



Great food is just the beginning.

We appreciate your interest in C&J Catering, and along with our staff, we look forward to working with you to help plan your next event. C&J Catering offers a diverse selection of options for any type of event. Our culinary experts and skilled designers will engage your senses in a fusion of customized menus and presentations. We strive to make each event an exceptional one. From classic favorites to creative cuisine, we offer innovative menus tailored to suit your taste and budget. Our full service event team will work with you every step of the way to create a unique, personalized experience from beginning to end.

Simply put, we pledge to deliver when it matters to you the most. We look forward to building a lasting partnership with you and your organization to fill all of your event needs.

Sincerely,

Jamie Berger

CEO



Culinary and Catering

From simple to complex, whether you are having hors d'oeuvres, a buffet, a plated dinner service or food for an all day meeting, we will work with you to create the perfect menu!

Corporate Events
All Day Meetings
Weddings & Receptions
Charity Events & Balls
Grand Openings
Fundraisers
Picnics & Barbecues

Birthday Parties
Bridal & Baby Showers
Anniversaries
Bar & Bat Mitzvahs
Retirement Celebrations
Celebrations of Life

Beverages and Bartending

Pennsylvania Liquor Laws prevent C&J Catering from purchasing, selling, or transporting alcoholic beverages. Our clients purchase alcohol and our professional, RAMP certified bartenders will serve the alcohol for them. We carry comprehensive liquor liability insurance and provide all stemware and, if needed, mixers for your event. Prices for beverage packages range from \$3.50 to \$5.50 per person. Our bartending fees are \$35.00 per bartender per hour (four hour minimum). Our professional bartending staff can also work with you to create a signature drink specific for your event.

Rentals

Our event team can work with you every step of the way to make sure you have all of the necessary rentals for your event. Whether you choose upscale plastic or a china service, need basic or upscale linens, or need to rent tables and chairs, we can provide you with everything you need to ensure a flawless event.

Floral and Design

Do you need the perfect touch for your event? C&J Catering has a full service design team that can provide you with floral arrangements, table centerpieces, take away gifts or any decor to make your event a memorable one! We also offer a wide variety of rental decor items to make your event special. From seasonal budget floral arrangements to upscale centerpieces, our team will make your vision a reality.

Service Teams

Whether you just need a friendly, dependable delivery team, or full service staffing for your event, C&J Catering provides you with excellence in service! Our highly trained service team will ensure that every guest has an excellent experience.



Refreshing BREAKFASTS *and Breaks*

Simple Start Breakfast

A sweet variety of our homemade pastries, muffins, Danish & bagels. Served with cream cheese, butter, jam and includes a seasonal fresh fruit platter, assorted juices & coffee service.

Traditional Breakfast

Scrambled eggs, hash brown potatoes, your choice of bacon, sausage, turkey sausage or ham. Served with homemade muffins and breakfast pastries, a fresh fruit platter, assorted juices & coffee service.

Breakfast Sandwiches & Wraps

Choose two or three types of our delicious homemade breakfast sandwiches, wraps or paninis. Your choice of flaky croissants, New York style bagels or grilled pressed paninis topped with scrambled eggs, melted cheese and choice of bacon, sausage or ham. Served with O'Brien potatoes, assorted pastries, a seasonal fruit platter, assorted juices & coffee service.

Chef Attended Waffle Station

Our Chef will prepare warm Belgian waffles on site and finish them off with delectable toppings of your choice. Toppings include butter, syrup, a seasonal fruit topping, chocolate chips, pecan glaze & whipped topping. Served with a seasonal fresh fruit platter, assorted juices & coffee service. Ask your coordinator about seasonal batters!

Chef Attended Omelet Station

Create your own omelet station in exchange for our scrambled eggs on the traditional breakfast buffet. Three farm fresh eggs per person prepared on site with your choice of assorted toppings to include sautéed onions & peppers, shredded cheese, tomatoes, spinach, mushrooms, bacon bits, sausage crumbles & diced ham. Served with breakfast potatoes, assorted breakfast pastries, fresh fruit platter, assorted juices & coffee service.

All Day Beverages

Having an all day meeting? We will set up regular, decaf, hot tea, assorted juices, water, fresh brewed iced tea and assorted sodas, and make sure they are refreshed with lunch and afternoon snack so attendees are taken care of all day.

