



# garden fresh salads

Created by our Chefs with the freshest ingredients, our salads can be a meal by themselves. They are ideal for your corporate lunches, a brunch or to add to your backyard barbecue.

## Steak Lovers

Marinated grilled flank steak tops a bed of fresh greens, complemented by red onions, grape tomatoes, roasted asparagus, blue cheese crumbles with Vadalia onion & peppercorn dressing.

**\$55 medium, serves 8 to 10**

**\$75 large, serves 16 to 20**

## Southwest Chicken

A taste of Arizona! Enjoy seasoned grilled chicken, black beans, roasted corn, cherry tomatoes, bell peppers & onions on mixed greens with AJ's Southwest dressing.

**\$50 medium, serves 8 to 10**

**\$70 large, serves 16 to 20**

## Spicy Walnut

Simply flavorful, this creation of crisp salad greens topped with fresh raspberries, crumbled Bleu cheese, cherry tomatoes and spicy walnuts is lightly drizzled with raspberry vinaigrette.

**\$40 medium, serves 8 to 10**

**\$60 large, serves 16 to 20**

## Asian Flavors

A refreshing blend of mandarin oranges, toasted sliced almonds, sweet raspberries, red onions, and mixed greens are dressed with raspberry vinaigrette.

**\$35 medium, serves 8 to 10**

**\$55 large, serves 16 to 20**

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*Add Grilled Chicken or Salmon to any salad.*

**Chicken: \$20 medium, \$30 large**

**Salmon: \$40 medium, \$60 large**

### *Optional Dressing Choices:*

Ranch • Italian • Bleu Cheese • Caesar • Greek  
Raspberry Vinaigrette • Olive Oil & Balsamic Vinegar

## Classic Caesar

This simple salad, served with homemade caesar dressing, is comprised of chopped romaine, shredded parmesan cheese and crunchy croutons.

**\$25 medium, serves 8 to 10**

**\$45 large, serves 16 to 20**

## Parisian Delight

An elegant salad created with a base of mixed greens topped with blackberries, cranberries, honey toasted almonds, feta cheese and a balsamic & olive oil dressing.

**\$40 medium, serves 8 to 10**

**\$60 large, serves 16 to 20**

## AJ's Chef

A satisfying salad with a variety of tastes. Julienne ham, turkey, Cheddar & Swiss cheeses with chopped egg, cucumber & cherry tomatoes atop a fresh bed of greens and served with your choice of dressing.

**\$50 medium, serves 8 to 10**

**\$70 large, serves 16 to 20**

## The Cobb

Enjoy this classic combination. Diced chicken breast, chopped bacon, cherry tomatoes, crumbled Bleu cheese, avocado cubes, chopped egg & green onions on a bed of greens with your choice of dressing.

**\$55 medium, serves 8 to 10**

**\$75 large, serves 16 to 20**

## Fresh From The Garden

A vegetarian's delight. Seasonal fresh vegetables adorn a bed of fresh mixed greens tossed with your choice of dressing.

**\$30 medium, serves 8 to 10**

**\$50 large, serves 16 to 20**

## Strawberry Spinach

Colorful, refreshing and slightly sweet, fresh-picked baby spinach leaves, sliced strawberries & candied pecans are lightly dressed in a raspberry vinaigrette.

**\$35 medium, serves 8 to 10**

**\$55 large, serves 16 to 20**

## The Greek

A crisp bed of Romaine, topped with Kalamata olives, Feta cheese, tomatoes, roasted bell peppers, artichoke hearts, sliced cucumber and sliced red onions, drizzled with Greek dressing.

**\$35 Medium, Serves 8 to 10**

**\$55 Large, Serves 16 to 20**

*Individual servings are available for \$9.99 per pound*



## taste of Italy

Ideal for any event from a corporate meeting to a wedding reception, these entrées are full of Old World flavor. Served complete with your choice of Fresh Garden or Classic Caesar salad and choice of garlic bread or breadsticks.

*Chafing dishes are recommended and are available for rent.*

<i>Choose one entrée:</i>	<i>serves 6 to 8</i>	<i>serves 10 to 14</i>	<i>serves 16 to 20</i>
<b>Bow Tie Pasta Pomodoro</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Baked Zita</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Tortellini Primavera</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Cheese Ravioli</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Pene a la Vodka Pomodoro</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Sausage &amp; Peppers</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Italian Meatballs</b>	<b>\$75</b>	<b>\$110</b>	<b>\$150</b>
<b>Eggplant Parmesan</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Beef Lasagna</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Butternut Squash Lasagna</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Chicken Lasagna</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Chicken Alfredo Fettucine</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Vegetable Lasagna</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Manicotti Bolognese Sauce</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Stuffed Shells Florentine</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>
<b>Linguini with Red or White Clam Sauce</b>	<b>\$90</b>	<b>\$140</b>	<b>\$195</b>



### CHEF STATION

#### Pasta Bar

AJ's Chefs will create each guest's entrée to their order from a variety of pastas, vegetables, chicken, sausage & shrimp.

**\$19 per person**

*Requires station rental and chef's attendance  
\$40 per hour - 4 hour minimum.*





## continental cuisine

Let AJ's Chefs delight your guests with cuisine inspired by International flavors. You will find an enticing array of entrées and side dishes to create a gourmet dining experience for your special occasion. Entrées include two side dishes and a dinner roll with butter.

