



2021-2022 CATERING GUIDE



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PLANNING & POLICIES

ABOUT US

Providing excellent food and service is our passion. We are dedicated to making sure every detail of your event is perfect. Inspired by fresh, high-quality ingredients and committed to community and environmental stewardship, our culinary team, led by Executive Chef Patrick Murray, creates cuisine ranging from simple to elegant, light-hearted to classical, cross-cultural to regional American. We invite you to discover all that Creative Dining Services at John Brown University has to offer.

PLANNING YOUR EVENT

For catering inquiries, please call our catering office at (479) 524-1592 or email us at catering@jbu.edu. We will be happy to discuss menu options and other service aspects. For on campus events, prior to contacting catering, please contact the Events office for room reservation and set up at (479) 524-7415 or email events@jbu.edu.

CUSTOM MENU PLANNING

Our catering and culinary teams provide this guide as a starting point. We are happy to work with you to create a custom menu based on your guests, theme, and budget. Our goal is your goal – to provide the most enjoyable and delicious event.

BILLING

JBU Departments: Please provide your JBU account number on the Event Request Form. You will be billed through JBU's billing department following your event. Cancellations made less than 2 business days in advance will incur a 10% fee.

Non-JBU Clients: We require a credit card at time of contract. A 50% non-refundable deposit is due upon quote approval. Final payment is due 5 business days prior to your event. Additional charges incurred during your event will be charged to your credit card on file.

EVENT DETAILS & CHANGES

Guest Count: In order to provide your guests with the best possible experience, we must be prepared. Please confirm your guest count 5 business days prior to your event. You will be billed for your guaranteed number or the actual count, whichever is greater.

Menu Confirmation: Your menu must be finalized 10 business days prior to your event. This includes any specialty menus due to dietary concerns or allergies. Changes made after the confirmation could result in an increase in price.

Changes or Cancellations: Any changes or cancellations to your event can be made up to 5 business days before your event. For changes or cancellations made to an event less than 2 business days in advance, a 10% fee will be billed.

DELIVERY & PICK UP CHARGES

For events that occur outside of Simmons Great Hall, we will add a delivery and/or pick up charge. For beverage drops or catering that does not involve set-up or clean up, the fee is \$25-50 depending on the location. Catering events that require set-up, clean up, and/or pick up will be charged 15% of the cost before discount.

CLEANING CHARGES

We are happy to clean Simmons Great Hall B following lunch events during the week at no extra charge. For evening or weekend events, we will gladly provide a quote for cleaning after your event.

SPECIAL DIETS & ALLERGENS

We will gladly take care of special diet requests for your event. We do ask that these requests be made no less than 10 business days in advance. During your event, all menu items will be labeled clearly with the eight major food allergens: milk, eggs, fish, wheat, peanuts, shellfish, soybean, and tree nuts. If you or your guests have an allergy that is not on this list, please let us know.

FOOD & BEVERAGE POLICY We pride ourselves on providing you with outstanding, high quality food and service for your catered event. In order to ensure our standards for quality and food safety, foods not immediately consumed by guests are not permitted to be taken out of the service area. This includes putting food in take-out boxes or any containers you bring into the service area. We thank you for your cooperation and understanding.

ALCOHOL & TOBACCO POLICY

Alcoholic beverages and tobacco products are not permitted on the premises of John Brown University. Our catering staff does not handle beverages containing alcohol at any event.

COVID-19 POLICY

The health and safety of our community is our highest priority. While the strictest of measures are not currently implemented, we do want your experience to be safe, effective, and of course, delicious. Please contact us to discuss how the policies might affect your event.



TABLETOP & DÉCOR

For JBU Catering events in Simmons Great Hall, there is no charge for buffet linens, basic disposables, china, glassware, and flatware. On-campus or off-campus JBU Catering events receive buffet linens and basic disposables at no charge.

