

Menu Guide



Goat Cheese Rollatini



C&J CATERING
and events

MEETINGS, MIXERS, GALAS & MORE

Seasonal & customized menus available.

SPEAK TO YOUR EVENT CONSULTANT FOR DETAILED
INFORMATION REGARDING INGREDIENTS & ALLERGENS

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, Owner & CEO.
 **C&J CATERING**
and events

CATERING, RENTALS, DESIGN & MORE



FULL SERVICE CATERING

What you need when you need it, always on your terms.

From simple to complex, whether you are having hors d'oeuvre, 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	Fundraisers	Anniversaries
All Day Meetings	Picnics & Barbecues	Bar & Bat Mitzvahs
Weddings & Receptions	Birthday Parties	Retirement Celebrations
Charity Events & Balls	Bridal & Baby Showers	Celebrations of Life
Grand Openings		

BEVERAGES & BARTENDING

From beverage stations to full bars, we have you covered.

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.



Brianna Wilbur Photography



RENTAL ITEMS

From upscale plates and flatware to tents and generators, we do it all.

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 & DESIGN

We're more than "just" catering your next event.

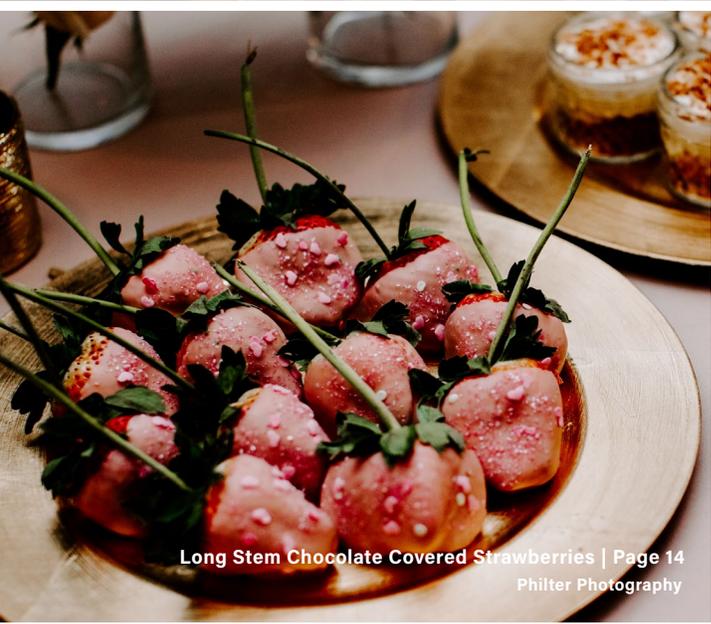
Looking for the perfect finishing touch for your event? C&J Catering has a full service design team that can provide you with floral arrangements, table centerpieces or any decor to make your event memorable! We also offer a wide variety of rental decor items to make your event special, whether it requires coordination in color or theme. From seasonal budget floral arrangements to upscale centerpieces, our team will make your vision a reality.



SMJ Photography



Charcuterie Display | Page 10
Thomas Beaman Photography



Long Stem Chocolate Covered Strawberries | Page 14
Philter Photography



Herb Seared Haddock | Page 7



Lump Crab Cake over Fried Green Tomatoes
Ask about our custom menus!



Fresh Baked Artisan Loaves
Thomas Beaman Photography

Keep your mind sharp all day with our great breakfast options.

All below items include complimentary basic styrofoam.

SIMPLE START BREAKFAST | Priced per guest (10 guests min.)

A sweet variety of our homemade pastries: muffins, Danish & bagels. Served with cream cheese, butter, jam and includes assorted hand fruit.

TRADITIONAL BREAKFAST | Priced per guest (10 guests min.)

Scrambled eggs, hash brown potatoes with ketchup and your choice of: bacon, sausage, turkey sausage or ham. Served with homemade muffins, breakfast pastries, hand fruit, and a small bottle of hot sauce. Includes standard coffee service and bottled water.

BREAKFAST SANDWICHES & WRAPS | Priced per guest (10 guests min.)

Choose up to 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 and assorted hand fruit. Includes standard coffee service and bottled water.

HOT OATMEAL BAR | Priced per display (serves 10-15 guests)

Make your own oatmeal with the following ingredients: old fashioned rolled oats, brown sugar, cinnamon, raisins, fresh berries, sliced almonds and milk. This station also includes yogurt and granola.

Make breakfast easy when you purchase by the display!

LIGHT START | Priced per display (serves 10-15 guests)

This package includes the perfect ingredients for a light brunch: ten hard boiled eggs, ten fruit bars, ten vine ripe bananas, and ten individual yogurt & granola cups topped with fresh berries.

FRUIT & CEREAL | Priced per display (serves 10-15 guests)

For your classic breakfast enthusiasts, this display fits the bill. This package includes seven assorted individually packaged bowls of cereal, seven pints of milk, ten assorted freshly baked muffins, seven individual yogurt & granola cups topped with fresh berries, six vine ripe bananas, and six oranges.

AVOCADO TOAST BAR | Priced per display (serves 10-15 guests)

This package includes fifteen assorted slices of bread, fresh avocado, cojita cheese, chopped tomatoes, hard boiled eggs, bacon crumbles, balsamic glaze and toasters.

SALMON DISPLAY | Priced per display (serves 10-15 guests)

Enjoy bagels and lox with this display! This display includes twelve fresh plain & everything bagels, whipped cream cheese, butter, jam, sliced English cucumbers, capers, red onions, and one pound of fresh smoked salmon.

Impress your guests with an on-site chef!

CHEF'S CREPE STATION | Priced per guest (25 guests min.)

Customize your own breakfast crepe! Enjoy a hot crepe filled with your choice of two meats and five toppings: sweet Italian sausage, maple fried chicken, bacon, breakfast ham, chopped tomatoes, sauteed mushrooms, spinach, scallions, avocado, shredded cheese, nutella, sliced bananas, assorted berries, honey, whipped cream and sriracha. This station also includes a seasonal fruit display.

CHEF'S OMELET STATION | Priced per guest (25 guests min.)

Create your own omelet station with farm fresh eggs available for up to two hours. Toppings include sautéed onions & peppers, shredded cheese, tomatoes, spinach, mushrooms, bacon bits, sausage crumbles & diced ham. Includes salsa, ketchup, hot sauce and breakfast potatoes on the side.

CHEF'S WAFFLE STATION | Priced per guest (25 guests min.)

Our Chef will prepare warm Belgian waffles on site. Customize them with toppings of your choice including butter, syrup, a seasonal fruit topping, chocolate chips, caramel, peanut butter, candied pecans & whipped topping. Ask about our seasonal batter options!



Waffle Station

A La Carte

Items listed with small and large quantities are priced per tray. Small trays typically feed 10 to 15 guests and large trays typically feed 20 to 25 guests.

Bacon, Ham, Sausage or Turkey Sausage | Priced per guest (10 guests min.)

Add on your favorite protein to any breakfast as an additional option.

Scrambled Eggs | Priced per guest (10 guests min.)

Enjoy scrambled farm fresh eggs with any breakfast.

Breakfast Potatoes | Priced per guest (10 guests min.)

Add on our signature breakfast potatoes to your morning pick-me-up!

Quiche Lorraine | Priced each

Includes one presliced classic quiche lorraine.

Broccoli & Cheddar Quiche | Priced each

Includes one presliced broccoli & cheddar quiche.

Seafood Quiche | Priced each

Includes one presliced shrimp & crab quiche.

Muffins, Danishes & Pastries | SM OR LG

Our small tray includes a dozen muffins, danishes and pastries while our large tray includes two dozen.

Seasonal Fresh Fruit Display | SM OR LG

Fresh fruit is the perfect addition for any morning event.

Iced Cinnamon Rolls | SM OR LG

Our large iced cinnamon rolls are great whole or cut in half to share!

Cream Cheese Banana Bars | SM OR LG

Looking for something other than traditional breakfast pastries? Cream cheese banana bars are a welcome change to classic breakfast options.

Yogurt & Granola With Berries | Priced per guest

Enjoy individual cups of yogurt and berries, with granola packed separately to keep your items fresh.

