

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 Rental Option (Includes Linen Management)  
Linen pickup & drop-off from A-Classic  
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 Rental Option (Includes Linen Management)  
Linen pickup & drop-off from A-Classic  
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 Rental Option (Includes Linen Management)  
Linen pickup & drop-off from A-Classic  
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 Rental Option (Includes Linen Management)  
Linen pickup & drop-off from A-Classic  
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  
**\$13 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  
**\$19 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  
**\$25 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  
\$6 per person*

## AUSTIN

YOUR CHOICE OF:

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

*With buns, water, tea, and  
lemonade*

*starting at  
\$12 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  
\$18 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  
**\$17 per person**

## VERONA

1 PASTA  
1 ENTREE  
1 VEGETABLE  
1 SALAD

starting at  
**\$23 per person**

## MILAN

3 APPETIZER  
2 PASTA  
1 ENTREE  
2 VEGETABLE  
1 SALAD

starting at  
**\$29 per person**

## ROME

APERTIVO  
3 APPETIZER  
2 PASTA  
2 ENTREE  
2 VEGETABLE  
1 SALAD

starting at  
**\$35 per person**

## FLORENCE

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

starting at  
**\$41 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*  
**\$19 per person**

## PASSED APPETIZERS

*starting at*  
**\$3 per person per appetizer**

## DINNER ONLY OPTION

THREE MAINS

*starting at*  
**\$25 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*

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# SPRING MENU

JEFFERSON@FITZGERALDHG.COM

## DINNER ONLY OPTION

TWO MAINS

*starting at*  
**\$19 per person**

## PASSED APPETIZERS

*starting at*  
**\$3 per person per appetizer**

## DINNER ONLY OPTION

THREE MAINS

*starting at*  
**\$25 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  
**\$19 per person**

## PASSED APPETIZERS

starting at  
**\$3 per person per appetizer**

## DINNER ONLY OPTION

THREE MAINS

starting at  
**\$25 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*  
**\$19 per person**

## PASSED APPETIZERS

*starting at*  
**\$3 per person per appetizer**

## DINNER ONLY OPTION

THREE MAINS

*starting at*  
**\$25 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*

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# SPECIAL OCCASIONS BUFFET MENU

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## EMERALD

YOUR CHOICE OF:

- TWO ENTREES
- ONE STARCH
- SEASONAL VEGETABLE

*water, tea, and lemonade*

Starting at  
**\$18 per person**

## RUBY

YOUR CHOICE OF:

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

*water, tea, and lemonade*

Starting at  
**\$24 per person**

## SAPPHIRE

YOUR CHOICE OF:

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

*water, tea, and lemonade*

Starting at  
**\$30 per person**

**INCLUDED:** •CHINA •GLASSWARE •SILVERWARE

## 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.*



# ADD-ONS

JEFFERSON@FITZGERALDHG.COM

## SEASONAL SALADS +\$3PP

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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

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*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

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### **\$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

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### **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

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### **\$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.*