CHINA*

Ivory China (up to 560 guests): Round dinner plate, salad plate, dessert plate, bread and butter plate, coffee cup and saucer.....\$0.60 per piece

White China (up to 560 guests): Square dinner plate, salad or dessert plate, pasta bowl, coffee cup.....\$0.60 per piece

White China (up to 150 guests): Rectangular dinner plate, salad plate, dessert plate, bread and butter plate, coffee cup and saucer.....\$2.00 per piece

Glass Plates: Round dessert or salad plate.....\$1.00 per piece

Stemware: Glass water or tea goblets.....\$0.50 per piece

Flatware: Stainless dinner fork, dinner knife, soup spoon, teaspoon, dessert or salad fork.....\$0.35 per piece

Serving Dishes: Chafing dishes, serving trays, risers, etc. included in price.

* Until further notice, china is not available for off-campus events.

DISPOSABLES

Basic Disposables – at no additional charge:

Plates: Round clear acrylic dinner plate, salad or dessert plate

Cups: 9 oz acrylic cold cup or 8 oz paper hot cup

Cutlery: Plastic Forks, Knives, Spoons or Packets of all Cutlery and Napkins

Napkins: Paper Dinner or Beverage Size

Specialty Disposables at Market Price:

Eco-Friendly Plates: Round or square dinner plate, salad or dessert plate, bowl (bamboo, palm, sugar cane)

Eco-Friendly Cutlery: Forks, Knives, Spoons (bamboo, wood, recycled plastic)

Upscale Plates: Acrylic with gold or silver rims

Upscale Cutlery: Fork, Knife, Spoon wrapped in high quality dinner napkin or individual strong plastic

LINEN

Buffet linen comes with any order of buffet or beverage station. Choose from black or white or special order a different color or style for an additional charge. We also offer linens for guest tables, registration tables, gift tables, etc. for an additional charge.

- 85" Square for Guest Table (Black or White).....\$6.00 each
- 52" x 114" Rectangle for Buffet Table (Black or White).....\$9.00 each
- Cloth Napkins (Black or White), Quantities of 50.....\$0.60 each
- Spandex Table Covers (Black or White).....\$18.00 each

Specialty Linens and napkin rental is available. Ask for our swatch book to see available color, fabric, and pricing choices. If you have a style or color in mind, we will do our best to find it for you. Specialty linens must be ordered 2 full weeks prior to your event.

DÉCOR

Unless you specify, we will provide decorations for the buffet tables. For dining tables, you may bring in your own centerpieces or we can create something on them for an additional charge. We have many décor items that can be used for tabletop décor.



RECEPTIONS & REFRESHMENTS

All prices are "per person" unless specified.

Appetizers – Dips

French Onion Dip with Potato Chips - \$2.28

Queso Dip, Salsa with Fresh Tortilla Chips - \$3.34

Salsa, Guacamole, Pico de Gallo with Fresh Tortilla Chips - \$3.34

Hummus and Pita Chips - \$2.93

Spinach & Artichoke Dip with Pita Chips - \$3.34

Buffalo Chicken Dip with Fresh Tortilla Chips - \$3.34

Fruit Salsa with Cinnamon Sugar Tortilla Chips - \$2.28

Hors d'oeuvres

Meatballs (BBQ, Swedish, or Sweet & Sour) - \$3.18

Vegetable Egg Rolls with Sweet Chili Sauce - \$3.39

Bruschetta – Toast Points with Tomato, Basil, & Balsamic Vinaigrette - \$2.60

Goat Cheese & Honey Endive Bites - \$3.39

Crab Cakes with Remoulade Sauce - \$4.55

Jumbo Shrimp Cocktail with Traditional or Apricot Cocktail Sauce - \$5.85

Displays

Cheese Display with Seasonal Fruits and Assorted Crackers - \$3.69

Hummus – Traditional and Roasted Red Pepper with Pita Chips, Tortilla Chips, and Fresh Vegetables - \$4.27

