

CATERING MENU



LJ'S Corporate and Private Caterers
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BREAKFAST PACKAGES

CONTINENTAL JUMP START

\$6.50 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

\$9.50 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

\$8.50 Per Person - Minimum 10 People

Choice Of Fluffy Scrambled Eggs Or Assorted
Omelettes, French Toast, Sausage, Bacon,
And Home Fries

Ketchup * Syrup
Breakfast Rolls * Butter

Served With Chilled Juices And Freshly
Brewed Gourmet Coffee

DELUXE BREAKFAST BUFFET

\$11.50 Per Person – Minimum 20 people

Choice Of Fluffy Scrambled Eggs Or Assorted Omelettes,
French Toast, Sausage, Bacon, 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

**CORPORATE AND PRIVATE
CATERERS**

BRUNCH

\$19.95 Per Person – Minimum 25 People

Choice Of Fluffy Scrambled Eggs Or Assorted Omelettes, Breakfast Sausage Or Homestyle Bacon, Chicken
Marsala Or Chicken Piccata, Stuffed Shells 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!

\$7.95 Per Person

Prepared Gourmet Sandwiches Featuring Turkey Breast, Roast Beef, Ham, Grilled Chicken, Chicken Cutlet, Tuna Salad, Chicken Salad, Crab And Shrimp Salad, Italian Heroes, Lettuce, Tomato, American, Swiss And Provolone Cheeses. 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

\$9.95 Per Person - Minimum 10 People

Gourmet Cold Cut Trays Featuring Turkey Breast, Roast Beef, Ham, Genoa Salami, Pepperoni, Swiss, And American Cheeses. 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!

\$8.95 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, Ham, Chicken Cutlet, Grilled Chicken, Tuna Salad, Chicken Salad, Crab And Shrimp Salad, Lettuce, Tomato, Baby Spinach, Sun Dried Tomatoes, Roasted Peppers, Fresh Mozzarella, Gouda, Muenster, Swiss, Provolone, Italian Heros, 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, Wet Mozzarella Tomato Pasta Salad, And/Or Cole Slaw

AFTERNOON SNACK

\$5.50 Per Person—Minimum 25 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 Mini Kaiser Sandwiches, Rolls, Butter And Your Choice of 2 Sides, 2 Side Salads, And Up To 3 Entrée's Listed Below.

Entrees: Chicken Marsala, Chicken Cutlet Parmesan, Chicken Piccata, Sausage, Peppers, And Onion, Roast Beef Platter, Swedish Meatballs, Baked Ziti Ala Romano, Eggplant Rollatini,

Oven Roasted Chicken, Southern Fried Chicken, Kielbasa and Pierogies

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, Ham, Italian Breaded Chicken Cutlets, Solid White Tuna Salad, All White Meat Chicken Salad, Fresh Crab And Shrimp Salad, Garden Salad, Lettuce, Tomatoes, Baby Spinach, Fire Roasted Peppers, Sun Dried Tomatoes, Fresh Mozzarella, Gouda, Muenster, Swiss, Provolone, American Cheeses. Neatly Plattered and Garnished. Accompanied By Antipasto Skewers, Fresh Fruit Skewers, And A Dessert Tray

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HEROS BY THE FOOT

Heros Available From 3-6 Feet Long. These Heros Can Be Served Cut And Plattered Or Left Long. They May Also Be Served With Homemade Macaroni Salad, Potato Salad, Or Cole Slaw, Pickles And Olives For An Additional \$5 Per Foot

ITALIAN HERO

\$16.00 Per Foot

Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Onion, Oil, Aged Balsamic Vinegar, and Italian Spices.

SLOPPY JOE

\$17.00 Per Foot

Smoked Turkey, New York Rare Roast Beef, First Cut Pastrami, Russian Dressing, Coleslaw, Tomato

VEGGIE

\$16.00 Per Foot

Marinated Portabella Mushrooms, Garden Eggplant, Green Zucchini, Fire Roasted Peppers, Baby Leaf Spinach, And Fresh Wet Mozzarella Cheese

SALAD DUO

\$18.00 Per Foot

Half All White Meat Chicken Salad and Half Solid White Tuna Salad, Lettuce, Tomato, And Onion

