



## cold hors d'oeuvres

AJ's artfully crafted canapés will dazzle the eye as well as the palate. From delicate finger sandwiches for high tea to exquisite appetizers for your cocktail party, we'll help you select the perfect combination.

**Pricing is based on a minimum order of 2 dozen, per variety.**

### Deviled Eggs \$45

Classic deviled eggs garnished with colorful herbs.

### Brie Filled Strawberries \$55

Strawberry crowns garnished with brie cheese and a walnut.

### Mini Fruit Kabob \$55

Luscious seasonal fruit assembled on wooden skewers.

### Southwest Sunset \$55

Fiery cheese filled pastry shells garnished with mandarin oranges.

### Vegetable Parmesan Napoleon \$60

Roasted zucchini & red peppers with marinated mushrooms on a parmesan cheese crisp.

### Finger Sandwiches \$60

Assorted breads filled with your choice of Cucumber & Cream Cheese, or Egg, Tuna, Chicken or Ham Salad.

### Asian Spring Rolls \$60

Choose Ahi Tuna, Shrimp & Mango, or Vegetarian.

### Seared Ahi Tuna Cucumber Rounds \$65

Ahi Tuna crusted with sesame seeds served with wasabi sauce.

### Artichoke Bottoms \$65

Tender artichoke bottoms filled with crab mousse.

### Miniature Antipasto \$65

Sun-dried tomato baguettes topped with a salami horn and artichoke fan.

### Jamaican Shrimp Cucumber Round \$65

Caribbean jerk seasoned shrimp with cream cheese swirl.

### Smoked Salmon Roses on Pumpnickel Rounds \$65

Rosettes of salmon rest on cream cheese swirls atop pumpnickel.

### Prosciutto Wrapped Asparagus \$65

Fresh asparagus tips wrapped with prosciutto, sealed with a cream cheese flower.

### Cranberry Chicken Salad Orange Scone \$65

Crisp & cool chicken salad with fried cranberries fill a delicious orange scone.

### Chipotle Chicken Cone \$65

Roasted chicken with spicy Chipotle mayonnaise in a crisp wonton cone, garnished with Jalapeño cream cheese.

### Antipasto Stacks \$65

Sliced Salami layered with Mozzarella cheese & pesto sauce, served on a croustini.

### Seared Beef Tenderloin with Blue Cheese & Leeks \$69

Herb-crusted Beef Tenderloin on a wheat crouton with Gorgonzola crumbles and crispy leeks.

### Espresso Beef Tenderloin with Candied Red Onion \$69

Coffee-seared beef on polenta with savory red-onion jam.

### Beef Tenderloin Polenta \$69

Seared tenderloin slices with herb cheese and caramelized onion.

*Ask us about additional options and we'll work with you to accommodate your request.*

# hot hors d'oeuvres

AJ's offering of hot appetizers is a menu of miniature entrées with international flavor. Perfect for a corporate event or your wedding reception, our hot hors d'oeuvres can even serve as the main course.

**Pricing is based on a minimum order of 2 dozen, per variety.**

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

## Cocktail Meatballs \$28

Your choice of barbecue, bourbon, Swedish, or terikayi.

## Wontons \$45

Fried wonton wrapper filled with your choice of shrimp & pineapple, or jalapeño, combined with red peppers and cream cheese.

## Mini Turnovers \$45

Puff pastry filled with your choice of herbed mushroom, spinach pesto or crab & shrimp.

## Spring Rolls \$45

Your choice of Shrimp or Vegetables with bok choy and nappa cabbage wrapped in a crispy spring roll.

## Chicken Molé Empanada \$45

Flaky pastry filled with chicken in a rich and flavorful Molé sauce.

## Black Bean Empanada \$45

Black beans, pepper jack cheese & vegetables in a buttery half-moon shaped pastry.

## Stuffed Mushrooms \$45

Baked mushroom caps filled with your choice of Italian breadcrumbs, sausage & Parmesan, classic crab or spinach Florentine.

## Artichoke & Mushroom Filled Phyllo \$45

Sautéed mushrooms & artichoke hearts blended with Asiago cheese, garlic and herbs are wrapped into a crisp phyllo triangle.

## Chicken or Beef Brochettes \$45

Cubes of chicken or beef with bell peppers and Bermuda onions marinated in your choice of jerk, teriyaki or sweet & sour.

## Mini Spanikopita \$45

Spinach blended with feta cheese and herbs wrapped in Phyllo.

## Petite Quesadillas \$45

A delicious combination of chicken, vegetables and pepper jack cheese, baked in a tortilla.

## Marinated Chicken or Beef Satay \$45

Strips of beef or chicken on a bamboo skewer, marinated in your choice of jerk, teriyaki or sweet & sour.

