

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

\$40 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

\$50 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
MARYLAND CRAB CAKES \$42
FILET MIGNON PUFFS \$30
STUFFED MUSHROOMS \$30
BUFFALO CHICKEN TENDERS \$25
BAKED CLAMS \$30
PIGS IN A BLANKET \$20
SWEDISH MEATBALLS \$20
OYSTERS ROCKEFELLER \$42
SMOKED SALMON ON TOAST POINTS \$30
MINI KOBE BEEF SLIDERS \$50

COCONUT SHRIMP W/ MANGO SALSA \$38 PR DZ
BACON WRAPPED SCALLOPS \$40
FRIED ARTICHOKE HEARTS \$30
ASSORTED QUICHE \$28
CHICKEN QUESADILLA'S \$28
CLAMS CASINO \$28
BAKED BRIE W/ RASPBERRY \$28
MOZZERELLA STICKS \$20
SHRIMP WANTON \$28
SPANAKOPITA \$30
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

CJS 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	\$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/ ARTICHOKES & PROSCIUTTO	\$ 95	\$165
HAWAIIAN CHICKEN	\$ 95	\$165
CHICKEN SCAMPI W/ BROCCOLI	\$ 95	\$165
CHICKEN W/ SUNDRIED TOMATOES & ARTICHOKES	\$ 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
FETTUCCINI ALREDO	\$ 80	\$140
TORTOLLINI CARBONARA	\$ 90	\$160

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<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

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<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

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<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

RICE / POTATO

MASHED POTATO (PLAIN OR GARLIC)
BAKED POTATO
BAKED SWEET POTATO
HOME FRIES OR STEAK FRIES
FRENCH FRIES SWEET POTATO
HERB ROASTED RED POTATO
VEGETABLE RICE PILAF
VEGETABLE COUS COUS
MACARONI & CHEESE
WILD RICE W/ PEAS & ONIONS

HALF TRAY

FULL TRAY

\$ 80 \$130
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DESSERTS

HOT APPLE STRUDEL

CHOCOLATE COVERED STRAWBERRIES
MINI CANNOLI TRAY
ASST. MINI PASTRIES
ASST COOKIE TRAY
ICE CREAM SUNDAE BAR

HALF TRAY

FULL TRAY

\$100 \$180

\$6.00 EACH
\$5.00 EACH
\$ 32.00 PER DOZ
\$ 35.00 PER POUND
\$ 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