HONEY MUSTARD CHICKEN CUTLET

\$16.00 Per Foot

Breaded Chicken Cutlet, Honey Mustard, Lettuce, Tomato, And Swiss Cheese

WET AND WILD GRILLED CHICKEN

\$16.00 Per Foot

Marinated Grilled Chicken, Baby Spinach, Fire Roasted Pepper and Sun-Dried Tomato, Aged Balsamic Vinegar, And Fresh Mozzarella Cheese

AUDREY'S SUNDAY HERO

\$16.00 Per Foot

Smoked Turkey, Coleslaw, Russian Dressing, Tomato

TURKEY BACON RANCH HERO

\$16.00 Per Foot

Smoked Turkey, Bacon, Ranch Dressing, Lettuce, Tomato

HORS D'OEUVRE PLATTERS

LJ'S ORIGINAL COCKTAIL PACKAGE

\$6.50 Per Person - Minimum 25 People

Vegetable Crudities * Cheese And Crackers *
Swedish Meatballs * Chicken Tenders *
Mini Eggrolls

LJ'S PREMIUM COCKTAIL PACKAGE

\$7.50 Per Person - Minimum 30 People

Franks In A Blanket * Chicken Wings *
Mozzarella Sticks * Pinwheels * Caprisi Layers
* Antipasto Skewers * Grilled Vegetable Tray

ITALIAN ANTIPASTO

10-15 People - \$40 * 16-25 People - \$60 * 26 - 35 People - \$75
Prosciutto, Pepperoni, Salami, Wet Mozzarella Cheese, Black Olives,
Sun-Dried Tomatoes, and Red Roasted Peppers

VEGETABLE CRUDITIES

10-15 People - \$25 * 16-25 People - \$35 * 26 - 35 People - \$50
Broccoli, Cauliflower, Carrot, Cucumber, Cherry Tomatoes, And Peppers
With Mild Ranch Dipping Sauce

CHEESE AND CRACKER TRAY

10-15 People - \$40 * 16-25 People - \$60 * 26 - 35 People - \$75
Swiss, Provolone, Gouda, Cheddar, And Muenster Cheese Served With An
Assortment Of Gourmet Crackers And Garnished With Fresh Fruit

CAPRISI LAYERS

10-15 People - \$40 * 16-25 People - \$60 * 26 - 35 People - \$75
Medallion Size Layers Of Garden Ripe Tomatoes, Mouthwatering Fresh Mozzarella,
And Fresh Basil, With Drizzled Balsamic Vinaigrette

GRILLED VEGETABLE PLATTER

10-15 People - \$40 * 16-25 People - \$60 * 26 - 35 People - \$75
Includes Zucchini, Eggplant, Yellow Squash, Red, Green, And
Yellow Peppers, Red Onion And Portabella Mushrooms

