



Jackson's
FIVE STAR CATERING

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FERNDALE, MI 48220
248-629-1676

MENU





Jackson's
FIVE STAR CATERING

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For a final quote, call
Jackson's Five Star Catering direct
at
248-629-1676



Jackson's
FIVE STAR CATERING

Breakfast Options

Full Service Breakfast

Quick Start

Fresh Fruit Display

Assortment of Breakfast Pastries:

Bagels, Muffins, Danish, Sweet Rolls, Cream Cheese, Jams and Butter

Sunrise Delight

Fluffy Scrambled Eggs

Crispy Bacon

Turkey Sausage Links

Golden Hash Brown Potatoes

Fresh Fruit Display

Homemade Buttermilk Biscuits

Served with Honey, Jams and Butter

Southern Scrambler

Farm-Raised Fried Catfish

Fluffy Scrambled Eggs

Feisty Fried Potatoes

Creamy Old Fashioned Grits

Homemade Buttermilk Biscuits

Served with Honey and Maple Syrup

Peach or Blackberry Cobbler

The Western

Scrambled Egg with Green Peppers,

Onions and Diced Ham

Hash Brown Potatoes O'Brien, or Creamy Grits

Homemade Buttermilk Biscuits

All breakfast entrees include the following: Chilled Orange & Apple Juice, Fresh Brewed Coffee and condiments.

**All prices are subject to 20% Service Charge and 6% State Sales Tax*

**50 person minimum*



Jackson's
FIVE STAR CATERING

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Boxed Breakfast

The Early Riser

Orange or Apple Juice
Assorted Breakfast Breads (Bagels, Muffins, Croissants, etc.)
w/Butter, Jelly and Cream Cheese
Seasonal Fruit

Watch Your Waistline

Orange or Apple Juice
A Selection of Yogurts
Muffins w/Butter, Cream Cheese
Seasonal Fruit

Boxed Lunch

Standard Sandwiches Option 1

Thinly Sliced Turkey Breast
Served with American Cheese on a Buttery Croissant w/all
Condiments

Standard Sandwiches Option 2

Thinly Sliced Honey Glazed Ham
Served with Swiss Cheese on a Buttery Croissant w/all
Condiments

All Standard Box Lunches include the following:

3.4 oz Bag of Potato Chips, Whole Fresh Fruit, Assorted Cookie & Bottled Water

Boxed Break

Blast from the Past

Selection of: Peanuts, Popcorn, Pretzels
Lance Crackers
Seasonal Fruit

Made in the Shade

Selection of: Peanuts, Popcorn, Pretzels
Lance Crackers
Seasonal Fruit
Assorted Candies

On Cloud Nine

Selection of: Peanuts, Popcorn, Pretzels
Lance Crackers
Seasonal Fruit
Assorted Candies
Cookies and Bars

**All prices are subject to 20% Service Charge and 6% State Sales Tax*

**50 person minimum*



Jackson's
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Buffet Menu Options

Menu One

Oven Roasted Chicken
Swedish Meatballs
Butter Whipped Mashed Potatoes
Green Beans Amandine

Menu Two

Sliced Roast Beef with Mushroom Gravy
Oven Roasted or Fried Chicken
Baby Red Skin Potatoes
California Blend Vegetable Medley

Menu Three

Yankee Pot Roast of Beef with Mushroom Gravy
Oven Roasted or Fried Chicken
Honeysuckled Sliced Ham
Rice Pilaf
Sweet Buttered Corn

Menu Four

Farm-Raised Boneless Catfish
Oven Roasted Chicken
Homemade Macaroni & Cheese
Green Beans Amandine

Menu Five – Soul Food

Barbecue Ribs or Fried Catfish
Southern Fried Chicken
Homemade Macaroni and Cheese
Fresh Collard Greens
Cornbread or Dinner Rolls as indicated below

Served on standard, premium plastic dinnerware, or chinaware per pricing.

All above menu options include: Garden Tossed Salad

Dinner Rolls and Butter.

