



Purveyors of
Catered Cuisine



TABLE OF CONTENTS

.....

DAY STARTERS

breakfast collection.....	3
Java-to-Go.....	3

PARTY PLATTERS

fruit & veggie creations.....	4
the fromagerie.....	5
a world of flavors.....	6
sushi.....	7

CORPORATE TO CASUAL

sandwiches, wraps and.....	8
buffet or box.....	9
Iced Tea-to-Go.....	9
crowd pleasers.....	10

SALADS

garden fresh salads.....	11
--------------------------	----

BUFFETS

catered cuisine.....	12
taste of Italy.....	13

ELEGANT ENTERTAINING

hors d' oeuvres.....	14
seafood selections.....	15
festive feasts.....	16

DESSERTS

decadent desserts	17
fresh-baked pies.....	18
large and small cakes.....	18
AJ's signature cakes.....	19

BACK COVER

wedding planning; catering, floral and cakes	
---	--



AJ'S FINE FOODS CATERS TO YOUR EVERY NEED

When you experience the difference at AJ's Fine Foods you'll discover the many reasons that make us *More Than a Market*. One distinction is our team of Executive Chefs who employ their talents daily to cater to your every need. We offer a variety of menus and services that can be tailored to events of any size or budget. In addition, our Cellar Masters and Floral Designers work together with our Chefs to insure that every aspect of your event is perfectly coordinated and suited to your taste.

Contact any AJ's Location to start planning your event.
Some products and services may have limited availability.

ajsfinefoods.com

Serving Staff

If you need Wait Staff, Bar Service, Bistro or Sushi Chefs, we can coordinate the personnel for you. Prices vary per service, require a 4 hour minimum and additional 18% gratuity.

Rentals, Delivery, Set-up & Pick-up

- Prices vary depending on the type of set-up and rentals required, such as tables, linens, tableware, chafing dishes and service stations.
- For an additional fee, we can provide disposable plates, napkins, cutlery, serving utensils, and drinkware.
- Bring in your serving pieces and we can give your catering a uniquely personal touch.

Payment

- We accept Visa, Discover, MasterCard and American Express.
- All items are subject to applicable sales tax and printed prices are subject to change.
- Orders may require a deposit, which will be refunded if cancellation is received 48 hours prior to the event.



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.

\$15 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.

\$19 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.

\$8 each

Bagel Tray

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

\$35 serves 12

Bagel Nosh

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

\$89 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.

\$7 each

A LA CARTE

Bacon Slice or Sausage Link

99¢ 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.

\$60 medium, serves 12 to 14

\$70 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.

\$8 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.

\$55 small, serves 10 to 16

\$70 medium, serves 16 to 20

\$80 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.

\$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.

\$42 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.

\$50 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.

\$46 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.

\$95 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.

\$200 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.

\$80 medium, serves 10 to 16

\$90 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.

\$50 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.

\$60 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.

\$50 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 \$105

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 "Magaguro", and Salmon "Sake" with two rolls: California and Tuna.

Sushi Sampler \$85

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 \$85

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 \$85

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 \$85

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.

Inferno Platter \$75

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.

AJ's Finest \$65

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.

Tuna Lovers \$65

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 \$60

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 \$50

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.



COLUMBUS
CRAFT MEATS

sandwiches, wraps and...

These party pleasers make a satisfying entrée for corporate to casual gatherings.

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.

\$60 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.

\$10 each

*Upgrade to gourmet sandwiches from our menu, for an extra fee. See page 9.**

Gourmet Wraps

See page 9 for more details.

Choose from 4 varieties:

- All-American
- Chicken Caesar
- Italian Delight
- Garden Veggie

\$11 each

Meat & Cheese Tray

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

\$9 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.

\$3 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

\$25 medium, serves 16 to 20

\$30 large, serves 20 to 24





buffet or box

Let AJ's make it easy to satisfy a large group for your casual meetings and on-the-go events with these versatile options. *See pages 10, 12 & 13 for more Buffet offerings.*

SANDWICHES OR WRAPS BUFFET

Choose Gourmet Wraps \$16 per person or **Luncheon Sandwiches \$14** per person

Buffets include one side salad and fresh-baked cookies.

