



Please join us daily for Lunch-Cocktails-Dinner

Our Famous 10 for \$12 Lunches Monday - Friday 12 - 4

Also open
Easter
Mother's Day
Father's Day
New Year's

At CJ's American Grill,
our mission is simple:
Great Food • Great Service
Great Times
Bon appétit,
Chef Chris & Joanne Richards
cjagr@optonline.net









Private Events at Your Place or Ours or at one of our Featured Vineyards

Rehearsal Dinners
Brunch Buffets
Bridal/Baby Showers
After-Wedding Brunches
Group or Corporate Events
Bachelorette/Bachelor Parties
Backyard Barbecues
ourmet Sandwich & Wrap Packages

Mattituck Plaza
10095 Route 25/Main Road
Mattituck, NY 11952
(631) 379-2070 • (631) 315-5311
www.eastendeventscatering.com
cjagr@optonline.net
www.cjsamericangrill.net

GOURMET Sandwich & Wrap Packages

On Fresh Baked Artisan Breads
*See Our Website For Complete List Of Choices

WRAPS such as

Honey Maple Roasted Turkey Chicken Ceasar Wrap • Northforker Healthy Wrap

SANDWICHES such as

Marinated Portabello Mushroom • CJ's American Sandwich Honey Maple Turkey Breast • Blackened Cajun Chicken

All Packages include

- Poland Spring Water or Soda
- Choice of Side Salad or Fresh Made Pasta/Potato Salad
- All Paper Goods & Condiments

\$24 per person
Plus Tax

Brunch Buffet

- Assorted Goldberg Bagels
- Fresh Fruit Platter
- Assorted Danish & Muffins
- Scrambled Eggs
- French Toast
- · Homefries, Bacon
- Coffee & Tea Station
- Assorted Juices
- Cream Cheese, Butter, Jelly
- All Paper Goods & Condiments

\$28 per person
Plus Tax, Gratuity And Service

Lunch Buffet

- · Vineyard Salad
- Fresh Sliced Italian Bread with Butter Chips
- Marinated Flat Iron Steak
- · Rigatoni Ala Vodka
- Chicken Franchese
- Local Mixed Vegetables
- · Roasted Red Potato
- Soda or Water
- Assorted Butter Cookies
- Heavy Duty Plasticware, Sternos, Racks and Serving Spoons

\$32 per person
Plus Tax, Gratuity And Service

Rehearsal Dinner or Private Event

STARTERS

- Cheese & Cracker Platter
- Vineyard Salad
- · Fresh Baked Rolls with Butter

SAMPLE BUFFET

- Marinated Flat Iron Steak Port Wine Demi
- Chicken Franchese with Asparagus and Artichoke
- Rigatoni Ala Vodka
- Roasted Red Rosemary Potato
- Local Mixed Vegetable

DESSERT

- · Coffee & Tea
- Cookies

\$34 Buffet per person
PlusTax and Gratuity

Group or Corporate Events

• Cheese & Cracker Platter at the bar

APPETIZERS

- Ahi Tuna On Cucumber Coin
- Baked Clams
- Chicken Lemon Grass Pot Stickers

ENTREE PLATED (Choice of one) or BUFFET

- · Vineyard Salad
- Fresh Baked Rolls with Butter
- Flat Iron Steak Au Pouve
- Sesame Seared Salmon with Teriyaki and Wasabi Drizzle
- Chicken Rockerfeller
- Rigatoni Ala Vodka
- Mashed Potatoes & Vegetable

DESSERT

- · Coffee & Tea
- Cookies

\$40 per person
Plus Tax, Gratuity And Service