COLD POACHED SALMON

18 Portions - \$85
Cold Poached Salmon Served
With A Creamy Dill Sauce

HUMMUS WITH PITA

10 People - \$30
Flavorful Chic Pea Spread Served With Pita Wedges

PINWHEELS

50 Pieces - \$35
Ham, Turkey, And Grilled Vegetables

JUMBO SHRIMP COCKTAIL

2 Pounds - Approx 35 Pieces - \$40
Served With Cocktail Sauce

MINI REUBENS

40 Pieces - \$30
Corned Beef, Swiss Cheese, Russian Dressing And
Sauerkraut Served On Mini Rye Bread

SMOKED SALMON ON MINI BAGELS

72 Pieces - \$70
Smoked Salmon And Cream Cheese Spread On
Mini Bagels And Topped With Fresh Dill

HORS D'OEUVRES

CHICKEN FINGERS

40 Pieces - \$45

Served With Honey Dijon Or BBQ Sauce

POTATO PUFFS

100 Pieces - \$65

Served With Spicy Brown Mustard

FRANKS IN A BLANKET

100 Pieces - \$65

Served With Ketchup And Mustard

MINI POTATO PANCAKE

140 Pieces - \$55

Homemade Potato Pancakes Served With Applesauce

SWEDISH MEATBALL

160 Pieces - \$65

Homemade Baby Meatballs In A
Mushroom Brown Sauce

VEGETABLE SPRING ROLLS

90 Pieces - \$65

Fresh Julienne Chinese Vegetable
Pastries. Served With Duck Sauce

CHICKEN WINGS

80 Pieces - \$85

Buffalo Breaded Chicken Wings Served
With Hot Sauce And Blue Cheese

MINI VEGETABLE EGG ROLLS

100 Pieces - \$65

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

MOZZARELLA STICKS

90 Pieces - \$65

Served With Homemade Marinara Sauce

BREADED ZUCCHINI STICKS

100 Pieces - \$65

Served With Homemade Marinara Sauce

**CORPORATE AND PRIVATE
CATERERS**

JALAPENO POPPERS

100 Pieces - \$80

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

VEGETABLE POTSTICKER

150 Pieces - \$90

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

ANTIPASTO SKEWERS

50 Pieces - \$85

Fresh Mozzarella, Salami, Ham, Black Olive, Fire
Roasted Peppers, Sun Dried Tomatoes,
And Grilled Zucchini Skewers

SWEET AND SOUR MEATBALLS

160 Pieces - \$70

Mini Meatballs Slowly Cooked In An
Authentic Sweet And Sour Sauce

BROCCOLI & CHEESE BITE

120 Pieces - \$65

Broccoli And Cheddar Cheese Blended Together And Breaded With Italian-Style Bread Crumbs

HORS D'OEUVRES

SESAME CHICKEN SKEWERS

100 Pieces - \$200
Served With Asian Dipping Sauce

BEEF TERIYAKI KABOBS

50 Pieces - \$100
Cubes Of Beef Marinated In Teriyaki Seasonings
Skewered With Onions And Bell Peppers

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

MINI BEEF WELLINGTON

100 Pieces - \$200
Tender Beef Topped With Mushroom, Onion, And
Seasoning Enrobed In An Egg Washed Puff Pastry Dough

CHEESE BLINTZ

144 Pieces - \$110
Thin Rolled Blini, Filled With Cottage Cheese,
Folded And Baked. Served With Sour Cream

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

SPANIKOPITA - SPINACH AND CHEESE FILO

100 Pieces - \$120
Feta And Freshly Chopped Spinach Wrapped In Flaky Filo Dough

ASSORTED MINI QUICHE

100 Pieces - \$125
Garden, Spinach, Loraine, And Monterey Jack

SCALLOPS AND BACON

100 Pieces - \$200
A Tender Scallop Wrapped In Bacon

BEEF EMPANADA

100 Pieces - \$110
Spicy Beef Wrapped In A Flakey
Corn Crust. Served With Salsa

CRABMEAT STUFFED MUSHROOMS

100 Pieces - \$180
Mushroom Caps Filled With A
Piped-In Seasoned Crabmeat Blend

COCONUT SHRIMP

75 Pieces - \$120
Crispy Large Shrimp Hand-Breaded With Sweet
Flaky Coconut Served With Asian Dipping Sauce

CRAB RANGOON

100 Pieces - \$130
A Crisp Oriental Style Envelope Filled With A
Creamy Imitation Crabmeat And Cream Cheese

CRABCAKES

50 Pieces - \$100
Homemade Crabmeat Blend, Distinct Buttery
Taste That Is Slightly Sweet And Crispy

HOT BUFFETS

BRONZE PACKAGE

\$11.95 Per Person – Minimum 15 People

Please Choose Up To Three Hot Entrees, 1 Side Salad, 2 Sides, Dinner Rolls And Butter

Entrees: Chicken Marsala, Chicken Cutlet Parmesan, Chicken Piccata, Sausage, Peppers, And Onion, Roast Beef Platter, Swedish Meatballs, Baked Ziti Ala Romano, Eggplant Rollatini

Side Salads: Garden Salad or Caesar Salad

Sides: Mashed Potato, Steamed Rice, Mixed Vegetables, Glazed Carrots

* Extra \$1.00 Charge For The Following Entrees: Chicken Murphy*, Steak Louie*, Steak And Pierogies*

SILVER PACKAGE

\$13.95 Per Person – Minimum 15 People

Please Choose Up To Three Hot Entrees, 1 Side Salad, 2 Sides, Dinner Rolls And Butter

Entrees: Three Fun Guy Stuffed Chicken Breast, Chicken And Sausage Scarpariello, Chicken Francais, Chicken And Shrimp Piccata, Veal Parmesan, Veal Marsala, Filet Mignon Ricko, Filet Mignon Steak Louie, Crab Meat And Scallops Stuffed Flounder, Coconut Crusted Tilapia, Tilapia Francaise, Cavatelli And Broccoli With Or Without Sausage, Homemade Cheese Stuffed Lasagna, Stuffed Shells Or Manicotti Ala LJ's, Penne Pasta Ala Primo

