

CATERING AT THE JEFFERSON



Menus & Pricing

2026-2027



CATERING AT THE JEFFERSON

DROP OFF ONLY **+\$6 PER PERSON**

Standard Plasticware
Rolled Plastic Silverware
Bottled Water
1 Buffet Attendant
Disposable Chafing Dishes
No Clean Up
Trash is guest responsibility

STANDARD PLATED SERVICE **+\$25 PER PERSON**

Standard China - *White China, Silver Silverware, Water Goblets*
On-site event captain
1 Server / 16 Guests
1 Culinary Attendant/40 Guests
Setup 2 hours before guest arrival
Linen Management
Linen Pickup from A Classic Party Rental
Venue Closer & Clean Up

BUFFET DISPOSABLES **+\$12 PER PERSON**

Premium Plasticware
Rolled Plastic Silverware
Bottled Water
1 Attendant / 50 Guests
Disposable Chafing Dishes
Clean up

PREMIUM BUFFET SERVICE **+\$36 PER PERSON**

Premium China
On-site event captain
1 Server / 16 Guests
Setup 2 hours before guest arrival
Linen Management
Linen Pickup from A Classic Party Rental
Venue Closer & Clean Up

STANDARD CHINA BUFFET **+\$19 PER PERSON**

Standard China - *White China, Silver Silverware, Water Goblets*
Standard Chafing Dishes
On-site event captain
1 Server / 25 Guests
Setup 2 hours before guest arrival
Linen Management
Linen pickup from A Classic Party Rental
Venue Closer & Clean Up

PREMIUM PLATED SERVICE **+\$56 PER PERSON**

Premium China
On-site event captain
1 Server / 8 Guests
1 Culinary Attendant/24 Guests
Setup 2 hours before guest arrival
Linen Management
Linen Pickup from A Classic Party Rental
Venue Closer & Clean Up



TACO BAR

JEFFERSON@FITZGERALDHG.COM

ROJO

YOUR CHOICE OF:

- TWO PROTEINS
- EIGHT TOPPINGS
- TWO SIDES

With hard & soft tortillas, chips, water, tea, and lemonade

starting at
\$16 per person

BLANCO

YOUR CHOICE OF:

- THREE PROTEINS
- TEN TOPPINGS
- TWO SIDES
- CHIPS & SALSA STATION

With hard & soft tortillas, chips, water, tea, and lemonade

starting at
\$22 per person

VERDE

YOUR CHOICE OF:

- THREE PROTEINS
- TWELVE TOPPINGS
- THREE SIDES
- CHIPS & QUESO STATION

With hard & soft tortillas, chips, water, tea, and lemonade

starting at
\$29 per person

PROTEINS

Beef Barbacoa

Carne Asada

Cilantro Lime Chicken

Grilled Mushrooms

Pork Belly (+\$1pp)

Pork Carnitas

Shrimp (+\$2pp)

Sofritas (+\$3pp)

Spicy Chicken

TOPPINGS

Avocado (+\$1pp)

Bacon (+\$2pp)

Black Bean Salsa (+\$1pp)

Chihuahua Cheese

Chipotle Crema

Cilantro

Cilantro Lime Cabbage

Corn Salsa

Cotija Cheese (+\$1pp)

Crema

Diced Tomato

Fresh Jalapeno

Fresh Onion

Fresno Pepper

Guacamole (+\$3pp)

Iceberg Lettuce

Lime

Mango Salsa

Marinated Mushroom

Mild Red Salsa

Mild Taco Sauce

Peach Salsa

Pickled Red Onion

Pico de Gallo

Pineapple (+\$1pp)

Queso (+\$3pp)

Red Cabbage

Roasted Jalapeno

Roasted Onion

Roasted Pepper

Romaine Lettuce

Scallion

Spicy Red Salsa

Spicy Taco Sauce

Tomatillo Sauce

SIDES

Black Beans

Black Bean Salad

Cilantro Lime Rice

Cilantro Lime Slaw

Congri

Corn Salad

Cumin Potatoes

Mexican Street Corn (+\$2pp)

Pinto Beans

Poblano Gold Potatoes

Refried Beans

Refried Black Beans

Roasted Zucchini

Spanish Rice

Buffet pricing. | All catering subject to 23% service charge and 9% tax.



