



*Please join us daily for
Lunch-Cocktails-Dinner*

**Our Famous
10 for \$13 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
Gourmet 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

\$26 *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

\$30 *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 Franchise
- Local Mixed Vegetables
- Roasted Red Potato
- Soda or Water
- Assorted Butter Cookies
- Heavy Duty Plasticware, Sternos, Racks
and Serving Spoons

\$35 *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 Franchise with Asparagus and
Artichoke
- Rigatoni Ala Vodka
- Roasted Red Rosemary Potato
- Local Mixed Vegetable

DESSERT

- Coffee & Tea
- Cookies

\$38 Buffet *per person*
Plus Tax 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

\$48 *per person*
Plus Tax, Gratuity And Service

All packages require a minimum of 35 guests