



# PJ's Catering

A FULL SERVICE CATERER IN NORTHEAST FLORIDA

## WEDDING PACKAGES

Your wedding reception is an expression of your dreams and your individuality. It is a celebration of a new beginning. We would be honored to serve you and your family and friends on such an important day in your lives.

Whether your wedding reception is small and intimate or a formal affair for hundreds of guests, PJ's Catering will make sure it is a unique, memorable and happy experience. We offer many styles of catering including buffet, plated dinners, family style, stations and cocktail style.

As you plan your celebration, many decisions will come easily. Others may be more difficult. Our owners and staff will work with you to transform your dreams into a memorable occasion. They will guide you through the planning process and of course be on hand the day of your wedding to coordinate a flawless event.

We look forward to working with you and earning your trust to celebrate with you on your best day!

# Buffet Packages

Includes choice of dinner salad, choice of dinner entree, dinner rolls, butter, tea and water with lemon slices, dinner china and staff.

Customized menu options also available. Changes in menu selections below may result in an additional fee. Pricing is based on 100 people or more. For smaller groups, please call for pricing.

Please add sales tax and 20% service charge to all menus.



**Choice of Salad (select one):**



**Strawberry Gorgonzola Salad -**

Spring Mix Lettuce, Fresh Strawberries, Mandarin Oranges, Slice Almonds & Gorgonzola Cheese served with Balsamic Dressing

**Classic Caesar Salad-**

Romaine Lettuce, Croutons & Shave Parmesan served with Caesar Dressing

**Spinach Salad -**

Spinach, Mandarin Oranges, Bacon Pieces & Red Onion served with a Honey Mustard Dressing

**Garden Salad -**

Spring Mix and Iceberg Lettuce, Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes and Croutons – served with Ranch and Balsamic Dressings

## **Entrees**

Blackened Chicken Breast

Vegetable Lasagna

Red Bliss Mashed Potatoes

Green Bean Almandine

\$22.50 per person

Burgundy Roast Beef

Caprese Chicken

Red Bliss Mashed Potatoes

Seasonal Roasted Vegetable Medley

\$27.50 per person

Lemon Chicken Rigatoni with Button Mushrooms

Burgundy Roast Beef

Rosemary Roasted Red Potatoes

Grilled Balsamic Asparagus

\$27.50 per person

Pork Tenderloin served with a Chimichurri Sauce

Poblano Chicken

Spanish Rice & Black Beans

\$27.50 per person

Beef Lasagna

Chicken Marsala

Red Bliss Mashed Potatoes

Roasted Italian Vegetables

\$27.50 per person

Beef Brisket

BBQ Chicken

Mac n Cheese

Southern Style Green Beans

\$27.50 per person

Beef Stroganoff

Chicken Cordon Bleu

Boiled Parslied Potatoes

Green Bean Almandine

\$30.50 per person

Spiral Sliced Maple Glazed Ham with Pineapple

Shrimp and Grits

Sweet Potato Casserole

Southern Style Green Beans

\$30.50 per person

Pork Tenderloin served with a Raspberry Chipotle Sauce

Porcini Mushroom Chicken

Red Bliss Mashed Potatoes

Roasted Vegetables

\$32.50 per person

Shrimp Alfredo Pasta with Artichoke and Roasted Red Pepper

Tuscan Stuffed Chicken

Wild Rice

Green Bean Almandine

\$32.50 per person

Chicken Roulade with goat cheese & Sun-dried tomatoes topped with  
a lemon butter sauce

Maple Glazed Salmon

Red Bliss Mashed Potatoes

Balsamic Grilled Asparagus

\$37.50 per person

# Carving Stations



Add a carving station to any buffet.

All carving stations serve 75 portions. Price includes chef/carver.

## Pork Tenderloin

\$519

Includes Rolls, Chipotle Raspberry Sauce and Chimichurri Sauce

## Classic Country Ham

\$549

Includes Rolls, Dijon Mustard and Pineapple Relish

## Oven Roasted Turkey Breast

\$576

Includes Rolls, Dijon Mustard and Cranberry Relish

## Top Round of Beef

\$639

Includes Rolls, Au Jus and Horseradish Creme'

## Smoked Beef Brisket

\$839

Includes Rolls, Chipotle Barbecue Sauce and Sweet Barbecue Sauce

# Plated Dinner

Includes choice of appetizers specified, choice of dinner salad, choice of dinner entree, dinner rolls, butter, tea and water with lemon slices, dinner china and staff. Customized menu options also available. Changes in menu selections below may result in an additional fee. Pricing is based on 100 people or more. For smaller groups, please call for pricing.