BARBEQUE AND BURGER

JEFFERSON@FITZGERALDHG.COM

MEMPHIS

YOUR CHOICE OF:

- TWO PROTEINS
- THREE SIDES
- TWO SAUCES

With buns, water, tea, and lemonade

starting at
\$13 per person

AUSTIN

YOUR CHOICE OF:

- TWO PROTEINS
- FOUR SIDES
- THREE SAUCES
- VEGETABLE GRAZING TABLE

With buns, water, tea, and lemonade

starting at
\$16 per person

KANSAS CITY

YOUR CHOICE OF:

- THREE PROTEINS
- FOUR SIDES
- FOUR SAUCES
- VEGETABLE GRAZING TABLE
- MEATBALL STATION

With buns, water, tea, and lemonade

starting at
\$19 per person

PROTEINS

BARBECUE

BBQ Ribes (+2pp)
Bone-In Chicken
Brisket
Pork Belly (+1pp)
Pulled Pork
Smoked Chicken Breast
Smoke Sausage

BURGERS

Angus Beef
Chicken
Chorizo
Ground Pork
Ground Turkey
Portabello
Salmon

SIDES

Asiago Stuffed Red Potatoes
Baked Beans
Baked Mac 'n Cheese
Broccoli
Cole Slaw
Cornbread Muffins

Creamy Mac 'n Cheese
Fresh Fruit
German Potato Salad
Hoosier Style Green Beans
Indiana Sweet Corn
Mashed Potatoes

Mexican Street Corn (+2pp)
Mustard Potato Salad
Pasta Salad
Roasted Red Potatoes
Tomato & Onion Salad
Watermelon Cucumber Salad

SAUCES

Blackberry
Carolina Gold

Carolina Vinegar
Hoosier Sweer

Hot 'n Spicy
Texas Bold

Burger options include lettuce, tomato, onion, pickle, ketchup, mustard, mayo, and cheese

Buffet pricing. | All catering subject to 23% service charge and 9% tax.



ITALIAN BUFFET MENU

JEFFERSON@FITZGERALDHG.COM

VENICE

1 PASTA
1 ENTREE
1 VEGETABLE
1 SALAD

starting at
\$18 per person

VERONA

1 APPETIZER
2 PASTA
1 ENTREE
1 VEGETABLE
1 SALAD

starting at
\$24 per person

MILAN

3 APPETIZER
2 PASTA
1 ENTREE
2 VEGETABLE
1 SALAD

starting at
\$30 per person

ROME

APERTIVO
3 APPETIZER
2 PASTA
2 ENTREE
2 VEGETABLE
1 SALAD

starting at
\$36 per person

FLORENCE

APERTIVO
4 APPETIZER
2 PASTA
2 ENTREE
2 VEGETABLE
1 SALAD
FORMAGGI E
FRUTTA

starting at
\$42 per person

TABLESIDE

Assorted Nuts
Bread & Olive Tray
Focaccia With Oil
Olive Tray
Whipped Feta Bites

SALAD

Caesar Wedge
Caprese
Italian Chopped
Lemon Arugula
Tomato & Artichoke

VEGETABLE

Haricot Vert
Roasted Asparagus
Roasted Mushrooms
Roasted Root Vegetables
Roasted Tomatoes

APPETIZERS

Antipasta Jars
Artichoke Bruschetta
Caprese Skewers
Charcuterie
Crabcakes
Italian Bruschetta
Lamb & Pesto Lollipops (+\$3pp)
Meatball Marinara
Mushroom Crostini
Parmesan Arancini
Parmesan Stuffed Mushrooms
Plum And Goat Cheese Crostini
Prosciutto & Melon
Prosciutto Wrapped Asparagus
Watermelon Feta Bites

PASTA

Bolognese
Butternut Squash Ravioli
Lasagna
Marinara Bake
Mushroom Alfredo Bake
Mushroom Stuffed Shells
Pasta Al Forno
Vegetable Lasagna

ENTREE

Beef Ragu (+\$1pp)
Bistecca Alla Fiorentina (+\$3pp)
Braised Short Rib (+\$5pp)
Chicken Francese
Chicken Marsala
Chicken Parmesan
Chicken Picatta
Pesto Flank Steak
Shrimp Scampi
Veal Milanese (+\$2pp)

