

KOSHER STYLE CATERING MENU



LJ'S Corporate and Private Caterers
49 Wadsworth Street
Wallington, NJ 07057
Phone: 201-438-4022
Fax: 201-636-2677
Web: www.ljscaterers.com
Email: joe@ljscaterers.com

BREAKFAST PACKAGES

CONTINENTAL JUMP START

\$5.95 Per Person

Freshly Baked Danish And Buns, Delicious Donuts,
And Gourmet Bagels

Butter * Philadelphia Cream Cheese * Jams

Served With Chilled Juices And
Freshly Brewed Gourmet Coffee

THE HEALTHY START BREAKFAST

\$8.95 Per Person - Minimum 10 People

Assortment Of Freshly Baked Muffins, Fruit Yogurt,
Kellogg's Cereal, Gourmet Bagels, And Fresh Fruit
Salad

Butter * Philadelphia Cream Cheese * Jams

Served With Chilled Juices And
Freshly Brewed Gourmet Coffee

AMERICAN BREAKFAST BUFFET

\$7.95 Per Person - Minimum 10 People

Choice Of Fluffy Scrambled Eggs Or Assorted
Omelettes, French Toast, Potato Pancakes,
And Home Fries

Ketchup * Syrup
Breakfast Rolls * Butter

Served With Chilled Juices And Freshly
Brewed Gourmet Coffee

DELUXE BREAKFAST BUFFET

\$10.95 Per Person – Minimum 20 people

Choice Of Fluffy Scrambled Eggs Or Assorted
Omelettes, French Toast, Potato Pancakes, Home
Fries, Assorted Muffins, Gourmet Bagels,
And Fresh Fruit Salad

Ketchup * Syrup * Breakfast Rolls * Butter
Philadelphia Cream Cheese * Jams

Served With Chilled Juices And Freshly Brewed
Gourmet Coffee

BRUNCH

\$19.95 Per Person – Minimum 25 People

Choice Of Fluffy Scrambled Eggs Or Assorted Omelettes, Potato Pancakes, Stuffed Shells,
Homemade Four Cheese Lasagna, Eggplant Rollatini, Or Cavatelli And Broccoli

Served With Vegetable Crudities, Fresh Fruit Platter, Freshly Baked Assorted Muffins,
And Gourmet Bagels

Accompanied By Butter, Philadelphia Cream Cheese, Syrup, Ketchup, And Jams
Served With Chilled Juices, Bottled Water, And Freshly Brewed Gourmet Coffee

All Parties Will Receive Plastic Utensils, Paper Products, Appropriate Condiments And Serving Utensils.
Prices Do Not Include Sales Tax or 10% Service Charge for Deliveries. Chaffing Stands And Sternos Are
Available For All Buffet Catering, And Are Included In The Service Charge\Delivery Fee.
Packages Are Ordered Per Person In Increments of 5

COLD PACKAGES

READY SET GO!

\$6.95 Per Person

Prepared Gourmet Sandwiches Featuring Turkey Breast, Roast Beef, Grilled Chicken, Chicken Cutlet, Tuna Salad, Chicken Salad, Lettuce, and Tomato, Sandwiches Made On Kaiser Rolls, Whole Wheat, and Rye Bread

Accompanied By Pickles, Olives, And Potato Chips.
Choice Of Homemade Macaroni, Potato, And/Or Cole Slaw

JUST DO IT

\$8.95 Per Person - Minimum 10 People

Gourmet Cold Cut Trays Featuring Turkey Breast, Roast Beef, First Cut Pastrami, and Genoa Salami.

Accompanied By Tomatoes, Lettuce, Pickles, Olives, And Potato Chips.

Served With Kaiser Rolls, Whole Wheat and Rye Bread.

Choice Of Fresh Homemade Macaroni, Potato, And/Or Cole Slaw

VIP READY SET GO!

\$7.95 Per Person - Minimum 10 People

Prepared Gourmet Sandwiches Same As The Original Ready Set Go!, Just A Bit More Upscale. Featuring Turkey Breast, Roast Beef, Chicken Cutlet, Grilled Chicken, Tuna Salad, Chicken Salad, Lettuce, Tomato, Baby Spinach, Sun Dried Tomatoes, Roasted Peppers, Freshly Baked Croissants, And Herb Garlic And Sun Dried Tomato Wraps.

