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2005

JETER MOUNTAIN

FARM

WEDDING CATERING SERVICES

We are thrilled to be able to offer excellent catering at Jeter Mountain Farm. Versatile menus, outstanding quality and reasonable rates give you no reason to need to look elsewhere for food on your big day.

By choosing to allow us to cater for your wedding, you will be invited to a premier tasting event held quarterly at no extra cost! Sample some of the menu options first hand, and get a glimpse of how your catering experience will look and feel the day of your wedding.

Our food is served in 3 primary categories: Classic Dinner (buffet or plated), Heavy Hors D'oeuvres, or Stations. The following pages outline options for each meal style.

If there is an option that you do not see on the following sample menus, please let us know what cuisine you are dreaming of! We have more options we can share with you, and many different ways to customize each menu.

If you choose to seek catering options elsewhere, please keep in mind that Jeter Mountain Farm **only** provides the following when catering with us:

- China plates
- Silverware
- Iced tea goblet or plastic drink cup (depending on menu)
- Napkins
- Decor for buffet tables
- Wait staff
- Set up and clean up of food
- Prep kitchen

We encourage you to book your catering with us as soon as you can. The staffing and arrangements required to serve your big day require advanced notice, and we cannot guarantee that our services will be available for your wedding until the \$500 deposit is received.

BUILD YOUR OWN DINNER

Want to customize the perfect meal for your special day? Build your own menu! The following options are available in the form of a buffet, or plated*. (See note at bottom)

The following is included in the per-person pricing listed below: China Plate, silverware, iced tea goblet, linen-like disposable napkin, decor for buffet table, wait staff, set up, clean up, and food tasting (held quarterly).

Please note that the prices below are offered as an attempt to give you an idea of the pricing of our meal packages, but can fluctuate slightly with market prices. A firm cost will be presented to you on your first proposal.

CHOOSE ONE PROTEIN:

Peppercorn Crusted Beef Tenderloin	—————	\$28.50
Roast Beef & Gravy	—————	\$23.75
Beef Tips & Gravy	—————	\$22.50
Grilled Pork Loin	—————	\$23
Roasted Turkey	—————	\$22.50
Sliced Ham	—————	\$22
Pulled Pork	—————	\$20.50
Parmesan Crusted Chicken	—————	\$22.50
Chicken Marsala	—————	\$22.75
Chicken Piccata	—————	\$22.75
Herb Grilled Chicken	—————	\$22.50
Fried Bone In Chicken	—————	\$21.25
Rotisserie Chicken	—————	\$21.25
Chicken Divan	—————	\$21.25
Chicken in Sun-dried Tomato Parmesan Cream Sauce	—————	\$23

Above pricing is based on a single-protein buffet. To add a protein to your menu, it is an additional \$3.45 per person per protein.

CHOOSE 3 SIDES:

- Mixed Greens with Mandarin Oranges, Craziins & Vinaigrette Dressing
- Tossed Salad with Dressing
- Pasta Salad
- Slaw
- Red Skin Potato Salad

Mashed Potatoes
Garlic Mashed Potatoes
Sautéed Baby Potatoes
Green Bean Casserole
Southern Style Green Beans
Southern Style Corn
Corn Souffle
Honey Glazed Carrots
Sautéed Vegetable Blend
Sautéed Squash and Zucchini
Haricots Verts with Grape Tomatoes
Macaroni and Cheese
Rice Pilaf

To add an additional side item to your buffet, it is \$2.25 per person per side.

All meals are served with rolls, butter & tea.

Add more variety to your menu with Stations (P. 6), Hors d'Oeuvres (P. 4) or ask about available meal additions.

*Plated dinners cost approximated \$4.00 per person in addition to the prices listed above and there is also an additional \$150 for equipment costs.

There is an 18% event fee & 6% sales tax in addition to the per-person pricing above.

HEAVY HORS D'OEUVRE MENU

*Minimum of 125 guests**

Don't let the heading fool you, your guests will get just as full when catering from this menu. There is no less food per person by choosing heavy hors d'oeuvres! Your guests will be full & pleased with the eclectic selection of food displayed before them.

Below is a sample of just 4 of our many hors d'oeuvre menus. Please ask if you would like to view our full selection of hors d'oeuvre options.

The following is included in the per-person pricing listed below: China plate, fork, disposable punch cup, napkin, decor for buffet table, wait staff, set up, clean up, and food tasting (held quarterly).