Choose 1 Side Salad: Garden Salad, Caesar Salad, Fruit Salad, Cucumber and Tomato Salad, or Health Salad

Choose 2 Sides: Mashed Potato, Steamed Rice, Mixed Vegetables, Red Roasted Potato, Garlic Mashed Potatoes, Glazed Carrots, Green Bean Almandine, Broccoli Spears with Garlic Butter

GOLD PACKAGE

\$15.95 Per Person – Minimum 30 People

Same Selection As Silver Package With Choice Of Appetizers

Choose 2 Appetizers: Franks In A Blanket, Chicken Wings, Mozzarella Sticks, Potato Puffs, Antipasto Skewers, Swedish Meatballs, Vegetable Crudities and Cheese And Cracker Tray

PLATINUM PACKAGE

\$19.95 Per Person – Minimum 30 People

Same Selection As Gold Package

Plus Choice of Dessert

Choose 1 Dessert: Fresh Fruit Platter, Cookie Tray, Fudge Brownie Tray, Cannoli Tray, Mini Pastries

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

\$11.95 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 Butter.

SIDES FOR HOT DISHES

Mashed Potato

Steamed Rice

Garlic Mashed Potato*

Oven Roasted Garlic Red Potato*

Brussel Sprouts and Italian Sausage***

Buttered Corn

Mixed Vegetables

Green Bean Almondine*

Honey Glazed Carrots*

Broccoli Spears With Garlic Butter*

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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 CUTLET PARMESAN

Breaded Chicken Cutlet Topped With Tomato
Sauce And Melted Mozzarella Cheese

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 Creamy Mushroom Sauce

CHICKEN CORDON BLEU**

Breaded Chicken Breast Stuffed With Ham And Swiss.
Topped With A Rich Brown Gravy

COUNTRY STYLE CHICKEN**

Sautéed Chicken Breast With Sausage, Mushroom,
Pepper, And Onion In A Lemon White Wine Sauce

NICO'S ITALIAN CHICKEN***

Breaded Chicken Breast Stuffed With Ham, Sautéed
Spinach, And Provolone. Topped With Marsala Sauce

ENZO'S ITALIAN CHICKEN**

Fresh Grilled Chicken Breast Topped With Sweet Roasted
Peppers And Melted Provolone Cheese. Topped With A
Lemon White Wine Sauce

CHICKEN ALA DINO

Chicken Breast Sautéed With Artichoke Hearts, Sun-Dried
Tomatoes, And Spinach In A Creamy 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

CHICKEN FLORENTINE

Sautéed Chicken Breast In A Lemon Butter White Wine Sauce
With Spinach And Melted Mozzarella Cheese

CHICKEN PICCATA

Sautéed Breast Of Chicken In A
Lemon Caper Wine Sauce

CHICKEN AND SAUSAGE SCARPARELLO**

Chicken Breast And Sweet 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 Butter White Wine Sauce

CHICKEN AND SHRIMP PICCATA***

Breast Of Chicken And Jumbo Shrimp Sautéed
In A Lemon Caper Wine Sauce

CHICKEN GIANCARLO***

Boneless Chicken Breast Stuffed With Proscuitto, Provolone,
And Spinach Sautéed In A Lemon White Wine Sauce

CHICKEN ALA GIANNA**

Fresh Breaded Chicken Breast Stuffed With Fresh Basil,
Parmesan Cheese, Proscuitto, And Mozzarella. Topped
With Sautéed Shiitake Mushroom Marsala Sauce

SOUTHERN FRIED CHICKEN

Crispy Fried Chicken Glazed With Honey

*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 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 Topped With
Melted Swiss Cheese, Served Over Sliced Potatoes

SAUSAGE, PEPPERS, AND ONION

Baked Sweet Sausage, Peppers, And Onions
With A Hint Of Tomato Sauce

ROAST BEEF PLATTER

Fresh Oven Baked Roast Beef
Topped With A Rich Gravy

STEAK AND PIEROGIES**

Marinated London Broil Sautéed With Onions Served
Over Potato And Cheese Stuffed Pierogies