Accompanied By Pickles, Olives, And Potato Chips.

Choice Of Homemade Macaroni, Potato, Sesame Noodle Salad, Garden Salad, And/Or Cole Slaw

AFTERNOON SNACK

\$4.95 Per Person—Minimum 15 People

Gourmet Coffee, Bottled Water, Assorted Soda, Deluxe Dessert Tray, Potato Chips, And Basket Of Fresh Fruit

FIRE AND ICE BUFFET

\$13.95 Per Person – Minimum 25 People

Includes A Cold Cut Platter, Rolls, Margarine And Your Choice of 2 Sides, 2 Side Salads, And Up To 3 Entrée's Listed Below.

Entrees: Chicken Marsala, Chicken Piccata, Roast Beef Platter, Swedish Meatballs, Penne Marinara, Oven Roasted Chicken, Southern Fried Chicken,

Side Salads: Fresh Garden Salad, Crispy Lettuce Caesar Salad, Homemade Macaroni, Potato, And/Or Cole Slaw

Sides: Mashed Potato, Steamed Rice, Mixed Vegetables, Glazed Carrots, Pickles and Olives

DELUXE LUNCHEON

\$13.95 Per Person – Minimum 20 People

Gourmet Wraps Featuring Turkey Breast, Rare Roast Beef, Italian Breaded Chicken Cutlets, Solid White Tuna Salad, All White Meat Chicken Salad, Garden Salad, Lettuce, Tomatoes, Baby Spinach, Fire Roasted Peppers, Sun Dried Tomatoes.

Neatly Plattered and Garnished.

Accompanied By Fresh Fruit Skewers, And A Dessert Tray

All Parties Will Receive Plastic Utensils, Paper Products, Appropriate Condiments And Serving Utensils. Prices Do Not Include Sales Tax or 10% Service Charge for Deliveries. Chaffing Stands And Sternos Are Available For All Buffet Catering, And Are Included In The Service Charge\Delivery Fee.

Packages Are Ordered Per Person In Increments of 5

APPETIZERS - PARVE

GRILLED VEGETABLE PLATTER

25 People - \$50

Includes Zucchini, Eggplant, Yellow Squash,
Red, Green, And Yellow Peppers,
Red Onion And Portabella Mushrooms

VEGETABLE SPRING ROLLS

90 Pieces - \$60

Fresh Julienne Chinese Vegetable Pastries Served
With Duck Sauce

MINI VEGETABLE EGG ROLLS

100 Pieces - \$60

Fresh Chinese Vegetables Rolled Into Crunchy
Oriental Pastry. Served With Duck Sauce

HUMMUS WITH PITA

10 People - \$20

Flavorful Chic Pea Spread Served
With Pita Wedges

POTATO PUFFS

100 Pieces - \$60

Served With Spicy Brown Mustard

MINI POTATO PANCAKE

144 Pieces - \$50

Homemade Potato Pancakes Served
With Applesauce

VEGETABLE POTSTICKER

300 Pieces - \$80

A Crispy Mix Of Vegetables, Cabbage, Carrots,
Onions And Celery Nestled In A Wonton Wrapper.
Served With Soy Dipping Sauce

BREADED MUSHROOMS

240 Pieces - \$60

Served With Homemade Marinara Sauce

APPETIZERS - NON DAIRY

CHICKEN FINGERS

40 Pieces - \$40

Served With Honey Dijon Or BBQ Sauce

SWEDISH MEATBALLS

160 Pieces - \$60

Homemade Baby Meatballs In
A Mushroom Brown Sauce

CHICKEN WINGS

80 Pieces - \$60

Buffalo Breaded Chicken Wings
Served With Hot Sauce

SESAME CHICKEN SKEWERS

100 Pieces - \$200

Served With Asian Dipping Sauce

PINWHEELS

50 Pieces - \$30

Roast Beef, Turkey, And Grilled Vegetables

BEEF TERIYAKI KABOBS

50 Pieces - \$100

Cubes Of Beef Marinated In Teriyaki Seasonings
Skewered With Onions And Bell Peppers

MINI STUFFED CABBAGE WITH SAUCE

120 Pieces - \$160

Tender Cabbage Leaves Filled With Seasoned
Ground Beef, Finely Chopped Onion And White
Rice, Topped With A Light Tomato Sauce

