

www.candjcatering.com

A Promise to Deliver



C&J Catering Corporate Menus 2011



7441- R Allentown Boulevard
Harrisburg, PA 17112
(717) 576-1610—Office
(866) 954-6156—Fax
info@candjcatering.com
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Breakfast

C&J Catering
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All Breakfast Packages include Assorted Juices, Regular, & Decaf Coffee, Hot Tea, Sugar & Cream and all necessary paper products *china available for an additional fee

Simple Start

A sweet variety of our homemade muffins, danish, mini donuts, breakfast breads and NY style bagels. Served with cream cheese, butter and jam and includes a seasonable fresh fruit platter

\$6.95 per person

Breakfast Potato Skins

Choose from the following varieties: (2 skins per person)
 Classic: bacon, eggs, cheddar cheese, green onions and sour cream
 South of the Border: crumbled sausage, eggs, pepper jack cheese, salsa.
 Vegetable lovers: sauteed mushrooms, peppers, squash, tomato, eggs, green onions, swiss and cheddar cheeses.
 Includes fresh fruit salad

\$7.95 per person

Wrap Up Breakfast

Scrambled eggs, pork sausage or bacon, fresh spinach, mild chilies, bell peppers and cheddar cheese wrapped in flour tortilla. Served with southwestern breakfast potatoes, salsa, sour cream and a bowl of seasonal fresh fruit salad

\$8.95 per person

Bistro Breakfast

Gourmet breakfast sandwiches served on flaky croissants or NY style bagels. Topped with scrambled eggs, melted cheeses and choice of bacon, pork, turkey sausage or ham. Served with a side of homemade potato wedges

\$8.95 per person

Italian Breakfast

Baked breakfast frittata with potatoes, caramelized onions, pork sausage, roasted peppers, cheddar and parmesan cheeses. Served with a seasonal fresh fruit platter and homemade breakfast pastries & muffins

\$9.95 per person

Panini Breakfast

Three varieties of grilled sandwiches served on Ciabatta Bread.
 Classic: Smoked ham, bacon, cheddar cheese and fried eggs.
 Spicy Morning: Sausage, green chilis fried egg, monterey jack cheese and salsa.
 Southerner: Country fried chicken breast, cheddar cheese and southern gravy.
 Includes O'brien potatoes and seasonal fruit platter

\$9.95 per person

Traditional Breakfast buffet

Scrambled eggs, hash brown potatoes, your choice of bacon, sausage, turkey sausage or ham. Your choice of french toast casserole, pancakes, waffles or traditional french toast. Served with homemade muffins and breakfast pastries and a fresh fruit platter

\$9.95 per person

Ala Carte Items & Add on Items:

Assorted Muffins, Danish, Pastries	\$25.00 & up
Farmer's Market Breakfast Burrito	\$4.25 pp
Anytime Breakfast Sandwiches	\$4.00 pp
Seasonal Fresh Fruit Platter	\$35.00 & up
Crème Brulé Muffins (one dozen muffins)	\$35.00
Assorted Donut Platter (baker's dozen donuts)	\$15.00
Iced Cinnamon Rolls (one dozen)	\$30.00
Cream Cheese Iced Banana Bars (one dozen)	\$25.00
Bagel Assortment w/ Cream Cheese (baker's dozen)	\$20.00
Sausage Gravy & Biscuits	\$2.00 pp
Assorted Low Fat Yogurts with Granola	\$1.75 each
Basket of Hand Fruits	\$1.00 each
Joe-to-Go Coffee with Cream & Sugar	\$20.00
Personal Chef made-to-order breakfasts	Call for Pricing



Don't see what you want? No problem, call us today to create your own personalized menu.

Everything at C&J Catering is made in-house and we can accommodate just about any menu request.

Some events are subject to a twenty-percent (20%) service fee. Some locations require a minimum guest count. Delivery fees may apply.