A La Carte

Assorted Muffins, Danishes & Pastries

Seasonal Fresh Fruit Display

Iced Cinnamon Rolls

Cream Cheese Banana Bars

Yogurt with Granola

Regular Coffee Service

Gourmet Coffee Service



Breaks and Snacks

Sicilian Cheese & Meat Display

Assortment of domestic cheese cubes & crackers, cubed salami & mustard dipping sauce

Fresh Vegetable & Dip Display

Fresh seasonal vegetables & Ranch or Dill dip

Assorted Dessert Display

Assorted cookies, brownies & dessert of the day

Power Basket

Perfect for any time of day, this basket comes with an assortment of granola bars, nuts, hand fruits, and a variety of sweet & salty treats to satisfy the crowd.

Tropical Fruit Salsa & Chips

Our chef's own amazing salsa and tricolor tortilla chips will be the hit of the meeting!

Energy Snack Jar Display

Guests will love this afternoon pick-me-up. Pretzels, M&Ms, candied nuts, Chex mix & salted almonds displayed in clear glass jars with scoops. Always a hit!

Fresh Potato Chip Bar

Original Sea Salt, Old Bay & Parmesan served with your choice of two dipping sauces: horseradish, beer cheese, classic French onion or garden vegetable dip

Don't see what you want? No problem! Call us today to create our own personalized menu. Everything at C&J Catering is made in-house and we can accommodate just about any menu request. All prices listed are per person prices. Final head count due 48 hours prior to your event date. Catered events are subject to a 20% service charge. This fee covers all administrative & culinary time, set-up, and breakdown of your event. Staffing for your event can be provided for an additional charge. Prices are subject to change.

Satisfying
LUNCH
Selections



Add our
 Fresh Potato Chip
 Bar for an additional
 charge to any menu.

Working lunch? We can box it up so
 attendees can easily enjoy it to go!

Everyday Sandwich Buffet

This buffet includes your choice of two or three sandwiches or wraps from our everyday sandwich selections, one standard side dish, assorted individual bags of chips, our baker's dessert of the day, assorted sodas and bottled water and all paper products.

Sandwiches

Ham, Turkey or Roast Beef
 Egg or Tuna Salad
 Chicken Caesar Wrap
 Hummus & Vegetable Wrap (v)
 Greek Vegetable Wrap (v)

Sides

Pasta Salad
 Potato Salad
 Macaroni Salad
 Coleslaw
 Mixed Garden Salad

Seasonal Fresh Fruit
 Broccoli Salad
 Quinoa Salad
 Grape Salad
 Mandarin Almond Salad
 Add a soup selection

Gourmet Sandwich Buffet

This buffet includes your choice of two or three sandwiches or wraps from our gourmet cold or hot sandwich selections, one standard side, gourmet side or soup, assorted individual bags of chips, our baker's dessert of the day, assorted sodas and bottled water and all paper products.

Cold Sandwich Selections

Turkey, Apple & Brie

Roasted turkey breast, Brie cheese, leaf lettuce, sliced Granny Smith apples & sweet pepper mayonnaise

Parisian Beef

French style roasted beef, cheddar cheese, horseradish mayonnaise & baby greens on a ciabatta roll

Italian Muffuletta

Capicola ham, salami, pepperoni, provolone & olive spread with lettuce & tomato on a ciabatta roll

C&J Signature Fruited Chicken Salad *Our most requested sandwich!*

Chicken breast chunks, onion, celery, mandarin oranges, grapes and dressing on a flaky croissant

Grilled Portobello Mushroom (v)

Grilled portobello mushrooms, spinach, basil pesto, tomato & cheese on bread or in a wrap

Monterey Chicken

Grilled chicken breast, cheddar cheese, smoked garlic aioli, arugula & tomato on a ciabatta roll

Hot Sandwich Selections

Honey Ham or Roasted Turkey & Cheddar Pretzel Melt

Your choice of meat with cheddar cheese on a soft pretzel roll

Grilled Rachel or Reuben Sandwich

Turkey or pastrami on grilled rye bread with thousand island dressing, swiss cheese & sauerkraut