CHOPPED CHICKEN LIVER

20 Portions - \$40

Chopped Chicken Liver Served With Water
Crackers Garnished With Green Olives

MINI RUEBEN

40 Pieces - \$25

Corned Beef, Russian Dressing And Sauerkraut
Served On Mini Rye Bread

Full Services Catering Available Including:

Stainless Steel Serving Platters, Tables, Chairs, Linens, China, Flatware, Glassware, And Wait Staff

Master Card \ Visa \ American Express Accepted - Deposit Required On All Orders

APPETIZERS - DAIRY

HOR'S D'EUVERE - DAIRY

CHEESE AND CRACKER TRAY

10 People - \$25

Swiss, Provolone, Gouda, Havarti, Cheddar, And Muenster Cheese Served With An Assortment Of Gourmet Crackers And Garnished With Fresh Fruit

JALAPENO POPPERS

100 Pieces - \$75

Red Chili's Stuffed With Jalapeno Cheese, Coated With Bread Crumbs And Fried To A Golden Brown. Served With Sour Cream

ASSORTED MINI QUICHE

100 Pieces - \$100

Garden, Spinach, And Monterey Jack

VEGETABLE CRUDITIES

10 People - \$20

Broccoli, Cauliflower, Carrot, Cucumber, Cherry Tomatoes, And Peppers With Mild Ranch Dipping Sauce

COLD POACHED SALMON

18 Portions - \$60

Cold Salmon Poached Served With A Creamy Dill Sauce

SMOKED SALMON ON MINI BAGELS

72 Pieces - \$70

Smoked Salmon And Cream Cheese Spread On Mini Bagels And Topped With Fresh Dill

CHEESE BLINTZ

144 Pieces - \$110

Thin Rolled Blini, Filled With Cottage Cheese, Folded And Baked, Served With Sour Cream

SPANIKOPITA - SPINACH AND CHEESE FILO

100 Pieces - \$120

Feta And Freshly Chopped Spinach Wrapped In Flaky Filo Dough

MUSHROOM CAP FLORENTINE

100 Pieces - \$150

Finely Chopped Spinach And Onions Blended With Cheeses Baked In A Tender Mushroom Cap

BRIE RASPBERRY FILO

100 Pieces - \$180

A Delicate Brie Cheese With Raspberry Sauce Wrapped In A Flaky Filo Dough

QUICK KIDDUSH

QUICK KIDDUSH LUNCHEON MENU (\$10.95)

We Will Set Up The Perfect Buffet For You And Your Guests.
Plenty Of Tasty Food, Great Variety, and
Artfully Decorated For You To Have A Special Kiddush

Select Three Flavored Cream Cheese Spreads

Plain, Vegetable, Scallion, Smoked Salmon, And Walnut

From Our Bakery

Gourmet Bagels Sliced And Served With
Rye Bread, Rolls And Wheat Bread.

Desserts

Assorted Rugulach, Mini-Danish, Brownies,
Homemade Cannolis, Freshly Baked Cookies.

Fresh Fruit Salad Or Fresh Sliced Fruit Platter

CORPORATE AND PRIVATE

Beverage Service

Coffee, Tea, Assorted Soda, and Chilled Juice

All Parties Will Receive Plastic Utensils, Paper Products, Appropriate Condiments And Serving Utensils.
Prices Do Not Include Sales Tax or 10% Service Charge for Deliveries. Chaffing Stands And Sternos Are
Available For All Buffet Catering, And Are Included In The Service Charge\Delivery Fee.
Packages Are Ordered Per Person In Increments of 5

Full Services Catering Available Including:
Stainless Steel Serving Platters, Tables, Chairs, Linens, China, Flatware, Glassware, And Wait Staff

Master Card \ Visa \ American Express Accepted
Deposit Required On All Orders
50% Cancellation Fee With Less Than 48 Hour Notice
Prices Subject To Change

BASIC KIDDUSH

BASIC KIDDUSH LUNCHEON MENU (\$12.95)

An Outstanding Selection Of Our Homemade Salads
Includes Your Choice Of Three Main Salads
As Well As Two Accompaniments.