Assorted Toast Display | Priced per display

Includes five white bread slices, five wheat bread slices, five English muffins, cream cheese, jelly, butter and toasters.

Assorted Juices & Bottled Water | Priced per guest

Add individually bottled juice and bottled water to your coffee order to allow your group a variety of breakfast beverages.

Coffee to Go, Regular or Decaf | For 8 to 10 | Priced each

Includes 120 oz. of regular or decaf coffee in a to go container, individually packed creamers and sugar, stirrers, napkins, cups and lids.

Regular Coffee Service | Priced per guest (10 guests min.)

Includes regular coffee, decaf and hot water, tea bags, coffee cups, napkins, stirrers, sugar and creamer.

Gourmet Coffee Service | Priced per guest (10 guests min.)

Includes regular coffee, decaf and hot water, tea bags, coffee cups, napkins, stirrers, lemons, sugar, cinnamon, nutmeg, honey, caramel syrup, regular creamer, vanilla creamer, hazelnut creamer and chocolate shavings.

Breaks and Snacks

Get through the day with our most popular morning & afternoon snacks! Prices listed are for a small platter followed by a large platter unless otherwise specified. Small platters typically feed 10 to 15 guests and large platters typically feed 20 to 25 guests.

Domestic Cheese & Meat Display | SM OR LG

Crackers with an assortment of cheddar, Swiss, pepperjack, salami, pepperoni & mustard dipping sauce garnished with grapes.

Fresh Vegetables & Dip | SM OR LG

Includes fresh carrots, celery, broccoli, cherry tomatoes and bell peppers with a creamy Ranch dipping sauce.

Assorted Dessert Display | SM OR LG

Assorted baker's choice desserts. Small platter includes a baker's dozen (13 pieces) and our large platter includes 26 pieces.

Power Basket | SM OR LG

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 | Priced per quart (serves 10-15 guests)

Our chef's own amazing salsa and tricolor tortilla chips will be a hit!

Energy Snack Jar Display | SM OR LG

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

Fresh Potato Chip Bar | Priced per display (serves up to 25 guests)

Original sea salt, Old Bay or garlic parmesan chips served with your choice of two dipping sauces: horseradish, beer cheese, classic French onion, Southwest Ranch or garden vegetable dip.

All Day Beverage Service | Priced per guest

All day meeting? We will set up regular and decaf coffee with hot water, sodas, teas and bottled water to be refreshed three times throughout the day.

Call to create a custom menu. Events may require a 20% service charge and are subject to a 6% PA sales tax. This fee covers all culinary time, culinary set-up, and culinary breakdown of your event. Staffing can be provided for an additional charge.

Mix & match our most requested sandwiches for a productive lunch.

All below items include complimentary basic styrofoam.

SANDWICH OPTIONS

Sandwich prices include one sandwich, assorted chips, mustard & mayonnaise, complimentary styrofoam plates and napkins. Gluten free bread available upon request.

Cold Sandwiches | Want to upgrade? Swap your sandwich bread to pretzel or ciabatta!

STANDARD | Priced per guest (10 guests min.)

Ham, Turkey or Roast Beef | Your choice of ham & swiss, turkey & provolone or roast beef & cheddar in a wrap or on marble, rye, wheat or white bread with lettuce and tomato

Egg or Tuna Salad | C&J's signature egg or tuna salad recipe in a wrap or on marble, rye, wheat or white bread with lettuce and tomato

Chicken Caesar Wrap | Roasted chicken breast, Caesar dressing, parmesan cheese and romaine lettuce wrapped in a spinach tortilla

Vegan Hummus & Vegetable Wrap (V) | Garlic hummus spread with roasted zucchini, squash, peppers, carrots and fresh spinach on a sun dried tomato wrap

Greek Vegetable Wrap (V) | Cucumber, black olives, tomatoes, red onion, spinach, feta cheese and balsamic glaze on a sun dried tomato wrap

PREMIUM | Priced per guest (10 guests min.)

Turkey, Apple & Brie | Roasted turkey breast, brie, leaf lettuce, sliced granny smith apples & sweet pepper mayonnaise on a ciabatta roll

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 | Chicken breast, onion, celery, mandarin oranges, grapes, leaf lettuce and dressing on a flaky croissant *Our most requested sandwich!*

Grilled Portobello Mushroom (V) | Grilled portobello mushrooms, spinach, tomato and basil pesto in a sun dried tomato wrap or on a ciabatta roll

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

Hot Sandwiches | Priced per guest (10 guests min.)

Honey Ham or Roasted Turkey & Cheddar Pretzel Melt | Your choice of meat with cheddar cheese on a soft pretzel roll

Grilled Reuben Sandwich | Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread

Grilled Rachel Sandwich | Turkey breast, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread

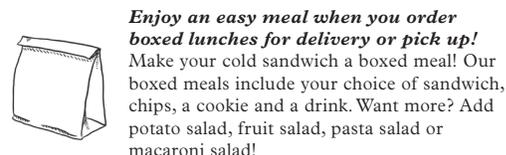
Cuban Panini | Citrus herb pork, black forest ham, Swiss cheese, mustard & pickles

Chicken Parmesan | Breaded chicken breast, marinara, mozzarella & provolone on toasted ciabatta

Roasted Turkey & Red Pepper Panini | Roasted turkey breast, roasted red peppers, portobello mushrooms, balsamic spread, spinach & tomato

Caprese Ciabatta (V) | Fresh mozzarella, basil & tomato with pesto spread on a toasted ciabatta roll

Roast Beef & Cheddar on Ciabatta | Medium roast beef, cheddar cheese, caramelized onions and horseradish cream on a pretzel roll



Enjoy an easy meal when you order boxed lunches for delivery or pick up! Make your cold sandwich a boxed meal! Our boxed meals include your choice of sandwich, chips, a cookie and a drink. Want more? Add potato salad, fruit salad, pasta salad or macaroni salad!

SIDE OPTIONS

Small sides typically feed 10 to 15 guests and large sides typically serve 20 to 25 guests.

GREEN SIDE SALADS

- Strawberry Pecan (V, GF)
- Asparagus, Raspberry & Feta (V, GF)
- Winter Squash & Arugula (V, GF)
- Tomato, Arugula & Mozzarella (V, GF)
- Mixed Garden (V, GF)
- Caesar
- Greek Salad (V, GF)
- Mandarin Almond (V, GF)

Add steak, chicken, salmon, shrimp or crab cakes as a protein on your salad!

DELI SIDE SALADS

- Tortellini & Vegetable Pasta Salad (V)
- Quinoa Salad (V, GF)
- Broccoli Salad (GF)
- Lemon Orzo Pasta Salad (V)
- Pasta Salad
- Potato Salad (V, GF)
- Macaroni Salad (V)
- Coleslaw (V, GF)

- C&J's Signature Grape Salad (V, GF)
- Seasonal Fruit Salad (V, GF)

Home Made Soups

All of our soups are made in-house and are available to add onto your lunch by the gallon which serves 10 to 15 guests.

- Seafood Soups
- Vegan Chili
- Chili
- Chowder & Cream Soups
- Broth Soups
- Chef's Choice Soup

DESSERT OF THE DAY

Add our Baker's Choice Dessert of the Day for \$2.49 per person. Want something specific? Check out some of our most popular dessert options on page 14!

CARBON FOOTPRINT

To reduce our environmental impact, we offer a Chef's Choice option which allows our team to utilize fresh, local and in stock products.

Receive a 5% carbon footprint discount when you select Chef's Choice sandwiches or wraps.



SALAD BAR

Select standard or premium options to top your mixed greens. Salad bars come with assorted dressing packets unless otherwise requested. In addition to mixed greens, our salad bar also includes shredded carrots, tomatoes, sliced cucumbers and croutons. 15 guests minimum.

Standard Salad Bar | Priced per guest

Premium Salad Bar | Priced per guest

Additional Toppings | Priced per guest

Additional Protein | Priced per guest

Standard Proteins | Select Two.

- Grilled Chicken Strips
- Marinated Beef Strips
- Salad Shrimp

Premium Proteins | Select Two.

