



experience
C&J CATERING
and events

EXCLUSIVE WEDDING PACKAGES

Congratulations

on your engagement and upcoming wedding! I appreciate your interest in C&J Catering, and along with our staff, we would be excited to work with you to help plan your special day. With over ten years of experience, we understand that your wedding day requires a tremendous amount of planning and diligence. This can be an overwhelming responsibility - one that the entire team at C&J Catering takes very seriously. We offer our dedication, experience, and expertise to you throughout your entire planning process. We have built our reputation as one of Central Pennsylvania's finest caterers through precise planning, attention to detail, gorgeous culinary displays, and a friendly, professional service team that is simply the best. We pledge to deliver when it matters to you the most.

With that in mind, we have created three innovative wedding package options to help you get started as you plan for your reception. We have designed these menu selections into three tiers so that you are able to select the best option for your vision and budget. We have considered all of the facets of planning that you will need so that you are set for the perfect event, including staff, menu, rentals, bar service, and beyond. Please keep in mind that if these packages are not exactly what you are looking for, our professional planning and culinary team would be more than happy to work with you to create a custom menu that may better suit your taste and personal style.

Again, congratulations on your engagement! On behalf of our entire team, we look forward to working with you.

Sincerely,

Jamie Berger

CEO



Each dinner package includes all service charges along with the following enhancements:

Cocktail Hour

One hour hors d'oeuvres cocktail reception.

Linens

A floor length polyester linen and eight polyester linen napkins in white, ivory or black will be provided for each of your 60" guest tables. All floor length linens for tables with food provided by C&J Catering will be provided in white, ivory or black polyester.

Beer + Wine Package

The client is required to purchase all alcoholic beverages and provide them to the venue for C&J Catering to use. Ask your catering coordinator for our Alcohol Buying Guide to help you decide how much alcohol to purchase! C&J Catering will provide all stemware, bottled water, sodas (regular, diet and caffeine free), corkscrews, ice, liquor liability, and insurance.

Standard Bar Mixers

If you choose to provide hard liquor for your bar, we will provide standard mixers to include: tonic, club soda, ginger ale, cranberry juice, orange juice, pineapple juice, and garnishes. Additional mixers can be provided at an additional cost.

China, Glassware + Flatware

We provide china salad and dinner plates, upscale plastic for appetizer and dessert plates, along with water glasses and all flatware for your guests. Specialized menus and menu requests may require additional service items. These can be provided at an additional cost.

Bartender

One Responsible Alcohol Management Program trained bartender is provided with your selected catering package for up to six hours. If you have over 100 guests and are offering a full bar to your guests or over 125 guests for a beer and wine bar service, we require that you hire an additional bartender so your guests are not waiting in long lines. Additional bartenders can be provided at \$35 per hour.

Catering Coordinator

Included with your catering package is a Catering Coordinator who will assist you with menu planning, your group tasting, reception timing, and floor layouts. If you would like a Day Of Coordinator to assist with other wedding ceremony and reception duties, please see your Catering Coordinator for our Day Of Coordination packages and pricing.

*Your venue may require additional services or fees, such as trash removal, etc.





This package includes the following: one hour cocktail reception (one stationed selection, one butlered item), preplated salad, freshly baked artisan rolls with butter, two buffeted dinner entrées and two buffeted side dishes. Plated or family style dinner services available and additional staffing charges will apply.

The Classic Event

Stationed Appetizer

Domestic cheeses displayed with grapes and seasonal berries, a seasonal fresh fruit display, assorted crackers, mustard, and our signature marshmallow dipping sauce.

Passed Appetizer | Select One

- ◇ Mini Parmesan & Marinara Meatballs
- ◇ Sweet & Sour Meatballs
- ◇ Chicken Satay with Peanut Sauce
- ◇ Spanakopita Phyllo Triangles
- ◇ Feta & Sun Dried Tomato Stuffed Mushrooms

Preplated Salad | Select One

- ◇ Mixed Green Garden Salad with your choice of two dressings: Ranch, Balsamic Vinaigrette, Italian, Bleu Cheese, or French
- ◇ Caesar Salad with our House Caesar dressing

Entrée Options | Select Two

- ◇ Stuffed Chicken Breasts
- ◇ Chicken Marsala
- ◇ Chicken Piccata
- ◇ Grilled Barbecue Chicken Breasts
- ◇ Bruschetta Grilled Chicken Breasts
- ◇ Slow Roasted Pulled Pork Barbecue
- ◇ Sliced Pork Tenderloin
- ◇ Carved Roast Beef au Jus
- ◇ Citrus Peppercorn Tilapia
- ◇ Four Cheese Stuffed Shells (v)

Side Dish Options | Select Two

- ◇ Roasted Red Pepper Alfredo with Fresh Vegetables
- ◇ Rice Pilaf
- ◇ Pierogies with Butter and Onions
- ◇ Garlic Smashed Potatoes
- ◇ Rosemary Roasted Potatoes
- ◇ Sautéed Green Beans
- ◇ Broccoli Spears
- ◇ Grilled Seasonal Vegetable Medley
- ◇ Whipped Sweet Potatoes
- ◇ Scalloped Potatoes
- ◇ Cauliflower Casserole
- ◇ Herbed Corn Medley



The Elegant Occasion

This package includes the following: one hour cocktail reception (one stationed selection, two butlered items), preplated salad, freshly baked artisan rolls with butter, two buffeted dinner entrées and three buffeted side dishes. Plated or family style dinner services available and additional staffing charges will apply.