All prices are subject to 20% Service Charge and 6% State Sales Tax

**50 person minimum*



Jackson's
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Create Your Own Grand Buffet

One Meat

Two Meats

Three Meats

per person pricing

Meat Entrée Selections

Swedish Meatballs
Fork-Tender Pepper Steak
Spaghetti with Meat Sauce
Marinated Chicken Breast (*add \$2.00*)
Yankee Pot Roast of Beef
Salisbury Steak

Oven Roasted Chicken
Honey Glazed Ham
Mostaccoli, Lasagna
Southern Fried Chicken
Lemon Crusted Cod

Starch Selections (*Choice of One*)

Butter Whipped Mashed Potatoes
Oven Roasted Potatoes
Cornbread Dressing
Rice Supreme

Candied Yams
Au gratin Potatoes (*Cheesy*)
Scalloped Potatoes (*Creamy*)
Buttered Pasta

Vegetable Selections (*Choice of One*)

Green Beans Amandine
Old Fashioned Mixed

Sweet Buttered Corn
Honey Glazed Carrots

Salad Selections (*Choice of One*)

Garden Spring Mix Tossed Salad
Homestyle Potato Salad

Rainbow Pasta Salad
Creamy Cole Slaw

Dessert Selections (*An additional Cost*)

Miniature Cheesecake Bites
Sheet Cake (*Personalized upon request*)

Brownies with Nuts
Assorted Fancy Gourmet Cookies

Served on standard, premium plastic dinnerware, or chinaware per pricing.

All selections include Dinner Rolls and Butter.

*All prices are subject to 20% Service Charge and 6% States Sales
Tax 50 person minimum*



Jackson's
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Create Your Own Premium Buffet

One Meat

Two Meats

Three Meats

per person pricing

Meat Entrée Selections

Roast Beef with Au Jus
10 oz. New York Strip Steak *(Premium cost applies)*

Bourbon Chicken
Southern Fried Catfish *(Premium cost applies)*
Burgundy Beef Tips

Oven Roasted Cornish Hens *(Premium cost applies)*
Baby Back Ribs *(Premium cost applies)*
Champagne Chicken Breast
Chicken Marsala

Starch Selections *(Choice of One)*

Homemade Macaroni & Cheese
Baked Potatoes with Sour Cream
Fettuccini Alfredo

Sweet Potato Whip
Garlic Mashed or Smashed Potatoes
Baby Red Skin Potatoes

Vegetable Selections *(Choice of One)*

California Blend Medley
Fresh Collard Greens *(Premium cost applies)*
Steamed Broccoli

Prince Edwards Summer Blend
Stir-Fry Blend
Roasted Asparagus

Salad Selections *(Choice of One)*

Caesar Salad
Creamy Crab Salad with Angel Hair Pasta
Mandarin Chicken Salad *(Premium Cost Applies)*

Marinated Seafood Salad with Bowtie Pasta
Tropical Fruit Salad
Michigan Salad

Dessert Selections *(An additional Cost)*

Assorted Cheese Cake
Sweet Potato Pie
Triple Chocolate Layer Cake

Assorted Miniature Pastries
Homemade Peach Cobbler (for Apple, Blackberry & Cherry)

Dessert Selections *(An additional Cost)*

Miniature Cheesecake Bites
Sheet Cake *(Personalized upon Request)*

Brownies with Nuts
Assorted Fancy Gourmet Cookies

Served on standard, premium plastic dinnerware, or chinaware per pricing

All selections include Dinner Rolls and Butter.

All prices are subject to 20% Service Charge and 6% States Sales Tax

50 person minimum



Jackson's
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Elegant Hors D'oeuvres

Strolling Reception Style

Creation One

Miniature Chicken Salad Croissants
Rainbow Pasta Salad
Fresh Fruit Salad
Caesar Salad
Gourmet Cookies

Creation Two

Chicken Tenders – or Chicken Drumettes
Sweet & Sour – or – BBQ Meatballs
Vegetable Medley with Zesty Dip
Tropical Fruit Display, or Rainbow Pasta
Imported & Domestic Cheeses with Gourmet Crackers

Creation Three

Southern Style Catfish Nuggets
BBQ Ribbetts
Cajun, or Jack Daniels Chicken Bites
Rainbow Pasta Salad
Assorted Petite Rolls
Miniature Cheesecake Bites

Creation Four

Mini Chicken & Shrimp Kabobs
Italian Sausage Stuffed Mushrooms
Rainbow Tortellini Alfredo
Marinated Bow-Tie Seafood Salad
Mini Hawaiian Fruit Kabobs
Miniature Assorted Sweets Display

Served on standard, premium plastic dinnerware, or china service per pricing.

