

2020 SPECIAL EVENT CATERING

CJ's OFF THE SQUARE
est | Garden Wedding & Event Venue | 2005

PROVIDED EXCLUSIVELY BY



**MC CONNELL HOSPITALITY
GROUP**

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COCKTAIL HOUR

STATIONS

All event packages begin with your choice of one of three cocktail hour stations. You can also substitute the station for your choice of one passed hors d'oeuvre.

I. DOMESTIC FRUIT & CHEESE BOARD WITH CRACKERS

Arrangement of slices and crumbles of domestic cheeses with berries, melons and grapes

- ◆ Upgrade to imported cheeses for \$3 per person
 - ◆ Add charcuterie for \$3 per person
 - ◆ Add mini biscuits and cornbread bar for \$3 per person
 - ◆ Add Cabo Corn Dip or Margherita Dip for \$3 per person
-

II. MEDITERRANEAN PLATTER

Mediterranean dips of cucumber raita, hummus and olive tapenade displayed with marinated feta, pepperoncini and garlic flatbread

- ◆ Add vegetable crudité for \$3 per person
 - ◆ Add Margherita Dip for \$3 per person
-

III. MINI BISCUITS & CORNBREAD BAR

Made from scratch buttermilk biscuits, sweet potato biscuits and corn muffins with fresh fruit jams and whipped honey butter

PASSED

HORS D'OEUVRES

Passed hors d'oeuvres are a wonderful addition to your cocktail hour. Our Premier clients can choose two as part of their package or add them to any other package for \$5 each (per person).

Smoked Salmon Wonton

Smoked salmon with pineapple salsa and sriracha cream cheese on a crunchy wonton

Cheddar Jalapeño Mini Quiche

Roasted Grape Crostini

Roasted grape, ricotta cheese, thyme and honey on grilled toast

Shrimp & Grits

GF

Garlic cheese grits with sautéed shrimp, bacon and mushrooms in a white wine butter sauce

Coastal Crab Cakes

Lump crab tossed with breadcrumbs, Worcestershire, mustard and Old Bay seasoning; pan fried and topped with roasted tomato mayo

Pulled Pork on a Sweet Potato Biscuit

With blackberry jam

Goat Cheese & Strawberry

Goat cheese on a lavash cracker with black pepper strawberry jam and basil chiffonade

Soy & Sesame Glazed Chicken Skewer

Topped with toasted sesame seeds

Tuna Poke

Sushi grade tuna mixed with pineapple, serrano peppers and cilantro served in a spoon with wonton crisps

Antipasti Skewer

GF

Thin sliced salami, fresh mozzarella, Greek olive and Peppadew pepper on a bamboo skewer with extra virgin olive oil and cracked pepper

Baked Brie Bites

In a phyllo cup with bacon jam

Beef on Rye

Sliced roast beef with creamy horseradish and a gherkin pickle on rye toast

BBQ Pork Sundae

GF option

Sweet potato mash with chopped pork, apple BBQ and crispy shallots

Mediterranean Bite

Pita chip with spiced chickpeas, cucumber raita and micro cilantro

Pimento & Pickle with Bacon

White cheddar pimento cheese on a mini biscuit with thick cut bacon and a sweet and spicy pickle

Cajun Shrimp & Guacamole Bite

GF

Sautéed Cajun spiced shrimp, freshly made guacamole and pickled red onion served on a thick cut potato chip and finished with cilantro

Grilled Steak Skewer

GF

Tender slices of beef, grilled and topped with Argentinean chimichurri sauce and shredded parmesan

HEAVY

HORS D'OEUVRES

BUFFET

Want to offer your guest something a bit more casual? Our heavy hors d'oeuvres buffet is a great mix of seven hot and cold hors d'oeuvres and makes an unexpected and fun substitute for dinner.

Want to beef up your menu (pun intended!)? Add a carving station for an even heartier option (additional fees apply).