- Grilled Lemon Garlic Salmon
- Sliced Filet
- Jumbo Grilled Shrimp
- Mini Crab Cakes

Toppings | Select Five.

- | | |
|----------------------|---------------------|
| Sweet Corn | Sliced Almonds |
| Pepper Strips | Cashew Pieces |
| Broccoli | Sunflower Seeds |
| Sliced Avocado | Chopped Peanuts |
| Sprouts | Sliced Strawberries |
| Hard Boiled Eggs | Mandarin Oranges |
| Pepitas | Dried Cranberries |
| Bacon Crumbles | Chickpeas |
| Feta Crumbles | Roasted Chickpeas |
| Cheddar Cheese | Chow Mein Noodles |
| Goat Cheese | Wonton Strips |
| Bleu Cheese Crumbles | |

Our Fresh Potato Chip Bar is always a great addition to this station!



Roast Beef & Cheddar on Ciabatta

Call to create a custom menu. Events may require a 20% service charge and are subject to a 6% PA sales tax. This fee covers all culinary time, culinary set-up, and culinary breakdown of your event. Staffing can be provided for an additional charge.

This menu includes one starter, one entrée and two sides from The Classic menu. Add service style, beverages, desserts and more on the following pages. All menus include complimentary styrofoam. 10 guests minimum.

The Classic

A variety of your favorite hot foods.

STARTERS | *Select One.*

Caesar Salad (V) | Romaine hearts, fresh parmesan, hard boiled egg and croutons with house made dressing

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

Substitute your salad starter for a broth based soup at no additional cost!

ENTRÉES | *Select One.*

POULTRY

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

Chicken Parmesan | Pan fried chicken breast breaded with panko and finished with house tomato sauce, mozzarella and a parmesan cheese blend

Chicken Picatta | Chicken breast with capers and lemon butter served on a bed of sautéed spinach

Greek Chicken (GF) | Fresh chicken grilled and topped with spinach, feta cheese, diced tomatoes, artichoke and black olives

Grilled Barbecue Chicken | Grilled boneless chicken breast brushed with our house made barbecue sauce

Herb Stuffed Chicken | Baked chicken breasts stuffed with traditional bread dressing and finished with a light chicken gravy

PORK

Pulled Pork Barbecue | House made pulled pork barbecue, served with rolls

Pork & Sauerkraut (GF) | Traditional slow roasted pork with sauerkraut & seasoning

BEEF

Homestyle Pot Roast | Slow roasted beef with carrots, potatoes, onions and celery in a light beef gravy

Cowboy Meatloaf | Traditional meatloaf finished with an Asian ketchup glaze

VEGETARIAN

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

Broccoli & Alfredo Pasta (V) | Fresh pasta with broccoli tossed in a creamy alfredo sauce

Vegan Vegetable & Rice Stuffed Peppers (V) | Bell peppers stuffed with rice, onions and seasonal vegetables, and topped with a light tomato sauce

Quattro Formaggio Lasagna or Manicotti (V) | Mozzarella, Parmesan, provolone and ricotta with fresh herbs & garlic, baked with homemade marinara (*Min. 12 Guests*)

Ratatouille (V) | Zucchini, yellow squash, eggplant and red & yellow peppers infused with San Marzone tomatoes and fresh basil

Vegetable Lasagna (V) | Mozzarella, Parmesan, provolone & ricotta cheese with spices and layers of vegetables and house marinara (*Min. 12 Guests*)

Gluten Free Vegetable Lasagna (V, GF) | Mozzarella, Parmesan, provolone and ricotta cheese blended with spices and layers of vegetables, zucchini noodle strips in lieu of lasagna noodles, and house marinara

SEAFOOD

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

Purchase by the pan! Ask a C&J team member how you can order full pans of your selected entree and sides.



Ratatouille

SIDES | *Select Two.*

VEGETABLES

Cauliflower Casserole (V) | Roasted florets of cauliflower with our house made cheese sauce blend & a butter crumb topping

Broccoli & Alfredo Pasta (V) | Fresh pasta with broccoli tossed in a creamy Alfredo sauce

Chef's Choice Roasted Seasonal Vegetables (V, GF) | Chef's choice seasonal fresh vegetable blend

Steamed Green Beans (V, GF) | Steamed green beans finished with butter and garlic

STARCHES

Homestyle Macaroni & Cheese (V) | Classic macaroni and cheese with our house made cheese blend

Rice Medley (V, GF) | Wild rice blend with herbs and spices

Garlic Smashed Potatoes (V, GF) | Yukon gold potatoes steamed and smashed with garlic, butter and cream

Rosemary Roasted Potatoes (V, GF) | Roasted red potatoes roasted and finished with fresh rosemary and butter

Ranch & Cheddar Potato Wedges (V, GF) | Thick potato wedges topped with cheddar cheese and served with creamy Ranch dressing

Scalloped Potatoes (V) | Thin slices of potatoes layered with cheese, butter and cream



Herb Stuffed Chicken, Smashed Potatoes & Green Beans



Vegetable Lasagna

ADDITIONAL ENTRÉE | Priced per guest

ADDITIONAL SIDE | Priced per guest

All additions require a minimum of half of guest count. Ask your event consultant about our other addition options!

STANDARD DESSERT OF THE DAY | Priced per guest

SODA & WATER BEVERAGE SERVICE | Priced per guest

The Timeless

Notable and classic catering choices.

Price includes one starter, one entrée and two sides from The Timeless or Classic menus. Add service style, beverages, desserts and more on the following pages. All menus include complimentary styrofoam. 10 guests minimum.

LUNCH & DINNER

PRICED PER GUEST

STARTERS | *Select One.*

Wedge Salad (GF) | Crisp baby iceberg wedges with bleu cheese crumbles, bacon and tomato, served with bleu cheese dressing
Strawberry Pecan Salad (V, GF) | Fresh spring mix, strawberries, candied pecans and feta cheese served with a raspberry and balsamic vinaigrette

Greek Salad (V, GF) | Spring mix blend with diced English cucumber, artichokes, kalamata olives, feta cheese, tomatoes, red onion and Greek dressing

ENTRÉES | *Select One.*

Chicken Marsala | Sautéed boneless chicken breast deglazed with a marsala and demi finished with sliced portobello mushroom
Risotto Stuffed Chicken | Fresh chicken breasts stuffed with risotto and served with a roasted tomato cream sauce
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 and vegetables marinated and served in a Thai red curry and coconut milk sauce and served with Jasmine rice
Cranberry Walnut Stuffed Chicken | Boneless chicken breast stuffed with cranberry, walnuts and a wild rice blend, topped with a light chicken gravy
Roasted Turkey Breast | Boneless turkey breast with house made gravy with fresh sage and thyme (*requires a three business day notice*)

POULTRY

VEGETARIAN

Florentine Stuffed Portobello Mushrooms (V, GF) | Baby spinach with shallots and diced red peppers Florentine in a grilled portobello cap
Ricotta & Gorgonzola Stuffed Zucchini (V) | Fresh zucchini stuffed with a creamy blend of ricotta and gorgonzola cheese roasted and topped with bread crumbs
Quinoa, Toasted Corn & Tomato Stuffed Mushrooms (V, GF) | Tricolored quinoa with fresh corn, diced tomatoes and fresh basil in a roasted portobello cap
Five Roasted Red Pepper Penne (V) | Penne and fresh vegetables tossed in house made red pepper alfredo sauce
Vegetable Paprikash (V, GF) | Cabbage and zucchini with sweet paprika and vegetable broth served with scallion and orange zest infused Jasmine rice
Vegetable Lo Mein (V) | Lo mein noodles with bamboo shoots, snow peas, Napa cabbage, and red & yellow peppers with hoisin sauce

PORK

Bacon Wrapped Pork Loin | Applewood smoked bacon wrapped pork loin with house made gravy
Roasted Pork with Granny Smith Apples (GF) | Tender, gently seasoned pork loin, slow roasted with Granny Smith apples and a house made mango chutney

