

# 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

**\$30 PER PERSON**

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#### **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

**\$42 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**

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## **DELUXE HOT BUFFET**

### HORS D'OEUVRES

#### ALL ITEMS SERVED PER DOZEN

BABY LAMB CHOP W/ MINT JELLY \$20	COCONUT SHRIMP W/ MANGO SALSA \$32 PR DZ
MARYLAND CRAB CAKES \$38	BACON WRAPPED SCALLOPS \$38
FILET MIGNON PUFFS \$26	FRIED ARTICHOKE HEARTS \$26
STUFFED MUSHROOMS \$26	ASSORTED QUICHE \$20
BUFFALO CHICKEN TENDERS \$19	CHICKEN QUESADILLA'S \$20
BAKED CLAMS \$26	CLAMS CASINO \$22
PIGS IN A BLANKET \$16	BAKED BRIE W/ RASPBERRY \$20
SWEDISH MEATBALLS \$16	MOZZERELLA STICKS \$16
OYSTERS ROCKEFELLER \$38	SHRIMP WANTON \$22
SMOKED SALMON ON TOAST POINTS \$26	SPANAKOPITA \$26
MINI KOBE BEEF SLIDERS \$40	SESAME CHICKEN TERIYAKI \$26

### APPETIZER PLATTERS

JUMBO SHRIMP SERVED WITH COCTAIL SAUCE AND LEMON WEDGES \$ 5 PER PIECE

AHI TUNA ON CUCUMBER COINS: SM \$85 MED \$165 LG \$240

CHILLED CRABMEAT COCKTAIL: \$60 PER POUND

RAW BAR: CLAMS \$2.00 EA, OYSTERS \$3.00 EA

PISTACHIO ENCRUSTED SALMON: SM \$70 MED \$140 LG \$210

ANTIPASTO PLATTER: VARIETY OF AGED MEATS, IMPORTED CHEESES, OLIVES, MUSHROOMS  
SM \$80 MED \$130 LG \$170

FRESH MOZZERELLA AND VINE RIPE TOMATO: SM \$ 50 MED \$ 90 LG \$140

GRILLED VEGETABLE PLATTER: SM \$50 MED \$90 LG \$ 125

ASPARAGUS WRAPPED IN PROSCUITTO: SM \$ 60 MED \$ 120 LG \$170

FRESH VEGETABLE CRUDITE: SM \$ 50 MED \$90 LG \$130

ASSORTED CHEESE/ CRACKER AND PEPPERONI: SM \$60 MED \$120 LG \$170

FRESH FRUIT PLATTER: SM \$60 MED \$100 LG \$150

**GOURMET SALADS:** ALL IN DECORATIVE BOWLS ~ SM \$70 (10-20) MED \$90 (20-40) LG \$120 (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 ( HALF SERVES 6-8 PPLE, FULL 10-12 PPLE)</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
FILET MEDALLIONS IN DIANE SAUCE	\$140	\$260
FILET MEDALLION MARSALA W/ MUSHROOMS	\$140	\$260
FILET MEDALLIONS & BROCCOLI STIR FRY	\$140	\$260
MARINATED FILET MEDALLIONS & SAUTEED ONIONS	\$140	\$260
SWEDISH MEATBALLS	\$ 70	\$120
ROASTED SLICED PORK WITH POTATOES	\$ 80	\$145
BONELESS RIBS	\$ 70	\$120
SAUSAGE, PEPPERS & ONION W/ POTATOES	\$ 60	\$110

<u>CHICKEN</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
CHICKEN FRANCHESE	\$ 70	\$140
CHICKEN MARSALA	\$ 70	\$140
CHICKEN PICCATA	\$ 70	\$140
CHICKEN PARM	\$ 70	\$140
CHICKEN W/ PROSCIUTTO & PORTABELLO MUSHROOMS	\$ 70	\$140
CHICKEN & SHRIMP STIR FRY	\$ 75	\$150
CHICKEN W/ ARTICHOKE & PROSCIUTTO	\$ 75	\$150
HAWAIIAN CHICKEN	\$ 70	\$140
CHICKEN SCAMPI W/ BROCCOLI	\$ 70	\$140
CHICKEN W/ SUNDRIED TOMATOES & ARTICHOKE	\$ 70	\$140