Vegetable Display with Ranch Dip - \$2.50

Charcuterie Board – Customized with cured meats, gourmet cheeses, artisan crackers, and a variety of pickled items, fresh vegetables, jams and jellies, dips and spreads, dried and fresh fruit. Can be customized for holidays and themes. Prices start at \$5.25

Build Your Own Trail Mix – Customized with an assortment of nuts, seeds, dried fruits, candies, and more - \$3.97

Create a Snack Break

Morning Refreshments

Bagels & Cream Cheese - \$2.40

Coffee Cake - \$2.40

Assorted Muffins - \$2.40

Assorted Donuts - \$2.40

Assorted Danishes - \$2.40

Cinnamon Rolls - \$2.40

Fresh Cut Fruit - \$2.59

Whole Fresh Fruit - \$1.00 per piece, charged on consumption

Yogurt Parfaits with Fresh Berries and Granola - \$4.80

Granola Bars - \$1.75

Croissants with Jam & Butter - \$2.40

House-made Scones with Clotted Cream, Lemon Curd, and Jams - \$2.81

Afternoon Refreshments

Wrapped Candy - \$0.80

Pretzels - \$1.61

Assorted Popcorn - \$1.87

Trail Mix - \$1.87

Potato Chips - \$1.87

Tortilla Chips & Salsa - \$1.87

Tortilla Chips & Guacamole - \$2.00

Warm Pretzel Bites with Mustard - \$2.00

Cheese Display with Seasonal Fruits and Assorted Crackers - \$3.69

Hummus – Traditional and Roasted Red Pepper with Pita Chips, Tortilla Chips, and Fresh Vegetables - \$4.27

Vegetable Display with Ranch Dip - \$2.50

Personal Charcuterie Board – Customized with cured meats, gourmet cheeses, artisan crackers, and a variety of pickled items, fresh vegetables, jams and jellies, dips and spreads, dried and fresh fruit. Can be customized for holidays and themes. Prices start at \$5.25

Sweets

Gourmet Cookies – Choose from white chocolate macadamia nut, triple chocolate, snickerdoodle, chocolate chunk - \$3.53

Brownies - \$3.69

Dessert Bars – Choose from lemon, blondie (with nuts), caramel turtle brownies, salted caramel pretzel crust - \$3.69

Cupcakes - \$3.53

Energy Bites - \$3.69

Ice Cream Treats - \$1.00-\$1.50

Beverage Breaks

Flavored Coffee Station - Customize your coffee (regular and/or decaf) with an assortment of flavored creamers and syrups - \$3.78

Hot Coffee (regular and/or decaf with sweeteners and creamers) - \$2.51

Refresh Coffee as needed - \$1.77

Hot Chocolate (pre-made) - \$2.51

Hot Chocolate (packets) - \$1.26

Variety of Tazo Hot Teas - \$2.51

Cold Brew Coffee - \$4.49

Infused Water Station – Enhance your water with fresh fruits and herbs. Choose two flavors - Cucumber Mint, Strawberry Basil, Citrus Burst, Berries & Ginger - \$2.19

Spritzer Station – Enjoy a refreshing beverage made fresh right in front of you. Choose from assorted fresh fruits, herbs, various syrups and sparkling or still water - \$4.19

This station requires an attendant - \$25.00 per hour

Bottled Juices, Lemonades, Teas, Sodas, or Iced Coffees - \$2.54

Breakfast Juices (dispenser) - \$2.82

Lemonade – Traditional or flavored (dispenser) - \$2.26

Bottled Water - \$1.61

Iced Tea – Sweet or unsweet (dispenser) - \$2.26

BREAKFAST

All breakfast choices are served buffet style and include buffet linens, coffee and water.