BEEF

Beef Brisket | Certified Angus beef brisket seasoned and slow smoked, sliced and served with a smoked barbecue reduction (*requires a three business day notice*)
Kentucky Bourbon Flank Steak | Bourbon glazed marinated flank steak, grilled and sliced
Flank Steak with Bleu Cheese & Chive Butter | Marinated and grilled flank steak in sherry and soy sauce, sliced and served with housemade bleu cheese and chive butter
Beef Tips over Noodles | Tender beef tips simmered in a creamy mushroom beef gravy and served over wide egg noodles

SEAFOOD

Cilantro Lime Grilled Shrimp Skewers (GF) | Fresh shrimp skewered and seasoned with cilantro and lime
Herb Seared Haddock (GF) | Seared haddock finished with a variety of fresh herbs
Salmon with Dill Sauce (GF) | Fresh salmon grilled with our house made dill sauce
Maple Bourbon Salmon | Fresh Atlantic salmon fillet roasted with a maple bourbon glaze and garnished with pecans
Mesquite Grilled Salmon | Fresh Atlantic salmon fillet grilled over a mesquite wood grill and topped with a fresh orange, lime and red chili compote

SIDES | *Select Two.*

Citrus Asparagus (V, GF) | Roasted asparagus topped with diced red peppers and red onion, finished with a citrus reduction
Roasted Root Vegetables (V, GF) | Oven roasted parsnips, beets, carrots, butternut squash and turnips (*available seasonally*)
Sautéed Broccolini with Meyer Lemon Glaze (V, GF) | Fresh broccolini sautéed and finished in a house made Meyer lemon glaze
Braised Romaine (GF) | Braised romaine lettuce with bacon & onion finished with a light lemon oil

VEGETABLES

STARCHES

Fire Roasted Red Pepper Penne & Vegetables (V, GF) | Penne and fresh vegetables tossed with a delicious homemade red pepper alfredo sauce
Mediterranean Couscous (V) | Hand rolled couscous with fresh Provencal herbs with peppers and green & yellow zucchini
Pierogies with Butter & Caramelized Onions (V) | Potato stuffed pierogies sautéed in butter and onions



Grilled Family Style Salmon

Roasted Vegetable Orzo (V) | Seasonal vegetables roasted and mixed with fresh orzo, parmesan and lemon herb seasoning
Herb & Butter Fingerling Potatoes (V, GF) | Butter steamed fingerling potatoes with freshly chopped herbs
Horseradish Yukon Gold Mashed Potatoes (V, GF) | New crop Yukon gold potatoes with grated horseradish, cream and butter
Whipped Sweet Potatoes (V, GF) | Sweet potatoes whipped with honey, brown sugar and cinnamon
Cinnamon & Brown Sugar Roasted Sweet Potato (V, GF) | Cinnamon and brown sugar roasted sweet potatoes with candied pecans and a marshmallow crust
Butternut Squash Au Gratin | Fresh squash baked with bacon and cheese in a light broth

ADDITIONAL ENTRÉE | Priced per guest

ADDITIONAL SIDE | Priced per guest

STANDARD DESSERT OF THE DAY | Priced per guest

SODA & WATER BEVERAGE SERVICE | Priced per guest

All additions require a minimum of half of guest count. Ask your event consultant about our other addition options!

Family Style Flank Steak

Call to create a custom menu. Events may require a 20% service charge and are subject to a 6% PA sales tax. This fee covers all culinary time, culinary set-up, and culinary breakdown of your event. Staffing can be provided for an additional charge.

Price includes one starter, two entrées and two sides from The Adventurer, Timeless or Classic menus. Add service style, beverages, desserts and more on the following pages. All menus include complimentary styrofoam. 10 guests minimum.

*Seafood options subject to market price at time of booking

The Adventurer

Unique options for any elegant event.

STARTERS | *Select One.*

Asparagus, Raspberry & Feta (V, GF) | Blanched asparagus served over fresh spring mix with raspberries and feta cheese served with balsamic and raspberry vinaigrette

Winter Squash & Arugula (V, GF) | Fresh arugula tossed dried cranberries, roasted winter squash, feta cheese and walnuts with balsamic and raspberry vinaigrette

Tomato, Arugula & Mozzarella (V) | Plum tomatoes, arugula, fresh mozzarella and croutons with balsamic vinaigrette

Lardoons & Bleu Cheese (GF) | Chopped baby iceberg lettuce, Maytag bleu cheese, applewood smoked lardoon, hard boiled egg and pickled celery with bleu cheese dressing

Escarole & Beet (V, GF) | Escarole, roasted beets, candied spiced pumpkin seeds and a Spanish sherry vinaigrette

Arugula, Fig & Goat Cheese (V, GF) | Baby arugula, Black Mission figs and local goat cheese with an aged balsamic and white wine vinaigrette

ENTRÉES | *Select Two.*

POULTRY

Rosemary Lemon Chicken with Spinach & Wild Mushrooms (GF) | Sautéed boneless chicken breast finished with a fresh rosemary and lemon glaze over a bed of spinach and wild mushrooms

Chicken Breast with Mango Habanero Sauce (GF) | Grilled chicken topped with fresh mango & habanero compote

Frenched Tuscan Chicken (GF) | Pan roasted frenched chicken breast with artichoke hearts, Mediterranean black olives, tomatoes and fresh rosemary

Braised Chicken Honfleur | Braised chicken finished with a leek, button mushroom and Fuji apple sauce served in a vol-au-vent

VEGETARIAN

Vegetarian Strudel (V) | Seasonal roasted vegetables and herbs wrapped in phyllo dough

Mushroom Ravioli with Sage Brown Butter (V) | Mushroom stuffed ravioli served in a brown butter sauce with Parmesan

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

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

Vegetable Pakora (V, GF) | Vegetable pakora made with chickpea flour and served with roasted curried tomatoes and Jasmine rice

Nepalese Steamed Vegetarian Momo (V, GF) | Steamed vegetable dumpling with cilantro pesto dip and golden crust rice

PORK & LAMB

Pork Tagine with Almonds & Apricots (GF) | Pork rubbed with ground cinnamon, ginger, turmeric, pepper, salt and oil simmered with fresh herbs and dried apricots with cinnamon, honey and toasted almonds

Double Australian Lamb Chop (GF) | Za'atar seasoned double Australian lamb chop with carrot orange jus

Price subject to market at time of booking | SEAFOOD

Shrimp & Scallop Linguine | Linguine pasta topped with fresh shrimp and scallops in a light white wine sauce

Lobster Mac and Cheese | Classic aged cheddar macaroni and cheese served with fresh cooked lobster

Lump Crab Cakes (*two per person*) | Broiled house made crab cakes with lump crab meat

Rockfish Fillet | Pan seared rockfish fillet with a housemade bouillabaisse sauce

Garam Masala Arctic Char | Pan seared Arctic char with garam masala with Meyer lemon beurre blanc over a bed of toasted couscous with carrots and orange zest

Pacific Halibut (GF) | Slow roasted fresh Pacific halibut with a Ras el Hanout crust, finished with a lemon grass & new crop carrot sauce and topped with micro Thai basil

Crab Stuffed Chicken | Fresh chicken breasts stuffed with lump crab meat and topped with a light sherry cream sauce

BEEF

Braised Boneless Short Ribs | Tender short ribs in cabernet sauvignon and demi glace

Porcini Crusted Beef Tenderloin (GF) | Porcini crusted beef tenderloin with an Italian parsley and leek compound butter

Horseradish Crusted Beef Tenderloin | Juicy beef tenderloin cooked in a horseradish crust



Roasted Vegetable Orzo

SIDES | *Select Two.*

VEGETABLES

Roasted Brussel Sprouts (V, GF) | Baby brussel sprouts roasted with bacon and onion

Cumin Brussel Sprouts (V, GF) | Roasted baby brussel sprouts with cumin butter glaze

Tricolored Carrots (V, GF) | Sliced & roasted tricolored carrots with garlic, candied ginger and a brown sugar glaze (*available seasonally*)

Bundled Haricot Vert (V, GF) | Sliced colorful and seasonal vegetables individually wrapped in serving portions

Roasted Patty Pan Squash (V, GF) | Roasted patty pan squash, new crop carrots and baby zucchini

STARCHES

Black Quinoa Pilaf Timbale (V, GF) | Black quinoa pilaf with fresh herbs, diced carrots, shiitake mushrooms, scallions and sautéed baby bok choy

Creamy Italian Risotto (V) | Risotto simmered with butter and Parmesan

Tortellini with Pesto (V) | Cheese tortellini topped with warm house made pesto sauce and blistered cherry tomatoes

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

Lobster Mac and Cheese | Classic aged cheddar macaroni and cheese served with fresh cooked lobster

Sweet & Baked Idaho Potato (V, GF) | Baked Idaho potatoes filled with a house made sweet potato puree

Potato Pave (V, GF) | Thinly sliced potatoes baked with butter, heavy cream, chives, thyme and garlic crisped and cut into serving portions

ADDITIONAL ENTRÉE | Priced per guest

ADDITIONAL SIDE | Priced per guest

All additions require a minimum of half of guest count. Ask your event consultant about our other addition options!