Gourmet Wraps*

All-American: Cream cheese, turkey breast, Cheddar cheese, vine-ripe tomatoes and crisp lettuce.

Chicken Caesar: Grilled chicken breast, shredded Parmesan cheese, tomatoes, and crisp lettuce, with Caesar dressing.

Italian Delight: Cream cheese, ham, salami, prosciutto, pepperoni, Provolone cheese, onions, vine-ripe tomatoes and lettuce.

Garden Veggie: Cream cheese, alfalfa sprouts, cucumber slices, shredded carrots, Havarti cheese, avocado, vine-ripened tomatoes and crisp lettuce.

Luncheon Sandwiches*

Choose from roast beef, ham, turkey, vegetarian, tuna salad or chicken salad on fresh-baked bread or buttery croissants.

See page 8 for more details.

Choice of One Salad:

- Bow Tie Pasta
- Broccoli Delight
- Cole Slaw
- Four Bean
- Fresh Fruit
- Macaroni
- Potato

*Didn't see your favorite
Bistro Salad?
Just ask for it, if it is
\$7.99 per lb or under
we can substitute for
no extra charge.*

Box Lunches*

Each lunch includes your choice of sandwich, a bag of chips, a fresh fruit cup, a freshly-baked cookie and a gourmet chocolate.

See Luncheon Sandwiches for sandwich options.

\$16 per lunch



**If the occasion calls for heartier offerings, for an additional fee you can upgrade to any of the Gourmet Sandwiches and Wraps from our menu.*

*Find our sandwich menu at
ajsfinefoods.com/ajs-gourmet-to-go*

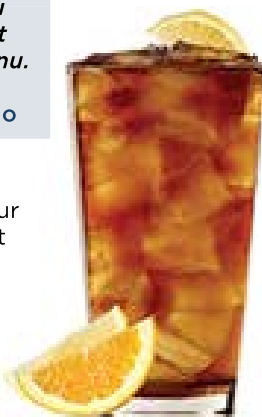
Iced Tea-to-Go

This convenient serving container of our famous China Mist Iced Tea is a perfect pairing for afternoon gatherings.

Gallon with 10 cups \$10.99

Gallon with full condiments \$15.99*

**Includes 10 cups, straws, sweeteners, lemon and oranges slices.*



crowd pleasers

For the sports fans or just hosting a large get together with hungry troops, these hearty offerings and combo packages are certain to be crowd pleasers.



American-Style Kobe Beef Gourmet Sub

A sub roll is piled high with thinly sliced American-Style Kobe beef, topped with creamy Horseradish, Havarti cheese, caramelized onions, sliced tomatoes and spicy arugula.

\$75 Three-Foot serves 14 to 16

Three-Foot Classic Sub Combo

We make each submarine sandwich with fresh-from-the-oven bread, the finest sliced meats and cheeses, garden vegetables, and your choice of gourmet condiments. Combo includes 3 lbs of potato, macaroni or fresh fruit salad and 16 fresh-baked cookies.

Choose from American or Italian-style.

\$80 Combo serves 14 to 16 | **\$60** a la carte



Barbecue Buffet

Enjoy a country barbecue meal with your choice of entrée and salad. Sides of baked beans, corn cobbettes, corn muffins, choice of salad and a dessert of home made apple pie complete this down home feast.

Choice of entrée:

A half chicken or
Pulled beef, pork or chicken

Choice of salad: Cole slaw, potato or macaroni

\$18 per person

Wood-Fired Brick Oven Pizza from AJ's Italian Kitchen

For your next gathering, order a Gourmet Pizza Pie from AJ's. Your guests will enjoy an authentic hand-tossed pizza, baked in a wood-fired oven with a touch of olive oil on the crust.

For a complete pizza menu visit ajsfinefoods.com

Game Time Party

This combo includes a one topping large pizza and two dozen hot or barbecue wings.

\$35 serves 3 to 4





Asian Flavors with Almonds*

A refreshing blend of mandarin oranges, toasted sliced almonds, sweet raspberries, red onions, and mixed greens dressed with Raspberry Walnut Vinaigrette.