Cuban Panini

Citrus herb pork, black forest ham, Swiss cheese, mustard & pickles

Chicken Parmesan Panini

Breaded chicken breast, marinara, mozzarella & provolone cheeses

Roasted Turkey & Red Pepper Panini

Roasted turkey breast, grilled red peppers, portobello mushrooms, balsamic spread, spinach & tomato

Caprese Panini (v)

Fresh mozzarella, basil & tomato with pesto spread

Gourmet Sides

Asparagus, Raspberry & Feta Mixed Green Salad
 Cranberry, Pomegranate Arugula Salad
 Garden Tomato, Arugula & Fresh Mozzarella
 Strawberry Pecan Salad
 Broccoli Salad
 Tortellini & Vegetable Pasta Salad
 Lemon Orzo Pasta Salad
 Quinoa Salad

Homemade Soups

All of our soups are made in-house and we serve several options daily!

One soup selection may be chosen as your side dish with the Gourmet Buffet.

Add it to any menu for an additional charge.

*All catering prices are subject to a 6% PA state tax

Hot BUFFET Selections

Lunch | Dinner

This buffet includes your choice of one entrée, two side dishes, one salad, dessert of the day, beverages & paper products. Freshly baked rolls & butter will be provided upon request.

Don't see what you want? Call our office today to plan your customized menu. Everything at C&J Catering is made in-house, so we can accommodate just about any menu request! Pricing will vary.



Entrée Selections

Select One

Vegetarian

Eggplant Parmesan
 Florentine Stuffed Portobello Mushrooms
 Quinoa, Toasted Corn & Tomato Stuffed Portabello Mushroom
 Mushroom Ravioli with Sage Brown Butter
 Vegetable & Rice Stuffed Peppers
 Quattro Formaggio Lasagna or Manicotti (min. 12 guests)
 Vegetable Lasagna (min. 12 guests)

Pork and Poultry

Bacon Wrapped Pork Loin
 Roasted Pork with Granny Smith Apples & Mango Chutney
 Bruschetta Topped Chicken
 Chicken Marsala
 Chicken Parmesan
 Chicken Picatta
 Greek Chicken
 Grilled Barbecue Chicken
 Rosemary Lemon Herb Chicken
 Tuscan Chicken
 Risotto Stuffed Chicken
 Herb Stuffed Chicken
 Roasted Turkey Breast

Beef and Seafood

Beef Brisket
 Kentucky Bourbon Flank Steak
 Grilled Flat Iron Steak with Bleu Cheese & Chive Butter
 Carved Roast Beef au Jus
 Horseradish Crusted Beef Tenderloin
 Cilantro Lime Grilled Shrimp Skewers
 Shrimp & Scallop Linguine
 Herb Seared Haddock
 Salmon with Dill Sauce
 Lump Crab Cake (1 per person)
 Add second for \$3



Sides | Select Two

Cauliflower Casserole
 Citrus Asparagus
 Fresh Roasted Seasonal Vegetables
 Steamed Green Beans
 Roasted Root Vegetables (seasonal)
 Fire Roasted Red Pepper Penne & Vegetables
 Creamy Italian Risotto
 Home-style Macaroni & Cheese
 Mediterranean Couscous
 Pierogies with Butter & Caramelized Onions
 Rice Medley, Pilaf or Wild Rice
 Roasted Vegetable Orzo
 Fresh Herb & Butter Fingerling Potatoes
 Garlic Smashed Potatoes
 Horseradish Yukon Gold Mashed Potatoes
 Rosemary Roasted Red Potatoes
 Scalloped Potatoes
 Sweet Whipped Potatoes

Salads | Select One

Asparagus, Raspberry & Feta Salad
 Caesar Salad
 Cranberry, Pomegranate & Arugula Salad
 Wedge Salad
 Garden Tomato, Arugula & Fresh Mozzarella
 Mixed Green Garden Salad
 Strawberry Pecan Salad

Plated Meal?

If you are interested in a plated dinner, most buffet items are also available for a seated, served meal. Additional staffing and china rental charges will apply. Call our office and one of our catering coordinators will assist you in planning your event.

Catered events are subject to a 20% service charge. This fee covers all administrative & culinary time, set up & breakdown. Staffing for your event can be provided at an additional charge. All catering prices are subject to a 6% PA state tax.

Unforgettable RECEPTIONS

Ask our sales team for pricing or for budget friendly options.

