

the breakfast collection

AJ's Breakfast options are ideal 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 and 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.

\$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

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, and three styles of croissants; classic, fruit-filled and cheese-filled.

\$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

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.
(4 hour minimum plus additional 18% gratuity)



fruit and veggie creations

Accent your main offerings with the finest selection of colorful fruits and vegetables.

Very Berry Tray

Perfect for your brunch buffet or to serve with a cheese platter. We pick the finest blackberries, blueberries, raspberries and strawberries to pile on this tray.

\$65 medium, serves 12 to 15

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

\$10 additional charge for premium fruit substitutions



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

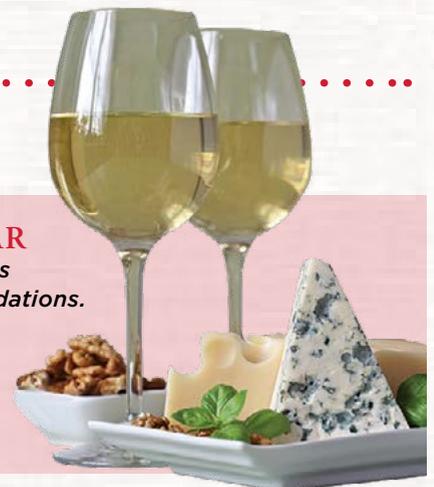
Serve this classic Italian salad as an appetizer or even a light meal. Sliced vine-ripened tomatoes, red onion, sliced Mozzarella and fresh basil leaves are drizzled with olive oil & balsamic vinegar.

\$6 per person



AJ'S WINE CELLAR

Ask AJ's Cellar Masters
for pairing recommendations.





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 Brie, Havarti, Port Salut, Smoked Gouda, and Mushroom Champignon, 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

International Selections

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

\$37 small, serves 10 to 16

\$47 medium, serves 16 to 20

\$57 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.

\$40 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.

\$48 serves 10 to 12

Brie Torte

Soft and creamy brie is layered with your choice of savory or sweet filling, and served with sliced baguettes. Choose pine nut pesto or fig & almond.

Inquire for additional filling options.

\$44 serves 10 to 12





Board not included

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

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

Flavorful hummus in a sourdough boule is garnished with julienned red peppers and served with pita chips, sliced cucumber and bread wedges.

\$45 serves 10 to 14

***HEALTH ADVISORY**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



sushi platters

Our edible works of art are made with only grade A sushi quality fish. Choose from these party platters or ask our Sushi Chefs to create one with your favorites.

Super Combo Platter \$80 59 pcs serves 6-7

Satisfy the sushi lovers with this combination of three varieties of Sashimi; Tuna "Maguro", Salmon "Sake", Yellowtail "Hamachi", three Nigiri: Shrimp "Ebi", Tuna "Maguro", and Salmon "Sake" with two rolls: California and Tuna.

Sushi Sampler \$70 64 pcs serves 6-7

A sampler platter at its finest, you'll please all your guests with this assortment including; California, Vegetarian, Krab, Eel and Spicy Tuna rolls with three varieties of Nigiri: Shrimp "Ebi", Yellowtail "Hamachi" and Salmon "Sake".

Maki \$70 88 pcs serves 8-9

This large platter features seven delicious, fully cooked varieties of artfully-made rolls; California, Krab, Philadelphia, Spicy Shrimp, Vegetarian, Snow Crab, and Eel & Cucumber Tootsie.

Alaskan Platter \$65 44 pcs serves 4-5

The best seafood has landed on this beautiful tray, perfect for a few friends to share. Enjoy two varieties of Maki rolls; Snow Crab and AJ's Specialty Alaskan, along with two varieties of Nigiri: Shrimp "Ebi" and Salmon "Sake".

Rock-N-Roll \$60 80 pcs serves 7-8

It's all about the rolls on this tasty platter with seven different varieties; Tuna, California, Spicy Tuna, Philadelphia, Vegetarian, Snow Crab and AJ's Specialty Rainbow roll.

AJ's Finest \$60 40 pcs serves 4-5

This platter features creations from AJ's Sushi Chefs, enjoy these 5 Specialty Rolls; Alaskan, Baja Breeze, Gila Monster, Rainbow and Red Dragon.

Inferno Platter \$50 48 pcs serves 4-5

Be sure to order some Sake from the Wine Cellar to accompany this spicy selection of rolls. Spicy Tuna and Spicy Krab are featured along with two of AJ's Specialty rolls, Gila Monster and Baja Breeze.

Tuna Lovers \$50 37 pcs serves 3-4

A delightful variety of rolls and sashimi featuring tuna fill this special platter. Enjoy three rolls; Tuna, Spicy Tuna, and AJ's Specialty Rainbow, along with a taste of Sashimi: Tataki "Maguro Tataki".

California \$45 56 pcs serves 5-6

Let AJ's Sushi chefs roll these four classics for your next gathering; AJ's Specialty Rainbow and two of each of these favorite rolls; Avocado, California, and Spicy Krab.

Tokyo \$35 15 pcs serves 2-3

Reserved for true Sushi connoisseurs, this platter is raw and features this Trio in both Sashimi and Nigiri styles; Tuna "Maguro", Salmon "Sake" and Yellowtail "Hamachi".



CHEF STATION

Sushi Bar

Have our Sushi Chefs create edible masterpieces on-site for your guests. Requires station rental and chef's attendance. (4 hour minimum plus additional 18% gratuity).



HEALTH ADVISORY

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.