Cold Meals



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All Lunch Buffets listed below include
One Cold Side Dish,
Assorted Individual Bags of Potato Chips,
Dessert of the Day, Beverages and
all necessary paper products *china available for an additional fee"

Add Soup: \$2.00 per person

Additional Side Dishes: \$1.25 per person

**Cold Meals for Dinner (after 4:00 pm) add \$1.25 per person

Budget Cold Lunch

\$8.95 pp

This buffet includes your choice of three types of sandwiches or wraps from our budget sandwich selections and one side dish selection.

Budget Sandwich Selections—All Sandwiches include lettuce & tomato—Condiments provided on the side

C & J's Fruited Chicken Salad
Egg Salad or Tuna Salad
Ham, Turkey or Roast Beef
Sandwich or Club Sandwich
Chicken Caesar Wrap
Turkey Bacon Wrap
Buffalo Chicken Wrap
Chicken Fajita Wrap
BBQ Chicken Wrap

Southwestern Black Bean Wrap (vegetarian)
Humus & Vegetable Wrap (vegetarian)
Greek Vegetable Wraps

Upscale Cold Lunch Buffet

\$10.95 per person

This buffet includes your choice of sandwiches or wraps from our upscale sandwich selections and one side dish.

Upscale Sandwich Selections

Turkey Apple & Brie Sandwich

Roasted turkey breast, sliced Brie cheese, leaf lettuce, sliced apples, fresh tomato and basil mayonaise on wheatberry bread
—want it vegetarian, no problem!

Balsamic Glazed Roasted Vegetables (vegetarian)

Pan grilled balsamic glazed vegetables with ricotta cheese and spring mix lettuce served on a ciabatta roll

Grilled Marinated Portabella Mushroom (vegetarian)

Portobello mushroom, spinach, basil pesto, sliced tomato and fresh mozzarella cheese served on bread or wrap

Parisian Beef

French Style sliced roast beef with brie cheese, basil pesto mayo and baby greens served on ciabatta bread

Zesty Turkey Sandwich

Roasted turkey breast, apple wood smoked bacon, avocado, chipotle, mayo & cheese on ciabatta bread

Asian Spiced Chicken

Fresh all white meat chicken tossed in Asian peanut sauce, wrapped in a flour tortilla with julienne cabbage, red onions, almonds and chow mien noodles

Italian Deli Sub

Imported ham, salami, pepperoni, provolone cheese served on a sub roll with lettuce, tomato, sweet peppers, Italian dressing and oregano

Homemade Soups

Chicken Corn or Noodle
Vegetable
Tomato Bisque
Seafood Chowder (+\$1.25/pp)
Chicken Gumbo
Creamy Chicken & Wild Rice
—many other options available,

Side Dish Selections

Pasta Salad
Potato Salad
Cole Slaw
Asian Salad
Grape Salad
Broccoli Salad
Cucumber Salad
Seasonal Fresh Fruit Salad

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Hot Sandwich Meals

All Hot Sandwich Meals below include
One Cold Side Dish or Soup,
Assorted Individual Bags of Potato Chips,
Dessert of the Day, Beverages and
all necessary paper products *China available for an additional cost*
Additional Side Dishes: \$1.25 per person

Hot Sandwich Lunch Buffet

This buffet includes your choice hot sandwich selections and one side dish.

Lunch: \$11.50 per person

Dinner: \$12.50 per person

Hot Sandwich Selections:

Honey Ham & Cheddar Pretzel Melt Sandwich
Roasted Turkey & Cheddar Pretzel Melt Sandwich
Grilled Rachel Sandwich
Grilled Reuben Sandwich

Assorted Panini Selections:

Cuban Panini—Black Forrest Ham, Swiss, Mustard & Pickles
Chicken Parmesan Panini—Roasted Chicken Breasts, Marinara, Mozzarella & Provolone Cheeses
Roasted Turkey & Red Pepper Panini—Roasted Turkey Breast, Roasted Red Peppers, Spinach & Tomato Basil Sauce
Grilled Portobello Mushroom Panini—Portobellos, Balsamic Spread, Spinach & Tomato
Caprese Panini—Fresh Mozzarella, Basil & Tomato with Pesto Spread

