



## 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.

### Classic Caesar

This simple salad, served with homemade caesar dressing, is comprised of chopped romaine, 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

### Steak Lovers

Grilled flank steak, asparagus and red onions along with grape tomatoes and crumbled Bleu cheese top a bed of fresh greens. Dressed with Balsamic Vinaigrette.

**\$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 is topped with fresh raspberries, crumbled Bleu cheese, cherry tomatoes and spicy walnuts 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 dressed with raspberry vinaigrette.

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

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

*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

### 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 dressed with a Raspberry Vinaigrette.

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

**\$60** 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.

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

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

*Individual servings are available for \$10.99 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.

### Entrée Price Includes 2 Sides:

Salad - Fresh Garden or Classic Caesar  
Bread - Garlic Bread or Breadsticks

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

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



### 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.

Meal includes salad and bread stick.

**\$17 per person**

*Requires station rental and chef's attendance  
\$42 per hour - 4 hour minimum.*

*Servers require an additional 18% gratuity.*





## 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:

**Braised Beef Brisket \$16 per person**

**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

**Stuffed Chicken \$17 per person**  
Cordon Bleu, California or Three Cheese

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

**Marinated Flank Steak \$18 per person**  
Asian, Caribbean or Southwest

**Crab or Salmon Cakes \$20 per person**  
With Lemon Basil Aioli

**Duck A L'Orange \$21 per person**  
(half duck)

**Salmon \$22 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

**Filet of Beef Tenderloin \$28 per person**  
Bacon Wrapped, Wellington, or Teriyaki with choice of Wild Mushroom or Peppercorn sauce

**Jumbo Shrimp \$32 per person**  
Grilled with Garlic & Rosemary

**Sea Scallops \$30 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
- Chili Roasted Cauliflower
- 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 \$159.99

16 to 18 pound (pre-cooked weight)

### Boneless Turkey Breast \$189.99

10 to 12 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 \$6.99 per pound

16 to 18 pound (pre-cooked weight)

### Turkey Breast

Boneless \$14.99 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 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 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 quart Port Sauce
- 1 dozen Dinner Rolls
- Apple Pie

### Prime Rib \$199.99

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

#### Trimmings include:

- 4 pounds Scalloped Potatoes
- 2 pounds Green Beans Almandine
- 1 quart Au Jus
- 8 ounces Creamed Horseradish
- 1 dozen Dinner Rolls
- Apple Pie

### Beef Wellington \$219.99

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

## Extra Servings a la Carte

### Sides:

- Potatoes: Mashed or Scalloped \$32 per 4 lb
- Herbed Stuffing \$24 per 3 lb
- Candied Yams with Marshmallows \$24 per 3 lb
- Green Beans Almandine \$16 per 2 lb

### Cranberry Relish \$9.99 per pound

### Dinner Rolls \$5.99 dozen

### Holiday Butter \$5.79 ea

### 9" Pie: Apple or Pumpkin \$12.99 ea

### Sauces: \$7.99 per quart

- Au Jus
- Turkey Gravy
- Port Sauce
- Wellington Sauce



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 \$42 per hour - 4 hour minimum.*

*Servers require an additional 18% gratuity.*