CHOOSE ONE SEAFOOD OPTION

Cajun Shrimp Po'boy Roll

Cajun spiced shrimp tossed in a tabasco aioli; served in a sweet yeast roll and topped with shaved celery and a gherkin pickle

Coastal Crab Cakes

Lump crab tossed with breadcrumbs, Worcestershire, mustard and Old Bay seasoning; pan fried and topped with roasted tomato aioli

Smoked Salmon Wonton

Smoked salmon with pineapple salsa and sriracha cream cheese on a crunchy wonton

Pickled Shrimp GF

Poached Gulf shrimp marinated in our house pickling brine

CHOOSE ONE BEEF OR PORK OPTION

Grilled Steak Skewer GF

Tender slices of beef, grilled and topped with Argentinean chimichurri sauce and shredded parmesan

BBQ Pork Sundae GF option

Sweet potato mash with chopped pork, apple BBQ and crispy shallots

Sliders & Tots

Mini cheeseburgers served with a crispy tater tot

Pulled Pork on a Sweet Potato Biscuit

With blackberry jam

Antipasti Skewer GF

Thin sliced salami, fresh mozzarella, Greek olive and Peppadew pepper on a bamboo skewer with extra virgin olive oil and cracked pepper

Mini Cubano Sandwiches

Served with Swiss cheese, pickles and shaved ham

Ham & Biscuits

Shaved Tennessee ham on a home-made biscuit with seasonal jam

CHOOSE TWO CHICKEN OPTIONS

Chicken Parmesan Meatballs GF option

Bite size meatballs of fresh ground chicken and grated parmesan rolled in breadcrumbs with roasted tomato sauce and dusted with asiago

Grilled Chicken Lettuce Wraps GF

Bibb lettuce cups topped with grilled chicken, red wine peppercorn aioli, mini croutons and shaved Pecorino Romano

Chicken & Waffles

Crispy chicken tenders placed on top of a chive Belgian waffle wedge and drizzled with sriracha honey

Chicken B.A.T.

Pulled chicken on a sweet yeast roll with crispy applewood bacon, avocado and tomato jam served with herbed buttermilk dipping sauce

Nashville Hot Chicken Slider

Served on a sweet Hawaiian roll with mayo and pickles

Soy & Sesame Glazed Chicken Skewer

Topped with toasted sesame seeds

CHOOSE THREE VEGETABLE OPTIONS

Chef's Seasonal Vegetable Display GF

With olive oil and sea salt

Black Bean Sliders

Black beans, chickpeas, beets, carrots and spices pressed into patties and seared; topped with cheddar, cilantro, tomato and ancho lime aioli and served on a brioche slider bun

Mediterranean Platter

Mediterranean dips of cucumber raita, hummus and olive tapenade displayed with marinated feta, pepperoncini and garlic flatbread

Mini Biscuits & Cornbread Bar

Made from scratch buttermilk biscuits, sweet potato biscuits and corn muffins with fresh fruit jams and whipped honey butter

Cabo Corn & Jalapeño Dip

Fresh corn, roasted jalapeños, shredded cheddar cheese, scallions and smoked paprika baked in a cast iron skillet and served with crispy white corn tortilla chips

Baby Wedge Salad GF

Mini wedges of iceberg lettuce with crispy bacon, diced tomatoes, blue cheese crumbles, red onion and smoked tomato dressing

Mini Twice Baked Potatoes GF

Roasted new potatoes stuffed with cheddar mashed potatoes, bacon pieces and chives

White Bean Hummus Flatbread

Flatbread with white bean hummus, shaved radishes, roasted tomatoes, herbs and mixed olives

Margherita Dip

Spicy tomato sauce, herbed ricotta and pesto drizzle; served with fried pita

Mini Southern Squash Casserole GF option (extra fee)

Roasted summer squash topped with an herb and goat cheese crumble served in a ramekin

Garden Salad of your choice (see page 8)

CHEF ATTENDED

CARVING STATIONS

An excellent addition to our heavy hors d'oeuvres or traditional buffet menu. You may also substitute one of your entrée selections for a carving station at a reduced rate. Please speak with your planner for a quote based on your selection.

All prices are per person.

Prime Rib	Market Price	GF	Roasted Pork Loin	\$8	GF
<i>Cooked for six hours on our rotisserie over hickory and oak and accompanied by creamy horseradish and chimichurri</i>			<i>Topped with ancho cherry compote</i>		
Beef Tenderloin	\$10	GF Option	Smoked Breast of Turkey	\$7	GF
<i>Rubbed with our blend of spices and herbs then slow roasted and served with port wine mushroom sauce</i>			<i>Accompanied by an Alabama white BBQ sauce</i>		

A \$75 set up fee applies to all chef attended carving stations.

TRADITIONAL
DINNER

BUFFET

Our most popular menu option is our traditional dinner buffet. This menu is included in all event packages at CJ's Off the Square and includes your choice of:

- ◆ One Salad
- ◆ Two Entrees
- ◆ Three Side Items

Our house-baked focaccia bread and whipped butter is also included in this menu option.