Make-Your-Own Salad Meals

Make-Your-Own Salad Buffet

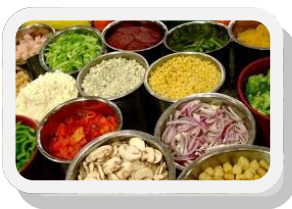
Complete your choice of one soup, one side, rolls with butter and assorted salad dressings

Salad Bar Option: \$12.50 per person

Salad Entrée Option: \$11.50 per person

Your Choice of Two Protein Items

Grilled Chicken Strips
Salad Shrimp
Marinated Beef Strips



Your Choice of Six Toppings

(Additional Sides available for \$.50 per person)

Carrot Shreds	Feta or Bleu Cheese Crumbles
Hard Boiled Egg	Dried Cranberries
Tomatoes	Golden Raisins
Cucumber	Sunflower Seeds
Sliced Pepper Strips	Candied Pecans
Broccoli	Sliced Strawberries
Black Olives	Mandarin Oranges
Baby Corn	Red Onion
Cheddar Cheese	Chow Mein Noodles

Homemade Soups

Chicken Corn or Noodle
Vegetable
Tomato Bisque
Seafood Chowder (+\$1.25/pp)
Chicken Gumbo
Creamy Chicken & Wild Rice
—many other options available,
Call for our soup of the day!

Side Dish Selections

Pasta Salad
Potato Salad
Cole Slaw
Asian Salad
Grape Salad
Broccoli Salad
Cucumber Salad
Seasonal Fresh Fruit Salad

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Hot Meals

Build Your Own Hot Buffet

*Choose one entrée, two side dishes
or one soup and one side dish, Salad of the day
dessert of the day, rolls & butter, beverages & paper products
Items marked with an asterisk come with one side dish
All paper products included *china available at an additional fee**

Lunch \$11.50 per person
Dinner \$14.00 per person

Add an additional main course item

\$2.00 per person

Entrée Selections

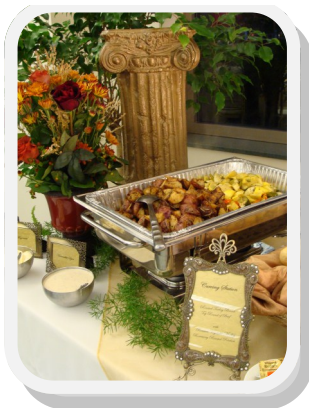
Chicken Breasts with Stuffing*
Grilled BBQ Chicken Breasts
Chicken Parmesan
Focaccia Crusted Chicken Breasts
Summer Chicken Bake*
Chicken & Broccoli Alfredo*
Pineapple Chicken Kabobs
Greek Chicken
Roasted Turkey Breast w/ Gravy
Sliced Turkey with Stuffing*
Tuscan Chicken
Honey & Pineapple Glazed Ham
Slow Roasted Pulled Pork BBQ
Sliced Pork Tenderloin
Italian Sausage w/ Peppers & Onions
Carved Roast Beef au jus
Marinated Beef Kabobs
Meatballs & Marinara
All Beef Pot Roast*
Beef Cheese Steaks
Mushroom Ravioli w/ Brown Butter
Four Cheese Stuffed Shells (vegetarian)
Four Cheese Lasagna (vegetarian)
Eggplant Parmesan (vegetarian)
Grilled Shrimp Skewers
Tilapia with Tomato, Feta & Basil
Tortilla Crusted Tilapia

Side Dish Selections

Lemon Garlic Pasta with Vegetables
Rice Pilaf or Wild Rice
Pierogies with Butter and Onions
Baked Potatoes with Assorted Toppings
Garlic Smashed Potatoes
Rosemary Roasted Potatoes
Fresh Sautéed or Steamed Green Beans
Broccoli Spears
Grilled Seasonal Vegetable Medley
Twice Baked Potatoes
Grilled Vegetables
Citrus Asparagus
Whipped Sweet Potatoes
Scalloped Potatoes
Black Beans & Rice
Cauliflower Casserole
Roasted Potato Wedges with Ranch & Cheddar
Fresh Herb & Butter Fingerling Potatoes
Green Bean Casserole
Herbed Corn Medley