Prices subject to 23% service charge and 9% tax



WINTER MENU

JEFFERSON@FITZGERALDHG.COM

DINNER ONLY OPTION

TWO MAINS

starting at
\$22 per person

PASSED APPETIZERS

starting at
\$3 per person per appetizer

DINNER ONLY OPTION

THREE MAINS

starting at
\$28 per person

APPETIZERS

Bourbon Bacon Dates
Cranberry Sausage Bites +\$1pp
Hot Honey Pretzel Bites
Lamb Pesto Lollipops +\$3pp
Mini Beef Wellington +\$4pp
Parmesan Arancini
Parmesan Mushrooms
Pear & Gouda Galettes
Prosciutto Wrapped Figs
Roasted Mushroom Tarts
Shepherds Pie Bites +\$4pp
Winterberry Brie Bites
Add Seasonal Salad For \$3 Per Person

MAINS

Beef Bolognese With Fresh Focaccia
Beef Short Rib, Orange Corn Grits, Root Vegetables
Beef Wellington, Whipped Purple Potatoes, Broccolini (+\$6pp)
Bourbon Bacon Pork, Polenta, Hoosier Green Beans
Braised Beef Ragu Over Mashed Potatoes With Garlic Toast Points
Cranberry Chicken Quarter, Asiago Potatoes, Asparagus
Jumbo Lump Crab Cake, Asiago Potatoes, Brussel Sprouts (+\$3pp)
Raspberry Chicken, Mashed Potatoes, Haricot Vert
Ratatouille Tower, Parmesan Risotto, Blistered Tomatoes
Red Pepper Salmon, Roasted Potatoes, Rainbow Carrots
Vegetable Wellington, Whipped Purple Potatoes, Sprouts (+\$2pp)
Wine Braised Chicken Thigh, Mashed Potatoes, Root Vegetables

BOARDS

CHEESE BOARD

FRUIT
NUTS
CHEESES
CRACKERS
2 SPREADS

+3.00 per person

MARKET BOARD

FRUIT
VEGETABLES
CHEESES
3 MEATS
CRACKERS OR
BREAD
2 SPREADS

+\$4.50 per person

FARMER BOARD

FRUIT
NUTS
VEGETABLES
CHEESES
4 MEATS
CRACKERS & BREAD
3 SPREADS

+\$6.50 per person

GRAZING TABLE

FRUIT
NUTS
VEGETABLES
CHEESES
8 MEATS
CRACKERS & BREAD
5 SPREADS

+\$8.50 per person

All catering is subject to 23% service charge and 9% tax.



SPRING MENU

JEFFERSON@FITZGERALDHG.COM

DINNER ONLY OPTION

TWO MAINS

starting at
\$22 per person

PASSED APPETIZERS

starting at
\$3 per person per appetizer

DINNER ONLY OPTION

THREE MAINS

starting at
\$28 per person

APPETIZERS

Balsamic Caprese Tarts
Goat Cheese & Walnut Tarts
Herb Cream Cheese Wonton
Honey & Goat Cheese Endive Bites
Hummus Cucumber Bite
Italian Bruschetta
Jalapeno Deviled Eggs (+\$1pp)
Pea Bruschetta
Plum & Goat Cheese Crostini
Prociutto Wrapped Asparagus
Shrimp Cocktail (+\$1pp)
Smoked Salmon Cucumber Canape
Add Seasonal Salad For \$3 Per Person

MAINS

Avocado Skirt Steak, Cilantro Lime Rice, Blistered Tomato
Chicken Bryan, Mashed Potatoes, Asparagus
Citrus Asian Pork Belly Over Sticky Rice, Cold Asparagus Salad
Cognac Cream Pork Loin, Potatoes Ana, Asparagus
Lemon Cream Chicken, Roasted Potatoes, Broccolini
Lemon Dill Salmon Over Couscous With Dill Vierge, Indiana Succotash
Mango Mahi Mahi, Rice, Sprouts (+\$6pp)
Mediterranean Stuffed Tomato, Parmesan Risotto, Green Beans
Mozzarella Chicken, Creamy Potatoes, Haricot Vert
Sea Salt Ribeye With Horseradish Cream, Asiago Potatoes, Haricot Vert (+\$6pp)
Spinach & Feta Beef Pinwheel, Greek Potatoes, Roasted Vegetables (+\$3pp)
Pesto Tortellini With Snap Peas & Sun Dried Tomato