POPULAR MENU UPGRADES

- ◆ Add additional entrées to the buffet starting at \$6 per person
- ◆ Add additional side items to the buffet for \$4 per person
- ◆ Add a carving station to the buffet (\$75 set up fee plus price per person)
- ◆ Make your buffet "hands free" with our attended buffet service \$200

SALADS

CJ's Caesar

Heart of Romaine with homemade focaccia croutons and shaved parmesan

Baby Greens

GF

Tomato, cucumber, carrot and red onion served with herb buttermilk dressing and parmesan red wine vinaigrette

Arugula & Sweet Potato

GF

Arugula, roasted sweet potatoes, pecans, asiago cheese and ice wine vinaigrette

Brussel Sprout Cole Slaw

GF

With buttermilk dressing

Seasonal Arugula & Spinach

GF

Spring/Summer: Strawberries, shallots, almonds, ricotta salata and a roasted strawberry balsamic vinaigrette

Fall: Grilled apples, shallots, pecans, aged goat cheese and a sherry molasses vinaigrette

Baby Wedge

GF

Mini wedges of iceberg lettuce with crispy bacon, diced tomatoes, blue cheese crumbles, red onion and smoked tomato dressing

TRADITIONAL DINNER BUFFET

ENTRÉES

Our traditional dinner buffet menu includes your choice of two entrees.

PORK

Smoked Pork Loin GF
*Rubbed with our special seasoning,
smoked for two hours and topped with
ancho cherry compote*

Lemon Herb Roasted Pork GF
*Slow-roasted marinated pork roast, sliced
and topped with parsley and horseradish*

Crispy Pork Medallions
*Slow-roasted then oven-fried and tossed in
Carolina Gold BBQ sauce*

BEEF

Balsamic Beef Brasato GF
*Slow-cooked in balsamic vinegar and red
wine until tender; sliced and served with a
reduction of the natural beef jus*

Chile Brown Sugar Brisket GF
*Cooked for 12 hours on a rotisserie and served
with a bourbon laced BBQ sauce*

Seared Bistro Filet GF
*Cooked to a true medium, then topped with
lemon butter and sea salt*

CHICKEN

Rosemary Garlic Chicken GF
*Roasted chicken on the bone with fresh
rosemary and caramelized garlic; served
with a rosemary shallot reduction*

Herb Crusted Chicken Breast *GF option (extra fee)*
*Chicken crusted with herbed breadcrumbs
and topped with mushrooms, leeks and
Dijon cream*

Seasonal Grilled Chicken Breast GF
*Spring/Summer: Grilled peach basil relish
Fall: Bourbon apple compote*

SEAFOOD

Mahi Mahi GF
With pineapple salsa

Hand-Cut Filet of Salmon GF
*Grilled and topped with cherry tomatoes,
basil, roasted garlic cloves and capers in a
lemon butter sauce*

Shrimp & Grits GF
*Garlic cheese grits with sautéed shrimp,
bacon and mushrooms in a white wine
butter sauce*

VEGETARIAN

Wild Rice Vegetable Curry GF
Yellow coconut curry with seasonal vegetables and wild rice *vegetarian/vegan*

Stuffed Bell Pepper GF
Colorful bell pepper stuffed with black beans, tomatoes, onions, green chili and cotija cheese

TRADITIONAL DINNER BUFFET

SIDE DISHES

Our traditional buffet menu includes your choice of three side dishes to accompany your entrees. We suggest choosing one starch, one vegetable and make the third choice something that's just a little decadent.

Sundried Tomato Mac & Cheese <i>With white cheddar, truffle oil and pancetta</i>		Cauliflower Gratin <i>Roasted cauliflower, creamy cheddar and shallots with an herbed-panko crust</i>	GF option (extra fee)
Roasted New Potatoes <i>With extra virgin olive oil, salt, pepper and oregano</i>	GF	Orecchiette Pasta Salad <i>Cherry tomatoes, red onion, artichoke hearts, fresh oregano, basil and parsley with crumbled feta</i>	
Caramelized Onion Mashed Potatoes <i>Skin on potatoes mashed with sour cream and caramelized onions</i>	GF	Grilled Asparagus <i>With lemon and sea salt</i>	GF
Southern Squash Casserole <i>Roasted summer squash topped with an herb and goat cheese crumble</i>	GF option (extra fee)	Braised Greens <i>With sweet Peppadew peppers and bacon vinaigrette</i>	GF
Roasted Root Vegetables <i>Roasted parsnips and carrots glazed with sorghum</i>	GF	Green Beans <i>Sautéed with caramelized garlic</i>	GF
Wild Mushroom Bread Pudding <i>Served in a porcini shallot broth and topped with a sauté of snow peas, leeks, red peppers and yellow squash</i>		Grilled, Marinated Locally Grown Vegetables <i>Charred Broccoli</i>	GF
Fire-Roasted Tomato Risotto <i>With basil and parmesan</i>	GF	Roasted Brussel Sprout Salad <i>With a spicy honey vinaigrette, shallots, golden raisins, asiago and potato frites</i>	GF
Butternut Squash Hash <i>With spiced pecans</i>	GF	Southern Succotash <i>Corn, lima beans, pickled okra, bacon and onions</i>	GF
Old Spencer Mills Garlic Cheese Grits	GF		