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Hors d'Oeuvres Selections

Beef

Reuben Bites
Beef Short Rib & Bleu Cheese Flatbread
Beef Tenderloin Canape with Horseradish Creme
Cuban Braised Beef on Lime Chili Corn Cake
Greek Style Meatballs with Cucumber Mint Aioli
Mini Cheeseburger Sliders
Mini Cheesesteaks
Mini Marinara or Sweet Chili Meatballs

Vegetarian

Chesapeake Mushrooms
Signature Artichoke Dip
Black Bean Cake
Marinated Tomato & Mozzarella
Fresh Bruschetta
Spanakopita Phyllo Triangles
Feta & Sun Dried Tomato Mushrooms
Mushroom & Fontina Tarts

Pork and Poultry

Bacon Wrapped Dates with Almonds
Mediterranean Lamb Pops
Barbecue Chicken Pizza Bites
Candied Bacon Skewers
Chicken Quesadillas
Chicken Satay with Peanut Sauce
Prosciutto Wrapped Asparagus
Slow Roasted Pulled Pork on Cheddar Biscuits
Sweet Potato & Maple Glazed Bacon Kabob
Italian Sausage Stuffed Mushrooms
Mini Southern Style Chicken & Biscuit

Seafood

Cilantro Seared Shrimp with a Mango
Lime Pipette
Grilled Thai Shrimp Forks
Hot Crab Dip
Jumbo Shrimp Cocktail
Mini Crab Cakes
Chesapeake Mushrooms



Stationed Options

- **All American Station**
Mini beef sliders & accompaniments, mini sausages brushed with sweet honey mustard and wrapped in crescent bread & barbecue chicken skewers.
- **Antipasti Station**
Sliced Italian deli meats, fresh marinated mozzarella & Swiss cheese accompanied by cherry tomatoes, pepperoncini, marinated olives & cherry peppers. This station is complete with crostini & flatbread.
- **Artisan Cheese & Fruit Station**
Artisan cheeses displayed with grapes & berries and accompanied by cubes of domestic & imported cheeses. This station is finished with our seasonal fresh fruit display and crackers.
- **Gourmet Tapas Station**
Guests will enjoy an array of fresh tomato bruschetta, sun dried tomato hummus & tropical fruit salsa, along with a fresh crudité and cheese display. Our signature artichoke dip rounds out this display with house pita chips, crostini & tricolored tortilla chips.
- **Mediterranean Marvels**
A blend of stuffed olives, Mediterranean salsa & feta cheese spread served with pita chips.
- **Seafood Extravaganza**
A Delicious combination of our chef's crab dip, Old Bay tossed jumbo shrimp cocktail and smoked salmon platter. This station is served with crostinis, crackers & flatbread. Add our raw bar with oysters, clams & crab claws served on an ice tray at market price.
- **Taste of Tuscany**
You will love our take on these Italian delicacies! Fontina & artichoke dip, prosciutto wrapped melon, an Italian marinated grilled vegetable display, Tuscan chicken skewers as well as caramelized onion & Gorgonzola flatbread.
- **Trio of Sliders**
Guests will be able to select their choice of: mini cheeseburger sliders accompanied by lettuce, onions, tomatoes, and more; mild mini buffalo chicken sliders topped with crumbled bleu cheese and hot sauce on the side; mini pulled pork sliders on cheddar cheese biscuits with extra barbecue sauce on the side.

Stationed DINNER Options

We recommend one salad, one chef attended station, and two additional stations. Prices calculated based on final selections. Salads can be served at the table or deconstructed at a station.

Salad Selections

Mixed Green Garden Salad with your choice of dressing
Caesar Salad with House Made Caesar Dressing
Wedge Salad with Bleu Cheese Crumbles, Applewood Smoked Bacon and Heirloom Tomatoes
Raspberry, Feta & Asparagus Salad

Chef's 'Flaming Steak Station

This classic dish of beef tenderloin, seasoned with Worcestershire sauce, dry mustard, mushrooms & scallions is flambéed on site with a touch of brandy.

Chef's Carving Station

Our chef will slice your choice of fresh roasted top round of beef, turkey breast or honey ham on site - you can select one, two, or all three meats. A variety of rolls, gravy, horseradish, mustard, mayonnaise & au jus will be available. This station also comes with a chaffer of Rosemary Roasted Red Potatoes.