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50 person minimum*



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Create Your Own Hors D'oeuvres

Chicken Drumettes	Anthony's Own Crab Creation <i>(Served with Gourmet Crackers)</i>
Mini Chicken Croissants	
Chicken Tenders with Dip	International Cheese Display <i>(Served with Gourmet Crackers)</i>
BBQ Ribbetts	
BBQ Cocktail Franks	Fresh Vegetables & Fiesty Dip
Jumbo Shrimp Cocktail	Spinach Dip with Crackers
Cajun Beef Tips	Rainbow Pasta Salad
Mini Chicken Kabobs	Summer Fruit Salad
Mini Cajun Shrimp Kabobs	Marinated Seafood Salad
Tortellini Alfredo	Creamy Crab Salad
Sweet & Sour Meatballs	Vegetarian Marinated Salad
Italian Sausage Stuffed Mushrooms	Tropical Fresh Fruit Display
Mini Eggrolls	Nacho Chips with Salsa
Mini Quiche	Roasted Vegetable Platter
Chicken Wings <i>(Baked, Bourbon, Fried, Garlic Parmesan and Teriyaki)</i>	Bourbon Chicken
	Catfish Nuggets
	Chicken Bites

*All functions are priced according to menu selections and guest count guarantee, please call for your personal proposal.
Please consult additional Amenities Page*

All prices are subject to 20% Service Charge and 6% State Sales Tax

*50 person minimum



Jackson's
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Individual Dinner Entrees

Steak & Chop Options

Top Sirloin of Beef

Sliced Tenderloin of Beef seasoned with garlic and cracked black pepper, served with chef's savory mushroom sauce

Roasted Prime Rib of Beef

12 oz. slow roasted prime rib with our own special seasoning, topped with au jus and mushrooms

New York Strip Steak

10 oz choice Black Angus strip steaks marinated then broiled to a perfect temperature.

Filet Mignon

8 oz Filet of Beef marinated and seasoned to perfection and topped with au jus

Grilled Pork Chops

Two fork tender, thick pork chops grilled to a golden brown

Roasted Pork Tenderloin

Braised pork tenderloin seasoned with cracked black pepper and baked until tender. Glazed with a light flavorful pork gravy and served with our garlic mashed potatoes

*All Entrees are served on China, Sit-Down Style and includes the following:
Vegetable Du Jour, Potato Selection, Salad Selection, Assorted Rolls & Butter, Condiments, Chef's
Choice of Dessert, Fresh Brewed Coffee, Tea and Water.
If there is a specific item you are requesting, please do not hesitate to ask.*

*Prices are subject to 20% Service Charge and 6% State Sales
Tax 50 person minimum*



Jackson's
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Individual Dinner Entrees

Poultry Options

Marinated Chicken Breast

Fork tender marinated chicken breast cooked slowly to maintain its juices and garnished with fresh parsley

Champagne Chicken

Chef Anthony's own creation, petite chicken breast smothered in a light chicken puree sauce

Chicken Marsala

Boneless breast of chicken topped with wild mushrooms and simmered in Marsala Wine reduction sauce

Cornish Hen

Slowly cooked oven roasted whole Cornish Hen seasoned to perfection, excellent with our Garlic Smashed Potatoes

Chicken Piccata

Sauteed chicken breast with lemon sauce, mushrooms and capers

*All Entrees are served on China, Sit-Down Style and includes the following:
Vegetable Du Jour, Potato Selection, Salad Selection, Assorted Rolls & Butter, Condiments, Chef's
Choice of Dessert, Fresh Brewed Coffee, Tea and Water.*

If there is a specific item you are requesting, please do not hesitate to ask.

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Individual Dinner Entrees Seafood/Vegetarian Options

Farm-Raised Boneless Catfish
Honey Glazed Salmon
Scampi
Crab Cakes
Orange Roughy
Main Lobster Tails
Broiled Cod
Seafood Newburgh
Sea Scallops
Vegetarian Stir-Fry
Vegetarian Lasagna

*All seafood entrees are priced according to current market prices and may be subject to change at any time.
Please call for current individual pricing structure.*

*All Entrees are served on China, Sit-Down Style and includes the following:
Vegetable Du Jour, Potato Selection, Salad Selection, Assorted Rolls & Butter, Condiments, Chef's
Choice of Dessert, Fresh Brewed Coffee, Tea and Water.*

If there is a specific item you are requesting, please do not hesitate to ask.