Select Three Entrées

Whitefish Salad, Egg Salad, Solid White Tuna Salad,
Gefilte Fish, or Ratatouille

Select Two Salads

Our Own Pasta And Fresh Mozzarella Salad, Cucumber Salad,
Homemade Coleslaw, Clear Health Salad, Macaroni Salad,
Or Freshly Made Potato Salad.

Served Along With Decorated Platters Of Freshly
Sliced Tomatoes, And Onions.

Select Three Flavored Cream Cheese Spreads

Plain, Vegetable, Scallion, Smoked Salmon, And Walnut

From Our Bakery

Gourmet Bagels Sliced And Served With Rye Bread,
Rolls And Wheat Bread.

A Ceremonial Challah Is Available Upon Request.
(25 People Or More)

Desserts

Assorted Rugulach, Mini-Danish, Brownies, Homemade Cannolis,
Freshly Baked Cookies

Fresh Fruit Salad Or Fresh Sliced Fruit Platter

Beverage Service

Coffee, Tea, Assorted Soda, and Chilled Juice

ENHANCED KIDDUSH

ENHANCED KIDDUSH LUNCHEON MENU (\$16.95)

A More Extensive Selection Of Smoked Fish & Appetizers,
Delicious Salads, Fresh-Baked Breads & Bagels & Dessert

Enjoy A Bountiful Array Of Smoked Fish, Featuring Artfully Decorated

Platters Of Thinly Sliced Smoked Salmon & Large Whitefish
(Other Options: Baked Salmon, Smoked Trout, Pastrami Smoked Salmon)

Select Three Entrées

Whitefish Salad, Egg Salad, Solid White Tuna Salad,
Gefilte Fish, or Ratatouille

Select Two Salads

Our Own Pasta And Fresh Mozzarella Salad, Cucumber Salad,
Homemade Coleslaw, Clear Health Salad, Macaroni Salad,
Or Freshly Made Potato Salad.

Served Along With Decorated Platters Of
Freshly Sliced Tomatoes, And Onions.

CATERERS

Select Three Flavored Cream Cheese Spreads

Plain, Vegetable, Scallion, Smoked Salmon, And Walnut

From Our Bakery

Gourmet Bagels Sliced And Served With Rye Bread, Rolls And Wheat Bread.
A Ceremonial Challah Is Available Upon Request. (25 People Or More)

Desserts

Assorted Rugulach, Mini-Danish, Brownies, Homemade Cannolis,
Freshly Baked Cookies.

Fresh Fruit Salad Or Platter

Beverage Service

Coffee, Tea, Assorted Soda, and Chilled Juice

HOT BUFFETS

If You Have Any Special Requests Or Special Catering Needs, Please Contact Joe Scirocco And Every Effort Will Be Made To Accommodate Your Request.

Make your own buffet

\$10.95 And Up - Minimum 10 People

We Suggest You Choose 1 Entree For Every 10 People In Your Party.

All Buffets Include Choice Of 1 Side Per Entrée, Garden Salad, Dinner Rolls, And Margarine.

Sides for hot dishes

Mashed Potato
Steamed Rice
Garlic Mashed Potato*
Oven Roasted Garlic Red Potato*
Oven Roasted Red Potato*

Buttered Corn
Mixed Vegetables
Green Bean Almondine*
Honey Glazed Carrots*
Broccoli Spears With Garlic Butter*

All Parties Will Receive Plastic Utensils, Paper Products, Appropriate Condiments And Serving Utensils. Prices Do Not Include Sales Tax or 10% Service Charge for Deliveries. Chaffing Stands And Sternos Are Available For All Buffet Catering, And Are Included In The Service Charge\Delivery Fee. Packages Are Ordered Per Person In Increments of 5

CHICKEN ENTREES

CHICKEN MARSALA

Breast Of Chicken Sautéed With Mushrooms And Shallots
In A Light Brown Sauce Flamed With Marsala Wine

CHICKEN AND BROCCOLI SCAMPI

Chicken Breast Sautéed With Fresh Garlic In A Light
Chicken Broth White Wine Sauce

CHICKEN MURPHY

Tender Breast Of Chicken Sautéed With Italian
Hot Peppers, Sweet Peppers, And Onions
In A Whiskey Brown Sauce

CHICKEN ALA DINO

Chicken Breast Sautéed With Artichoke Hearts, Sun-Dried
Tomatoes, And Spinach In A Sherry Wine Sauce