Salad Selections

Mixed Green Garden
Classic Caesar
Mandarin Almond
Greek
Spinach, Tomato & Bacon
Tomato, Basil & Mozzarella
—Call for additional Salad Options



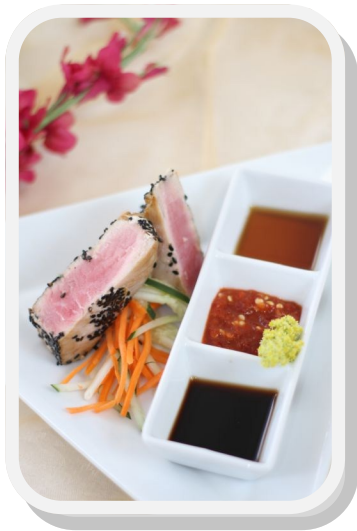
High-end Entrée Selections (+\$2.50 per person per entrée)

Grilled Duck Breast with Teryiaki Orange Sauce
Macadamia Nut Crusted Mahi Mahi
Mahi Mahi with Tomato, Basil and Feta Sauce
Norwegian Salmon with Dill Sauce
Shrimp & Scallop Linguini
Crab Stuffed Whitefish (or Chicken Breast) w/ Garlic Sauce
Grilled Sliced Beef Tenderloin
Broiled Crab Cakes
Crab or Lobster Ravioli with Garlic Butter or Cream Sauce

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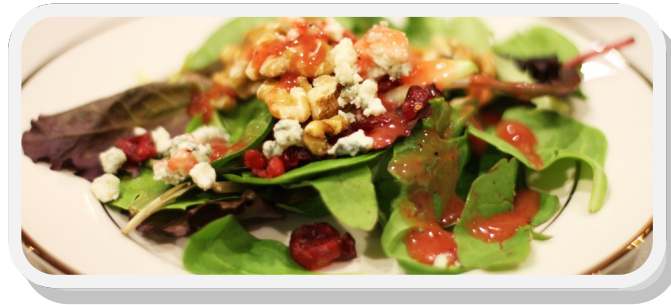
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Certain events are subject to a twenty-percent (20%) service fee. Some locations require a minimum guest count. Delivery fees apply.



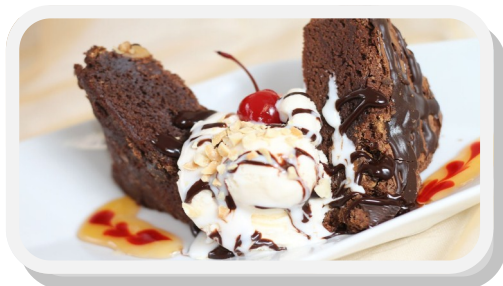
High End Dinners


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All High-end Dinners are served with your choice of mixed green salad, artisan rolls & whipped butter, two side dishes, upscale dessert selection, fresh brewed iced tea & upscale plastic ware. China service available at an additional fee. Selections are available for plated dinner service or buffet.

Grilled Veal Chop served with Fresh Peaches and Prosciutto	\$27.99 per person
New Zealand Baby Rack of Lamb	\$27.99 per person
Black Angus Grilled Filet Mignon	\$29.99 per person
Marinated Flank Steak with Brandied Roasted Mushrooms and Caramelized Onions	\$21.99 per person
Fresh Raspberry Chipotle Chicken	\$19.99 per person
Teryaki Duck Breast	\$27.99 per person
Crab Stuffed Jumbo Shrimp	\$25.99 per person
Red Snapper with Sun Tried Tomato Tapenade & Yukon Gold Potato Crust	\$29.99 per person
Pan Seared Sesame Ahi Tuna	\$31.99 per person
Shrimp and Sea Scallop Lollipop	\$23.99 per person
Chilean Sea Bass poached in Lemongrass Vegetable Broth	\$29.99 per person
Rosemary Lemon Chicken with Wild Mushrooms and Fresh Spinach	\$19.99 per person
Lobster Tail & Filet Combo	\$49.99 per person



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All high-end dinner events are subject to staffing fees and a twenty-percent (20%) service fee. Some locations require a minimum guest count.