Prices are subject to 20% Service Charge and 6% State Sales Tax

50 person minimum



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Individual Luncheon Entrees

Breast of Chicken

Fork tender marinated chicken breast cooked slowly to maintain and can be accompanied by the following sauces: Teriyaki, BBQ, Lemon Pepper

Smoked Turkey

Slow roasted turkey breast seasoned to perfection and excellent with homemade cornbread dressing

Petite Cornish Hen

Slowly cooked oven roasted Cornish Hen seasoned to perfection and excellent with our Wild Rice Pilaf

Top Sirloin of Beef

Sliced Tenderloin of Beef seasoned with garlic and cracked black pepper and served with our chef's savory mushroom sauce

Honey Glazed Salmon

An amazing crisp exterior, crusted with a sweet honey glaze and served with rice pilaf and asparagus

Vegetarian Lasagna

This flavorful lasagna is filled with vegetables and three kinds of cheese

Broiled Cod

Flakey Cod Filet baked to a crispy golden brown

*All Entrees are served on China, Sit-Down Style and includes the following:
Vegetable Du Jour, Potato Selection, Salad Selection, Assorted Rolls & Butter, Condiments, Chef's
Choice of Dessert, Fresh Brewed Coffee, Tea and Water.
If there is a specific item you are requesting, please do not hesitate to ask.*

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Jackson's
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Light Luncheon & Shower Buffet

Option One

Champagne Chicken
Rice Supreme
Summer Blend Vegetables
Garden or Caesar Salad
Miniature Croissants
Sheet Cake (*Personalized upon request*)

Option Two

Miniature Chicken Salad Croissants
Mandarin Chicken Salad (*with roasted almonds – homemade croutons*)
Cranberry Cole Slaw Vinaigrette
Fresh Tropical Fruit Salad
Sheet Cake (*Personalized upon request*)

Option Three

Marinated Boneless Chicken Breast
Fettuccini Alfredo with Angel Hair Pasta
California Blend Vegetable Medley
Fresh Tropical Fruit Salad
Miniature Croissants
Sheet Cake (*Personalized upon request*)

Served on standard, premium plastic dinnerware, or china service per pricing.

*All prices are subject to 20% Service Charge and 6% State Sales Tax
50 person minimum



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Picnic Options

Menu One

10oz. Sirloin Steak
Marinated Chicken Breast
Choice of: Gourmet Hot Dogs or Grilled Hamburgers
Fresh Fruit Salad
Baked Potatoes
Corn on the Cob
Dinner Rolls and Butter

Menu Two

BBQ Ribs
BBQ Chicken
Gourmet Hot Dogs

Menu Three

BBQ Chicken
Gourmet Hot Dogs
Grilled Hamburgers

Menu Four

Gourmet Hot Dogs
Grilled Hamburgers
Polish Sausages

To complete Menus Two, Three and Four, the following items are included:

*Baked Beans
Corn on the Cob
Potato Salad and Cole Slaw*

To compliment your menu selections, the following is included:

*All necessary condiments, ketchup, mustard, etc., delivery, set-up and breakdown.
All necessary wait staff, disposable dinnerware, flatware, napkins and utensils. Tablecloths for buffet station
and attractive food chaffers. Tables and chairs for guests are not included.*

*All prices are subject to 20% Service Charge and 6% State Sales Tax.
Any additional items are available upon request at a higher rate of cost.*

**100 person minimum*



Jackson's
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Wedding Extravaganza Buffet

Top Sirloin of Beef

Sliced Tenderloin of Beef, Seasoned with Garlic and Cracked Black Pepper, served with Chef's savory Mushroom Sauce

Five Star's Famous Oven Roasted Chicken

Oven Roasted to perfection with Southern herbs and spices

Baby Red Skin Potatoes

Rolled in a Buttered Parsley

California Blend Vegetable Medley

Blanched and Seasoned to perfection

Spring Mix Garden Salad

Accompanied by two House Salad Dressings

Fresh Baked Dinner Rolls and Butter

All prices are subject to 20% Service Charge and 6% State Sales Tax Equal substitutions allowed

**50 person minimum*



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Extras

Bartenders

Up to 4 hours

Additional Servers | Wait Staff

Up to 2 hours

Appetizers to any Buffet

100 or more guests with choice of two of the following three items:

- Vegetables with feisty Ranch Dip
- Tropical Fruit Display, and
- Imported/Domestic Cheeses and Gourmet Crackers

Coffee Service

Includes cups and condiments

Beverage Service

Assorted Can Sodas, Self-Dispensed Beverages and Bottled Water

Silver Punch Bowl

Available with catering service

Punch Fountain Rental

Available with catering service

Ice Sculptures

Credit Card Transactions

(3% Convenience Fee will be applied)

If there is a specific item you are requesting, please do not hesitate to ask.