STUFFED PORTABELLA MUSHROOM

Giant Portabella Mushroom Stuffed With Spinach And
Fresh Mozzarella Cheese Topped With Marsala Sauce

CHICKEN CACCIATORE

Chicken Breast Sautéed With Mushrooms, Onions,
Green Peppers, And Black Olives In A
White Wine Marinara Sauce

OVEN BAKED CHICKEN

Half A Chicken Marinated With Herbs
And Spices, Baked To Perfection

THREE FUN GUY STUFFED CHICKEN BREAST*

Breaded Chicken Breast Stuffed With Seasoned
Portabella, Chanterelle, And Shiitake Mushrooms,
Topped With A Mushroom Gravy

COUNTRY STYLE CHICKEN**

Sautéed Chicken Breast With Turkey Sausage, Mush-
room, Pepper, And Onion In A Lemon White Wine Sauce

ENZO'S ITALIAN CHICKEN**

Fresh Grilled Chicken Breast Topped With Sweet Roasted
Peppers. Topped With A Lemon White Wine Sauce

SOUTHERN FRIED CHICKEN

Crispy Fried Chicken Glazed With Honey

CHICKEN PICCATA

Sautéed Breast Of Chicken In A
Lemon Caper Wine Sauce

CHICKEN AND TURKEY SAUSAGE SCARPARIELLO**

Chicken Brest And Turkey Sausage Sautéed With
Italian Pepperoncini And Sweet Roasted
Peppers In A Light Tomato Sauce

CHICKEN FRANCAISE**

Egg Battered Strips Of Chicken Sautéed In A
Lemon White Wine Sauce

*Extra Charge \$.50 Per Person

**Extra Charge \$1.00 Per Person

***Extra Charge \$1.50 Per Person

BEEF ENTREES

BEEF STROGANOFF

Sautéed London Broiled And Mushrooms Topped
With A Non Dairy Sour Cream Mushroom Brown Sauce.
Served Over Egg Noodles

BEEF BROCCOLI STIR FRY

Asian Marinated London Broil Stir Fried
With Fresh Steamed Broccoli And Rice

STEAK LOUIE

Marinated London Broil With Sautéed Mushrooms And Onions
In A Dry Vermouth Brown Sauce. Served Over Sliced Potatoes

ROAST BEEF PLATTER

Fresh Oven Baked Roast Beef
Topped With A Rich Gravy

HOMEMADE VEAL ***

Fresh Breaded Milk Fed Veal Cutlet Topped With Tomato Sauce.

VEAL MARSALA***

Veal Sautéed With Mushrooms And Shallots,
Flamed With Marsala Wine And
Finished Off With A Light Brown Sauce

FILET MIGNON PLATTER***

Filet Mignon Sautéed With Mushrooms, Spinach, And
Onions Topped With A Whiskey Brown Sauce,
Served Over Sliced Potatoes

STEAK MURPHY

Marinated London Broil Sautéed With Bell Peppers,
Hot Peppers, And Onions In A Whiskey Brown Sauce
Served Over Sliced Potatoes

SWEDISH MEATBALLS

Homemade Baby Meatballs In A Mushroom Brown
Sauce Served Over Egg Noodles

STUFFED CABBAGE

Tender Leaves Of Green Cabbage Stuffed With A Flavorful Blend
Of Ground Beef, Rice, And Spices

MEDALLIONS OF BEEF***

Eye Round Medallions Served Over Garlic Bread.
Topped With A Rich Brown Gravy, Garnished
With Thinly Sliced Fried Onions

FILET MIGNON STEAK LOUIE***

Marinated Filet Mignon With Sautéed Mushrooms And
Onions In A Dry Vermouth Brown Sauce,
Served Over Sliced Potatoes

BEEF BRISKET WITH RED CABBAGE

Like Bubby Used To Make – Slowly Cooked And Sliced In Rich
Gravy. Served With Red Cabbage

PASTA ENTREES

BAKED ZITI ALLA ROMANO

Imported Ziti Pasta In A Pink Vodka Sauce
Topped With Melted Mozzarella Cheese

STUFFED SHELLS OR MANICOTTI

Homemade Cheese Stuffed Shells Or Manicotti
Topped With Fresh Tomato Vodka Cream Sauce
And Grated Parmesan Cheese