Stationed Appetizer | Select One

MEDITERRANEAN MARVELS

A blend of stuffed olives, Mediterranean salsa and feta cheese spread served with pita chips

ARTISAN CHEESE AND FRUIT

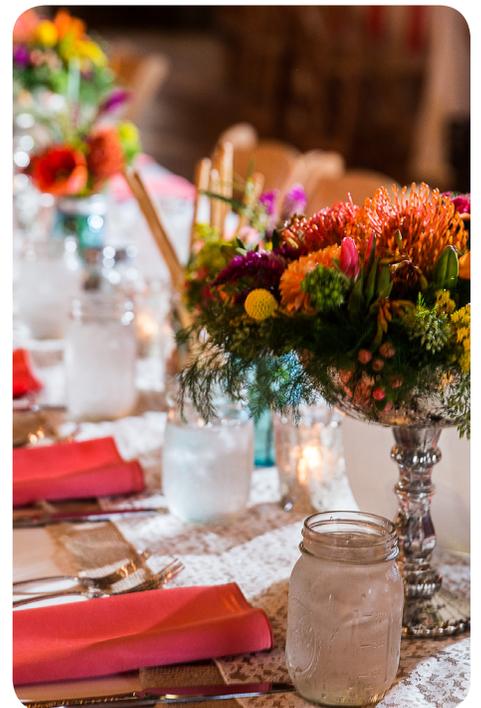
Artisan cheeses displayed with grapes and seasonal berries, domestic and imported cheeses, a seasonal fresh fruit display with assorted crackers, mustard, marshmallow sauce, and our signature artichoke dip

ANTIPASTI

Sliced Italian deli meats, freshly marinated mozzarella and Swiss cheese, cherry tomatoes, pepperoncini, marinated olives, cherry peppers, crostini and flatbread

Passed Appetizers | Select One From Each Column

- ◇ Mini Parmesan & Marinara Meatballs
- ◇ Sweet & Sour Meatballs
- ◇ Chicken Satay with Peanut Sauce
- ◇ Spanakopita Phyllo Triangles
- ◇ Feta & Sun Dried Tomato Stuffed Mushrooms
- ◇ Mushroom & Fontina Tarts
- ◇ Rosemary Chicken Skewers
- ◇ Barbecue Chicken Pizza Bites
- ◇ Bacon Wrapped Dates with Almonds
- ◇ Mini Cheesesteaks
- ◇ Smoked Bacon Wrapped Meatloaf Bites
- ◇ Breaded Coconut Shrimp with Mango Orange Dipping Sauce
- ◇ Grilled Thai Shrimp Forks
- ◇ Mini Crab Cakes with Tartar Sauce
- ◇ Cilantro Seared Shrimp with a Mango Lime Pipette
- ◇ Beef Tenderloin Canapé with Horseradish Crème



Preplated Salad | Select One

- ◇ Mixed Green Garden Salad with your choice of two dressings: Ranch, Balsamic Vinaigrette, Italian, Bleu Cheese, or French
- ◇ Caesar Salad with our House Caesar dressing
- ◇ Wedge Salad with Bleu Cheese Crumbles, Applewood Smoked Bacon and Heirloom Tomatoes

Entrée Options | Select Two

- ◇ Chicken Saltimbocca
- ◇ Rosemary Lemon Chicken with Wild Mushrooms
- ◇ Horseradish Crusted Beef Tenderloin
- ◇ Kentucky Bourbon Flank Steak
- ◇ Mesquite Grilled Salmon with Citrus & Red Chili
- ◇ Lump Crab Stuffed Chicken Breast or White Fish
- ◇ Shrimp & Scallop Linguine with Lemon Butter Sauce
- ◇ Grilled Mahi Mahi with Tropical Salsa

Side Dish Options | Select Three

- ◇ Roasted Red Pepper Alfredo with Fresh Vegetables
- ◇ Rice Pilaf
- ◇ Pierogies with Butter and Onions
- ◇ Garlic Smashed Potatoes
- ◇ Rosemary Roasted Potatoes
- ◇ Sautéed Green Beans
- ◇ Broccoli Spears
- ◇ Grilled Seasonal Vegetable Medley
- ◇ Whipped Sweet Potatoes
- ◇ Scalloped Potatoes
- ◇ Cauliflower Casserole
- ◇ Herbed Corn Medley





This package includes the following: one hour cocktail reception (one stationed selection, two butlered items), preplated salad, freshly baked artisan rolls with butter, one chef attended station, and two self-serve stations. Additional staffing charges may apply should you select two chef attended stations.

