

hors d'oeuvres

For your elegant cocktail parties and celebrations, AJ's offers artfully crafted appetizers.

Prices are based on a minimum order of 2 dozen, per variety.

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

WARM BITES

Cocktail Meatballs \$35

Choose from Barbecue, Honey Sriracha, Swedish or Teriyaki.

Bacon-Wrapped Dates \$60

Bleu cheese filled-dates wrapped in bacon.

Mushroom Triangles \$60

Sautéed mushrooms with a blend of cheeses and herbs in a Phyllo dough triangle.

Chicken 'n Waffles \$60

Buttermilk fried chicken, waffles and a chipotle honey cream.

Artichoke Beignet \$60

Quartered artichoke heart topped with herbed cream cheese, coated in a light batter, and rolled in a mixture of breadcrumbs and parmesan cheese.

Mini Spanakopita \$60

Spinach blended with feta cheese and herbs wrapped in Phyllo dough.

Chicken Quesadilla Cone \$60

Flavorful ground chicken, cheese, cilantro and a Southwest spice blend presented in a flour tortilla cone.

Fiery Peach Brisket \$60

Beef brisket drenched in a sweet and tangy peach BBQ sauce, wrapped in Applewood smoked bacon and topped with a fiery pickled jalapeño.

Kabobs \$70

Marinated in an Asian influenced blend of lemongrass, chilies & sesame seeds, choose from: **Chicken** with cubes of pineapple & green bell pepper or **Beef** accented with green bell pepper & hearty mushrooms.

Spring Rolls \$70

Vegetable: Mixed vegetables and cabbage with eggs.

Cuban: Cuban-ham, pork, Swiss cheese, mustard and pickles.

Both are served with your choice of sauce.**

Satay \$70

Strips of chicken or beef on a skewer with choice of sauce.**

Petite Crab Cakes \$80

Crabmeat, peppers, and spices lightly breaded with choice of sauce.**

Mini Beef Wellingtons \$80

Beef tenderloin layered with mushroom duxelle and wrapped in a puff pastry.

**Choice of Sauces

BBQ • Jerk • Sweet Chili • Sweet-n-Sour
Swedish • Teriyaki • Thai Peanut • Zesty Orange

CHILLED BITES

Antipasto Skewer \$55

Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese & Kalamata olive.



Chafing dishes are recommended and are available for rent.



seafood selections

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

Shrimp Cocktail

Our finest jumbo cooked shrimp encircle a bowl of AJ's Signature Cocktail sauce.

\$80 small, serves 6 to 8

\$100 medium, serves 8 to 12

\$125 large, serves 12 to 16

Poached Salmon

A whole salmon fillet served cold with AJ's Cucumber Dill sauce.

\$110 serves 8 to 10

Snow Crab Claws

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

Market Price

Grilled Jumbo Shrimp

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

Market Price

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.

Market Price



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.



elegant dining

AJ's Chef-prepared dinners are complete with traditional trimmings and a pie.
For the Holidays, availability is limited, check with your store and place your order early.

*Dinners serve 6-8, are fully cooked, ready to heat and serve.
 No substitutions on items included in each dinner.
 Reheat times range from 30 minutes to 2 hours.*

TRADITIONAL TURKEY

An American Tradition, this feast gives you a choice of a whole turkey or a boneless breast.

Whole Roasted Turkey
\$179.99 16 to 18 pound
 (pre-cooked weight)

Boneless Turkey Breast
\$209.99 10 to 12 pound
 (pre-cooked weight)

Trimmings include:

- 4 pounds Mashed Potatoes
- 3 pounds Herbed Dressing
- 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

Classic Ham \$149.99
A La Carte \$89.99

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

Trimmings include:

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

Pork Crown Roast \$179.99
A La Carte \$119.99

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

Trimmings include:

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

Leg of Lamb \$189.99
A La Carte \$119.99

Prepared with garlic, rosemary and mint in a red wine marinade.

Trimmings include:

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

A LA CARTE

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Whole Turkey

- \$119.99** 16-18 pound*
- \$154.99** 22-24 pound*
- \$174.99** 26-28 pound*

Turkey Breast Boneless

- \$79.99** 4 pounds*
- *pre-cooked weight

Potatoes:

Mashed or Scalloped
\$32 per 4 lb

Herbed Dressing \$24 per 3 lb

Candied Yams with Marshmallows \$24 per 3 lb

Green Beans Almandine
\$16 per 2 lb

Cranberry Relish \$9.99 per lb
Dinner Rolls \$5.99 dozen

9" Pie
Apple or Pumpkin \$14 ea

Sauces \$8.99 per quart

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

Boneless Ribeye Roast \$219.99
A La Carte \$149.99

Beautifully marbled, hand-trimmed beef aged to perfection.

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 \$249.99
A La Carte \$199.99

Beef tenderloin is layered with creamy mushroom duxelle and baked in puff pastry.

Trimmings include:

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



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.
 (4 hour minimum plus additional 18% gratuity)

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