Prices are subject to 20% Service Charge and 6% State Sales Tax

50 person minimum



Terms and Conditions Catering Guidelines

Guarantees

To ensure the success of your event(s) it is necessary to receive your "Final Guarantee" (confirmed attendance) for each meal function three (3) to five (5) business days prior to the first scheduled event. Please note this excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased. For every event, we shall be prepared to serve 5% over the Final Guarantee up to ten (10) meals. The client will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increased in your count after the Final Guarantee is due however, any increase exceeding 10% of the Final Guarantee will be subject to a 10% surcharge. If the count increases within the Final Guarantee timeline, the 5% overage will no longer apply.

Cancellation Policy

Cancellation of any corporate or individual event must be submitted in writing. Any cancellation received less than sixty (60) days will result in a fee of 25% of the estimated food and beverage charges. Any cancellation received less than thirty (30) days will result in a fee of 50% the food and beverage charges. Any cancellation after the Final Guarantee has been provided will result in a fee of 100% of the charges on the event order. We reserve the right to cancel any services provided by the caterer and the client will be notified in advance of the scheduled event.

Minimum Requirement for Meal Functions

There is a minimum of fifty (50) people or a designated minimum number based on the function. If the guarantee is less than fifty (50) people or the designated minimum number based on the function is not reached, a \$500.00 fee plus 20% service charge and tax will apply.

Labor Charges

Labor for all events is based on an up to two-hour time frame that begins one-half hour prior to the doors opening for the event. Any event that exceeds the two-hour time frame is subject to an additional \$25.00= labor charge (per server per hour) that will be added to the final food and beverage bill.

Payment Policies

We accept cash, company and personal checks and money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, or money orders will be required (personal checks are not acceptable forms of payment). Or policy requires full payment five (5) business days in advance of all scheduled events.



Advance Deposit/Direct Billing

We require an advance deposit of 20% of the estimated total charge from all clients. We reserve the right to request an additional deposit and/or payment in full prior to the scheduled event. There are no refunds on deposits. This is a courtesy to hold dates for your event. The no refund policy must be enforced to help keep our prices competitive. If corporations request direct billing, an invoice will be submitted and will be subject to approval at the discretion of our management team. A higher service charge percentage may apply. All granted corporate invoiced direct bills must be paid within thirty (30) days.

Taxes and Service Fees

Service Charge and Tax

All food and beverage items are subject to 20% service charge and applicable State Sales Tax, currently 6%. In some areas, the service charge may be subject to applicable State and Sale Tax.

Labor fees are subject to applicable State Sales Tax, currently 6%

++ Indicates the services are subject to service charge and State Sales Tax

+ Indicates the services are subject to State Sales Tax only.

*The service charge and State Sales Tax are subject to change without notice.

Grilling Fees

All catering orders where on-site grilling is requested, a \$125.00 grilling fee will apply.

Standardized Guidelines & Procedures – Event Planning

Confirmations

Upon receipt of all written Food and Beverage specifications, your customer care specialist will review them and in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received no less than thirty (30) days prior to the start of the first scheduled event. New client booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

Our Services Agreement (proposal) outlines specific agreements between the client and the caterer. The signed Service Agreement, along with the required deposits, must be received no less than sixty (60) days in advance of the first scheduled event. A 20% deposit is required. If the signed Service Agreement is not received sixty (60) days, menu prices are subject to change. The Event Orders, when completed, will form part of your agreement.

Menu Proposals

In addition to design menus for "Special Events", our Customer Care Specialists are often asked to design menu proposals to meet additional client requirements. Included in the menu planning and pricing evaluation which accompany these proposals are considerations given to the expected attendance at these events. Should an event attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

Liability Statement

Upon acceptance of a confirmed catering proposal where full set-up services are provided and personnel from said company is present, no surplus left over food will remain with the client as stated and governed by the State of Michigan Health Department and Michigan Department of Agriculture to operate a food service establishment under the provisions of the Michigan Food law being act 92 of the Public Acts of 2000.