

EJ's Grill Catering

Displayed Hors d'Oeuvres

Vegetable Display.....\$2.25 per person

A farm fresh selection of seasonal vegetables, creatively displayed and served with a choice of two dressings.

Cheese Display.....\$3.00 per person

A combination of international and domestic cheeses artistically displayed on mirrors and platters with a whole grain or dijon mustard and a variety of crackers

Fruit Display.....Seasonal Pricing

Fresh seasonal fruits neatly arranged in a towering formation garnished with fresh mint and a chilled sabayon sauce

Crudités Table.....\$6.00 per person

A combination of fresh seasonal vegetables with dips, fresh seasonal fruits, and an array of international and domestic cheeses with assorted crackers.

Crab Dip.....\$3.50 per person or \$100 per chafer (25-35 servings)

Fresh lump crab folded with a lightly seasoned cream sauce, and topped with asiago cheese. Served with toasted crostini

Spinach and Artichoke Dip.....\$3.00 per person or \$80 per chafer (25-35 servings)

Cream cheese with garlic, spinach, and artichokes and topped with asiago cheese. Served with pita bread chips for dipping.

Sweet & Sour Meatballs.....\$120 per 300 Meatballs

Cocktail size meatballs baked with pineapple chunks and sweet and sour sauce.

All events include: Table linens, tables and chairs, china, glassware, and silverware

++ is 6% sales tax, 20% gratuity

Non-alcoholic drinks, ie. Iced tea, coffee, soda \$2.00++

EJ's Grill Catering will be glad to meet with you to customize a menu for your special event

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Passed Hors d'Oeuvres

All passed hors d'oeuvres are individually priced

Crab Balls.....\$3.00 ea

Bacon Wrapped Scallops w/Soy-Ginger Glaze\$2.50 ea

Bruschetta.....\$1.75 ea

Grilled baguette, house roasted tomato, olive tapenade, and Asiago cheese.

Spanikopita.....\$1.50 ea

Sesame Chicken Satay.....\$ 2.00 ea

Served with spicy peanut sauce

Mini Chicken Kabob.....\$2.50 ea

Red pepper, onion, pineapple with chunks of chicken breast

Prosciutto Wrapped Asparagus.....\$ 2.00 ea

Roasted Red Pepper, Bacon, and Cheese Crostini.....\$1.50 ea

Assorted Canapés.....\$2.00 ea

King Crab, Salmon Rosette, Salami Cornets, Shrimp & Caviar, Blu Cheese, Grape, and Walnut

Grilled Shrimp with Prosciutto and Basil.....\$2.50 ea

Shrimp Cocktail Display.....\$2.50 ea

Peeled and cleaned then arranged on ice and served with cocktail sauce & lemon wedges

Sweet & Sour Shrimp Puffs.....\$2.50 ea

Oysters Rockefeller.....\$3.00 ea

Fried Cheese Sticks.....\$ ea

Red Potatoes with Walnuts and Gorgonzola.....\$1.75 ea

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Full Course Meal Options

Customized Menu

We create a unique menu for every party we do. We will be more than happy to meet with you and discuss any ideas you may have as well as provide suggestions for the event depending on the time of year, number of people, and seasonal availability of quality food products.

Food Stations

Choose from our list of suggestions, or create your own food stations. We'll build beautiful displays and staff the cooking stations with your personal chef. Give us a count and we'll keep these stations supplied with plenty of food for your guests. Stations can be strategically placed around the banquet hall to prevent navigation issues for the guests.

Plated Dinner

Pick your selections from our list of entrees. Include your selected menu in your event invitations to collect a count of each entrée. We'll prepare and serve each course with professional wait staff, attending to your guests needs.

Buffet Style

The Bronze Plate
Select the following:
2 entrée items
1 vegetable
1 starch
\$21.95++

The Silver Plate
Select the following:
3 entrée items (Excluding
seafood entrees)
1 vegetable
1 starch
\$24.95++

The Gold Plate
Select the following:
3 entrée items (Including
seafood entrees)
1 vegetable
1 starch
\$26.95++

Buffet Entrée Suggestions

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Beef Brisket w/Red Wine Au Jus

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Chicken Tuscany

Sauteed chicken breast, Italian sausage, spinach, roasted red peppers and garlic. Tossed with Fusilli pasta and a tomato butter sauce.

Seafood Newburg

Fresh fish, shrimp, and scallops lightly seasoned with nutmeg and paprika, then finished with a sherry cream sauce. Served with rice pilaf.

Baked Ziti w/Italian Sausage

Grilled links of sweet Italian sausage tossed with marinara sauce, ziti, and mozzarella and parmesan cheeses.

Vegetable Lasagna

Fresh seasonal vegetables, layered with marinara sauce, cheeses, and pasta.

Pasta Primavera

Fresh seasonal vegetables, tossed with alfredo sauce, cheeses, and fusilli pasta.

Honey Glazed Smoked Ham

Slow roasted with a honey glaze. Sliced thick and layered with the glaze.

Roast Turkey with Fresh Herb Stuffing

Whole roasted turkey, sliced and served with fresh herb stuffing and gravy.

Stuffed Pork Loin

Lean whole pork loin rolled with an apple bread stuffing and roasted to perfection.

Shrimp Scampi

Large gulf shrimp, peeled and deveined, and sautéed with lemon, garlic, and seasonings. Served with rice pilaf.