FILET MIGNON RICKO***

Filet Mignon Sautéed With Portabella Mushroom, Spinach,
And Onions Topped With Swiss Cheese And Rich Brown
Gravy. Served Over Homemade Cheese Stuffed Pierogies

VEAL PARMESAN***

Fresh Breaded Milk Fed Veal Cutlet Topped With
Tomato Sauce And Melted Mozzarella Cheese

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

ROAST PORK WITH ROSEMARY MUSHROOM SAUCE**

Oven Baked Pork Seasoned With Fresh Rosemary, Garlic,
and Mushroom. Baked To Perfection And Glazed With A
Honey Basted White Wine Sauce

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

HOMEMADE MEATBALLS

Our Meatballs Are A Proven Success In Hundreds Of Italian
Homes Around New Jersey. Our Meatballs Contain A
Perfect Blend Of Spices, Fresh Onions, Cheeses, And Parsley

BRACIOLE

Stuffed Flank Steak With Italian Seasoning And Spices
Slowly Cooked In Red Sauce

STUFFED CABBAGE

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

HAWAIIAN SYTLE HAM PLATTER

Thick Ham Steaks With Pineapple Brown Sugar Glaze

LJ'S STUFFED PORK**

Fresh Tender Pork Loin Stuffed With Proscuitto, Fresh Basil,
Grated Cheese, Mozzarella, And Seasoning. Topped With
Sautéed Mushrooms In A Red Wine Barolo Sauce

PORK AND HOT PEPPERS**

Sautéed Pork With Red Pepper Flakes
And Sliced Hot Cherry Peppers

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

BBQ RIBS***

Perfectly Cooked Pork Ribs Marinated
In A Hickory Smoked BBQ Sauce

*Extra Charge \$.50 Per Person

**Extra Charge \$1.00 Per Person

***Extra Charge \$1.50 Per Person

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

EGGPLANT ROLLATINI

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

NICHOLAS' PASTA*

Imported Bow Tie Pasta Sautéed With Sweet Sausage, Sweet
Roasted Peppers, Fresh Chopped Tomatoes, And Spinach In A
Light Olive Oil And Garlic Sauce

LAINÉ'S PASTA**

Cavatelli With Sautéed Broccoli Rabe, Tomatoes, And Sweet
Italian Sausage In A White Wine And Garlic Sauce

JACOBS PASTA**

Crabmeat, Sun-Dried Tomatoes, And Snow Peas
In An Alfredo Sauce Over Fettuccini
Topped With Grated Parmesan Cheese

FETTUCCINE ALLA VESUVIANA*

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

SPAGHETTI AND MEATBALLS

Imported Spaghetti Pasta With Tomato Sauce And Meatballs,
Topped With Grated Parmesan Cheese

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

HOMEMADE MEAT LASAGNA

Four Cheese Lasagna Stuffed With Fresh Ground Beef

CAVATELLI AND BROCCOLI WITH OR WITHOUT SAUSAGE

Fresh Broccoli Sautéed With Garlic In A Light Wine
Chicken Broth Sauce With/Without Sausage Over
Homemade Ricotta Cavatelli

PASTA PRIMAVERA

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

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

LOBSTER RAVIOLI***

Plump Lobster Ravioli Topped With A Rich
And Creamy Shrimp Sauce

CRAB MEAT PASTA PRIMAVERA**

Blended Crab Meat Sautéed With Fresh Mix Vegetables In A
Light Garlic And Oil White Wine Sauce Served Over Pasta
And Topped With Italian Grated Cheese

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

*Extra Charge \$.50 Per Person

**Extra Charge \$1.00 Per Person

***Extra Charge \$1.50 Per Person

SEAFOOD ENTREES

SHRIMP SCAMPI***

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

PAN ROASTED MAHI MAHI***

Served With Zucchini, Onions,
Peppers, And Eggplant

SHRIMP PICCATA***

Jumbo Shrimp Sautéed In A
Lemon Caper Wine Sauce

ISLAND GRILLED MAHI MAHI***

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

COCONUT CRUSTED TILAPIA***

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

CARIBBEAN CRUSTED SNAPPER***

Mouth Watering Snapper Covered In
Island Spices And Pan Seared

TORTILLA CRUSTED TILAPIA***

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

POACHED SALMON***

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

TILAPIA FRANCAISE***

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

PAN SEARED TUNA***

Pan Seared Tuna Crusted With Sesame
Seeds And Cracked Black Pepper

CRAB MEAT AND SCALLOPS STUFFED FLOUNDER**

Fresh Flounder Stuffed With Crab Meat And
Scallops, Seasoned And Baked With A
Lemon Butter White Wine Sauce