Please add sales tax and 20% service charge to all menus.

## **Appetizers:**

### **Includes:**

Fruit & Cheese Display

### **Also includes choice of 2 butler passed:**

Tenderloin Croustades with Boursin

Bacon Wrapped Scallops

Seared Ahi Tuna on a Crispy Wonton with Wasabi Aioli

Spinach and Feta Stuffed Mushrooms

Caprese Skewers



**Choice of Salad (select one):**



**Strawberry Gorgonzola Salad -**

Spring Mix Lettuce, Fresh Strawberries, Mandarin Oranges, Slice Almonds & Gorgonzola Cheese served with Balsamic Dressing

**Classic Caesar Salad-**

Romaine Lettuce, Croutons & Shave Parmesan served with Caesar Dressing

**Spinach Salad -**

Spinach, Mandarin Oranges, Bacon Pieces & Red Onion served with a Honey Mustard Dressing

**Wedge Salad -**

Iceberg Wedge, Blue Cheese, Chopped Tomatoes topped with Blue Cheese Dressing

**Entrees:**

Vegetarian Portobello Mushroom Cap

Rice Pilaf with Boursin Cheese, Sun-dried Tomatoes and Walnuts

Roasted Vegetable Medley

\$39.50 per person

Cajun Honey Roasted Pork Loin

Roasted Garlic Mashed Potatoes

Steamed Vegetable Medley

\$39.50 per person

Steak Florentine Pinwheel

Red Bliss Mashed Potatoes

Seasonal Roasted Vegetables

\$44.50 per person

Rosemary Maple Glazed Salmon

Rice Pilaf

Steamed Vegetable Medley

\$49.50 per person

Tuscan Stuffed Chicken

Roasted Red Bliss Potatoes

Chef's Choice of Seasonal Sautéed Vegetables

\$49.50 per person

Herb Crusted Prime Rib

Twice Baked Dutchess Potatoes

Steamed Vegetable Medley

\$65.50 per person

Pistachio Crusted Grouper with Key Lime Hollandaise Sauce

Coconut Rice

Island Vegetable Medley

\$65.50 per person

Grilled Filet Mignon with Champagne Sauce

Twice Baked Dutchess Potatoes

Chef's Choice of Seasonal Sautéed Vegetables

\$65.50 per person

Braised Short Ribs

Wasabi Mashed Potatoes

Sautéed Snow Peas with Mushrooms

\$65.50 per person

Cold Water Lobster Tail with Drizzled Clarified Butter

Saffron Risotto Cakes

Steamed Vegetable Medley

\$69.50 per person

# Add Ons –

these may be added to any style menu

## Bar Service

### Host Bar

#### Beer & Wine- \$4.00+

House Beers: Budweiser, Bud Light, Miller Light, Coors Light, O'Douls, Michelob Ultra, Yuengling, Sierra Nevada Pale Ale, Blue Moon, Shock Top

House Wines : White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon.

#### Well Liquor - \$7.00+

Svedka Vodka, Beefeater Gin, House Rum, House Tequila, Jim Beam Whiskey, Seagram's VO, Dewar's White Scotch

#### Call Liquor - \$8.00+

Absolut Vodka, Jose Cuervo Tequila, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin, Jack Daniel's Whiskey, Crown Royal, Johnnie Walker Red Scotch

#### Premium Liquor - \$9.00+

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Knob Creek Whiskey, Crown Royal Reserve, Johnnie Walker Black Scotch

Other Wines, Beers & Liquors available upon request, priced separately. Additional bar services available.

- Host Liquor Liability \$125 required

# Hors D'Oeuvres - a la carte



**All items quoted in quantities of 100**

Italian Meatballs \$175

Teriyaki & Sesame Beef Meatballs \$175

Sweet & Sour Meatballs \$175

Barbecue Meatballs \$175

Hamburger Sliders \$200

Beef Brisket Sliders topped with caramelized red onions and brie cheese on a potato roll \$225