SEATED
DINNER
SERVICE

Buffet style service is included in all event packages at CJ's Off the Square. However, you may wish to offer your guests a more formal, plated dinner served table side. You can upgrade to seated dinner service for \$100 per table when you select one of the following options.

OPTION 1: ENTRÉE SELECTED WITH RSVP

- You will ask each guest to make an entrée selection when they RSVP
- You may select up to three menus for your guests to choose from
- The salad will be the same for all guests
- Assigned seats at each table are required (both an assigned table as well as an assigned seat at the table)
- You must provide a place card which indicates the entrée selection of each guest

OPTION 2: SAME ENTRÉE FOR ALL GUESTS

- Select one menu for all guests to enjoy
- Assigned seats at the table are not required

NOTES ABOUT SEATING

A seating chart with table assignments is included in your event package. However, when you select option 1, which allows your guests to make an entrée selection, you must also provide a place card for each guest which clearly indicates their entrée selection. Please speak with your planner for examples.

We also highly recommend providing a menu card for your guests with either seated dinner option as your guests will not otherwise have a description of what is being served. But only a place card is required.

SEATED DINNER MENU

Choose up to 3 menus (i.e. beef, chicken or fish) for your guests to select on their menu card.

GRILLED MAHI MAHI | Fire-roasted tomato risotto, sautéed garlic green beans, topped with pineapple-peppadew salsa

HAND CUT FILET OF SALMON | Grilled and topped with cherry tomatoes, basil, roasted garlic cloves and capers in lemon butter sauce with fire-roasted risotto and sautéed garlic green beans

CHILE BROWN SUGAR BRISKET | Caramelized onion mashed potatoes, braised collard greens, bourbon laced BBQ sauce

BISTRO FILET | Roasted new potatoes, grilled asparagus topped with a lemon-compound butter, fresh sea salt

SMOKED PORK LOIN | Southern squash casserole, roasted Brussel sprouts topped with grilled peach basil relish OR apple-bourbon compote

CRISPY PORK MEDALLIONS | Topped with a Carolina Gold BBQ sauce and served with butternut squash hash, grilled broccolini

HERB-CRUSTED CHICKEN BREAST | Boursin cheese mashed potatoes, sautéed green beans topped with a mushroom-leek Dijon cream sauce

GRILLED CHICKEN BREAST | Lightly seasoned and served with truffle-parmesan risotto, local sautéed vegetables

VEGETARIAN/VEGAN OPTIONS

WILD MUSHROOM BREAD PUDDING | Served in a porcini shallot broth and topped with a sauté of snow peas, leeks, red peppers and yellow squash (vegetarian)

WILD RICE VEGETABLE CURRY GF | Yellow coconut curry with seasonal vegetables and wild rice (*vegan*)

LATE NIGHT

SNACKS

A sweet or savory treat served just before your send-off. Add to any package for \$5 per person.

Nashville Hot Chicken Slider

Served on a sweet Hawaiian roll with mayo and pickles

Mini Cubano Sandwiches

Served with Swiss cheese, pickles and shaved ham

Sliders & Tots

Mini cheeseburgers served with a crispy tater tot

Milkshake Shooters

Choose your favorite flavor to be passed

Mini Milk & Cookies

Chilled milk shooters topped with a chocolate chip cookie

S'mores Bar

Milk and dark chocolate, marshmallows and graham crackers

DESSERTS

Wanna splurge? Add a selection of sweet treats for your guests to nibble on in addition to cake!
Dessert can be added to your menu for \$5 per person.

