



# the breakfast collection

AJ's Breakfast options are ideal day starters for corporate functions as well as fabulous weekend brunches.

## All-American Breakfast

This satisfying combination has it all; scrambled eggs, roasted garlic potatoes, bacon, sausage, and your choice of a muffin or bagel. Includes choice of fruit juice and regular or decaf coffee with condiments.

**\$14 per person**

*Chafing dishes recommended & are available for rent.*

## The Classic Continental

Enjoy European Danish, fresh bagels & buttery croissants served with choice of fruit juice, and regular or decaf coffee. Coffee condiments, butter, jam & cream cheese included.

**\$12 per person**

## The Corporate Plate

Enjoy assorted European Danish, bagels and muffins complemented by a tray of fresh seasonal fruit, choice of fruit juice, and regular or decaf coffee. Coffee condiments, butter, jam & cream cheese included.

**\$13 per person**

## Exquisite Quiche

Ideal for your special brunch, choose from the Classic Lorraine with bacon; onions and Swiss Cheese; Vegetarian; Meat Lovers; or we will custom create one with your favorite ingredients.

**\$7 6-inch, serves 1 to 2**

**\$18 9-inch, serves 4 to 6**

## Southwest Burrito

AJ's hearty breakfast burrito, served with a side of salsa. Choose from these fresh ingredients: egg, ham, bacon, sausage, chorizo, potato and cheese.

**\$7 each**

## A LA CARTE

**Bacon Slice or Sausage Link, 69¢ each**

**Java To Go** - This convenient serving box of fresh brewed coffee includes cups, creamers, sweeteners and stir sticks.

**\$25 each, serves 10**



## CHEF STATION

### Omelettes

A perfect way to start the day! Our Chefs create fresh, made-to-order omelettes for your guests.

**\$10 per person**

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

*Servers require an additional 18% gratuity.*

### Bagel Tray

Assorted fresh bagels served with cream cheese, butter, jams and jellies.

**\$30 serves 12**

### Bagel Nosh

Fresh bagels complemented with cream cheese, smoked salmon, capers, lemon wedges, tomatoes and onions.

**\$82 serves 8**

### Indulgent Pastries

Enjoy assorted European Danish, fresh-baked muffins, bear claws, buttery croissants, fruit-filled and cheese-filled croissants.

**\$35 medium, serves 8**

**\$50 large, serves 16**

### Fresh-Baked Muffins

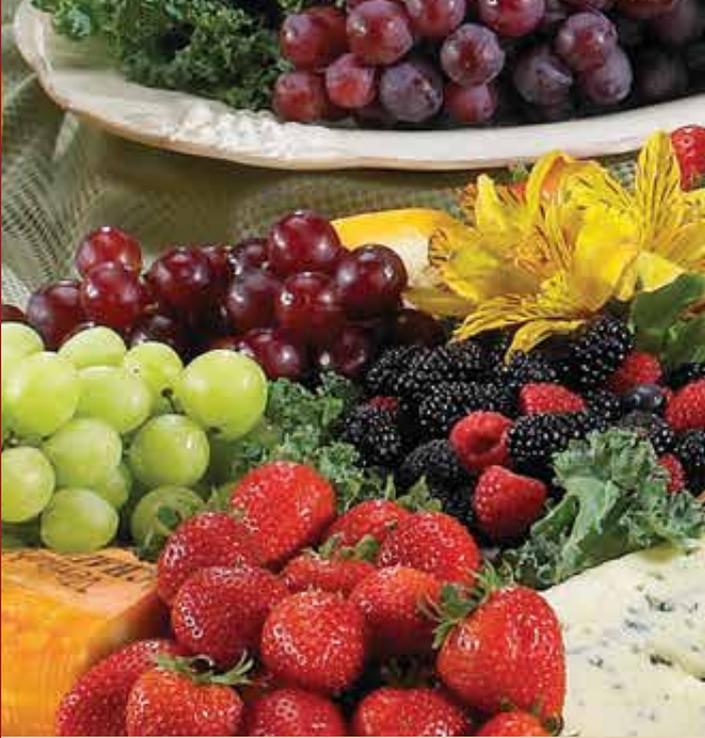
Serve a variety of AJ's fresh-baked muffins accompanied by butter, jams and jellies.

**\$32 serves 12**

### Yogurt Parfait

Healthy yogurt topped with granola and fresh berries.

**\$6 each**



# fruit & veggie creations

Delight your guests with the finest selection of fruits and vegetables. Created by our Chefs, they make a stunning presentation.

## Fresh Fruit

An abundance of fresh-cut seasonal fruit. A perfect addition to a brunch or luncheon menu; combine it with a cheese tray to create an appetizer or dessert.

**\$30** small, serves 6 to 11

**\$40** medium, serves 12 to 15

**\$50** large, serves 16 to 23

## Garden Crudités

A colorful assortment of seasonal fresh vegetables are served with Ranch dressing for dipping.

**\$30** small, serves 6 to 11

**\$40** medium, serves 12 to 15

**\$50** large, serves 16 to 23

## Grilled Vegetables

This tantalizing array of grilled vegetables varies by season and may include eggplant, bell peppers, portabella mushrooms, onions, zucchini and yellow squash, served with a flavorful balsamic vinaigrette.

**\$50** medium, serves 12 to 14

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

## Classic Caprese

Serve this classic Italian salad as an appetizer or even a light meal. Sliced vine-ripened tomatoes, red onion, fresh sliced Mozzarella and fresh basil leaves are drizzled with olive oil & balsamic vinegar.