EGGPLANT PARMESAN

Fresh Breaded Eggplant Parmesan Topped
With Melted Mozzarella Cheese

ELAINE'S FAVORITE PASTA

Homemade Cheese Tortellini In An Alfredo Sauce

HOME MADE GRILLED VEGETABLE LASAGNA

Four Cheese Lasagna Stuffed With Fresh Grilled
Vegetables, Sun- Dried Tomatoes, And Roasted Garlic

SPAGHETTI AND MEATBALLS

Imported Spaghetti Pasta With
Tomato Sauce And Meatballs

FOUR CHEESE STUFFED LASAGNA

Homemade Lasagna Pasta Layered With Tomato Sauce,
Mozzarella, Provolone, Ricotta, And Italian Grated Cheese
And Baked To Perfection

PASTA DI MOLTA

Imported Ziti Sautéed In Creamy Pesto Sauce.
Topped With Grated Parmesan Cheese

CAVATELLI AND BROCCOLI

Fresh Broccoli Sautéed With Garlic In A Light Wine
Chicken Broth Sauce Over
Homemade Ricotta Cavatelli

PASTA PRIMAVERA

A Garden Of Fresh Sautéed Vegetables In A Light Garlic
Wine Sauce Served Over Imported Penne Pasta

PASTA ENTREES CONTINUED ON NEXT PAGE

*Extra Charge \$.50 Per Person

**Extra Charge \$1.00 Per Person

***Extra Charge \$1.50 Per Person

PASTA ENTREES - CONT'D

EGGPLANT ROLLATINI

Eggplant Rolled And Stuffed With Ricotta, Provolone, And Grated Parmesan Cheese. Baked In A Marinara Sauce Topped With Melted Mozzarella Cheese

LAINÉ'S PASTA**

Cavatelli With Sautéed Broccoli Rabe and Tomatoes In A White Wine And Garlic Sauce

FETTUCCINE ALLA VESUVIANA*

Imported Fettuccine Pasta Sautéed With Fresh Plum Tomatoes, Basil, And Oregano In A Light Olive Oil And Garlic Sauce

PENNE PASTA ALA PRIMO*

Imported Penne Pasta Sautéed With Sun-Dried Tomatoes, Black Olives, And Fresh Wet Mozzarella Cheese In A Pink Vodka Tomato Sauce

ROASTED VEGETABLE RAVIOLI**

Blend Of Fresh Vegetables Sautéed With Olive Oil Folded Into A Ricotta Impatata In A Pink Vodka Sauce. Topped With Parmesan Cheese

SPINACH WITH ROASTED GARLIC RAVIOLI***

Spinach Sautéed With Roasted Garlic Folded Into Ricotta Impatata In A Florentine White Wine Sauce

SEAFOOD ENTREES

COCONUT CRUSTED TILAPIA***

Coconut Crusted Tilapia Topped With A Light Coconut Sauce And Sprinkled With Mango Salsa

TORTILLA CRUSTED TILAPIA***

Tortilla Crusted Tilapia With A Hint Of Chipotle And Lime Flavor. Topped With A Light White Wine Sauce

TILAPIA FRANCAISE***

Fresh Tilapia Lightly Floured, Egg Battered, And Sautéed In A Lemon White Wine Sauce

POTATO CRUSTED TILAPIA**

Potato Crusted Tilapia Pan Seared And Baked To Perfection Topped With Sautéed Fresh Garlic Lemon White Wine Sauce

TERIYAKI SESAME SALMON**

Mouthwatering Salmon Fused With Our Homemade Teriyaki Sesame Seasoning., Then Baked To Perfection . Served In A Natural Ginger Teriyaki Broth

PAN ROASTED MAHI MAHI***

Served With Zucchini, Onions, Peppers, And Eggplant

ISLAND GRILLED MAHI MAHI***

Grilled Mahi Mahi Topped With A Light Coconut Sauce And Sprinkled With Mango Salsa

CARIBBEAN CRUSTED SNAPPER***

Mouth Watering Snapper Covered In Island Spices And Pan Seared

POACHED SALMON***

Poached Salmon Topped With Scallions, Dill, And White Wine Sauce

PAN SEARED TUNA***

Pan Seared Tuna Crusted With Sesame Seeds And Cracked Black Pepper

LEMON AND PEPPER CRUSTED COD**

Freshly Baked Cod Filets Crusted With Lemon And Pepper - Topped With A Delicate White Wine Lemon Caper Sauce

If You Have Any Special Requests Or Special Catering Needs, Please Contact Joe Scirocco And Every Effort Will Be Made To Accommodate Your Request.