Menu One: Cost per guest \$31

Roma Tomatoes and Boursin on Crostini
Peppercorn Crusted Beef Tenderloin *on crostini with horseradish creme*
Skewered Chicken Breast
Marinated Shrimp
Roasted Red Potatoes
Asparagus Wrapped in Phyllo
Display of Grapes, Crackers, and Cheese Spreads
Spanikopita
Iced Tea

Menu Two: Cost per guest \$19.50

Make one selection from THE DIP COLLECTION
Pulled Pork Sliders *or* Deli style finger sandwiches
Fresh vegetables display *served with buttermilk dip*
Swedish Meatballs
Display of grapes, Crackers and Cheese Spreads
Display of fresh fruit
Iced Tea

Menu Three: Cost per guest: \$25.25

Yogurt Parfait
Breakfast Strata
Fresh Fruit Display

Sweet Potato Ham Biscuits
Miniature Chicken and Waffles *with Maple Syrup*
Skewered cinnamon rolls and fountain dipping icing
Orange Juice
Tea
Coffee Station

Menu Four: Cost per guest \$45

Display of Grapes, crackers and cheese spreads
Miniature brie and raspberry bites
Crostinis with roma tomato and Boursin cheese
Salman station *Includes: cracked peppercorn, smoked original, chipotle lime, cajun*
Marinated Shrimp
Grilled Lamb Lollipops
Fried Mozzarella Ravioli
Fried Goat Cheese and Risotto
Asparagus Wrapped in Phyllo
Miniature Cordon Bleu
Sliced Beef Tenderloin *served with rolls and horseradish*
Tea

* This menu can be provided for less than 125 people, but pricing may increase.

There is an 18% event fee & 6% sales tax in addition to the per-person pricing above.

The meals above are intended to be served as dinner for your guests, **but we are happy to offer light hors d'oeuvres for your cocktail hour as well!** Let us know which items from these lists you might be interested in for cocktail hour (or an item you wish to have that may not be listed), and we will send you a custom quote.

STATIONS MENU

Picked out your dream menu, but still want to add a perfect final snack? Or maybe you want to satisfy guests' sweet tooth in a fun, unexpected way! Add a station (or 3) and take your reception to the next level!

These stations are add-ons to either a buffet dinner menu or a heavy hors d'oeuvres dinner menu. A dinner cannot be formed out of pairing a selection of stations, though many items listed in the stations below can be used to form a heavy hors d'oeuvres dinner menu.

Pricing for stations upon request.

Popcorn Station

Traditional or Savory Sweet and Salty Popcorn. Served with a variety of toppings.

Ice Cream Station

Hand scooped creamy vanilla ice cream. Served with a variety of toppings.

Smore's Station

Guest will have fun around the miniature fire stations.

Cinnamon Roll Station

A cascading icing fountain surrounded by freshly baked cinnamon rolls.

Southern Biscuit Station

Flakey biscuits served with an awe inspiring selection of toppings.

Cheesecake Station

Creamy New York Style Cheesecake served with beautiful zesty toppings.

Fudge Station

A wonderful selection of creamy fudge carved for your enjoyment.

Salmon Station

Chipotle/Lime, Original, Cajun, Cracked Pepper. The best salmon your guests will ever have!

Grits Station

A variety of toppings served on grits! Even shrimp in sauce for Shrimp and Grits.

Milk and Cookies

A variety of baked cookies served with shot glasses of milk.

Bread Station

An incredible variety of artisan breads and rolls baked fresh. Served with a variety of flavored butters and dipping oils.

Lemonade Station

Thirst quenching lemonade served with a variety of flavorings and garnishes.

Philly Cheese Station

Hot off the grill!

Miniature Pancake Station

Silver dollar pancakes served with both savory and sweet toppings.

Street Taco Station

Pulled pork, shredded chicken, chopped beef, fried fish. Served on miniature tortillas with a variety of toppings.

Lettuce Wraps Station

Pork belly, Korean Beef and Pulled Chicken. Wrapped in crispy leaf lettuce.

Ice Cream Float Station

Your guests will enjoy creating their own floats from a variety of beverages.

Slider Station

Miniature hamburgers, chicken sandwiches and pulled pork. Hot off the grill and served with condiments and toppings.

IMPORTANT INFORMATION

No outside food is allowed to be served at a wedding that Jeter Mountain Farm is catering other than wedding cake and desserts.

Our staff will begin to set up approximately 2 hour prior to your start time. It is the responsibility of the bride and groom to secure the tables that are needed for the food for their event.

The buffet stays open for approximately 2 hours.

We do not provide any containers for food that is left over.

The menu must be finalized **30 days** prior to your event.

The final guest count is due **30 days** prior to your event.

The final payment is due **30 days** prior to your event.

Please contact **Jocelyn Hunsader** with any additional questions regarding catering:

Jocelyn.JeterMountainFarm@gmail.com -OR- (828) 808-2337