STANDARD DESSERT OF THE DAY | Priced per guest

SODA & WATER BEVERAGE SERVICE | Priced per guest

Horseradish Crusted
Beef Tenderloin

INTERACTIVE & CHEF ATTENDED

Hot Meal Options

GREAT FOR
WEDDINGS, GALAS,
CORPORATE DINNERS
& MORE

Planning something unique? Try a stationed meal! For completely stationed dinners, we always recommend a salad, which can be added to a station or preplated for your event. Ask your event consultant for salad recommendations!

CHEF'S FLAMING STEAK STATION

Priced per guest (min. 50 guests)

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

Priced per guest (min. 50 guests)

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

CHEF'S SEAFOOD FLAMBÉ STATION

Priced per guest (min. 50 guests)

Sea scallops and gulf coast shrimp will be pan seared in front of your guests by our chef and flambéed in rice wine. 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. Served with ginger scallion rice.

CHEF'S PASTA STATION

Priced per guest (min. 50 guests)

One of our chefs will sauté pasta on-site with your guests' choice of grilled chicken, Italian sausage medallions or seasonal vegetables tossed in marinara, alfredo or vodka sauce. Comes with parmesan, red pepper flakes and pesto as well as assorted garlic breads and rolls.

CHEF'S STEAMED BUN STATION

Priced per guest (min. 50 guests)

Select your bun and enjoy! All buns are served with pickled ginger, hoisin sauce, sweet & sour sauce and plum sauce on the side. Enjoy the following bun options: shiitake mushroom ragu; miso maple glazed pork belly with sambal cured cucumber; Thai red curry & coconut milk seared chicken with cilantro pesto; and sesame salmon & pickled ginger with shaved napa cabbage.

CHEF'S ASIAN NOODLE STATION

Priced per guest (min. 50 guests)

Your guests will have the opportunity to select beef, vegetable or chicken broth with noodles and white rice in addition to steamed mushrooms, snowpeas and carrots. Guests can top off their bowls with chicken or shrimp and lime wedges, scallions, cilantro or sprouts.

CHEF'S RICE BOWL STATION

Priced per guest (min. 50 guests)

Select your protein and enjoy it over short grain rice with green peas, grilled scallions and mirepoix. Protein selections include: Vietnamese style beef with green curry coconut glaze, Vietnamese style chicken with red curry coconut glaze, and seafood with tomato cardamom glaze.

INDIAN STATION

Priced per guest (min. 50 guests)

Enjoy chicken biryani with saffron rice, chole bhature with fried bread, paneer & spinach with grilled naan, and tandoori vegetables. Served with cilantro chutney and apple ginger chutney.

POKE BOWL STATION

Priced per guest (min. 50 guests)

This station is great for dinner or can be an upscale boxed meal to go! Enjoy the following options: ahi tuna, napa cabbage kimchi, Thai red curry & coconut milk chicken, and seared Yakitori beef & baby kale. These proteins are served over a variety of rice options, vegetable options, and seasonings for everyone to enjoy!

BARBECUE STATION

Priced per guest (min. 25 guests)

Enjoy your choice of three proteins: beef brisket, slow roasted pulled pork, smoked Polish kielbasa, hickory smoked chicken quarters, grilled boneless chicken breast. Station comes with hickory pit baked beans, potato salad, creamy coleslaw, watermelon triangles, rolls, assorted barbecue sauces, mustard and pickles.

Try this station with our Mashed & Baked Potato Bar and our Chili & Cornbread Bar!

LETTUCE WRAP STATION

Priced per guest (min. 50 guests)

Crispy lettuce cups served with five spice beef, Teriyaki chicken & Old Bay baby shrimp. This station includes julienned cucumbers, carrots, scallions, chopped peanuts, celery, cilantro, Thai peanut sauce, sweet chili sauce & lime wedges.

FIESTA STATION

Priced per guest (min. 25 guests)

Guests can choose shredded chicken, ground beef or black beans and enjoy their selection with black olives, cheddar cheese, sour cream, salsa, guacamole, cilantro, jalapenos, lettuce, queso, crunchy taco shells, flour tortillas & tricolored tortilla chips.

NEW ORLEANS STATION

Priced per guest (min. 50 guests)

Your guests will enjoy a selection of Cajun specialties including shrimp po boy sliders, pulled pork sliders with mirliton slaw, bourbon barbecue meatballs, fried macaroni and cheese bites with spicy jalapeno Ranch sauce, and roasted corn and cheese dip with tortilla chips.

MASHED & BAKED POTATO BAR

Priced per guest (min. 25 guests)

Guests will love the choice of two of the following: traditional mashed potatoes, whipped sweet potatoes, baked potatoes, or baked sweet potatoes. Your selected potatoes will be served with sour cream, butter, mini marshmallows, shredded cheese, center-cut bacon crumbles, chives, toasted pecans, and brown sugar.

MAC & CHEESE BAR

Priced per guest (min. 25 guests)

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

Want something different? Ask your event consultant about our Lobster Mac & Cheese upgrade!

CHILI & CORN BREAD BAR

Priced per guest (min. 25 guests)

Enjoy vegetarian and beef chili with topping options of shredded cheese, bacon crumbles, green onions, sour cream and fritos. Don't forget to grab a slice of our cheddar jalapeno or honey cornbread!



Garden Salad



Salmon Poke Bowl



Pasta Station

Call to create a custom menu. Events may require a 20% service charge and are subject to a 6% PA sales tax. This fee covers all culinary time, culinary set-up, and culinary breakdown of your event. Staffing can be provided for an additional charge.

Enjoy our selection of customizable appetizer stations, perfect for any occasion. Choose your station, select your favorites in the lists below each station, and then make any additions you'd like. **All stations require a minimum of 20 guests unless otherwise specified.** Extra additions on this page are priced per person.

APPETIZER Stations

ANTIPASTI STATION

Priced per guest

This appetizer station includes balsamic, crostini & assorted crackers along with an assortment of marinated cherry tomatoes, peppercini, marinated olives, hot cherry peppers and roasted sweet peppers.

Select Three.

Mozzarella Pearls
Provolone
Smoked Gouda
Alpine Swiss
Fontina
Pepperjack
Aged Parmesan
Add an extra for \$3.00

Select Two.

Pepperoni Medallions
Genoa Salami
Prosciutto
Sliced Soppressata
Mortadella
Capicola
Add an extra for \$4.00

GOURMET TAPAS

Priced per guest

This station also includes fresh crudite, domestic cheese, crostini, pita chips and apple slices.

Select One.

Tomato Bruschetta
Feta Cheese Spread
Mediterranean Salsa
Tropical Fruit Salsa
Garden Salsa
Olive Tapenade

Select One.

Sun Dried Tomato Hummus
Roasted Red Pepper Hummus
Garlic Hummus
Chef's Seasonal Hummus

Select One.

Artichoke Dip
Cheesesteak Dip
Buffalo Chicken Dip

SLIDER STATION

Priced per guest

All sliders are built on brioche rolls.

Select One.

Portobello Slider
Smoked Brisket Slider
Korean Beef Barbecue Burger Slider
Crab Cake Slider
Salmon Cake Slider
Fried Chicken Slider
Add an extra for \$7.00

Select One.