*Extra Charge \$.50 Per Person

**Extra Charge \$1.00 Per Person

***Extra Charge \$1.50 Per Person

THE PERFECT ENDING

FRESH FRUIT PLATTER

10-15 People - \$30 * 16-25 People - \$60 * 26 - 35 People - \$80
Sliced Cantaloupe, Watermelon, Honeydew Melon, Pineapple, And Seasonal
Fruit Plattered And Garnished With Whole Strawberries And Grapes

FRESH FRUIT SKEWER

10-15 People - \$30 * 16-25 People - \$60 * 26 - 35 People - \$80
Skewer Loaded Up With Cantaloupe, Honeydew,
Pineapple, Strawberries And Grapes. Served With Dip

FRESH FRUIT SALAD

\$2.95 Per Person
A Blend Of Bite Size Pieces Of Cantaloupe, Strawberry,
Grape, Pineapple, Watermelon, Kiwi, And Honeydew

ASSORTED NEW YORK CHEESECAKE

12 Slices - \$35
Assorted Raspberry, Chocolate,
Caramel, And Original

FUDGE BROWNIE TRAY

\$2.50 Per Person
Rich Frosted Fudge Brownies Garnished
With Fresh Fruit

ASSORTED MINI PASTRIES

24 Pieces - \$25
Bakery Fresh Mini Pastries
Beautifully Decorated On A Tray

CANNOLI TRAY

\$2.50 Per Person
Homemade Mini Cannolis Garnished With Fresh Fruit

MINI ITALIAN PASTRIES

24 Pieces - \$30
Bakery Fresh Mini Italian Pastries
Beautifully Decorated On A Tray

COOKIE TRAY

\$2 Per Person
Freshly Baked Peanut Butter, Sugar, Oatmeal
Raisin, And Chocolate Chip Cookies

ASSORTED MINI CHEESECAKES

60 Pieces - \$100
Chocolate, Kiwi Mandarin Orange,
Blueberry, Macadamia Nut, Cherry,
And Hazelnut Praline

CORPORATE AND PRIVATE

CATERERS

DELUXE TRAY

\$2.50 Per Person

Freshly Baked Cookies, Brownies, And Homemade Cannolis

About LJ's Corporate Catering and Food Service

For the past 26 years LJ's has had the pleasure of catering for numerous New Jersey businesses and for the past 7 years have expanded our services to management of Corporate and School Cafeterias.

LJ's is a family owned and operated business that strives to exceed the expectations of all its clients. We attribute our business growth to the many recommendations from our customers. We appreciate our customer's loyalty and vote of confidence as they recommend us for new opportunities. Everyday we are serving solutions for success...from outstanding food to remarkable service and customized menus with attention to details.

Professionalism, courtesy and punctuality - all rank as high priority to provide superior service for you. Our service and food quality offer a distinctive upgrade from the local deli and caterer, while still keeping the cost affordable. We have two locations, a 3500 square foot commercial kitchen in Wallington as well as a local deli located in Carlstadt. We also run many corporate and school cafeterias throughout North Jersey.

LJ's friendly staff is available to personally take orders Monday thru Friday; however, voicemails and emails are always welcome and happily returned. Our email is checked every 30 minutes to provide the best service possible. We pride ourselves on customer service and quality, and are always available to answer a question or fill a last minute request.

Breakfast and lunch deliveries are made between 7:00am and 3:00pm Monday thru Friday, however, special time requests can be filled with enough notice. We currently service North Jersey and Manhattan. Delivery charges vary on the location and will be confirmed at the time of your order. You are also more than welcome to pick up your order at our commercial kitchen at 49 Wadsworth Street in Wallington.

Our current menus as well as our monthly special are updated regularly on our website. We presently email our specials as well, and would be glad to add you to our mailing list.

Thank you for taking interest in LJ's Catering! We would be honored to work with you and continue bringing outstanding service and food quality to the New Jersey and Manhattan areas.