BOARDS

CHEESE BOARD

FRUIT
NUTS
CHEESES
CRACKERS
2 SPREADS

+3.00 per person

MARKET BOARD

FRUIT
VEGETABLES
CHEESES
3 MEATS
CRACKERS OR
BREAD
2 SPREADS

+\$4.50 per person

FARMER BOARD

FRUIT
NUTS
VEGETABLES
CHEESES
4 MEATS
CRACKERS & BREAD
3 SPREADS

+\$6.50 per person

GRAZING TABLE

FRUIT
NUTS
VEGETABLES
CHEESES
8 MEATS
CRACKERS & BREAD
5 SPREADS

+\$8.50 per person

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SUMMER MENU

JEFFERSON@FITZGERALDHG.COM

DINNER ONLY OPTION

TWO MAINS

starting at
\$22 per person

PASSED APPETIZERS

starting at
\$3 per person per appetizer

DINNER ONLY OPTION

THREE MAINS

starting at
\$28 per person

APPETIZERS

Asiago Stuffed Potatoes
Avocado Tostada
Beef Tartar Shooters (+\$4pp)
Cajun Shrimp Skewer
Cotija Chicken Skewers
Cucumber Bruschetta
Elote Spoons
Fig & Goat Cheese Tart
Honey Basil Melon Balls
Hummus And Naan Bites
Mexican Shrimp Cocktail (+\$2pp)
Strawberry Lemon Ricotta Wontons
Add Seasonal Salad \$3 Per Person

MAINS

Black Sesame Ahi Tuna, Sticky Rice, Asparagus (+\$4pp)
Blistered Tomato Swordfish, Potato Leek Gratin, Shaved Brussels Sprouts (+\$5pp)
Chicken Saltimbocca Over Penne With Lemon Butter Sauce
Citrus Short Rib, Sticky Rice, Sprouts (+\$5pp)
Filet With Truffle Butter, Razorback Potatoes, Rainbow Carrots (+\$10pp)
Garlic Lemon Chicken Thigh, Mashed Potatoes, Haricot Vert
Mediterranean Chicken, Whipped Potatoes, Roasted Vegetables
Parmesan Vegetable Terrine With Whipped Purple Potatoes
Tomahawk Steak, Fingerling Potatoes, Sprouts (+\$24pp)
Vegetable Green Curry With Tofu, Jasmine Rice
Walnut Crusted Pork With Apricot Glaze Over Rice Pilaf, 24-hour Tomato

BOARDS

CHEESE BOARD

FRUIT
NUTS
CHEESES
CRACKERS
2 SPREADS

+3.00 per person

MARKET BOARD

FRUIT
VEGETABLES
CHEESES
3 MEATS
CRACKERS OR
BREAD
2 SPREADS

+4.50 per person

FARMER BOARD

FRUIT
NUTS
VEGETABLES
CHEESES
4 MEATS
CRACKERS & BREAD
3 SPREADS

+6.50 per person

GRAZING TABLE

FRUIT
NUTS
VEGETABLES
CHEESES
8 MEATS
CRACKERS & BREAD
5 SPREADS

+8.50 per person

All catering is subject to 23% service charge and 9% tax.



FALL MENU

JEFFERSON@FITZGERALDHG.COM

DINNER ONLY OPTION

TWO MAINS

starting at
\$22 per person

PASSED APPETIZERS

starting at
\$3 per person per appetizer

DINNER ONLY OPTION

THREE MAINS

starting at
\$28 per person

APPETIZERS

Apricot Brie Wontons
Bourbon Barbeque Meatballs
Brussel Sprout Shooter
Butternut Squash Soup Shooters
Grilled Cheese Soup Bites
Hot Honey Pretzel Bites
Mustard Schnitzel Bites
Pumpkin & Rosemary Puffs
Short Rib Ragu Bites (+\$2pp)
Squash & Bacon Crostini
Sweet Potato Bruschetta
Thai Chicken Satay
Add Seasonal Salad \$3 Per Person