Cheeseburger Slider
Mild Buffalo Chicken Slider
Pulled Pork Slider
Black Bean Slider
Add an extra for \$5.00
BBQ sauce, ketchup, mayonnaise, lettuce, tomato & onion available on the side upon request.

SOUTHERN COMFORT

Priced per guest

Pulled Pork Sliders
Black Eyed Pea Dip & Housemade Chips
Fresh Crudite & Crackers
Barbecue Shrimp Salad Canape
with Spicy Chipotle Sauce
Fried Chicken Bites
with Maple Glaze & Bourbon Barbecue Sauce
Mini Sweet Corn Muffins

ARTISAN CHEESE & FRUIT

Priced per guest

This station also includes fresh seasonal fruit, crackers & Dijon mustard.

Select Three.

Swiss Havarti Dill
Gouda Colby
Cheddar Pepperjack
Havarti *Add an extra for \$3.00*

Select Two.

Brie Bleu
Gorgonzola Mozzarella
Fontina Boursin
Aged Cheddar Local Goat Cheese
Add an extra for \$5.00

TASTE OF TUSCANY

Priced per guest

This station also includes artichoke dip, Italian marinated grilled vegetables, pita chips and caramelized onion & gorgonzola flatbread.

Select One.

Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Add an extra for \$4.00

Select One.

Tuscan Chicken Skewers
Italian Sausage Stuffed Mushrooms
Add an extra for \$4.00

TAILGATE STATION

Priced per guest

Select One.

Baked Chicken Wings
Mild & Sweet Thai Chili
Barbecue Chicken Skewers
Maple Habanero Candied Bacon

Select One.

Sweet Mustard Mini Sausages
Bacon Wrapped Meatloaf Bites
Bacon Wrapped Cherry Peppers
Pimento Cheese & Bacon Crostini

Select One.

Classic Potato Skins
Margherita Flatbread
Buffalo Chicken Dip
Signature Nachos with Toppings

Select One.

Seasonal Vegetable Display with
Ranch Dipping Sauce
Seasonal Fruit Display with
Marshmallow Dipping Sauce



Artisan Cheese & Fruit
Christy Nicole Photography

WHEN IN DOUBT, KEEP IT SIMPLE

Order your basics by the display to build your own station. Each display set has two size options: small and large. Small displays are recommended for 10 to 15 guests and large displays are recommended for 20 to 25 guests.

Seasonal Fruit Platter	SM OR LG
Fresh Crudite Platter	SM OR LG
Domestic Meat & Cheese Tray	SM OR LG
Antipasti Tray	SM OR LG

WOOD CHARCUTERIE BOARD DISPLAY

This display includes:

Prosciutto	Brie	Dijon Mustard
Capicola	Mozzarella	Jalapeno Pepper Jelly
Pepperoni	Bleu Cheese	Bread Sticks
Salami	Shaved Parmesan	Crostini
Mortadella	Boursin Spread	Gherkins
Sweet Peppers	Peppercini	Olives

Up to 100 Guests	Priced per board
100 to 150 Guests	Priced per board
200 to 250 Guests	Priced per board

SEAFOOD EXTRAVAGANZA | *Fresh Seafood Options.*

Select five or more pounds of seafood listed below and receive a complimentary display piece including our light display. The below options also include lemons, hot sauce and cocktail sauce. All items listed as priced per pound or priced per dozen are based on market price at the time of contract signing.

Jumbo Shrimp <i>Old Bay tossed or cocktail jumbo shrimp</i>	Priced per pound / 2 lb. min.
Oysters <i>Any Style</i>	Priced per dozen / 5 dozen min.
Cocktail Crab Claws	Priced per dozen / 5 dozen min.
Opilio Crabs	Priced per dozen / 5 dozen min.

Additional Seafood Options.

Consider adding these delicious options to any station!	
Crab Dip <i>Serves 25 to 40 guests</i>	Priced per round
Assorted Sushi Rolls	Priced per dozen
Sashimi	Priced per dozen

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Individual APPETIZERS

Enjoy these appetizers passed or stationed, priced by the individual serving. All below appetizers require a minimum of 25 pieces unless otherwise specified. Add them onto your existing stationed appetizer or build your own station out of the list below!

PORK & POULTRY

Bacon Wrapped Dates (GF) | *Minimum 50 pieces*

Baked bacon wrapped dates with almonds

Lamb Pops (GF)

Grilled lamb pops on the bone with a housemade mint chutney

Candied Bacon (GF)

Candied bacon with maple habanero glaze

Chicken Satay

Skewered and grilled chicken satay with peanut dipping sauce

Chicken & Waffles

Southern fried chicken and waffles tossed with a spicy maple glaze

Mini Pulled Pork Sliders

Slow roasted pulled pork sliders on brioche rolls

Bacon Wrapped Sweet Potatoes (GF)

Roasted sweet potatoes wrapped in bacon with a maple glaze

Sausage Stuffed Mushrooms (GF)

Italian sausage and cheese baked in button mushroom caps

Mini Chicken & Biscuits

Mini Southern style chicken and biscuits with a gravy drizzle and a sriracha pickle

Moroccan Chicken Skewers (GF)

Ras el Hanout dusted chicken morsels with a marcona almond dip

Croque Monsieur

Mini ham & cheese sandwich made with a house made bechamel over aged gruyere and North Country ham

Chicken Parmesan Bites

Mini chicken parmesan with fresh mozzarella, tomato and basil on garlic toast



Thai Shrimp

BEEF

Reuben Bites

Corned beef, coleslaw, Swiss & provolone fried into morsels with Thousand Island dressing & horseradish

Braised Beef Corn Cakes

Seasoned braised beef on corn cakes with lime chili sauce

Beef Canape

Beef tenderloin on crostini with a house made remoulade

Mini Cheeseburger Sliders

Beef sliders with cheddar cheese, remoulade & a pickle on brioche rolls

Mini Cheesesteaks

Miniature buns with beef, cheese and onions

Mini Meatballs | *Minimum 50 pieces*

Choose your sauce: Greek, marinara, sweet & sour, currant jelly, barbecue, or creamy Swedish

Thai Beef (GF)

Thai beef over a cucumber chip seasoned with lime and chili

Empanada Tartlets

Beef empanada tartlets topped our South of the Border sauce & cojito cheese



Corn Cakes

FLATBREAD

THE PERFECT STATION ADDITION

Build your own flatbread station or add flatbread bites to your existing station! Our flatbreads are displayed whole and sliced into 9 pieces per flatbread for your guests to easily enjoy.

Seafood Flatbread | Priced per flatbread

Crab & shrimp tossed in a creamy remoulade topped with arugula & thinly sliced red onion

Beef Short Rib & Bleu Cheese | Priced per flatbread

Tender beef short rib & bleu cheese crumbles with aged balsamic & microgreens

Barbecue Chicken | Priced per flatbread

Barbecued grilled chicken with cheddar cheese, red onion & fresh cilantro

Buffalo Chicken | Priced per flatbread

Buffalo chicken, thinly sliced celery & cheese drizzled with herbed Ranch dressing

Margherita (V) | Priced per flatbread

Sliced tomatoes, mozzarella and fresh basil

Caramelized Onion & Gorgonzola (V) | Priced per flatbread

Caramelized onion, gorgonzola and arugula

Arugula & Prosciutto | Priced per flatbread

Fresh arugula, mozzarella & prosciutto with aged balsamic

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Enjoy these appetizers passed or stationed, priced by the individual serving. All below appetizers require a minimum of 25 pieces unless otherwise specified. Add them onto your existing stationed appetizer or build your own station out of the list below!