LEMON AND PEPPER CRUSTED COD**

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

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

GOURMET SALAD BAR

Select A Gourmet Salad Bar To Create A Casual Luncheon For Any Occasion Or As An Add-on Feature To One Of Our Packages. The Concept Is Easy, We Will Send You The Featured Items In Elegant Containers, Your Guests Can Combine Their Choice Of The Featured Items To Make The Perfect Salad. Salad Stations Can Be Combined With Other Salad Stations and LJ's Can Even Send A Staff Member To Toss You Exactly The Salad You Crave

All Salads Stations Are Accompanied By Crisp Romaine Lettuce, Iceberg Lettuce, Vine Ripe Tomato, Garden Fresh Cucumber, And Shredded Carrots.

CLASSIC SPINACH SALAD

\$7.95 Per Person

Grilled Chicken * Baby Spinach * Homemade Croutons * Hard Cooked Egg * Crumbled Bacon * Raspberry Vinaigrette

GREEK SALAD

\$7.95 Per Person

Grilled Chicken * Feta Cheese * Kalamata Olives * Pepperoncini * Pita Wedges * Balsamic Vinaigrette

CHEF SALAD

\$8.95 Per Person

Smoked Turkey * Ham * Roast Beef * Swiss Cheese * American Cheese * Hard Cooked Egg * 1000 Island * Italian Vinaigrette

GRILLED CHICKEN

CAESAR SALAD

\$7.95 Per Person

Grilled Chicken * Homemade Croutons * Caesar Dressing

TACO SALAD

\$7.95 Per Person

Seasoned Taco Meat * Refried Beans * Mild Salsa * Cheddar Cheese * Tortilla Strips * Sour Cream *

MANDARIN ORANGE SALAD

\$7.95 Per Person

Chow Mein Noodles * Roasted Peanuts * Grilled Chicken * Mandarin Orange * Asian Sesame Dressing

COBB SALAD

\$8.95 Per Person

Crumbled Blue Cheese * Crumbled Bacon * Grilled Chicken * Diced Onion * Black Olives * Hard Cooked Egg * Balsamic Vinaigrette

SALAD 8

\$8.95 Per Person

Smoked Turkey * Ham * Hard Cooked Egg * Black Olive * Red Onion * Crumbled Bleu Cheese * Crumbled Bacon * Artichoke Hearts * Balsamic Vinaigrette

All Parties Will Receive Plastic Utensils, Paper Products, Appropriate Condiments And Serving Utensils. Prices Do Not Include Tax or 10% Service For Deliveries. Packages Are Ordered Per Person In Increments of 5

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 - \$35 * 16-25 People - \$65 * 26 – 35 People - \$85
Skewer Loaded Up With Cubed Cantaloupe, Honeydew Melon,
Pineapple, Strawberries And Grapes. Served With Dip

FRESH FRUIT SALAD

\$3.25 Per Person
A Blend Of Bite Size Pieces Of Cantaloupe, Strawberry,
Grape, Pineapple, Watermelon, Kiwi, And Honeydew

ASSORTED NEW YORK CHEESECAKE

12 Slices - \$45
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 – \$30
Bakery Fresh Mini Pastries
Beautifully Decorated On A Tray

CANNOLI TRAY

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

CORPORATE AND PRIVATE
CATERERS

MINI ITALIAN PASTRIES

24 Pieces - \$35
Bakery Fresh Mini Italian Pastries
Beautifully Decorated On A Tray

COOKIE TRAY

\$2.00 Per Person
Freshly Baked Peanut Butter, Sugar, Oatmeal
Raisin, And Chocolate Chip Cookies

ASSORTED MINI CHEESECAKES

60 Pieces - \$110
Chocolate, Kiwi Mandarin Orange, Blueberry,
Macadamia Nut, Cherry, And Hazelnut Praline

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.

Warmest Regards,

Your Friends at LJ's Catering

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—Current Pricing Of This Menu—www.ljscaterers.com