Golden Eagle – Scrambled eggs, bacon, sausage, biscuits and gravy, and potato cubes - \$16.45

Breakfast Burrito Station – Scrambled eggs, bacon, sausage, crispy shredded hashbrowns, lettuce, shredded cheese, diced onions, jalapenos, salsa, and flour tortillas - \$17.49

Breakfast Casserole – Scrambled eggs, crumbled sausage, potato cubes, and fresh diced vegetables – can also be vegetarian - \$6.05

Continental Breakfast – Assorted pastries, scones, breads, jams, and fresh fruit - \$6.90

Yogurt Parfait with Fresh Berries and Granola - \$4.80

Quiche or Crustless Quiche – Choose from ham and swiss, bacon and cheddar, spinach and tomato with mozzarella, chorizo sausage and cotija cheese (crustless for guests with gluten intolerance) - \$6.05

See Morning Refreshments for other breakfast options.

Build Your Own Breakfast Buffet

Choose one item from each category - \$13.87

Each additional item - \$2.40

MEATS – Bacon, sausage (patties or links), ham, or turkey sausage. Vegetarian option - breakfast casserole

SIDES – Potato cubes, country gravy, scrambled eggs

BREADS – Biscuits, mini muffins, breakfast breads, mini pastries, mini cinnamon rolls

FRUIT – Sliced fresh fruit, whole fruit, fresh fruit salad, fruit yogurt parfait

BEVERAGES – Coffee (regular and decaf), orange juice, apple juice

LUNCH

All lunch choices are served buffet style and include buffet linens, dessert, iced tea, and water.

Entrée Salads

Grilled Chicken Caesar Salad – Chopped romaine, shredded parmesan, garlic croutons, Caesar dressing, and sliced grilled chicken - \$13.52

Southwestern Steak Salad – Chopped romaine, cheddar cheese, red onions, roasted corn and black bean salsa, chipotle ranch dressing, crispy tortilla strips, and chili lime grilled steak - \$14.76

Harvest Salad – Mixed greens, crisp apple slices, pecans, dried cherries, bleu cheese crumbles, lemon vinaigrette dressing, and sliced grilled chicken - \$13.52

BLT Chicken Salad – Chopped romaine, tomatoes, bacon, hardboiled egg, buttermilk ranch dressing, and sliced grilled chicken - \$13.52

Strawberry Spinach Salad – Baby spinach, red onions, toasted almonds, feta cheese crumbles, poppy seed dressing, and sliced grilled chicken - \$14.76

Asian Grilled Chicken Salad – Mixed greens, mandarin oranges, scallions, pea pods, toasted almonds, chow Mein noodles, sesame dressing, and ginger lime sliced grilled chicken - \$13.52

Greek Salad – Chopped romaine, feta cheese crumbles, kalamata olives, banana peppers, tomatoes, Greek vinaigrette dressing, and Za'atar seasoned grilled chicken - \$14.76

Build Your Own Salad Bar – Mixed greens, steak, shrimp, grilled chicken, large selection of fresh vegetables and toppings with a variety of dressings - \$15.76

Soup and Salad – Choice of two house-made soups: broccoli cheese, creamy tomato, loaded baked potato, five bean chili, or beef barley. Served with mixed green salad, rolls, and butter - \$13.52

Sandwich Buffets

Soup and Sandwich – Choice of two house-made soups: broccoli cheese, creamy tomato, loaded baked potato, five bean chili, or beef barley. Served with your choice of two sandwiches listed above - \$14.76

Deli Sandwich Bar – Turkey, ham, roast beef; ciabatta roll, marble rye bread, sub rolls; assorted cheeses; sliced red onions and tomatoes; lettuce; pickles; mayo and pesto mayo; yellow mustard and deli mustard - \$13.52

Artisan Sandwich Bar – Fresh sliced turkey, pork, roast beef; ciabatta roll, marble rye bread, sub rolls, sourdough; provolone, cheddar, pepperjack cheeses; hummus; pickles; pickled okra; house-made sea salt kettle chips; roasted garlic aioli, chipotle mayo, honey mustard, creole mustard, smoky BBQ sauce - \$19.02

Sandwiches

All sandwich orders come with bottled water, your choice of two sides and a dessert. You can choose to have your sandwiches delivered in box lunches or set out on a buffet. Per person price for each sandwich is \$12.57

Gluten free buns can be substituted for any breads listed below for an additional \$1.50.