Chef's Asian 'Fusion Station

Sea scallops and gulf coast shrimp will be pan seared in front of your guests by our chef. Your guests' choice of protein will be served with chipotle pepper sauce and citrus ginger aioli, accompanied by buckwheat soba noodle salad and vegetable stir fry, mixed with an Asian garlic sauce.

Mac and Cheese Bar

Decadent Wisconsin sharp cheddar cheese macaroni will be stationed with sour cream, bacon crumbles, broccoli, chives & our house made buttered bread crumbs.



Chef's Pasta Station

One of our chefs will sauté pasta topped with grilled chicken or Italian sausage medallions along with seasonal vegetables, as chosen by your guests.

Lettuce Wrap Station

Crispy lettuce cups served with five spice beef, teriyaki chicken & Old Bay Parmesan baby shrimp. This station condiments include julienned cucumbers, carrots, scallions, chopped peanuts, celery, cilantro, Thai peanut sauce, sweet chili sauce & limes.

Mashed and Baked Potato Bar

Guests will love the choice of two potatoes of the following: traditional mashed potatoes, whipped sweet potatoes, baked potatoes, or baked sweet potatoes. Two of the types of potatoes will be served with shredded cheese, broccoli, bacon crumbles, sour cream, brown sugar, toasted pecans, mini marshmallows & butter.

Mexican 'Fiesta Station

Guests will be able to select shredded chicken or ground beef along with black olives, black beans, cheddar cheese, sour cream, salsa, guacamole, lettuce, crunchy taco shells, flour tortillas & tricolored tortilla chips.

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Delicious SWEET TREATS

Every meal needs something sweet!

All of our lunch and dinner buffets come standard with our baker's seasonal dessert of the day. If you would like an upgraded or more decadent dessert option, our catering coordinators can work with you to choose the perfect ending. The only problem you'll have is deciding which ones to choose! Our desserts can be served on a station, buffet, or table side. Want to put a unique twist on your event? We can create custom dessert centerpieces that your guests will be sure to love!



Station it!

Hand Scooped Ice Cream Bar

Two flavors of ice cream with up to five toppings: fudge, caramel, peanut butter cups, cherries, sprinkles, Oreo crumbles, strawberries, or whipped cream

Fizzy Station

One flavor of ice cream with your choice of three sodas, hand scooped on site

Whoopie Pie Station

Go classic or get creative and choose three of the following whoopie pie flavors: Chocolate, Vanilla, Red Velvet, Pumpkin, Lemon Berry, Coffee Oreo, Blueberry, Oatmeal Cream, S'mores, or Toffee Nut

Gourmet Dessert Waffle Bar

Hot waffles with ice cream and assorted toppings of your choice

Year Round

Oreo Cheesecake Bars
Banana Bars
Red Velvet Cheesecake Bars
Tiramisu Cheesecake Bars
Buckeye Brownies
Nutella Brownies
Peanut Butter Chip Brownies
Oreo Dream Brownies
Homemade Truffles
Samoa Bars
Chocolate Chip Bars
Salted Caramel Bars
Miniature Pies
Parfaits: Chocolate, Peanut Butter, Oreo, Berry
Cannoli Dip and Dessert Chips

Spring and Summer

Lime Bars
Lemon Bars
Raspberry Cheesecake Bars
Tropical Cheesecake Bars
Fresh Fruit Tarts
Banana Split Kabobs
Angel Food Cake with Fresh Berries
Berry Parfaits
Lemon Berry Whoopie Pies
Blueberry Whoopie Pies
Strawberry Shortcake Station

Fall and Winter

Pumpkin Whoopie Pies
Caramel Apple Cheesecake Bars
Snickerdoodle Bars
Coffee Oreo Whoopie Pies
Pumpkin Cheesecake Bars
Pecan Bars
Oatmeal Cream Whoopie Pies
Apple Crisp Station
Fresh Pie Station Apple, Pumpkin & Pecan Pies with Ice Cream



Ask your catering coordinator about our cupcake and cake selections! Don't see what you want? Our talented pastry chefs and bakery team can create custom creations for your special event. Can't decide? Try an assorted dessert bar! Check out some of our gourmet cupcake selections!

Catering Terms and Conditions

Join our Corporate Partnership Program! Does your organization host multiple meetings per year? Call our office today to inquire about our corporate contract catering service. As a corporate contract client, you may be entitled to discounted pricing, your own account representative and other personalized services.