MAINS

Apple Chutney Pork, Asiago Potatoes, Rainbow Carrots
Hoisin Short Rib Over Polenta, Rainbow Carrots (+\$5pp)
Bacon Wrapped Filet With Garlic Cream, Asiago Potatoes, Asparagus
Tips(+\$12pp)
Balsamic Glazed Chicken, Redskin Mashed Potatoe, Broccolini
Butternut Squash Ravioli With Vodka Sauce, Nutmeg Chilean Sea Bass,
Asparagus (+\$6pp)
Chicken Coq Au Vin With Fingerling Potatoes
Cider Glazed Chicken Thigh Over Orange Corn Grits, Rainbow Carrots
Filet With Mushroom Reduction, Polenta, Crispy Brussels Sprouts (+\$10pp)
Shellfish Gumbo Over White Rice
Smoked Pork Chop With Blackberry Reduction, Whipped Potatoes,
Asparagus (+\$3pp)
Quinoa Stuffed Butternut Squash Over Whipped Potatoes

BOARDS

CHEESE BOARD

FRUIT
NUTS
CHEESES
CRACKERS
2 SPREADS

+3.00 per person

MARKET BOARD

FRUIT
VEGETABLES
CHEESES
3 MEATS
CRACKERS OR
BREAD
2 SPREADS

+4.50 per person

FARMER BOARD

FRUIT
NUTS
VEGETABLES
CHEESES
4 MEATS
CRACKERS & BREAD
3 SPREADS

+6.50 per person

GRAZING TABLE

FRUIT
NUTS
VEGETABLES
CHEESES
8 MEATS
CRACKERS & BREAD
5 SPREADS

+8.50 per person

All catering is subject to 23% service charge and 9% tax.



SPECIAL OCCASIONS BUFFET MENU

JEFFERSON@FITZGERALDHG.COM

EMERALD

YOUR CHOICE OF:

- TWO ENTREES
- ONE STARCH
- SEASONAL VEGETABLE

water, tea, and lemonade

Starting at
\$19 per person

RUBY

YOUR CHOICE OF:

- ONE APPETIZER
- TWO ENTREES
- TWO STARCHES
- SEASONAL VEGETABLE

water, tea, and lemonade

Starting at
\$25 per person

SAPPHIRE

YOUR CHOICE OF:

- THREE APPETIZERS
- TWO ENTREES
- TWO STARCHES
- SEASONAL VEGETABLE

water, tea, and lemonade

Starting at
\$31 per person

APPETIZERS

Bacon Mac 'n Cheese Bites
Bacon Pineapple Skewer
Bacon Wrapped Scallops (+\$2pp)
Bourbon Bacon Wrapped Dates
Buffalo Chicken Cups
Caprese Skewers
Cucumber Bruschetta

Elote Spoons
Filet Crostini (+\$1pp)
Ginger Hoisin Meatballs
Goat Cheese Tartlet
Hot Honey Pretzel Bite
Italian Bruschetta
Miniature Lobster Rolls (+\$5pp)

Miniature Beef Wellingtons (+\$4pp)
Miniature Crab Cakes (+\$3pp)
Parmesan Stuffed Mushrooms
Plum and Goat Cheese Crostini
Shrimp Cocktail (+\$1pp)
Spinach Artichoke Cups
Tzatziki Chicken Meatball

ENTREES

Apricot Pork Loin
Bacon Wrapped Pork Loin
Balsamic Onion Chicken
Balsamic Short Rib (+\$4pp)
Beef with Piquillo Caper Sauce
Beef Short Rib (+\$3pp)
Beurre Blanc Salmon
Blackened Salmon
Bourbon Barrel Pork
Bourbon Beef Tips

Butter Chicken Thigh
Cauliflower Steak with Corn Relish
Chicken Bryan
Chicken Marsala
Chicken Parmesan
Garlic Parmesan Pork Loin
Hawaiian Sea Salt Filet (+\$5pp)
Hot Pepper Chicken
Maple Chili Salmon
Maple Glaze Chicken Breast