<u>PASTA</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
PENNE ALA VODKA	\$ 60	\$120
RIGATONI FILETTO DI POMODORO	\$ 60	\$120
RIGATONI W/ BROCCOLI, GARLIC & OLIVE OIL	\$ 60	\$120
RIGATONI PRIMAVERA W/ LOCAL GARDEN VEGETABLES	\$ 60	\$120
LINQUINI W/ WHITE OR RED CLAM SAUCE	\$ 70	\$130
SIX CHEESE RAVIOLI IN A PESTO MARINARA SAUCE	\$ 70	\$130
FETTUCCHINI ALREDO	\$ 60	\$120
TORTOLLINI CARBONARA	\$ 70	\$140

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<u>CLASSIC ITALIAN</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
EGGPLANT ROLLATINI	\$ 70	\$140
EGGPLANT PARM	\$ 70	\$140
STUFFED SHELLS	\$ 70	\$140
BAKED ZITI	\$ 70	\$140
LASAGNA	\$ 90	\$160
PUMPKIN RAVIOLI / CREAM SAUCE	\$ 100	\$160
PENNE WITH SHRIMP, SDT, IN A CREAM BASIL SAUCE	\$ 90	\$160

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<u>SEAFOOD</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
SEAFOOD PAELLA	\$ 75	\$140
LITTLE NECK CLAMS W/ GARLIC & OIL	\$100	\$160
SHRIMP FRANCHESE	\$120	\$250
SHRIMP SCAMPI	\$120	\$250
SWORDFISH BELLAVISTA	\$140	\$250
BLACKENED CAJUN SALMON	\$120	\$250
OVEN ROASTED CHILEAN SEA BASS	\$140	\$250
STUFFED FILET OF FLOUNDER OR TILAPIA	\$100	\$190
STUFFED SHRIMP W/ CRABMEAT	\$140	\$260
MUSSELS MARINARA W/ WHITE OR RED SAUCE	\$ 80	\$140
FRIED CALAMARI	\$ 80	\$160
TUNA SESAME ENCRUSTED	\$140	\$260

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<u>VEGETABLES</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
STRING BEANS ALMONDINE	\$ 60	\$120
FRESH GRILLED ASPARAGUS	\$ 80	\$150
ESCAROLE & CANNELLINI BEANS	\$ 70	\$130
HONEY GLAZED BABY CARROTS	\$ 60	\$120
CRISPY OR SAUTEED ONIONS	\$ 60	\$120
SAUTEED MUSHROOMS	\$ 60	\$120
CREAMED OR SAUTEED SPINACH	\$ 70	\$130
FRESH MIXED VEGETABLES	\$ 60	\$120

RICE / POTATO

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
MASHED POTATO (PLAIN OR GARLIC)	\$ 60	\$110
BAKED POTATO	\$ 60	\$110
BAKED SWEET POTATO	\$ 60	\$110
HOME FRIES OR STEAK FRIES	\$ 60	\$110
FRENCH FRIES SWEET POTATO	\$ 60	\$110
HERB ROASTED RED POTATO	\$ 60	\$110
VEGETABLE RICE PILAF	\$ 60	\$110
VEGETABLE COUS COUS	\$ 60	\$110
MACARONI & CHEESE	\$60	\$110
WILD RICE W/ PEAS & ONIONS	\$60	\$110

DESSERTS

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
HOT APPLE STRUDEL	\$ 80	\$160
CHOCOLATE COVERED STRAWBERRIES	\$4.00 EACH	
MINI CANNOLI TRAY	\$3.00 EACH	
ASST. MINI PASTRIES	\$ 29.00 PER DOZ	
ASST COOKIE TRAY	\$ 25.00 PER POUND	
ICE CREAM SUNDAE BAR	\$ 4.50 PER PERSON	
SHEET CAKE	\$ 1/4: \$70 / 1/2: \$140 / FULL \$165	

COFFEE STATION:

COFFEE/TEA/COFFEE URN, CUPS/ CONDIMENTS \$3.50 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 \$2.00 MORE PER PERSON FOR DELUXE PAPER GOODS) ALL LABOR TO BE PAID SEPARATELY**

**DELIVERY & SET UP IS AN ADDITIONAL CHARGE**