The Grand Affair

Stationed Appetizer | Select One

MEDITERRANEAN MARVELS

A blend of stuffed olives, Mediterranean salsa and feta cheese spread served with pita chips

ARTISAN CHEESE AND FRUIT

Artisan cheeses displayed with grapes and seasonal berries, domestic and imported cheeses, a seasonal fresh fruit display with assorted crackers, mustard, marshmallow sauce, and our signature artichoke dip

ANTIPASTI

Sliced Italian deli meats, freshly marinated mozzarella and Swiss cheese, cherry tomatoes, pepperoncini, marinated olives, cherry peppers, crostini and flatbread

Passed Appetizers | Select One From Each Column

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|---|--|
| ◇ Mini Parmesan & Marinara Meatballs | ◇ Mini Cheesesteaks |
| ◇ Sweet & Sour Meatballs | ◇ Smoked Bacon Wrapped Meatloaf Bites |
| ◇ Chicken Satay with Peanut Sauce | ◇ Breaded Coconut Shrimp with Mango Orange Dipping Sauce |
| ◇ Spanakopita Phyllo Triangles | ◇ Grilled Thai Shrimp Forks |
| ◇ Feta & Sun Dried Tomato Stuffed Mushrooms | ◇ Mini Crab Cakes with Tartar Sauce |
| ◇ Mushroom & Fontina Tarts | ◇ Cilantro Seared Shrimp with a Mango Lime Pipette |
| ◇ Rosemary Chicken Skewers | ◇ Beef Tenderloin Canapé with Horseradish Crème |
| ◇ Barbecue Chicken Pizza Bites | |
| ◇ Bacon Wrapped Dates with Almonds | |



Station Options

Select one salad, one chef attended station, and two additional stations.

Preplated Salad

- ◇ Mixed Green Garden Salad with your choice of two dressings: Ranch, Balsamic Vinaigrette, Italian, Bleu Cheese, or French
- ◇ Caesar Salad with House Made Caesar dressing
- ◇ Wedge Salad with Bleu Cheese Crumbles, Applewood Smoked Bacon and Heirloom Tomatoes

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.

Mac and Cheese Bar

Creamy homestyle macaroni and cheese and white cheddar baked macaroni and cheese will be stationed with crispy bacon crumbles, diced ham, sausage, scallions, traditional stewed tomatoes, Italian stewed tomatoes & our toasted buttered bread crumbs.

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 shrimp or scallops will be served with chipotle pepper sauce and citrus ginger aioli, accompanied by buckwheat soba noodle salad and a vegetable stir fry, mixed with an Asian garlic sauce.

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.

Chef's Carving Station

Our chef will slice your choice two of the following: fresh roasted top round of beef, turkey breast or honey ham. A variety of rolls, gravy, horseradish, mustard, mayonnaise & au jus will be available. This station also comes with Rosemary Roasted Red Potatoes.

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. Your selected potatoes will be served with sour cream, mini marshmallows, shredded cheese, center-cut bacon crumbles, chives, toasted pecans, and brown sugar.

Chef's Pasta Station

One of our chefs will sauté pasta on-site with the following options of topping: grilled chicken, Italian sausage medallions, and seasonal vegetables, tossed in marinara or vodka sauce.

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.

Bake Shop

C&J Catering is home to an incredibly talented team of bakers and pastry chefs ready to create your dream wedding cake or assorted dessert station! From cake toppers and cupcakes to funnel cake stations and cheesecake bars, our team will create the most delectable desserts for your wedding day. Ask your Catering Coordinator for our list of cake flavors and assorted desserts or let us know your favorite family recipe!

Day of Coordination

Engaged and don't know where to begin planning? C&J Catering's Day of Coordination packages are the perfect place to start! Your Day of Coordinator will ensure no detail is overlooked to give you peace of mind leading up to and on your wedding day. Your Day of Coordinator can help you find the best vendors in the area, handle your ceremony rehearsal, make sure your bridal party is on schedule, and so much more! Ask your Catering Coordinator for more information about pricing options.

Floral and Design

Allow the expertise of our floral team to guide your ideas in creating a unique and beautiful backdrop for your entire wedding day. Using locally grown flowers whenever possible, our team can help any vision come to life. From ultra glam to country chic, our florals range from easy pick up options for the more budget conscious bride to full event production. Ask your Catering Coordinator to schedule a meeting with a member of our team!

Additional Wedding Services

- ◇ Décor rentals
- ◇ Custom bar, ceremony and reception signs
- ◇ Personalized window pane signs
- ◇ Late night snacks
- ◇ Menu cards
- ◇ Guest favors
- ◇ Out of town welcome baskets





Thank you to our photographers:
Thomas Beaman Photography
Landon Wise Photography
Melissa McClain Photography
Clayton Austin Photography
Sarah Canning Photography
Elaine Gates Photography
Hoffer Photography
Jenna Brianne Photography



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