Mediterranean Cauliflower Steak
Peppercorn Flank Steak
Pesto Flank Steak
Pimiento Chicken Thigh
Pineapple Rum Chicken
Ratatouille Tower
Rosemary Prime Rib (+\$4pp)
Shrimp Skewers with Garlic Butter
Teriyaki Shrimp
Wine Braised Chicken Thighs

STARCHES

Asiago Stuffed Red Potatoes
Creamy Mac 'n' Cheese
Greek Lemon Potatoes
Pasta Marinara Bake

Pasta Alfredo Bake
Potatoes Ana
Potato and Leek Gratin
Red Skinned Mashed Potatoes

Roasted Butternut Squash
Six Cheese Mac 'n' Cheese
Whipped Sweet Potatoes
Wine Roasted Fingerlings

All catering subject to 23% service charge and 9% tax.



HORS D'OEUVRES

JEFFERSON@FITZGERALDHG.COM

TOPAZ

YOUR CHOICE OF:

FIVE
HORS D'OEUVRES

With water, tea, and lemonade

starting at
\$3 per person

OPAL

YOUR CHOICE OF:

EIGHT
HORS D'OEUVRES

With water, tea, and lemonade

starting at
\$12 per person

GARNET

YOUR CHOICE OF:

ELEVEN
HORS D'OEUVRES

With water, tea, and lemonade

starting at
\$21 per person

APPETIZERS

Asiago Stuffed Red Potatoes	Cilantro Sweet Potato Chip	Mexican Shrimp Cocktail
Assorted Crudités	Citrus Lox Crostini	Miniature Beef Wellingtons (+\$4pp)
Bacon Asiago Stuffed Mushrooms	Cucumber Bruschetta	Miniature Crab Cakes (+\$3pp)
Bacon Mac 'n Cheese Bites	Elote Spoons	Miniature Lobster Rolls (+\$5pp)
Bacon Pineapple Skewer	Filet Crostini (+\$1pp)	Naan and Hummus Tray
Bacon Wrapped Scallops (+\$2PP)	Filet Sliders	Olive Pesto Bruschetta
Barbecue Meatballs	Fresh Fruit Tray	Parmesan Stuffed Mushrooms
Bourbon Bacon Wrapped Dates	Ginger Hoisin Meatballs	Plum and Goat Cheese Crostini
Buffalo Chicken Cups	Goat Cheese Tartlet	Shrimp Cocktail (+\$1pp)
Caprese Skewers	Hot Honey Pretzel Bite	Shrimp and Hummus Cucumber
Cheese & Cracker Tray	Italian Bruschetta	Spinach Artichoke Cups
Cheeseburger Sliders	Meatball Marinara	Tzatziki Chicken Meatball



ADD-ONS

JEFFERSON@FITZGERALDHG.COM

SEASONAL SALADS +\$3PP

First Class Catering works with local farmers and providers to give our clients the freshest possible ingredients for their special day.

Our salad menu will be delivered 30 days prior to your event for your selection.

Our vegetables are chosen weekly, but preferences can be noted.

CHARCUTERIE

Charcuterie can be substituted for an appetizer with the following cost:

Cheese Board including Cheeses, Crackers, Fruits, and Spreads - \$1.50 more per person

Market Board including Meats, Cheeses, Fruits, and Spreads - \$4.50 more per person

Farmer's Board including locally sourced meats, cheeses, fruits, and spreads- \$6.50 more per person

DESSERTS

\$3 per item per person

Chocolate Chip Cookies
Brownies
Sugar Cookies

\$4 per item per person

Assorted Fruit Trifles
Chocolate Cannoli
Chocolate Mousse
S'mores Buffet

\$5 per item per person

Assorted Cheesecakes
Assorted Jar Pies
Chocolate Strawberries
Pecan & Pumpkin Pies

LATE NIGHT SNACKS

Starting at \$5 per person

Assorted Popcorns
Cheeseburger Sliders
Chips and Salsa Bar

Cookie Station
Nacho Bar
Ice Cream

Stuffed Breadsticks
Soft Pretzels
Walking Tacos

EXTRAS

\$3 per person

All Night Glassware

\$2.00 per person

Bread Service

\$5 per person

Tablesides Tea & Coffee

All catering subject to 23% service charge and 9% tax.