Mini Crab Cakes

Lump crab seasoned and rolled into balls. Broiled with a little butter and paprika.

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Plated Entrée Choices

Chicken Picatta.....\$19.00++

Boneless chicken breast lightly floured then sautéed with lemon, white wine and seasonings. Finished with fresh parsley, butter, and capers

Chicken Marsala.....\$19.00++

Boneless chicken breast lightly floured then sautéed with mushrooms, marsala wine and seasonings. Finished with silky demi-glace and butter

Grilled Chicken Bruschetta.....\$20.00++

Tender boneless chicken breast fillet

Chicken Cordon Blu.....\$22.00++

Tender boneless chicken breast fillet, stuffed with smoked ham and imported gruyere cheese and lightly seasoned. Breaded then fried golden brown and topped with tangy bearnaise sauce

Prime Rib.....\$22.00++

12 oz Queen cut slow roasted with rosemary and seasonings.

Filet Mignon.....Market Price

6 oz choice center cut tenderloin steaks, grilled to perfection and topped with a blu cheese compound butter

Teres Major Steak..... Market Price

A lesser known cut of meat from the shoulder, some say second in tenderness to the tenderloin filet. A 10 oz cut, seasoned and grilled to perfection.

New York Strip Steak.....\$24.00++

12 oz center cut steaks. Seasoned and grilled to perfection.

Crab Cake.....\$23.00++

Jumbo lump crab tossed with our crab seasoning and just enough cracker crumbs to hold it together. Hand rolled into 5 oz cakes, and drizzled with butter and broiled

Broiled Lemon-Herb Haddock.....\$18.00++

8oz boneless fillet of haddock, lightly seasoned and broiled with butter, fresh herbs, and lemon.

Plated Entrée Choices - continued

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Grilled Jail Island Salmon.....\$24.00++

Lightly seasoned and grilled with lemon and butter.

Ham w/Raisin-Bourbon Sauce.....\$16.00++

Virginia smoked ham slice, baked and served with a sweet raisin-bourbon sauce.

Vegetable Napoleon.....\$16.00++

Grilled portabella mushrooms, layered with tomato, and fresh mozzarella cheese.

Served atop a pool of tomato and fresh basil bisque.


Butternut Squash Ravioli.....\$18.00++

Lightly seasoned and grilled with lemon and butter.

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Food Stations

Pasta Bar

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Oriental Stir Fry Bar

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Carved Beef Wellington

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Carved Prime Rib

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Omelet Bar

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Fresh Seafood Bar

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

Flaming Bananas Foster Bar

Slow roasted beef brisket. Tender and juicy and served in a red wine au jus.

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Luncheon Entrees

The Grab n Go.....\$6.50++

An all beef hot dog, potato chips, and a cookie.

The Boxed Lunch.....\$9.00++

Ham & Cheese Wrap, Smoked Turkey Wrap(choose one)
Potato chips, pretzels, banana, apple, cole slaw, pasta salad, potato salad (choose two)
Fresh baked cookie or brownie (choose one)

The All American Buffet.....\$13.00++

Charcoal grilled hamburgers and hot dogs served with rolls and
all the accoutrements: ketchup, mustard, lettuce, tomato, onion, and dill pickle and potato chips
Baked beans, cole slaw, pasta salad or potato salad (choose two)
Fresh baked cookies and brownies

The Great American Buffet.....\$15.00++

Charcoal grilled chicken breasts, hamburgers and hot dogs served with rolls and
all the accoutrements: ketchup, mustard, lettuce, tomato, onion, and dill pickle and potato chips
Baked beans, cole slaw, pasta salad or potato salad (choose two)
Fresh baked cookies and brownies

The Deli Wrap Buffet.....\$12.00++

Grilled Chicken, Ham & Cheese, and Smoked Turkey wraps. Each filled with lettuce, tomato, and
accoutrements. Served with chips. pickle, fresh fruit, and fresh baked cookies and brownies

The Barbeque Sandwich Buffet.....\$14.00++

Grilled barbeque boneless chicken breasts, and pulled pork barbeque served with kaiser rolls, cole slaw and
baked beans. Accompanied by watermelon, fresh baked cookies and brownies

Barbeque Chicken Buffet.....\$14.00

Charcoal grilled chicken breasts, legs, thighs and wings. Glazed with sweet and smokey bbq sauce.
Served with cole slaw, baked beans, watermelon and fresh baked cookies and brownies

Barbeque Spare Ribs Buffet.....\$17.00

Competition quality slow smoked dry rub spare ribs. Served with cole slaw, baked beans, and fresh baked
cookies and brownies

The Extreme Barbeque Buffet.....\$19.00

Charcoal grilled chicken breasts, legs, thighs and wings and slow smoked dry rub spare ribs. Served with
cole slaw, baked beans, watermelon, and fresh baked cookies and brownies

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Desserts

Pound Cake with Fresh Strawberries

Topped with fresh whipped cream
\$3.75++

New York Cheesecake

Plain or topped with choice of chocolate, raspberry, or caramel sauce.
\$3.50++

Pecan Pie

\$3.25++

Upside Down Apple and Cheddar Tart w/Caramel Sauce

\$3.50++

Pineapple Rum Upsidedown Pound Cake

\$3.25++

Crème Brulee

Rich custard base topped with a contrasting layer of hard caramel.

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