## Moroccan Chicken Lollipops \$45

Curried chicken with raisins in pistachio-Panko breading on a stick.

## Petite Stuffed Chicken \$55

Choose from Cordon Bleu (ham & Swiss cheese) or Saltimbocca (Prosciutto & Fontina cheese).

## Firecracker Shrimp \$55

Tiger Shrimp with hot pepper cheese wrapped in a crispy Asian wrapper.

## Fried Coconut Shrimp \$55

Jumbo shrimp lightly breaded with coconut and Japanese breadcrumbs.

## Petite Crab Cakes \$55

Choose Classic, Green Curry or Southwest made with a lightly breaded blend of lump crab, herbs and peppers.

## Mini Wellington \$55

Choose, beef, chicken or salmon wrapped in a puff pastry with duxelle mushroom-shallot filling.

## Scallops Wrapped in Bacon \$75

Sea scallops wrapped in smoked bacon on a skewer.





## elegant seafood selections

Indulge your guests with these sumptuous platters prepared with only the finest seafood.  
*Prices and availability vary by season.*

### Poached Salmon

We garnish a whole salmon fillet with thinly sliced cucumbers, lemon peels and fresh dill, and serve it with AJ's Cucumber Dill sauce.

**\$80** serves 8 to 10

### Shrimp Cocktail

Perfect to serve for any occasion, our finest jumbo cooked shrimp encircle a bowl of AJ's Signature Cocktail sauce.

**\$62** small, serves 6 to 8

**\$88** medium, serves 8 to 12

**\$114** large, serves 12 to 16

### Snow Crab Claws

A unique presentation, succulent snow crab claws are served with AJ's Signature Cocktail sauce.

**\$120** serves 12 to 16

### Grilled Jumbo Shrimp

Enjoy jumbo shrimp grilled to perfection, served with both Lemon Butter and AJ's Signature Cocktail sauce.

**\$155** serves 12 to 16

### AJ's Classic Seafood Platter

This lavish display of shrimp, crab claws, scallops and lobster tails is served with fresh lemons, drawn butter and AJ's Signature Cocktail sauce.

**\$275** medium, serves 12-16

**\$399** large, serves 20-24





## sushi platters

Dazzle your guests with one of our stunning platters or let us customize a platter to your specifications. Our Sushi Chefs use only Grade A, Sushi quality fish for their creations.

### The Tokyo Tray \$25

California Roll	16 pcs
Spicy Tuna Roll	8 pcs
Spicy Salmon Roll	8 pcs

### Arizona Special \$30

California Roll	8 pcs
Krab Roll	8 pcs
Spicy Tuna Roll	8 pcs
Tuna Sushi	2 pcs
Yellowtail Sushi	2 pcs
Shrimp Sushi	2 pcs

### Rock-N-Roll \$55

Tuna Roll	16 pcs
California Roll	16 pcs
Spicy Tuna Roll	16 pcs
Philly Roll	8 pcs
Vegetable Roll	8 pcs
Snow Crab Roll	8 pcs
Rainbow Roll	8 pcs

### Sushi Sampler \$55

California Roll	16 pcs
Krab Roll	8 pcs
Rainbow Roll	8 pcs
Vegetable Roll	8 pcs
Spicy Tuna Roll	8 pcs
Eel Roll	8 pcs
Shrimp Sushi	4 pcs
Tuna Sushi	2 pcs
Yellowtail Sushi	2 pcs
Salmon Sushi	2 pcs

### Fully Cooked Variety Tray \$70

Krab Roll	24 pcs
California Roll	16 pcs
Veggie Roll	16 pcs
Philly Roll	8 pcs
Eel Cucumber Roll	8 pcs
Snow Crab Roll	8 pcs
Shrimp Roll	8 pcs

### Variety Tray \$80

California Roll	24 pcs
Spicy Tuna Roll	24 pcs
Rainbow Roll	8 pcs
Krab Roll	8 pcs
Shrimp Sushi	6 pcs
Tuna Sushi	4 pcs
Yellowtail Sushi	4 pcs
Salmon Sushi	4 pcs

### AJ's Special \$100

Krab Roll	16 pcs
Rainbow Roll	16 pcs
California Roll	16 pcs
Spicy Tuna Roll	16 pcs
Caterpillar Roll	8 pcs
Tuna Sushi	6 pcs
Yellowtail Sushi	6 pcs
Shrimp Sushi	6 pcs



## CHEF STATION

### Sushi Bar

Have our Sushi Chefs create these edible masterpieces on-site for your guests.

*Requires station rental and chef's attendance*

*\$52 per hour - 4 hour minimum.*

*Servers require an additional 18% gratuity.*

Sushi contains (or may contain) raw or undercooked seafood, shellfish and/or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.