Golden Eagle Club – Turkey, bacon, lettuce, tomato, and honey mustard on a white sub roll. Can substitute for wheat sub roll.

Chicken Caprese – Grilled chicken, mozzarella, lettuce, tomato, and pesto mayo on ciabatta roll.

Italian – Ham, genoa salami, pepperoni, pepperjack cheese, lettuce, tomato, and Italian dressing on white sub roll. Can substitute for wheat sub roll.

Vegetarian – Marinated grilled vegetables, shredded carrots, traditional hummus on white flour wrap.

Chicken Caesar – Grilled chicken, romaine lettuce, parmesan, and Caesar dressing on ciabatta roll.

Chicken Salad – Chicken, cranberries, pecans, sautéed celery and onions, and mayo on croissant.

Roast Beef & Cheddar – Sliced roast beef, cheddar, lettuce, tomato, and whole grain mustard on pretzel bun.

Sides

House-made sea salt kettle chips; prepackaged kettle chips; whole fruit; potato salad; coleslaw; pasta salad; kale salad; fresh fruit salad

Desserts

Gourmet cookie; brownie; rice krispy treat; prepackaged option

Lunch or Dinner Themed Buffets

All buffets include buffet linens, ice water and iced tea. * indicates attendant needed - \$25 per hour.

Pasta Bar – Choose two pastas and two sauces; served with fresh vegetables, breadsticks, and Caesar salad - \$11.38

Stir Fry – Choose beef, chicken, or shrimp; served with fresh vegetables, steamed rice, egg rolls, and fortune cookies - \$11.70

South of the Border – Shredded marinated chicken with pico de gallo and queso fresco; carnitas pork with pickled onions, poblanos, and cotija cheese; flour and corn tortillas; salsa roja, salsa verde, guacamole, sour cream; cilantro lime rice, and seasoned black beans - \$14.35

Slider Bar – Choose any two: Korean fried chicken, chimichurri chicken, bleu cheese and mushroom burger, bbq pork, pork belly bao, or roast beef; served with house-made kettle chips, and mixed green salad - \$13.35

Za'atar – Create a gourmet hummus bowl with a selection of hummus flavors, animal or plant-based protein, various roasted and pickled vegetables, salads, and dressings; served with Za'atar seasoned pita - \$13.35

Dashi – Create an Asian noodle bowl with a selection of Asian noodles, broths, proteins, and vegetables - \$13.35

Cookout – Choose any two: burgers, grilled chicken breasts, hot dogs, bratwursts; served with buns, baked beans, potato salad, sliced cheese, lettuce, tomato, onions, pickles, mayo, mustard, and ketchup - \$12.85

Country Style - Choose any two: fried chicken, chicken fried steak, chicken fried chicken; served with mashed potatoes, gravy, corn, southern green beans, and rolls with butter - \$12.85

BBQ – Choose any two: bone in chicken, pulled pork, smoked sausage; served with baked beans, corn on the cob, coleslaw, cornbread, variety of BBQ sauce. Sliced brisket available for an additional cost. – \$13.65

DINNER

All dinner choices are served buffet style and include buffet linens, your choice of salad, two sides, warm dinner rolls with butter, dessert, iced tea, and water.