Sweet Endings

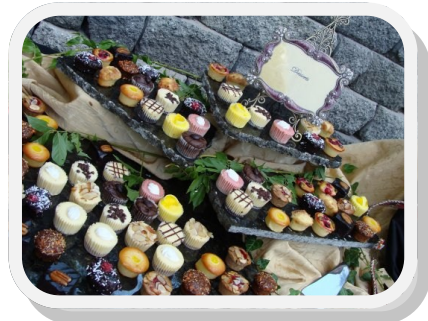
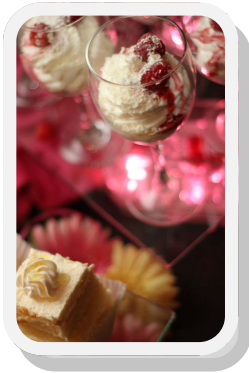
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Every Corporate Lunch & Dinner Buffet comes with our Baker's dessert of the day.
These items include a variety of freshly baked snack bars, cupcakes and other delicious sweet treats.



Want to really impress or treat your group to an upscale dessert?
Ask your sales associate to discuss upscale dessert options with you!

Upscale Desserts add an additional \$2.50 per person





Snacks

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Cheese, Cracker & Meat Tray Assortment of Domestic Cheese Cubes & Crackers, Cubed Salami & Mustard Dipping Sauce	\$45.00 & up
Seasonal Fresh Fruit Platter Served with our homemade Marshmallow Dipping Sauce	\$35.00 & up
Fresh Vegetable & Dip Platter Fresh Seasonal Vegetables & Ranch or Dill Dip	\$30.00 & up
Assorted Cookie & Brownie Platter There is something for everyone on this goodie tray!	\$35.00 & up
Craft Snack Basket Perfect anytime of day, this basket comes with an assortment of Granola Bars Nuts, Hand Fruits and a variety of sweet and salty treats to satisfy the crowd	\$2.50 per person
Mini Slider Assortment Miniature varieties of our slow roasted Pulled Pork BBQ Sandwiches, Cheesesteaks and Hot Dogs with all the toppings. A great mid-afternoon break item! (2 per person)	\$6.00 per person
Tropical Fruit Salsa & Tri-colored Tortilla Chips Our Chef's own amazing Salsa will be the hit of the meeting!	\$3.00 per person
Candied Pecans & Walnuts Energize the group with 2 oz. per person of our signature Candied Nuts	\$3.00 per person
Ice Cream Sundae Bar Chocolate & Vanilla Iced Cream, Chocolate Syrup, Caramel Sauce, Strawberry Topping, Oreo Cookie Crumbles, Reese's Peanut Butter Crumbles, Nuts, Root Beer & Coke for floats	\$6.00 per person
Chocolate Fountain Comes with Marshmallows, Bananas, Strawberries, Pineapple, Biscotti, Pretzels & Cream Puffs. Turn everyone into a kid again with this delectable treat!	\$200.00 & up
Birthday Cake Call for cake selections	Call for Pricing
Cheesecake Bar Guests will love the variety! NY Style Cheesecake served with Strawberry, Blueberry & Cherry Toppings, Caramel Sauce & Candied Pecans on the side	\$6.95 per person
Anytime Beverage Service Regular & Decaf Coffee, Hot Tea, Cream & Sugar, Assorted Sodas & Bottled Water	\$4.25 per person





Cocktail Receptions

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Great food is only the beginning at C&J Catering. Let us plan your next Corporate Reception, Open House or Cocktail Party from beginning to end. With a wide variety of linens, set-up styles and theme options, C&J Catering can personalize every event to make it unforgettable.

With personalization comes a unique experience for every host. The following suggestions of hors d'oeuvres and station selections represent only some of the many artful displays you can have for your event.

Please call our office for cocktail reception menu pricing.

