AJ’s Catering Home &

Banquet

 **Portfolio**

**Executive Chef**

Alberto Jesus

**Catering Sales Manager**

Alberto Jesus

**Event Manager**

Blanca Jesus

**Banquet Maitre d’**

Luis Jesus

**AJ’S Catering, Anaheim Ca. 92804 (714)351-7030**

***PACKAGE***

***All Events Include the Following:***

 *~* ***Pre-Reception ~***

**Punch Station**

*(Select Option)*

 *Two Gourmet Reception Displays*

*or*

 *Two Types of Hors d’ Oeuvres*

***~ Entrée or Buffet Selection ~***

 *Both Entrée & Buffet Selections Include Dessert & Coffee Station*

***~ Room Set-Up ~***

 *Choice of Available Linens*

 *(3) Votive Candles*

***~ Event Manager & Maitre d’ Service on the Day of Event ~***

***PRE-RECEPTION***

 *Your Choice of Two Gourmet Reception Displays or Two Hors d’ Oeuvres.*

***Gourmet Reception Displays***

***Fresh Seasonal Fruit Display***

*Sliced Seasonal Fresh Fruits & Berries*

***Domestic Cheese Display***

*Blue Cheese*

*Cheddar*

*American*

*Smoked California*

***Fresh Vegetable Crudite***

*Selection of Fresh Vegetables with*

*Assorted Dips*

***Imported Cheese Display***

*Brie, Gorgonzola,*

*Smoked Gouda,*

*Havarti*

***Hors d’ Oeuvres***

***Hot***

***Spanokopitas***

***Meatballs***

*Served with Rosemary Sprigs*

***Asian Vegetarian Egg Rolls***

*With Plum-Ginger Dipping Sauce*

***Grilled Chicken Satay***

*With Thai Peanut Sauce*

***Corn Fritters***

***Breaded Artichoke Hearts***

*With Chevre Cheese*

***Scallops Wrapped in Bacon***

***Sun-Dried Tomato & Goat Cheese Triangles***

***Proscuitto & Mushroom***

*With Teriyaki Glaze*

***Cold***

***Deviled Eggs***

***Smoked Salmon on Pizza Chip***

***Thai Beef Salad***

*In a Cucumber Cup*

***Stuffed Red Potatoes***

*With Cream Cheese*

***Brie on Crostini***

*With Fresh Berries*

***Crab Salad on Endive***

***Petite Shrimp Brochettes***

*With Chili-Coriander Dipping Sauce*

***New England Scallop Brochettes***

*With Roasted Garlic-Tomato Marmalade*

*Enhance Your Pre-Reception with Additional Butler-Passed Hors d’ Oeuvres.*

*A Minimum Order of 50 Pieces Per Order is Required for the Hors d’ Oeuvres at $3.00 Per person*

***ENTREES***

*All Entrees Include Fresh Rolls & Butter, Your Choice of Salad & Dessert,*

*Chef’s Selection of Seasonal Vegetables & Starch to Compliment Your Entrée.*

***Salads***

*(Select One Salad)*

***Spinach Salad***

*Fresh Spinach Tossed with Maple Pepper Bacon & Gorgonzola Crumbles*

*Served with Balsamic Vinaigrette*

***Caesar Salad***

*Romaine Lettuce Tossed with Shredded Parmesan Cheese & Croutons*

*Served with a Rich, Creamy Caesar Dressing*

***Holiday Salad***

*Mixture of Fresh Field Greens, Washington Apple,*

*Blue Cheese Crumble, Candied Walnuts & Sun-Dried Cranberries*

*Tossed in a Raspberry Vinaigrette*

***Signature Salad***

*Bibb Lettuce, Radicchio & Belgian Endive*

*Served with Classic Dijon Vinaigrette*

*Garnished with Julienned Red Pepper*

***ENTREES***

***($30.00 and up)***

***Grilled Breast of Chicken with Wild Berry Sauce***

*Garnished with Seasonal Berries*

***Stuffed Breast of Chicken***

*With Goat Cheese, Wild Mushrooms, Roasted Red Bell Pepper*

*& B.V. Chardonnay Sauce*

***Grilled Swordfish***

*Served with a Caper, Cherry Tomato, Black Olive*

*On a bed of Sun Dried Tomatoes Polenta with Lemon Butter Sauce*

***Macadamia Crusted Halibut***

*With Soy Ginger Sauce*

***Stuffed Pork Tenderloin***

*With Assorted Dry Fruit Compote*

**ENTREES**

***Entrees (Continued)***

***Herbed Crusted Salmon***

*With Raspberry Sauce*

***10oz Prime Rib***

***New York Steak with Port Demi-Glace***

***Filet Mignon with Cabernet Reduction***

**COMBINATION ENTREES**

***($45.00 and up)***

***Filet Mignon & Chicken Breast***

*Filet Mignon served with Port Reduction & Seared Breast of Chicken with a Chardonnay Sauce*

*Garnished with a Balsamic Reduction*

***Filet Mignon & Prawns***

*Filet Mignon served with Cabernet Reduction & Sauteed Prawns in Scampi Sauce*

***Chicken Breast & Prawns***

*Grilled Breast of Chicken with Wild Mushroom Demi-Glace & Sauteed Prawns in Scampi Sauce*

***Filet Mignon & Salmon***

*Filet Mignon served with Port Reduction & Salmon served with a Raspberry Sauce*

***Pan Seared Chicken & Grilled Swordfish***

*Seared Breast of Chicken with Roasted Red Pepper Sauce & Garnished with a Balsamic Reduction &*

*Grilled Swordfish served with a Tomato, Cucumber & Corn Relish*

***DESSERT SELECTIONS***

*(Select One Dessert)*

*Small wedding cake, Chocolate Fountain*

*Or*

*Individual servings of cheesecake or chocolate cake*