**\$6** per person



## the fromagerie

Inspired by the magnificent cheese shops of France, these selections showcase the finest imported, domestic and artisan cheeses. Visit our Cellar Masters for the perfect pairings to complement these trays to serve as appetizers, mid-meal courses or even dessert.

### The Picasso

This visual masterpiece is an artful arrangement of Havarti, Port Salut, Smoked Rambol, Champignon, and peppered Brie served with seasonal fresh fruit and gourmet crackers.

**\$52** small, serves 10 to 16

**\$68** medium, serves 16 to 20

**\$78** large, serves 20 to 24

### The Cheese Plate

Sliced Swiss, Muenster, Spicy Pepper Jack and Sharp Cheddar cheeses are accompanied by fresh grapes and crisp crackers.

**\$40** small, serves 10 to 16

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

**\$60** large, serves 20 to 24

### Baked Brie

AJ's Chefs wrap creamy brie in a uniquely decorated puff pastry for you to bake and serve. This elegant appetizer or dessert choice is served with sliced baguettes.

*Request it hot or cold.*

**\$34** serves 10 to 12

**Filled Baked Brie:** choose from Cranberry Walnut, Portabella Mushrooms & Caramelized Onions, or Sweet Raspberry filling to add to your baked brie.

*Request it hot or cold.*

**\$42** serves 10 to 12

### Brie Torte

Soft and creamy brie is layered with your choice of pesto pine nut or fig & almond filling and served with baguettes. Ask about additional filling options.

**\$38** serves 10 to 12

### International Selections

Savor the best from around the world with this assortment of cubed Havarti, Spicy Pepper Jack, Finlandian Swiss, Aged Cheddar and Muenster.

**\$37** small, serves 10 to 16

**\$47** medium, serves 16 to 20

**\$57** large, serves 20 to 24

### European Cheese Plate

Daffinois, Gruyère, Bleu and Dubliner cheeses are complemented with sugared walnuts, dried fruit and assorted crackers. *Some cheeses are seasonal.*

**\$80** medium, serves 10 to 16

**\$100** large, serves 16 to 20





## a world of flavors

Perfect for showers, sports gatherings, office parties or family get-togethers, this collection offers epicurean tastes from around the world.

### Big Play Gourmet Party Tray

Bring this to the party and you'll be the MVP. This deluxe tray features American Style Kobe Roast Beef, Artisan Finocchiona Salumi and Sopressata, Collier's Sharp Cheddar and Rembrandt Gouda accented with spicy Greek olive mix, Marcona almonds, fresh grapes and gourmet crackers.

**\$79** serves 16 to 20

### AJ's Signature Tenderloin

Juicy, tender and perfectly roasted beef tenderloin slices are artfully arranged to create this stunning platter. Complete with the traditional condiment of creamy horseradish.

**\$120** serves 12 to 14

### The Antipasto

This classic appetizer features julienned strips of Genoa and peppered salami and Provolone cheese, pepperoncinis, roasted peppers and marinated artichoke hearts, complemented with an assortment of specialty olives and garnished with Caprese Salad.

**\$70** medium, serves 10 to 16

**\$80** large, serves 16 to 20

### AJ's Spinach Dip

Our creamy and crunchy special recipe spinach dip fills a fresh-baked sourdough boule, which is surrounded with sliced baguettes, baby carrots and celery sticks for dipping.

**\$45** serves 10 to 14

### Fiesta Basket

A medley of flavored tortilla chips, fresh carrots and celery encircle a sourdough boule filled with bacon jalapeño parmesan dip. *We recommend serving dip hot.*

**\$45** serves 10 to 14

### Bruschetta Appetizer

Refreshing and delicious, enjoy our version of this Italian favorite. Bruschetta topping fills a sourdough boule, and is complemented by garnishes of shaved parmesan cheese and olives to top your toasted bread slices.

**\$55** serves 10 to 14

### Mediterranean Hummus

Healthy and flavorful hummus garnished with julienned red peppers is served in a sourdough boule with pita chips & bread wedges for dipping.

**\$45** serves 10 to 14





## sandwiches, wraps & more

These party pleasers make a satisfying entrée for casual to classy celebrations.

### Petite Sandwiches

Created with petite fresh baked rolls or buttery croissants, these dainty sandwiches are made with your choice of roast beef, ham or turkey complemented with Cheddar or Swiss cheese. Sandwiches are garnished with lettuce & tomato and condiments of mustard & mayonnaise are served on the side.

**\$48** per dozen

### Luncheon Sandwiches

Choose from fresh-baked breads such as sourdough, wheat and rye, or croissants with your choice of roast beef, ham, turkey, vegetarian, tuna or chicken salad. Sandwiches include lettuce, tomato, and your choice of Cheddar or Swiss cheese, with condiments of mustard and mayonnaise on the side.

**\$8** each

### Gourmet Wraps

Choose from 4 specialty wraps: All-American, Pilgrim's Pride, Italian Delight and Crunchy Veggie.

*See page 9 for more details.*

**\$9** each

### Meat & Cheese Tray

Slices of premium roast beef, turkey breast, ham, Cheddar & Swiss cheeses, garnished with olives.

**\$6** per person

### Garnish Tray

Crisp lettuce, vine-ripened tomatoes, cucumber slices, red onions and dill pickles along with mayonnaise and mustard create the perfect complement for a build-your-own sandwich or burger bar.

**\$2** per person

### Bread Basket

Fresh-baked artisan breads and rolls are the perfect accompaniment to our Meat & Cheese Tray.

**\$20** small, serves 8 to 10

**\$23** medium, serves 16 to 20

**\$26** large, serves 20 to 24