*See page 14 for delicious salads to complete your meal.*

*Prices based on parties of 12 or more. A \$10 charge is added for parties less than 12. Chafing dishes are recommended and are available for rent.*

### Entrée Choices:

**Chicken Breast \$16 per person**

A l'Orange, Lemon, Coconut, Herbed, or Teriyaki with grilled Pineapple

**Stuffed Pork Loin \$16 per person**

Florentine, Polynesian or Savory

**Braised Beef Brisket \$14 per person**

**Stuffed Chicken \$16 per person**

Cordon Bleu, California or Three Cheese

**Marinated Flank Steak \$18 per person**

Asian, Caribbean or Southwest

**Duck A L'Orange \$21 per person**

(half duck)

**Pork Osso Bucco \$16 per person**

**Filet of Beef Tenderloin \$26 per person**

Bacon Wrapped, Wellington, or Teriyaki with choice of Wild Mushroom or Peppercorn sauce

**Salmon \$20 per person**

Grilled, Poached or Baked. Garnished with Lemon Capers, Fruit Salsa or Herbs

**Orange Roughy \$23 per person**

Baked or Broiled, and Panko Crusted or Crab Stuffed

**Crab or Salmon Cakes \$20 per person**

With Lemon Basil Aioli

**Jumbo Shrimp \$25 per person**

Grilled with Garlic & Rosemary

**Sea Scallops \$24 per person**

**Lobster Tail Market Price**

### Side Dish Choices:

Mashed Red Potatoes

Scalloped Potatoes

Garlic Roasted Red Potatoes

Roasted Sweet Potatoes

Gourmet Macaroni & Cheese

Wild Rice Pilaf

Coconut Rice

Roasted Cauliflower or Broccoli with Parmesan Cheese

Honey Glazed Baby Carrots

Parmesan Roma Tomatoes

Mixed Vegetable Medley

Green Bean Casserole

Broccoli with Lemon Zest or Garlic Parmesan

Creamed Corn with Roasted Poblano Peppers

### LUNCH-SIZE PORTIONS

\$2 less than a dinner portion, includes one entrée, one side and dinner roll.

# elegant dinners

AJ's Chef-prepared dinners are complete with traditional trimmings & dessert. Convenient for the holidays or any time of year for you to enjoy fine dining at home.

*Please order 48 hours prior to your event.*

*Dinners are fully cooked, ready to heat & serve. Reheat times range from 30 minutes to 2 hours, recommended reheat times are provided.*

All dinners serve 6 to 8

## Turkey Dinner

An American tradition, this feast features:

### Roasted Turkey \$139.99

16 to 18 pound (pre-cooked weight)

### Boneless Turkey Breast \$149.99

14 to 16 pound (pre-cooked weight)

#### Trimmings include:

- 3 pounds Herbed Dressing
- 4 pounds Mashed Potatoes
- 3 pounds Candied Yams with Marshmallows
- 2 pounds Green Beans Almandine
- 2 quarts Gravy
- 1 pint Cranberry Relish
- 1 dozen Dinner Rolls
- Apple or Pumpkin Pie

### Whole Turkey \$4.99 per pound

16 to 18 pound (pre-cooked weight)

### Turkey Breast

**Bone-In \$6.99 per pound**

**Boneless \$12.99 per pound**



### Traditional Ham \$129.99

Perfect for any celebration, our Ham Dinner is sure to please.

#### Trimmings include:

- 3 pounds Candied Yams with Marshmallows
- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 1 pint Cranberry Relish
- 1 dozen Dinner Rolls
- Apple Pie

### Leg of Lamb \$169.99

Exquisitely prepared with garlic, rosemary & mint in a red wine marinade, this lamb dinner is truly special.

#### Trimmings include:

- 3 pounds Herbed Dressing
- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 1 quart Sherry Port sauce
- Mint Jelly
- 1 dozen Dinner Rolls
- Apple Pie

### Pork Crown Roast \$159.99

These succulent roasts are truly a work of art and always make for a stunning display on your table.

#### Trimmings include:

- 3 pounds Herbed Dressing
- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 1 dozen Dinner Rolls
- Apple Pie

### Beef Wellington \$199.99

Our Chefs take beef tenderloin and layer it with creamy mushroom duxelle, then wrap it in an artfully decorated, flaky puff pastry.

#### Trimmings include:

- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 2 quarts Mushroom Wellington Sauce
- 1 dozen Dinner Rolls
- Apple Pie

### Prime Rib \$219.99

Beautifully marbled, hand-trimmed beef aged to perfection, this roast is exquisite.

#### Trimmings include:

- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 2 quarts Au Jus
- 1 dozen Dinner Rolls
- Apple Pie

#### Extra servings:

### Sides \$7.99 per pound

- Mashed Potatoes
- Scalloped Potatoes
- Candied Yams with Marshmallows
- Herbed Dressing
- Green Beans Almandine

### Sauces \$6.99 per quart

- Turkey Gravy
- Sherry Port Sauce
- Wellington Sauce
- Au jus

### Cranberry Relish \$8.99 per pound



## CHEF STATION

### Carving Station

Let our Chefs attend to the carving of your Turkey, Ham or Prime Rib while you enjoy time with your guests.

*Requires station rental and chef's attendance \$40 per hour - 4 hour minimum.*