Individual APPETIZERS

VEGETARIAN

- Tomato & Mozzarella** (V, GF)
Skewered cherry tomatoes & fresh mozzarella with fresh herbs & a balsamic drizzle
- Fresh Bruschetta** (V)
House made fresh bruschetta served on a crostini
- Spanakopita** (V)
Spinach spanakopita phyllo triangles topped with herbed aioli
- Sun Dried Tomato Stuffed Mushrooms** (V, GF)
Button mushroom cap stuffed with feta cheese and sun dried tomatoes topped with fresh parmesan
- Mushroom & Fontina Tarts** (V)
Fontina cheese and marinated portobello mushrooms served in a tartlet shell
- Boursin Cherry Tomatoes** (V, GF)
Fresh cherry tomatoes filled with boursin cheese
- Goat Cheese Rollatini** (V, GF)
Fresh goat cheese, roasted red peppers & balsamic on an edible spoon
- Tomato Basil Arancini** (V)
Arborio rice, parmesan cheese, sweet basil & housemade marinara sauce
- Shiitake Chopsticks** (V)
Shiitake mushrooms rolled in phyllo dough and served with a raspberry hoisin dip
- Tomato Soup Shooter** (V)
Cream of tomato soup served with a grilled cheese crouton
- Butternut Squash Shooter** (V, GF)
Housemade butternut squash soup topped with candied pecan crumbles
- Mushroom Toast** (V)
Wild mushrooms with ricotta, chives and chervil on sourdough toast



Shiitake Chopsticks

SEAFOOD

- Cilantro & Mango Shrimp** (GF)
Cilantro seared shrimp served with a mango lime pipette
- Thai Shrimp** (GF)
Grilled Thai shrimp served on a mini fork
- Mini Crab Cakes**
House made lump crab cakes served with tartar sauce
- Chesapeake Mushrooms** (GF)
Crab stuffed portobello mushroom caps
- Beer Battered Fish & Chips**
Beer battered fish with house made fries & remoulade in a newspaper cup
- Smoked Salmon & Crème Fraiche Triangles**
Smoked salmon over herbed crème toast points topped with capers & microgreens
- Maine Lobster Bites**
Buttered lobster piece on top of a Texas toast crouton
- Mediterranean Shrimp** (GF)
Grilled Mediterranean Gulf White shrimp served with a roasted red pepper remoulade
- Ahi Tuna** (GF)
Seared ahi tuna with a black sesame seed crust, wasabi mirin glaze and micro cilantro
- Fish Cake**
Salmon & Haddock cake with tomato mayonnaise



Shrimp Cocktail
Thomas Beaman Photography

COLD & HOT DIPS

A ROUND FOR ALL

Build your own hot dip station or add your favorite dip onto another station! All hot dips are priced for round pans and serve 25 to 40 guests. All other dips are priced per quart and serve 10 to 15 guests.

- Hot Crab Dip** (GF)
Creamy housemade crab dip served with crostini
- Hot Buffalo Chicken Dip** (GF)
Shredded chicken, cream cheese, hot sauce, Ranch & cheddar cheese served with tortilla chips & naan dippers
- Hot Cheesesteak Dip** (GF)
Shaved steak, caramelized Vidalia onions, provolone, cream cheese and roasted red peppers served with crostini
- Taco Dip** (V, GF)
Layered salsa, cream cheese, refried beans, cheddar cheese, fresh diced tomatoes and black olives served with tricolored tortilla chips
- Hot Artichoke Dip** (V, GF)
Cream cheese, parmesan and artichokes served with crostini
- Hot Beer Cheese Dip** (V)
Cheddar ale dip served with crostini and tricolored tortilla chips
- House Made Hummus** (V, GF) | Priced per quart
Your choice of sun dried tomato, roasted red pepper or garlic hummus with pita chips & naan.
- Fresh Salsas** (V, GF) | Priced per quart
Your choice of our classic tomato bruschetta, garden salsa, tropical fruit salsa or Mediterranean salsa with tricolored tortilla chips.
- Classic Spreads** (V, GF) | Priced per quart
Spice up your cocktail reception with our feta cheese spread or olive tapenade! Served with crostini.

Keep your guests happy with our bar packages + snacks.

C&J Catering offers full bar service, beer and wine bar service, tableside wine service and more. Your event consultant is happy to make suggestions for signature drinks and bar menu themes to personalize your event.

Our beer and wine bar service includes Liquor Liability Insurance, bottled water & assorted sodas. Garnishes may be added based on your beer selections.

In addition to the aforementioned items, our full bar service includes the following standard mixers and garnishes: orange juice, cranberry juice, pineapple juice, grapefruit juice, ginger ale, tonic & club soda, sour mix, grenadine, bitters, lemons, limes, oranges, cherries & olives.

C&J's RAMP certified bartenders will ask for guest IDs to ensure we adhere to Pennsylvania's laws and will cut off guests appearing intoxicated. In accordance with Pennsylvania event alcohol guidelines, our bartenders do not serve shots.

Not interested in alcohol service? Self-service or served beverage stations are a nice way to get your guests to mingle (as well as continue to enjoy refreshing beverages the duration of your event)! Whether you plan to offer assorted sodas or fruit-infused water, your guests will appreciate the ability to continue staying refreshed.

Don't see what you want? Ask your C&J event consultant for suggestions or let your C&J consultant know exactly what you're looking for so we can build you a custom quote.



Pizza Station
Thomas Beaman Photography

EASY BAR SNACK ADD-ONS

Roasted Chickpeas (serves 15-20 guests)
Select your seasoning: Sea Salt, Rosemary or Ranch

Seasoned Pretzels (serves 15-20 guests)

Assorted Nuts (serves 15-20 guests)

Maple Habanero Candied Bacon (serves 15-20 guests)

Don't feel limited for your late night items! Check out our appetizers for additional stations. If you have something specific you'd like, let us know and we would be happy to accommodate you. Some of our other favorite late night stations include:

- Slider Station
- Tailgate Station
- Gourmet Tapas

- Chili & Cornbread Station
- Mac & Cheese Bar

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LATE NIGHT SNACKS

Want to make sure your guests are able to grab a snack after your meal has concluded? Late night bar snacks and snack displays are an easy way to impress even the hungriest guests.

GRAZING TABLE | Priced per six foot display (feeds approx. 50)
This station includes the following:

roasted chickpeas (three types: sea salt, rosemary, ranch), seasoned pretzels, house made seasoned Chex mix & assorted nuts;

pepperoni medallions, Genoa salami, cheddar cheese, Alpine Swiss, pepperjack cheese, maple habanero candied bacon & assorted crackers.

PIZZA STATION | Priced per display (feeds approx. 50)

This station includes three types of pizza of your choosing and 21 total ten inch pies.

Select Three.

- Pepperoni
- Cheese
- Margherita
- Sausage & Peppers
- Hawaiian
- Barbecue Chicken

BURGERS & FRIES | Priced per display (includes 50 sliders)

Accessibility to on-site frying is required. Comes with mustard, ketchup & pickles.

Select One.

- Steak Fries
- Shoestring Fries
- Sweet Potato Fries

Select Two.

- Cheeseburger Sliders
- Black Bean Burger Sliders (v)
- Pulled Pork Sliders
- Mild Buffalo Chicken Sliders

SOFT PRETZEL STATION | Priced per display

Select full size soft pretzels or soft pretzel bites. Includes half regular soft pretzels and half cinnamon sugar soft pretzels with beer cheese dip, sweet cream cheese sauce, and yellow or Dijon mustard. Options include 25 full sized soft pretzel & 25 full sized cinnamon sugar soft pretzels or 150 soft pretzel bites & 150 cinnamon sugar soft pretzel bites.

POPCORN BAR | Priced per display (serves 50-75 guests)

Our on-site popcorn machine will make any event, no matter the time, smell irresistible with melted butter, fresh popcorn, as well as the following: cheddar cheese seasoning, Ranch seasoning, everything bagel seasoning, chocolate drizzle, M&Ms, mini pretzels, mini marshmallows & peanuts.

POTATO CHIP BAR | Priced per display (serves 50 guests)

Select Two.

- Sea Salt Potato Chips
- Old Bay Potato Chips
- Parmesan Chips

Select Two.

- Warm Beer Cheese
- Horseradish Dip
- French Onion Dip
- Garden Vegetable Dip
- Southwest Ranch Dip

A sweet conclusion to any occasion.

Our bake shop makes desserts in-house every time. Your dessert selections can be served on a station, buffet, or as a plated meal conclusion. Put a unique twist on your event with our custom dessert centerpieces that your guests will be sure to love! Don't see something you want? We make everything from scratch so we are happy to customize any of your desserts. Check out our list below with pricing per dozen.



