

EAST END EVENTS CATERING

CJ'S AMERICAN GRILL

10095 MAIN ROAD, MATTITUCK, NY 11952
631-315-5311 ~ 631-379-2070 JOANNE / CJAGR@OPTONLINE.NET

BARBEQUE MENU PACKAGES FARM TO TABLE

DELUXE BARBEQUE

HEWBREW NATIONAL ALL BEEF HOT DOGS
BLACK ANGUS HAMBURGERS/CHEESEBURGERS 6OZ
BBQ FREE RANGE CHICKEN ON THE BONE
GRILLED SWEET & HOT SAUSAGE W/ PEPPERS & ONIONS
ST. LOUIS SPARE RIBS

PASTA SALAD
LOCAL CORN ON COB
RED POTATO SALAD
KERBY CUCUMBER SALAD
PICKLES, ONIONS, LETTUCE
TOMATO, WATERMELON
ALL CONDIMENTS & ROLLS

\$38 PER PERSON

ULTIMATE BARBEQUE

ALL BEEF HOT DOGS & HAMBURGERS
GLAZED BBQ CHICKEN
SLOW ROASTED PULLED PORK
SHRIMP KEBOBS
CHOICE OF (1)
FLAT IRON STEAK OR SKIRT STEAK
PLAIN OR MARINATED

LOCAL FRESH COLE SLAW
FRESH MOZZ/TOMATO SALAD
CREAMY RED POTATO SALAD
CORN & BLACK BEAN SALSA
ARUGULA SALAD OR
TRICOLOR GORGONZOLA SALAD
KERBY CUCUMBER SALAD
LOCAL CORN ON COB

\$48 PER PERSON

**ABOVE PACKAGES INCLUDE: HEAVY DUTY UTENSILS & PAPER GOODS, SERVING SPOONS,
BBQ GRILL, CHAFFING DISHES ~ 50 PERSON MINIMUM / DELIVERY AND SET UP IS AN
ADDITIONAL CHARGE**

BY THE TRAY

HORS D'OEUVRES

ALL ITEMS SERVED PER DOZEN

BABY LAMB CHOP W/ MINT JELLY \$30	COCONUT SHRIMP W/ MANGO SALSA \$38 PR DZ
MARYLAND CRAB CAKES \$42	BACON WRAPPED SCALLOPS \$40
FILET MIGNON PUFFS \$30	FRIED ARTICHOKE HEARTS \$30
STUFFED MUSHROOMS \$30	ASSORTED QUICHE \$28
BUFFALO CHICKEN TENDERS \$25	CHICKEN QUESADILLA'S \$28
BAKED CLAMS \$30	CLAMS CASINO \$28
PIGS IN A BLANKET \$20	BAKED BRIE W/ RASPBERRY \$28
SWEDISH MEATBALLS \$20	MOZZERELLA STICKS \$20
OYSTERS ROCKEFELLER \$42	SHRIMP WANTON \$28
SMOKED SALMON ON TOAST POINTS \$30	SPANAKOPITA \$30
MINI KOBE BEEF SLIDERS \$50	SESAME CHICKEN TERIYAKI \$30

APPETIZER PLATTERS

JUMBO SHRIMP SERVED WITH COCTAIL SAUCE AND LEMON WEDGES \$ 6 PER PIECE

AHI TUNA ON CUCUMBER COINS: SM \$90 MED \$180 LG \$250

CHILLED CRABMEAT COCKTAIL: \$80 PER POUND

RAW BAR: CLAMS \$3.00 EA, OYSTERS \$4.00 EA

PISTACHIO ENCRUSTED SALMON: SM \$80 MED \$160 LG \$230

ANTIPASTO PLATTER: VARIETY OF AGED MEATS, IMPORTED CHEESES, OLIVES, MUSHROOMS
SM \$95 MED \$150 LG \$190

FRESH MOZZERELLA AND VINE RIPE TOMATO: SM \$ 80 MED \$ 120 LG \$160

GRILLED VEGETABLE PLATTER: SM \$65 MED \$110 LG \$ 140

ASPARAGUS WRAPPED IN PROSCUITTO: SM \$ 80 MED \$ 140 LG \$200

FRESH VEGETABLE CRUDITE: SM \$ 80 MED \$110 LG \$150

ASSORTED CHEESE/ CRACKER AND PEPPERONI: SM \$90 MED \$150 LG \$200

FRESH FRUIT PLATTER: SM \$80 MED \$120 LG \$170

GOURMET SALADS: ALL IN DECORATIVE BOWLS ~ SM \$90 (10-20) MED \$110 (20-40) LG \$140 (40-60)

