



Start Your Day Off Right

with a Fresh & Healthy Breakfast from C&J Catering!

Fresh Favorites

\$9.00 Per Person | Minimum 10 Guests

This quick breakfast includes all your favorite breakfast foods for a productive day: yogurt, oatmeal and fresh seasonal fruit.

Simple Start

\$9.00 Per Person

Enjoy a variety of our homemade pastries, muffins, Danishes and bagels. Additionally this comes with cream cheese, butter, jam and includes a seasonal fresh fruit platter, assorted juices and coffee service.

Hot Breakfast Buffet

\$10.95 Per Person | Minimum 10 Guests

This buffet has all the traditional breakfast staples including scrambled eggs, potatoes, and a choice of one meat. This buffet also includes a small pastry tray, fresh fruit, assorted juices and coffee service.



Working Lunch?

We have you covered.

Sandwiches & a Side

\$13.50 per person

This boxed or buffet lunch includes your choice of three sandwiches, one cold side dish, chips, dessert of the day and beverages. Want more? Add soup for an additional \$2.50 per person or a seafood soup for an additional \$4.00 per person. Save \$1.00 per person when you remove dessert from your lunch and save \$0.50 per person when you allow our chefs to select your entrees, sides and salad.

Hot Lunch Buffet

\$15.50 Per Person

This buffet includes one meat entree and one vegetarian entree along with two hot sides, a salad, dessert of the day and assorted beverages. Not sure what you want? Let us decide for you! Save \$1.00 per person when you remove dessert from your lunch and save \$0.50 per person when you allow our chefs to select your entrees, sides and salad.

Terms & Conditions

A minimum of ten guests is required unless another catering is coming at the same time and we can provide the same or similar items in which case no minimum would apply. • A \$20 flat delivery fee is charged per event with a maximum of \$60 per day split equally among all cost centers. • Events that run after 4:00PM incur normal staffing and service charges. • All events are set up and cleaned up by our on-site staffer utilizing our standard formal set up with buffet linens and/or overlays when appropriate. • Bottled beverages are provided for all meetings to minimize waste and a variety of options will be provided. • Customized signage is provided for all menu items on each buffet display which will include Gluten Free, Vegan and Vegetarian designations.



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Sandwiches & a Side

Sandwiches

Roasted Turkey & Vermont Cheddar | Roasted turkey, cheddar cheese, green leaf lettuce, tomato and a side of roasted red pepper aioli

Honey Ham & Swiss | Classic honey baked ham with swiss, romaine lettuce, tomato and a side of honey mustard sauce

Chicken Pesto Sandwich | Grilled boneless breast of chicken, roasted red peppers and fresh pesto sauce

C&J's Fruited Chicken Salad | Diced chicken breast with mayonnaise, sweet onion, celery, red seedless grapes and mandarin oranges, served with green leaf lettuce

Traditional Chicken Salad | House made chicken salad with green leaf lettuce and vine ripe tomato

Chicken Caesar Wrap | Chicken breast, house made Caesar dressing, Winter Parmesan cheese and romaine lettuce

Southbeach Tuna Salad | Free line white albacore tuna with cucumber, celery and sweet onion, and served with green leaf lettuce and vine ripe tomato

Egg Salad (V) | Free range eggs, mayonnaise and celery

Tomato & Mozzarella Sandwich | Fresh mozzarella, vine ripe beefsteak tomato, basil pesto and a side of herbed mayonnaise on house made Ciabatta bread

Ratatouille Sandwich (V) | Green zucchini, yellow squash, Japanese eggplant, and red and yellow peppers infused with San Marzone tomatoes with fresh basil served on a fresh basil Ciabatta bread

Greek Vegetable Wrap (V) | Seedless cucumber, vine ripe tomato, sweet onion, black olives, romaine lettuce and feta cheese with herb vinaigrette

Southwest Black Bean Wrap (V) | Cumin finished black beans, cheddar cheese, vine ripe tomatoes, sweet onions and Limestone lettuce served with a chipotle sauce

Sides

Pasta Salad (V) | Fusilli pasta with fresh tomato and white balsamic vinaigrette, pitted Kalamata olives, green zucchini, and yellow squash with fresh basil and rosemary

Potato Salad (V, GF) | Classic American salad with red creamer potatoes, hardboiled free range eggs, finely chopped celery and red onions

Coleslaw (V, GF) | Shredded Napa cabbage, carrots, red cabbage and Italian parsley with a mayonnaise dressing

Quinoa Salad (V, GF) | Red quinoa, toasted pistachio and red peppers with a lemon and virgin olive oil vinaigrette

California Carrot Raisin Salad (V, GF) | Shredded new crop carrots with golden raisins and shallots with a fresh orange mayonnaise dressing