California Fresh

Enjoy a beautifully displayed grilled fresh Vegetables including Portabella Mushrooms, Red, Green & Yellow Peppers, Eggplant & Zucchini. Our signature Artichoke Dip and Garlic Toast is the perfect accompaniment to this station

Tropical Medley

Artful display of seasonal fresh fruits with some fruits delectably grilled. Served with sweet Honey Lime and Marshmallow dipping sauces

Mediterranean Marvels

Assorted Stuffed Olives, Feta Cheese Spread, Pita Chips, Mediterranean Salsa, Roasted Red Pepper Hummus & Sweet Pepper Strips

Artisan Cheese Display

Choose from Imported or Domestic Cheeses, or both, Garnished with fresh Berries, Crackers and Pita Chips. This is the perfect home for our Brie Wheel with Caramelized Apple Nut Topping. Why not add an assortment of fresh cut Meats and Mustard Sauces

Seafood Extravaganza

Creamy hot Crab Dip, Jumbo Shrimp Cocktail, Smoked Salmon Platter with Capers, Cream Cheese spread, fresh Tomatoes, all accompanied by Garlic Toast and assorted Crackers & Flat Breads. Make it really special by adding a Seafood Martini to this experience.

It's a Touchdown

Everyone's favorite...assorted Chicken Wings with Blue Cheese, Ranch and Celery, Loaded Potato Skins and Taco Dip served with Tri Colored Tortilla Chips, fresh Salsa and Sour Cream

All American

Mini Beef Sliders & accompaniments, Mini Sausages brushed with sweet Honey Mustard and wrapped with Crescent Bread, Barbequed Chicken Skewers and a sweet ending of miniature Apple Pie Parfaits

Antipasti Station

Fresh Mozzarella, Swiss Cheese, Assorted Sweet & Spicy Peppers, Pepperoni Medallions, Sweet Cherry Tomatoes, Genoa Salami Cubes drizzled with aged Balsamic Vinaigrette and served with crusty Bread

Vegetarian Options

Spanakopita Phyllo Triangles
Classic Mini Quiche
Black Bean Quesadillas
Caramelized Onion Crepes
Mushroom & Fontina Tarts
Asparagus Purses
Cranberry Walnut Pockets

Poultry Options

Chicken Satay with Peanut Dipping Sauce
Chicken Quesadillas
Barbequed Chicken Pizza Bites
Hawaiian Pineapple Chicken Skewers
Tandoori Chicken Bamboo Skewer

Pork Options

Bacon Wrapped Dates with Almonds
Loaded Potato Skins
Pot Stickers with Hoisin Sauce
Italian Sausage Medallions with Peppers & Onions
Bacon & Cheese Baby Reds

Meat Options

Sweet & Sour Mini Meatballs
Mini Meatballs in Marinara & Parmesan
Sliced Beef Tenderloin on a Baguette with Horseradish Sauce
Barbequed Lamb Pops
Mini Beef Wellington
Shaved Beef mini Sandwiches on Crostini
Cheeseburger Sliders
Mini Cheesesteaks

Fish/Seafood Options

Breaded Coconut Shrimp with Mango & Orange Dipping Sauce
Grilled Shrimp in a light Coconut & Red Curry Sauce
Mini Crab Cakes with Tartar Sauce
Teriyaki Marinated Salmon Skewers
Bacon Wrapped Scallops
Bacon Wrapped Shrimp
Caribbean Crab Canapé
Jumbo Shrimp Cocktail
Smoked Salmon & Crème Fraîché Triangles
Hot Crab au Gratin with Crostini
Chesapeake Mushrooms

Terms & Conditions



Event Clean-up

Unless other arrangements are made in advance, all daytime events will be cleaned-up between 1:45—4:00 p.m.

Corporate Contract Catering

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% non-refundable deposit is due upon signing of Contract, unless other arrangements are made with your sales associate.

Guarantees

Minimum guaranteed attendance must be received within 48 hours of event. You may increase your head count, upon availability, up until 24 hours prior to your event.

Cancellation

Cancellations of daytime events with 48 hours or less notice are subject to a 50% penalty. Evening and weekend events cancelled less than one week prior to the event will incur a 50% penalty. Please consider inclement weather when planning your event.

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 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 50 people.

Standard charges

Charges you can expect to see when planning an upscale catered event (outside of daytime 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 onsite 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.

FLORAL CHARGES: Cost of floral arrangements (rented or purchased) that are not included in the catering charges