GOURMET SALAD: ROMAINE AND ICEBERG LETTUCE, BABY GREENS, RED ONIONS, TOMATO, CUCUMBER, WITH RED WINE VINAIGRETTE

CJ'S SALAD: MESCLUN GREENS, GORGONZOLA CHEESE, PARMESAN CHEESE, RED ONIONS, CARROTS, PEPPERONCINI WITH A RED WINE VINAIGRETTE

CONFETTI SALAD: CHOPPED GREEN BEANS, BABY SHRIMP, ONIONS, BACON BITS WITH A RED WINE VINAIGRETTE

CEASAR SALAD: ROMAINE LETTUCE WITH GARLIC CROUTONS AND SHAVED PARMESAN CHEESE WITH A CREAMY CEASAR DRESSING

ARUGULA SALAD: BABY ARUGULA, GOAT CHEESE, ENDIVE, PINOLI NUTS, RRP WITH A CHAMPAGNE VINAIGRETTE

HEARTS OF ICEBERG: CLASSICALLY PREPARED WITH ICEBERG WEDGE, TOMATO, BACON AND CRUMBLER BLUE CHEESE WITH A CREAMY BLUE CHEESE DRESSING

GREEK SALAD: ICEBERG AND ROMAINE LETTUCE, TOMATO, CUCUMBER, OLIVES, RED ONIONS, FETA WITH A DILL VINAIGRETTE

HOLIDAY SALAD: FRESH BABY GREENS, SHAVED MACADAMIA NUTS, GRAPES, STRAWBERRIES, BLUEBERRIES, MANDARIN ORANGES, GORGONZOLA CHEESE WITH A POMAGRANATE DRESSING

<u>BEEF AND PORK</u> (HALF SERVES 6-8 PPLE, FULL 10-12 PPLE)	<u>HALF TRAY</u>	<u>FULL TRAY</u>
FILET MEDALLIONS IN DIANE SAUCE	\$160	\$280
FILET MEDALLION MARSALA W/ MUSHROOMS	\$160	\$280
FILET MEDALLIONS & BROCCOLI STIR FRY	\$160	\$280
MARINATED FILET MEDALLIONS & SAUTEED ONIONS	\$160	\$290
SWEDISH MEATBALLS	\$ 90	\$140
ROASTED SLICED PORK WITH POTATOES	\$100	\$175
BONELESS RIBS	\$ 90	\$140
SAUSAGE, PEPPERS & ONION W/ POTATOES	\$ 80	\$130

<u>CHICKEN</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
CHICKEN FRANCHESE	\$ 90	\$160
CHICKEN MARSALA	\$ 90	\$160
CHICKEN PICCATA	\$ 90	\$160
CHICKEN PARM	\$ 90	\$160
CHICKEN W/ PROSCIUTTO & PORTABELLO MUSHROOMS	\$ 90	\$160
CHICKEN & SHRIMP STIR FRY	\$ 95	\$165
CHICKEN W/ ARTICHOKE & PROSCIUTTO	\$ 95	\$165
HAWAIIAN CHICKEN	\$ 95	\$165
CHICKEN SCAMPI W/ BROCCOLI	\$ 95	\$165
CHICKEN W/ SUNDRIED TOMATOES & ARTICHOKE	\$ 90	\$150

<u>PASTA</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
PENNE ALA VODKA	\$ 80	\$140
RIGATONI FILETTO DI POMODORO	\$ 80	\$140
RIGATONI W/ BROCCOLI, GARLIC & OLIVE OIL	\$ 80	\$140
RIGATONI PRIMAVERA W/ LOCAL GARDEN VEGETABLES	\$ 80	\$140
LINQUINI W/ WHITE OR RED CLAM SAUCE	\$ 90	\$150
SIX CHEESE RAVIOLI IN A PESTO MARINARA SAUCE	\$ 90	\$150
FETTUCCHINI ALREDO	\$ 80	\$140
TORTOLLINI CARBONARA	\$ 90	\$160