Apple, Kale & Raisin Salad (V, GF) | Finely diced Fuji apple, baby kale, golden raisins and shredded Vermont cheddar with a lemon and lime vinaigrette

Fresh Fruit Salad (V, GF) | Fresh seasonal berries and melons with fresh mint with raspberry poppyseed honey lime dressing on the side



Hot Lunch Buffet

Entrées

Bacon Wrapped Pork Loin | Applewood smoked bacon wrapped pork loin with red eye gravy

Bruschetta Topped Chicken (GF) | Tuscan style bruschetta boneless chicken breast finished with diced tomatoes, fresh buffalo mozzarella, basil, shallots and olive oil

Chicken Marsala | Sautéed boneless chicken breast deglazed with a marsala and demi finished with sliced portobello mushroom

Chicken Parmesan | Sautéed chicken breast breaded with panko and finished with fresh lemon tomato sauce

Grilled Chicken Barbecue | Housemade golden barbecue sauce with orange zest tossed with boneless chicken breast

Rosemary Lemon Herb Chicken (GF) | Sautéed boneless chicken breast finished with a fresh rosemary and lemon glaze

Roasted Turkey Breast | Boneless turkey breast with housemade gravy with fresh sage and thyme

Curried Chicken Kabob | Boneless chicken breast and thighs marinated in soy, lemon grass, house curry and smoked paprika served with Jasmine rice

Thai Red Curry Chicken (GF) | Boneless chicken breast marinated in Thai red curry and coconut milk

Vegetable Lo Mein (V) | Lo mein noodles with bamboo shoots, show peas, Napa cabbage, red and yellow peppers with hoisin and oyster sauce

Cowboy Meatloaf (GF) | Gluten free meatloaf finished with an Asian ketchup glaze

Blackened Tilapia (GF) | House blend blackened tilapia fillet served with a lemon wedge

Eggplant Parmesan (V) | Cured eggplant with fresh mozzarella and Winter Parmesan with our house herbal tomato sauce

Florentine Stuffed Portobello Mushrooms (V, GF) | Baby spinach with shallots and diced red peppers Florentine in a grilled portobello cap

Quinoa, Toasted Corn & Tomato Stuffed Portobello Mushroom (V) | Tricolored quinoa with fresh corn, diced tomatoes and fresh basil in a roasted portobello cap

Vegetable Paprikash (GF) | Cabbage and zucchini with sweet paprika and vegetable broth served with scallion and orange zest infused Jasmine rice

Thai Cured Zucchini (GF) | Thai red curry with coconut milk served with rice noodles

Indian Spicy Cauliflower (GF) | Indian spicy cauliflower served with Jasmine rice and scallions

Vegetable Pakora | Vegetable pakora made with chickpea flower and served with roasted curried tomatoes and Jasmine rice

Nepalese Steamed Vegetarian Momo (GF) | Steamed vegetable dumpling with Zhoug dip and golden crust rice

Sides

Cauliflower Casserole (V) | Roasted florets of cauliflower with fresh mozzarella and Parmesan cheese

Fresh Roasted Seasonal Vegetables (V) | Seasonal root, squash, peppers and eggplant finished with cold pressed virgin olive oil and a fresh chiffonade of basil

Steamed Green Beans (V) | Steamed green beans finished with a roasted red pepper infusion

Homestyle Macaroni & Cheese (V) | Classic macaroni and cheese with buttered panko bread crumbs

Mediterranean Couscous (V) | Hand rolled couscous with fresh Provençal herbs with peppers and green and yellow zucchini

Basmati Rice (V) | Seasonal basmati rice with virgin olive oil

Naan & Tzatziki Sauce (V) | Grilled naan with Persian cucumber Tzatziki sauce

Roasted Vegetable Orzo (V) | Greek style orzo with black olives, red peppers, green zucchini and Greek oregano

Horseradish Yukon Gold Mashed Potatoes (V) | New crop Yukon gold potatoes with grated horseradish, cream and butter

Rosemary Roasted Potatoes (V) | Mini creamer potatoes roasted and finished with fresh rosemary and butter

Vegetable Fried Rice (V) | Bok choy, red peppers, bamboo shoots, peas, carrots and scallions tossed with Asian short grain rice



Salads

Caesar Salad (V) | Romaine hearts and cherry tomatoes with housemade dressing and winter Parmesan

Mixed Green Garden Salad (V, GF) | Spring mix with English cucumber, cherry tomatoes and carrots

Greek Salad (V, GF) | Boston Bibb lettuce with diced English cucumber, feta cheese, tomatoes and red pepper finished with a fresh lemon vinaigrette



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