\$40 medium, serves 8 to 10

\$60 large, serves 16 to 20

Classic Caesar

This simple salad, served with Caesar dressing, is comprised of chopped romaine, parmesan cheese and crunchy croutons.

\$25 medium, serves 8 to 10

\$45 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 and green onions on a bed of greens with your choice of dressing.

\$60 medium, serves 8 to 10

\$80 large, serves 16 to 20

Fresh From The Garden

A vegetarian's delight. Fresh mixed greens are tossed with seasonal fresh vegetables and your choice of dressing.

\$30 medium, serves 8 to 10

\$50 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

garden fresh salads

Created by our Chefs with the freshest ingredients, our salads can be a meal by themselves. Ideal for corporate lunches, brunches or to add to backyard barbecues.

Parisian Delight with Candied Pecans*

An elegant salad created with a base of mixed greens topped with feta cheese, blackberries, cranberries, and candied pecans, tossed with Balsamic Vinaigrette.

\$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.

\$70 medium, serves 8 to 10

\$90 large, serves 16 to 20

Strawberry Spinach with Candied Pecans*

Colorful, refreshing and slightly sweet, fresh-picked baby spinach leaves, sliced strawberries and candied pecans are dressed with Raspberry Walnut Vinaigrette.

\$40 medium, serves 8 to 10

\$60 large, serves 16 to 20

Southwest Chicken

A taste of Arizona! Enjoy seasoned grilled chicken, black beans, roasted corn, cherry tomatoes, bell peppers and 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 Walnut 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:

Balsamic Vinaigrette • Bleu Cheese • Caesar
Greek • Italian • Ranch • AJ's Southwest
Raspberry Walnut Vinaigrette



*HEALTH ADVISORY

Some salads and dressing contain tree nuts.
We can substitute a different dressing upon request.

catered cuisine

Let AJ's Chefs cater your event with our selection of 5-Star entrées and sides.
Prices based on parties of 12 or more. A \$10 charge is added for parties less than 12.



Entrées include choice of side and a dinner roll with butter.

Chicken Breast

\$17 per person

\$15 per person, lunch

A l'Orange, Lemon, Coconut,
Herbed or Teriyaki with grilled
Pineapple

Stuffed Chicken

\$19 per person

\$17 per person, lunch

Cordon Bleu, California or
Three Cheese

Stuffed Pork Loin

\$19 per person

\$17 per person, lunch

Florentine, Polynesian or Savory

Pork Osso Bucco

\$22 per person

\$20 per person, lunch

Braised Beef Brisket

\$19 per person

\$17 per person, lunch

Marinated Flank Steak

\$20 per person

\$18 per person, lunch

Asian, Caribbean or Southwest

Filet of Beef Tenderloin

\$31 per person

\$29 per person, lunch

Bacon-wrapped or Teriyaki
served with your choice of
Peppercorn or Wild Mushroom Sauce

Salmon Cakes

\$21 per person

\$19 per person, lunch
with Lemon Basil Aioli

Salmon

\$24 per person

\$22 per person, lunch

Grilled, Poached or Baked.
Garnished with Lemon Capers,
Fruit Salsa or Herbs

Jumbo Shrimp

Grilled with Garlic & Parsley

Market Price

Sea Scallops

Market Price

Lobster Tail

Market Price

LUNCH-SIZE PORTIONS

\$2 less than a dinner portion.
*Includes one entrée, one side
 and dinner roll.*

Sides: Choose *one* for lunch, *two* for dinner

Mashed Red Potatoes • Scalloped Potatoes • Garlic Roasted Red Potatoes • Green Bean Casserole
 Roasted Sweet Potatoes • Gourmet Macaroni & Cheese • Wild Rice Pilaf • Coconut Rice • Chili Roasted
 Cauliflower • Honey Glazed Baby Carrots • Parmesan Roma Tomatoes • Mixed Vegetable Medley
 Broccoli with Lemon Zest or Garlic Parmesan • Creamed Corn with Roasted Poblano Peppers



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:

Choice of Salad: Fresh Garden or Classic Caesar

Choice of Bread: Garlic Bread or Breadsticks

Choose one entrée:

	serves 6 to 8	serves 10 to 14	serves 16 to 20
Bow Tie Pasta Pomodoro	\$80	\$115	\$155
Penne a la Vodka Pomodoro	\$80	\$115	\$155
Baked Zita	\$80	\$115	\$155
Tortellini Primavera	\$80	\$115	\$155
Cheese Ravioli	\$80	\$115	\$155
Sausage & Peppers	\$85	\$120	\$160
Italian Meatballs	\$85	\$120	\$160
Eggplant Parmesan	\$100	\$150	\$200
Beef Lasagna	\$100	\$150	\$200
Vegetable Lasagna	\$100	\$150	\$200
Chicken Alfredo	\$100	\$150	\$200
Stuffed Shells Florentine	\$100	\$150	\$200

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.

\$20 per person

Requires station rental and chef's attendance.
(4 hour minimum plus additional 18% gratuity)



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.

**Choice of Sauces

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

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.

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

\$189.99 16 to 18 pound
\$232.99 22 to 24 pound
\$254.99 26 to 28 pound
 (pre-cooked weight)

Boneless Turkey Breast

\$219.99 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 Almondine
 2 quarts Gravy
 1 pint Cranberry Relish
 1 dozen Dinner Rolls
 Apple or Pumpkin 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)

Classic Ham \$159.99

A La Carte \$99.99

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 Almondine
 1 dozen Dinner Rolls
 Apple Pie

Pork Crown Roast \$189.99

A La Carte \$129.99

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 Almondine
 1 quart Port Sauce
 1 dozen Dinner Rolls
 Apple Pie

Leg of Lamb \$199.99

A La Carte \$129.99

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 Almondine
 1 quart Port Sauce
 Mint Jelly
 1 dozen Dinner Rolls
 Apple Pie

A LA CARTE

Whole Turkey

\$129.99 16-18 pound*
\$164.99 22-24 pound*
\$184.99 26-28 pound*
 *pre-cooked weight

Turkey Breast Boneless

\$99.99 4 pounds*

Potatoes:

Mashed or Scalloped

\$32 per 4 lb

Herbed Dressing \$24 per 3 lb

Candied Yams with

Marshmallows \$24 per 3 lb

Green Beans Almondine

\$16 per 2 lb

Cranberry Relish \$11.99 per lb

Dinner Rolls \$6.99 dozen

9" Pie

Apple \$14 ea **Pumpkin \$15** ea

Sauces \$9.99 per quart

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

Boneless Ribeye Roast \$229.99

A La Carte \$159.99

Beautifully marbled, hand-trimmed beef aged to perfection.

Trimmings include:

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

Beef Wellington \$269.99

A La Carte \$219.99

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

Trimmings include:

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

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.

decadent desserts

The grand finale - our selection of desserts are as decadent as they look.

AJ's Fruit Tart

Perfect for your special brunch or to take to the party, this delicate pastry crust is filled with creamy vanilla custard, and artfully adorned with seasonal fruit.

\$40 serves 8 to 10

Chocolate-Covered Strawberries

Simply exquisite! Long stemmed strawberries are hand-dipped and decorated as Tuxedos or drizzled with white & dark chocolate. *Seasonal availability.*

\$65 18 pieces

Miniature Desserts

Miniature versions of our sumptuous pastry chef creations.

Dessert Bars • Baklava • Fruit Tarts • Éclairs

Cannolis • Cheese Cake

\$45 small, serves 10

\$60 medium, serves 16

\$70 large, serves 20

AJ's Dessert Bars

Offer your guests a variety of indulgent dessert bars.

Available flavors include:

Brownie • Pecan • Magic

Fruit-filled varieties:

Lemon • Key Lime • Raspberry • Apricot

\$45 serves 20

Gourmet Brownies

This tray, filled with little bites of a variety of our rich brownies, will satisfy any sweet tooth.