<u>CLASSIC ITALIAN</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
EGGPLANT ROLLATINI	\$ 90	\$160
EGGPLANT PARM	\$ 90	\$160
STUFFED SHELLS	\$ 90	\$160
BAKED ZITI	\$ 90	\$160
LASAGNA	\$ 100	\$180
PUMPKIN RAVIOLI / CREAM SAUCE	\$ 120	\$190
PENNE WITH SHRIMP, SDT, IN A CREAM BASIL SAUCE	\$ 120	\$190

<u>SEAFOOD</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
SEAFOOD PAELLA	\$100	\$180
LITTLE NECK CLAMS W/ GARLIC & OIL	\$120	\$180
SHRIMP FRANCHESE	\$140	\$270
SHRIMP SCAMPI	\$140	\$270
SWORDFISH BELLAVISTA	\$160	\$270
BLACKENED CAJUN SALMON	\$140	\$270
OVEN ROASTED CHILEAN SEA BASS	\$160	\$270
STUFFED FILET OF FLOUNDER OR TILAPIA	\$120	\$200
STUFFED SHRIMP W/ CRABMEAT	\$160	\$290
MUSSELS MARINARA W/ WHITE OR RED SAUCE	\$100	\$180
FRIED CALAMARI	\$100	\$180
TUNA SESAME ENCRUSTED	\$160	\$280

<u>VEGETABLES</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
STRING BEANS ALMONDINE	\$ 80	\$140
FRESH GRILLED ASPARAGUS	\$ 90	\$160
ESCAROLE & CANNELLINI BEANS	\$ 90	\$160
HONEY GLAZED BABY CARROTS	\$ 80	\$150
CRISPY OR SAUTEED ONIONS	\$ 80	\$150
SAUTEED MUSHROOMS	\$ 80	\$150
CREAMED OR SAUTEED SPINACH	\$ 90	\$150
FRESH MIXED VEGETABLES	\$ 80	\$150

<u>RICE / POTATO</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
MASHED POTATO (PLAIN OR GARLIC)	\$ 80	\$130
BAKED POTATO	\$ 80	\$130
BAKED SWEET POTATO	\$ 80	\$130
HOME FRIES OR STEAK FRIES	\$ 80	\$130
FRENCH FRIES SWEET POTATO	\$ 80	\$130
HERB ROASTED RED POTATO	\$ 80	\$130
VEGETABLE RICE PILAF	\$ 80	\$130
VEGETABLE COUS COUS	\$ 80	\$130
MACARONI & CHEESE	\$ 80	\$130
WILD RICE W/ PEAS & ONIONS	\$ 80	\$130

<u>DESSERTS</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
HOT APPLE STRUDEL	\$100	\$180
CHOCOLATE COVERED STRAWBERRIES	\$6.00 EACH	
MINI CANNOLI TRAY	\$5.00 EACH	
ASST. MINI PASTRIES	\$ 32.00 PER DOZ	
ASST COOKIE TRAY	\$ 35.00 PER POUND	
ICE CREAM SUNDAE BAR	\$ 5.00 PER PERSON	

COFFEE STATION:

COFFEE/TEA/COFFEE URN, CUPS/ CONDIMENTS \$4.00 PER PERSON

BEVERAGE PACKAGE:

ASST 2 LITER SODA , CUPS, WATER & ICE \$6.00 PER PERSON

BAR PACKAGE:

TONIC, SELTZER, GINGER ALE, CRANBERRY, ORANGE ,
PINEAPPLE & GRAPEFRUIT \$6.00 PER PERSON

EACH BUFFET ORDER INCLUDES: FRESH ROLLS, CHAFING RACKS, STERNOS & SERVING UTENSILS.

(ADD \$3.00 MORE PER PERSON FOR DELUXE PAPER GOODS) ALL LABOR TO BE PAID SEPARATELY

DELIVERY & SET UP IS AN ADDITIONAL CHARGE