Salted Caramel Panna Cotta
Philter Photography

Make it interactive!

- HAND SCOOPED ICE CREAM BAR**
Priced per display (serves approx. 50 guests)
- FIZZY STATION**
Priced per display (serves approx. 75 guests)
- WHOOPIE PIE STATION** | Price varies
- GOURMET DESSERT WAFFLE BAR**
Priced per guest (20 guests min.)
- FRESH PIE STATION**
Priced per guest (25 guests min.)
- CHEF ATTENDED CREPE STATION**
Priced per guest (25 guests min.)
- APPLE CRISP STATION**
Priced per guest (25 guests min.)
- STRAWBERRY SHORTCAKE STATION**
Priced per guest (25 guests min.)
- FUNNEL CAKE STATION**
Priced per guest (25 guests min.)

Brownies + Bars

- STANDARD** | Regular or Mini
 - Classic Brownies
 - Rice Krispie Treats
 - Chocolate Chip Cookie Bars
 - Snickerdoodle Bars

Priced per dozen regular or 2 dozen mini

 - Black Forest Brownies
 - Samoa Brownies
 - S'mores Brownies
 - Lemon Bars
 - Salted Caramel Bars
 - Banana Bars
 - Peanut Butter Chip Brownies
 - M&M Brownies
 - Lemon Poppyseed Bars
 - Key Lime Pie Bars

Priced per dozen regular or 2 dozen mini

- Baker's Choice Standard**
Priced per dozen regular or 2 dozen mini
- PREMIUM** | Regular or Mini
 - Oreo Dream Brownies
 - Turtle Brownies
 - Nutella Brownies
 - Buckeye Brownies
 - Maple Butter Blondie Bars
 - Pumpkin Cheesecake Bars
 - Red Velvet Cheesecake Bars
 - Raspberry Cheesecake Bars
 - Oreo Cheesecake Bars
 - Tiramisu Cheesecake Bars
 - Caramel Apple Cheesecake Bars
 - PB Chocolate Cookie Dough Bars
 - Pecan Pie Bars
 - Peanut Butter Cup Brownies

Priced per dozen regular or 2 dozen mini

- Baker's Choice Premium**
Priced per dozen regular or 2 dozen mini

Macarons

- Coconut Macarons
 - Lemon Macarons
 - Chocolate Macarons
 - Strawberries & Cream Macarons
 - Peanut Butter Chocolate Macarons
 - Lavendar Macarons
 - Pistachio Macarons
- Priced per dozen*

Truffles + Trifles

- TRUFFLES**
 - Chocolate
 - White Chocolate
 - Espresso Chocolate

Priced per dozen
- TRIFLES**
 - Chocolate Peanut Butter
 - Chocolate Mousse
 - Boston Cream
 - Tiramisu
 - Chocolate Raspberry
 - Strawberry Cheesecake
 - Salted Caramel
 - Mint Chocolate Chip
 - Banana Pudding
 - Lemon
 - Black Forest
 - Chocolate & Coffee
 - Cannoli

Priced per dozen

Cookies + Whoopies

- COOKIES**
 - Snickerdoodles
 - Molasses
 - Oatmeal Raisin
 - Sugar
 - Peanut Butter

Priced per dozen

 - Double Chocolate Chip
 - White Chocolate & Red Velvet
 - Butter Pecan
 - White Chocolate & Nutella
 - Oatmeal Chocolate Chip
 - Funfetti
 - Chocolate Coconut Almond

Priced per dozen

 - Pizzelles
 - Chocolate Dipped Pizzelles
 - GF Chocolate Chip
 - GF Double Chocolate Chip

Priced per dozen

WHOOPIE PIES | Regular or Mini

- Chocolate Oreo
 - Vanilla Blueberry
 - Red Velvet Oatmeal Cream
 - Pumpkin S'mores
 - Lemon Berry Cappuccino
- Priced per dozen regular or 2 dozen mini*

Panna Cotta + Pies

- PANNA COTTA**
 - Vanilla Bean
 - Bourbon & Cinnamon
 - Salted Caramel
 - Espresso
 - Chocolate
 - Raspberry

Priced per dozen
- PIES**
 - Key Lime Pie
 - Blueberry Pie
 - Apple Pie
 - Pecan Pie*
 - Boston Cream Pie
 - Pumpkin Pie
 - Shoefly Pie
 - Cherry Pie

Mini or full pies

Classics

- Cream Puffs
 - Cannolis
 - Mini Cannolis
 - Eclairs
 - Baklava
 - Lemon Tarts
 - Chocolate Espresso Tarts
 - Raspberry Frangipane Tarts
 - Blackberry Tarts
 - Fresh Fruit Tarts
 - Creme Brulee
 - Chocolate Covered Strawberries
 - Regular or Long Stem
 - Angel Food Cake with Berries
- Priced per dozen*

Cakes + Cupcakes

STANDARD CAKE FLAVORS

- | | |
|-----------|------------|
| Vanilla | Funfetti |
| Chocolate | Lemon |
| Marble | Honey |
| Cinnamon | Red Velvet |
| Almond | Slice |
| Banana | |

PREMIUM CAKE FLAVORS

- | | |
|-----------------------|---------|
| Cinnamon Apple | Coconut |
| Triple Chocolate | Pumpkin |
| Blueberry | Maple |
| Tiramisu | Carrot |
| French Toast | Eggnog |
| Sour Cream | Coffee |
| Pink Champagne | |
| Banana Chocolate Chip | |

STANDARD BUTTERCREAM

- | | |
|---------------|------------|
| Vanilla | Strawberry |
| Chocolate | Peppermint |
| Coffee | Lemon |
| Peanut Butter | Maple |

PREMIUM ICING FLAVORS

- Chocolate Espresso Buttercream
- Caramel Buttercream
- Cookies & Cream Buttercream
- Cream Cheese Icing
- Whipped Chocolate Ganache
- Cookies & Cream Cream Cheese Icing
- Chocolate Cream Cheese
- Chocolate Italian Buttercream
- Raspberry Cream Cheese
- Strawberry Cream Cheese

FILLINGS

- | | |
|------------------------|-----------|
| Chocolate Mousse | Lemon |
| Salted Caramel | Raspberry |
| Nutella Mousse | Cannoli |
| Peanut Butter Mousse | |
| White Chocolate Mousse | |
- Inquire for filling pricing*

CUPCAKES

- Standard Cupcake & Standard Icing**
- Premium Cupcake & Any Icing**
Priced each (one dozen minimum)

CAKES

- Standard Cake & Standard Icing**
- Premium Cake & Any Icing**
Priced per half or full sheet

Ask your C&J consultant about our standard or custom wedding cakes and desserts!

Call to create a custom menu. Events may require a 20% service charge and are subject to a 6% PA sales tax. This fee covers all culinary time, culinary set-up, and culinary breakdown of your event. Staffing can be provided for an additional charge.

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

Corporate & Social Events | 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 2 business days prior to your event.

Weddings | As more planning goes into your wedding experience, minimum guaranteed attendance must be received 20 business days prior to the date of your event. Once final payment is made, there will be no refunds.

Cancellation

Corporate & Social Events | Cancellations of *day time* events with 2 business days 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 one business day notice will incur the full contract price.

Weddings | Cancellation with ten business days or less notice will incur the full contract price when final payment has been made.

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 fees charged by the rental company. As a part of our standard 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 rented by a client.

Staffing

If you request staff service for your event, additional fees apply. Minimum staffing 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 a catered event:

Service Fee | Percentage of contract amount associated with administrative and logistics time, 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.

Coordination or Planning Fee | Cost associated with administrative and planning work. When you see this fee charged, you are provided with up to four hours of meeting, telephone and email time including: your initial in-person meeting, tasting (if applicable) and the final details of meeting or final walk through at your venue.

Event Management Fee | Cost of your event manager's labor in attending your entire event as your point of contact (unless hiring an event coordinator). The event manager is also responsible for the execution of your event as planned as well as the management all event service staff.

Design Fee | Cost of design purchases and labor to build/set up props and decor 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.

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.

We deliver when it matters to you most.



Exquisite



Innovative



Unrestrained



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