Bacon Wrapped Sirloin with Gorgonzola \$250

Chicken Tenders served with Honey Mustard and Barbecue Sauces \$175

Buffalo Chicken Bites \$175

Sweet Thai Chili Chicken Bites \$175

Teriyaki Sesame Chicken Bites \$175

Parmesan Chicken Bites with Marinara \$175

Grilled Chicken Satay served with Thai Peanut Sauce \$175

Pork Sausage Mushroom Caps \$200

Blue Cheese & Bacon Stuffed Mushrooms \$200





Open Face Mini Reuben Sliders \$200

Potato Skins with Bacon & Shredded Cheese served with a side of sour cream \$150

Mini Crab Cakes served with cocktail sauce \$250

Vegetable Spring Rolls with Sweet Thai Chili Dipping Sauce \$175

Crab Cake Sliders with Chive Aioli \$250

Crab Stuffed Mushrooms \$200

Feta & Spinach Stuffed Mushrooms \$200

Bacon Wrapped Shrimp \$225

Bacon Wrapped Scallops \$225

Assorted Petite Quiche \$200

Mozzarella Sticks \$150

Raspberry Baked Brie Bites \$175

### **COLD BITES**

Tenderloin Croustades with Boursin \$225

Turkey Sliders served with sliced Cucumbers and Raspberry Puree \$200

Carved Brown Sugar Glazed Ham Biscuits with Swiss Cheese and Honey Mustard \$200

Roast Beef Sliders with Horseradish Creme' \$200

Jumbo Shrimp Cocktail Shooters \$275

Sesame Crusted Seared Ahi Tuna on a crispy wonton with Wasabi Aioli \$250

Smoked Salmon & Herbed Cheese on Cucumber Rounds \$175

Tomato Basil Bruschetta \$150

Strawberry Bruschetta \$175

Pear Honey Gorgonzola Bruschetta \$225

Caprese Skewers \$175





# Displays

## Domestic Cheese Display

Served with Crackers

\$150 serves 50

\$300 serves 100

## Imported & Domestic Cheese Display

Served with Crackers

\$200 serves 50

\$400 serves 100

## Sliced Fruit Display

Includes sliced melons and berries

\$180 serves 50

\$360 serves 100

### Vegetable Display

served with assorted dips

\$200 serves 50

\$400 serves 100

### Grilled Marinated Veggie Platter

served with olive oil, herbs & crostini

\$190 serves 50

\$380 serves 100

### Antipasto Display

Sliced Italian Meats, Fresh Mozzarella, Grape Tomatoes, Hummus and  
Roasted Red Peppers

\$190 serves 50

\$350 serves 100



# Desserts

Assorted 5 oz cookies \$1.70 each

Chocolate Chunk, Peanut Butter, Red Velvet, Oatmeal Raisin, Sugar Cookie, White Chocolate Macadamia

Fresh Baked Brownies \$1.70 each

Key Lime Pie Shooters \$2.25 each

Pumpkin Cheesecake Shooters \$2.25 each

Oreo Pudding Shooters \$2.25 each

Red Velvet Cake Shooters \$2.25 each

Italian Cannoli Shooters \$2.25 each

Bread Pudding with homemade Creme Anglaise \$2.95 per person

Strawberry Shortcake \$2.95 per person



# General Information and Policies

## **Menu Selection**

Our menu package features our most popular items. Please contact our Catering Coordinators to create a custom menu.

## **Alcoholic Beverage Policy**

PJ's Catering does not have a liquor license. PJ's Catering cannot buy or sell liquor at your event. PJ's Catering does not have liquor liability insurance. If your venue requires that you have it, you will need to obtain a limited policy for your event. Our parent company does have a liquor license and can assist you with all of your bar requirements.

## **Payment**

Company policy requires a \$500 deposit to hold the date of your event. The balance is due 30 days prior to the event. You will be required to sign a credit card authorization for incidentals accrued during the event i.e. additional guests, additional food items requested such as mixers, last minute add ons, etc.

## **Service Charge and Sales Tax**

All prices are subject to 20% service charge and applicable sales tax.

## **Menu Prices**

Menus Prices are subject to change.

### **Final Guaranteed Headcount**

To properly plan and coordinate your event, it is necessary that we receive your Final Guaranteed Headcount seven days prior to your event. Your guarantee is not subject to reduction after this point. PJ's will prepare to serve up to 5% (not to exceed 50 people) above the guarantee. If a final guarantee is not given by the specified time, the expected attendance specified in the original order (contract) will be considered your guarantee. PJ's Catering has the final say with regards to leftover food that was not served. We have to maintain the integrity of the food and keep it up to Health Department Standards. If that cannot be properly done after the food at your buffet is broken down, PJ's will take or dispose of leftover food.

### **Cancellations**

In the event of cancellation of any function by the client less than thirty days prior to the date of the function, the client shall be held liable and hereby agrees to pay for any and all losses sustained by the caterer. It is further agreed that any deposit monies will be forfeited to the caterer.