Enjoy tastes of:

Classic Fudge • Cream Cheese • German Chocolate

Walnut • Peanut Butter • Pecan • *More upon availability*

\$45 serves 20

Gourmet Cookie Delight

This assortment of fresh baked goodness includes:

Caramel Pecan • Chocolate Chunk • Lemon Cooler

Heath Bar® Crunch • Oatmeal Raisin • Sugar • Red Velvet

Peanut Butter • Royale • White Chocolate Cranberry

White Chocolate Macadamia • Triple Chocolate • Harvest

\$30 small, serves 15

\$40 medium, serves 30

\$50 large, serves 40





fresh-baked pies

Our scrumptious pies with delicate flaky crusts are perfect for celebrations any time of year.

9-inch pies \$14 to \$22

Cream: Coconut • Banana • French Silk Chocolate

Fruit: Apple (Northern Spy) • Cherry (Red Sweet Tart) • Peach (Sweet Alberta) • Blueberry • Strawberry Rhubarb

Seasonal: Pumpkin • Pecan (Georgia) • Apple Cranberry Dixie (Walnuts, Pecans & Chocolate Chips)

6-inch minis \$6 to \$9

Fruit: Apple • Cherry

No Sugar added available in both varieties

Seasonal: Pumpkin • Pecan

*Selection varies by season.
Please order 48 hours in advance.*

large and small cakes

Specialty Cupcakes

Our pastry chefs artfully decorate delicious cupcakes to match your party theme.

Signature \$45 per dozen

Petits Fours

These delightful confections are beautifully decorated and perfect to serve for an elegant celebration. Choose from a variety of cake and icing flavors.

Champagne \$5 each

White or Chocolate \$4 each



Sheet Cakes

Create a custom order with your choice of cake, filling, and icing, then personalize it for your special celebration.

Qtr \$45 serves 20 to 24

Half \$65 serves 40 to 48

See page 19 Signature Cakes for more details



AJ's Signature Cakes

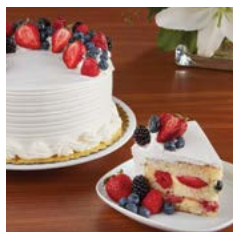
Our Boulangerie cake artists hand-assemble and artfully decorate these luscious creations. Take one to your next gathering and you will be the guest of honor.

8-inch single layer
\$20 serves 8 to 12

8-inch multi layer
\$25 serves 12 to 16

Please order 48 hours in advance.

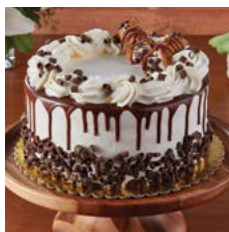
We can create a custom order with your choice of cake, filling, icing and personalize it for your special celebration.



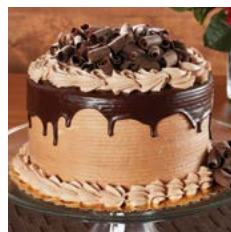
Berries 'n Cream



Boston Cream



Cannoli



Chocolate Fudge



Chocolate Mousse



Chocolate Raspberry Mousse



Classic Carrot



German Chocolate



Lemon Curd



Mango Raspberry Mousse



Red Chocolate Surprise



Salted Caramel Pecan Praline



Strawberry Mousse



Tiramisu
Available only as
8 inch multi-layer



White Chocolate Marble Rum



Almond Amaretto



Happy Birthday



Piña Colada



LET AJ'S *Tastefully Cater* YOUR:

- | | |
|-----------------------|---------------------|
| Anniversary | Graduation |
| Bar or Bat Mitzvah | Holiday Celebration |
| Bridal & Baby Showers | Intimate Dinner |
| Cocktail Party | Retirement |
| Corporate Event | Tailgate Party |
| Engagement Party | Wedding |



INCLUDE AJ'S IN YOUR *Wedding Planning*

From your Engagement party to the Reception, AJ's Catering Directors, Cellar Masters, Floral Designers and Cake Experts, will cater to your style and budget.

Contact any AJ's Location to start planning your event.

ajsfinefoods.com



Wedding photos courtesy of redmountainphoto.com



WEDDING CAKES

Contact a Boulangerie specialist to schedule a tasting and or consultation to customize for your special event.

Prices will vary according to specific decoration and servings.