Serve as a plated dinner (includes preset salad, beverages, and dessert) - \$6.50

Preset salad, beverages, and dessert - \$3.20

Chicken

Chicken Florentine – Spinach, tomatoes, and creamy velouté - \$18.20

Chicken Marsala – Mushrooms, tomatoes, scallions and marsala reduction - \$18.20

Smothered Chicken – Bacon, mushroom, and onion cream sauce - \$18.20

Southwestern Lime Chicken – Black bean and corn salsa - \$18.20

Chicken Parmesan – Crispy chicken, marinara, parmesan cheese and balsamic reduction - \$18.20

Mediterranean Chicken – Artichokes, tomatoes, mushrooms, and feta cheese - \$18.20

Cajun Chicken – Topped with crawfish etouffee - \$19.50

Pork

Rosemary Pork Tenderloin – Orange rosemary marmalade - \$19.50

Maple Bourbon Pork Chop – Bacon molasses glaze - \$19.50

Caramelized Pear Pork Loin – Brown sugar roasted pears with caramelized onions - \$19.50

Bacon Wrapped Pork Tenderloin – Wild mushroom cream sauce - \$19.50

Beef

BBQ Beef Brisket - \$19.50

Grilled Flank Steak with Chimichurri - \$19.50

Beef Tips in Burgundy - \$20.80

London Broil – Bordelaise sauce - \$21.45

New York Strip – Caramelized onions and mushrooms - \$24.70

Roasted Beef Tenderloin – Red wine demi-glace - \$27.30

Herb Roasted Prime Rib – Cooked medium rare to medium, buffet only, available for 10+ guests – Market price

Seafood

Delicious seafood entrees available upon request and subject to market price.

Vegetarian | Vegan

Grilled Cauliflower Steak with Chimichurri - \$11.70

Jamaican Black Bean Patty – Tropical salsa - \$11.70

Ratatouille Nicoise – Tomatoes, onions, eggplant, zucchini, bell peppers, and basil pistou - \$11.70

Eggplant Parmesan - \$11.70

Pasta

Traditional Lasagna - \$11.70

Spaghetti Bolognese - \$11.70

Spinach Chicken Alfredo - \$11.70

Carbonara – Pancetta, fettuccini, egg, parmesan cheese, black pepper - \$11.70

Cheese Ravioli with sundried tomato alfredo - \$11.70

Butternut Squash Ravioli with sage butter - \$13.00

Salads – Choose One

Traditional – Fresh mixed greens, carrots, cucumbers, tomatoes, red onion, croutons, and balsamic vinaigrette

Caesar – Crisp romaine, parmesan cheese, croutons, and Caesar dressing

Eagles Nest – Radicchio, frisee, parmesan crisp, bulls blood, beet pickled egg, and balsamic vinaigrette

Mediterranean Quinoa Salad – Cucumbers, tomatoes, feta cheese, red onion, red peppers, kalamata olives, basil, garbanzo, mixed greens, and creamy balsamic

Roasted Beet Salad – Baby arugula, gold and red beets, walnuts, goat cheese, and Dijon pomegranate vinaigrette

Strawberry Spinach – Red onions, feta cheese, pecans, and raspberry vinaigrette

The Golden Eagle - Fresh mixed greens, bleu cheese, dried cherries, pecans, and blueberry pomegranate vinaigrette

Sides – Choose Two

Herb Roasted Potatoes

Baked Potato

Twice Baked Potato

Herbed Dauphinoise Potatoes

Roasted Garlic Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Polenta

Wild Rice Pilaf

Ancient Grain Rice Pilaf

Green Beans Amandine

Roasted Brussels Sprouts

Grilled Summer Squash

Corn on the Cob

Mexican Street Corn on the Cob

Roasted Cauliflower

Southern Style Green Beans

Grilled Asparagus

Stir Fry Vegetables

Roasted Acorn Squash (seasonal)

Honey-Dill Glazed Carrots

Desserts

Key Lime Pie

Carrot Cake

New York Style Cheesecake

Strawberry Shortcake

Red Velvet Cake

German Chocolate Cake

Stuffed Crepe

Cannoli

Tres Leche Cups

Chocolate Mousse

Dessert Bars