Deposits & Payments

For events over \$1,000.00, a 25% nonrefundable deposit is due upon signing of Contract, unless other arrangements are made with your sales associate. If you are a state entity and are booking your event through the State Catering Contract, no deposit is required.

Guarantees

Minimum guaranteed attendance must be received one week prior to the date of your event. You may increase your head count, upon availability, up until 48 hours prior to your event.

Cancellation

Cancellations of day time events with 48 hours or less notice are subject to a 50% penalty. Evening and weekend events canceled less than one week prior to the event will incur a 50% penalty. Please consider inclement weather when planning your event. Cancellation with less than 24 hours notice will incur the full contract price.

Alcoholic Beverages (if applicable)

Alcoholic beverages may be served in accordance with the terms and conditions of the Pennsylvania State Liquor Laws. All alcoholic beverages must be purchased and transported to the event site by the client.

Rentals

Client is responsible for payment of all rental items secured by C&J Catering on behalf of client. Client will be responsible for any broken or damaged items caused by client or client's guests. Charges will be based on repair or replacement charges charged by the rental company. As a part of our Corporate Catering Contract, we provide all standard linens for buffet tables. Client is responsible for providing tables. C&J Catering can provide buffet tables, but they must be requested. Client is responsible for all guest tables, chairs and linens unless specifically requested by a client.

Staffing

If you request staff service for your event, additional fees apply. Minimum serving time is four hours, unless other arrangements are made. C&J Catering strongly recommends that clients request staffing for all events over fifty people.

Standard Charges

Charges you can expect to see when planning an upscale catered event (outside of day time corporate events):

CATERING SERVICE COST Per person food cost associated with ordering, preparing, transporting and presenting your menu items

PROFESSIONAL SERVER/LABOR CHARGES Cost of our professional servers to set up, tear down, and remain for the duration of your event, if applicable. This charge also includes all in house labor needed to execute your event.

EVENT PLANNING/COORDINATION FEE Costs associated with the planning, coordination, and on-site management of your event

DESIGN FEE Cost of design purchases and labor to build/set up props and decorations not included in the catering charges

RENTAL CHARGES Equipment, tables, chairs, linens, china, etc.

VENUE CHARGES Some venues charge caterers for use of their facilities.

TRASH REMOVAL Some venues do not include trash removal in their cost which requires C&J Catering to bring additional vehicles/supplies.

FLORAL CHARGES Cost of floral arrangements (rented or purchased) that are not included in the catering charges above (i.e. seating table centerpieces).

We understand that every event has different circumstances. We will do everything possible to accommodate your group. Please bear in mind that in order to provide the highest quality food and service, we limit the amount of events booked each day. We will do our very best to accommodate client changes, however, we cannot make any guarantees if these changes occur outside of our guarantee dates.

Please refer to your actual Contract for all terms and details of your event.



Special thanks to the following for photography of our work: Thomas Beaman Photography, Landon Wise Photography, Klose Photography, Clayton Austin Photography, Carrie Kizuka Photography, Melissa McClain Photography, and Hoffer Photography.

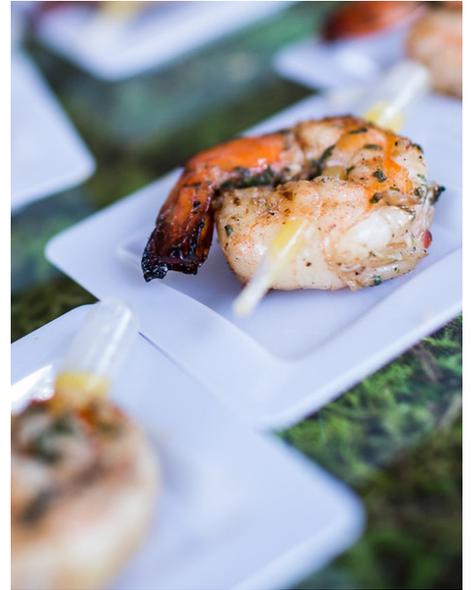
We deliver when it matters to you most.



Exquisite



Innovative



Unrestrained



903 Spring Garden Drive • Middletown, PA • 17057 • 717.576.1610 • candjcatering.com