

PREMIUM EVENT CATERING

At *JUST GOOD EATS CATERING* – Our buffet packages are flexible, offering a variety of menu options that can be customized to fit any size event—from small parties to large-scale gatherings. No matter the style or theme of your event, we're here to ensure your guests enjoy the very best in local cuisine and Southern hospitality.

Small Gatherings: Perfect for intimate dinners, baby showers, or family celebrations. Choose from a selection of Southern classics and seasonal favorites that will keep your guests satisfied and smiling.

Medium-Sized Events: Ideal for corporate lunches, rehearsal dinners, or birthday parties. Enjoy a diverse spread of appetizers, mains, sides, and desserts that can be tailored to your tastes.

Large Celebrations: Designed for weddings, galas, or any event with a crowd. Our full-service buffet offers an extensive menu, featuring everything from grilled meats and seafood to vegetarian options and indulgent desserts.

APPETIZERS / HOR DEVOURS

Crawfish Étouffée Bites
Traditional Meatballs
Deviled Eggs (Regular, Creole Styled, Bacon Jalapeno)
Seafood Egg Rolls
Philly Cheesesteak Egg Rolls
Mini Tacos (Traditional)
Buffalo Chicken Bites
Shrimp Cocktail
Shrimp & Grit Shooters
Fried Green Tomatoes and Shrimp
Pinwheels (Turkey or Ham)
Finger Sandwiches (Turkey, Ham, Roast Beef, Tuna)
Hawaiian Roll Sliders
Cajun Boudin Balls
Mini Beef Sliders
Assorted Kabobs

Bacon Wrapped Shrimp
Avocado Salmon Bruschetta Toast
Smoked Sausage with Creole Mustard
Seafood Spinach Queso
Traditional Rotel Dip
Spinach and Artichoke Dip
Guacamole Dip
Lump Crab Queso

PASTA DISHES

Cajun Shrimp Alfredo
Blackened Chicken Alfredo
Creole Seafood Pasta
Traditional Spaghetti and Cheese
Shrimp and Sausage Pastalaya
Shrimp Scampi Linguine
Beef Lo Mein
Traditional Spaghetti (Add Meatballs)

Lobster Mac n Cheese
Tomato Basil Pasta (Chicken or Shrimp)

RICE DISHES

Cajun Jambalaya
Stuffed Bell Peppers (Seafood or Beef)
Cornbread Dressing
Crawfish Etouffee'
Cajun Yellow Rice
Dirty Rice Dressing
Rice Pilaf
Shrimp Creole
Pepper Steak & Rice
Fried Rice
Red or White Beans & Rice
Cajun Gumbo
Creamy Risotto

VEGETABLE OPTIONS

Fresh Garden Green Beans
Seasoned Green Beans
Bacon Wrapped Asparagus
Veggie Medley
Seasonal Smoked Greens
Steamed Broccoli
Garlic Mashed Potatoes
Candied Yams
Seasoned Red Potatoes
Hibachi Veggies
Loaded Seafood Potatoes
Fried Brussel Sprouts
Sweet Potato Casserole

Corn Maque Choux
Elote Corn on the Cob Bar

PROTEINS

Blackened Catfish Strips or Filets
Stewed Oxtails
Grilled Lamb Chops
Fried Catfish Strips or Filets
Blackened Chicken Breast
Fried Chicken Wings
Honey Glazed Salmon
Baked Chicken Wings/Legs/Drums
Roasted Chicken
Tomato, Spinach Stuffed Chicken
Pot Roast (Smothered)
Whole Turkey
Cajun Roasted Chicken
Stuffed Cornish Hens
Whole Ham
Blackened Salmon
Ragin' Redfish
Seared Ahi Tuna
Grilled Lobster Tail
Prime Rib
Short Ribs
BBQ Shrimp (Shell On)
Sliced Pork Tenderloin
Smothered Turkey Wings
Brisket

BRUNCH OPTIONS

Chicken and Waffles (Traditional or Red Velvet)

Creole Shrimp and Grits

Fried or Blackened Fish & Grits

Eggs Benedict

Sausage, Egg, Chz Sliders

Blackened Salmon w/ a Shrimp Cream Sauce

Spinach Quiche

Vegan Stir Fry

Eggs of Choice

Yogurt Parfaits

Skillet Potatoes

Sausage Patties

Sausage Links

Thick-Sliced Bacon

Mini Blueberry Muffins

Mini Pancakes

French Toast (Fruit Topping/ Cinnamon)

ACTION STATIONS

Omelet Station

Chicken & Waffle Bar

Carving (Whole Meat Station)

Nacho + Taco Bar

Salad Bar

Pasta Bowl Creation Station

PACKAGE ADD-ONS

- Full-Service Catering (with staff to serve and maintain buffet) \

1 Server recommended for every 50 Guests.

- Beverage packages (Punch, Lemonade, Sweet tea to Custom Punch Options)

- Event Setup and Breakdown, Table Bussing and Trash Take Out Service.

- Custom Themed Menus and décor for Weddings, Holidays, and Special Events.

- Salad Bar/ Custom Salad Martini Display

- Bread Station

- Fruit Displays

(Small, Medium, Large, Themed, Exotic Decor & Tropical)

- Grazing Spreads

(Small, Medium, Large, Themed, Luxuriously Labeled)

Assorted Cheese & Crackers, Fruits, Veggies, Spreads

- Plates, Cutlery, Cups, Napkins

CUSTOMIZABLE PACKAGES:

Our buffet-style service is designed for your convenience. Choose to *build-your-own buffet* or select from our **pre-designed menus** that are ideal for specific events. We can also accommodate dietary restrictions and preferences, ensuring everyone can indulge in delicious dishes. From casual brunches to upscale affairs, our team will work with you to design a menu that matches the flavor, style, and atmosphere you envision. **Pricing varies on menu items chosen, additional services requested and the final guest count.** Although the client can choose whatever options they desire. These packages just set a basis for meal choices.

CATERING STARTER PACKAGE RECOMMENDATIONS:

Just BASIC

(General Events up to 100 Guest)

2 APPS

1 MEAT

1 PASTA/RICE

1 VEGGIE / SIDES

BREAD INCLUDED

Just EXTRAVAGANT

(Larger Intimate Events Weddings, Anniversaries up to 150 Guests)

3 APPS

2 MEATS

1 PASTA or RICE

1 VEGGIES / SIDES

BREAD INCLUDED

Just SUPREME

(Galas, Conferences, 200-300 Guests)

3 APPS

2 MEATS

2 PASTA OR RICE

2 VEGGIES/ SIDES

W/ SALAD & BREAD

Let Us Bring Just Good Eats to Your Next Event!

From the first bite to the last, your guests will be talking about the meal for years to come. At Just Good Eats Catering, we pride ourselves on delivering exceptional service, delicious food, and a hassle-free experience. Let us handle the catering, so you can focus on enjoying the moment. Some menu items adhere to an extra surcharge due to constant economic changes. All Bookings include a Private Tasting. If you would like to book a tasting prior to booking, the fee is \$250 and applies to your final balance if you do decide to book.

33% - 50% DEPOSIT DUE AT BOOKING.

Each Booking Includes a Professional Catering Set Up with Professional Chafing Stands and Warming Equipment for your standard Buffet Set Up.

PLATES, NAPKINS, UTENSILS are not included unless added on!