices.

IMPORTANT INFORMATION

• **Ordering:** Email in your order. First, we will check on availability of date. Once the date is confirmed, we will be able to set up a menu for your event. Remember that although technology is grand, there still is room for some errors. Therefore, we will confirm all orders that are submitted. If you do not get confirmation from us, please call to inquire. Any order not meeting minimum may be subject to additional delivery charges.

- **Quantity:** Order for your crowd and their appetites! If an event is majority male, please order accordingly.
- **Minimum Guests:** The minimum number of guests for any menu is 30.
- **Delivery Charge:** Free local delivery (within 10 miles of Garden City, KS). A mileage charge will be assessed for any location over 10 miles.
- **Deposit:** A deposit may be required. The amount varies depending on event.
- **Sales Tax:** Unless your group is tax exempt, sales tax will be applied to all orders according to location of event.
- **Cancellation Fee:** Cancellation fees vary from event to event. The cancellation fee will be based on amount of time before the event that cancellation occurred, the food items purchased and/or prepared, and the size of your event.
- Leftover Foods: Any foods you have purchased are yours to keep after event. We will provide leftover containers.
- **Warning:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
- **Serving:** All meats will be served out of aluminum pans unless otherwise specified. If different serving ware is required, may be susceptible to additional charges. Customer must provide trashcans and serving tables for buffet.
- **Menu Subject to Change:** This menu will be updated often with additional items.
- **Payment:** Cash or check are acceptable forms of payment. Credit cards are not accepted.
- **Gratuity:** Is always left to your discretion and always appreciated.
- Always Remember: Cheap food ain't good, and good food ain't cheap!