Mini Dessert Cups: Choose 2

- ◆ *Graham cracker cookie, Nutella mousse, sea salt hazelnuts and brûléed marshmallow*
- ◆ *Carrot cake, caramel sauce, cream cheese icing and pecans*
- ◆ *Roasted banana pudding with shortbread cookie crumble and vanilla bean whipped cream*

Dessert Bites: Choose 3

- ◆ *Mini Cheesecakes*
- ◆ *Seasonal Fruit Tartlets*
- ◆ *Chocolate Covered Strawberries* GF
- ◆ *Mini Crème Brûlée* GF
- ◆ *Assorted Chocolate Truffles* GF
- ◆ *Chocolate Torte* GF

Croissant Bread Pudding

Served with whiskey cream

Assorted Pie Bar: Choose 3

Available as whole 9" pies or mini 3" pies

- ◆ *Apple Streusel*
- ◆ *Chocolate Mousse*
- ◆ *Lemon Blackberry Meringue*
- ◆ *Pumpkin Caramel Pecan*
- ◆ *Strawberry Basil*
- ◆ *Key Lime*
- ◆ *Banana Cream*
- ◆ *Peanut Butter*

BAR SERVICE POLICY

Coffee, iced tea and soft drinks are included in all event packages. If you wish to serve alcohol at your event, you are welcome to provide your own beer, wine and liquor in accordance with our bar policy. CJ's Off the Square will provide the bartenders, ice, garnishes, mixers and glasses. The client will supply the alcohol and host liquor liability insurance.

- ◆ Host liquor liability insurance is required to be purchased by the client. A minimum of \$1,000,000 coverage is required with a certificate of insurance naming CJ's Off the Square as additionally insured. This must be provided no less than 30 days before the event. This is relatively inexpensive and is easy to purchase on its own or in addition to a larger event insurance policy. Your planner can give you resources on how to provide this.
- ◆ Bar service will be discussed and agreed upon during the planning process. Based on what you wish to serve, your planner will create a shopping list with recommended quantities and we will stock the bar accordingly. We may not be able to accommodate last minute changes.
- ◆ All beer, wine and spirits must be provided in commercially labeled and sealed containers. No home-made beer, wine or spirits are permitted at any time.
- ◆ We will arrange a time for you to drop off your alcohol prior to the event. Our staff will take care of any necessary prep and service from that point forward.
- ◆ All alcohol is surrendered to the staff of CJ's Off the Square when it is dropped off and cannot be accessed by clients or guests prior to or during the event for any reason.
- ◆ The bar is limited to a maximum of five hours of service.
- ◆ Any unused alcohol will be boxed up and sent home with the client or their designated representative at the end of the night.
- ◆ No shots will be served at any time.
- ◆ Kegs are not permitted.

CJ's Off the Square reserves the right to refuse bar service to any guest at any time for any reason. If our bar policy is not observed, we reserve the right to close the bar and/or end the event to maintain the safety of all guests.

SPA WATER STATION | \$2 PER PERSON

Elegant decanters of ice water infused with seasonal fresh fruit.

DELUXE COFFEE, HOT CHOCOLATE OR CIDER STATIONS | \$3 PER PERSON

OUR CATERING POLICY

All food and beverage services for your event are provided by our exclusive caterer.

- ◆ **KIDS** | Children age two and under do not need to be included in your guest list. However, as children over the age of two will use the same amount of staff and services as adults, they must be included in your guest count. Many children enjoy the same menu as adults. However we do offer a special kid's menu by request for children included in your guest count. Please speak with your planner for details.
- ◆ **VENDORS** | Many vendors such as photographers and musicians require that you provide them with a meal at the event. We offer vendor meals at a reduced rate of \$40 each. Staff of CJ's Off the Square, including our DJ, do not require vendor meals.
- ◆ **TASTINGS** | We do not offer private menu tastings. However, our clients are invited to join us at our group tasting parties throughout the year.
- ◆ **UPGRADES** | There are many ways to enhance your menu and service style. Popular menu upgrades can be found throughout the menu. Please speak with your planner for details.
- ◆ **BAR POLICY** | If you wish to have a bar at your event, you must order this in advance, provide proof of host liquor liability insurance and adhere to our bar policy. Cash bars are not permitted and guests may not serve themselves at any time.
- ◆ **DIETARY RESTRICTIONS** | We are happy to make special meals for guests with special dietary needs such as vegetarian, gluten free and vegan for up to 10% of your guests at no additional charge. You will need to inform us of the names of each guest who will receive the special meal when you confirm your guest list 30 days before the event. If your entire event menu requires special dietary accommodation, a custom menu may be necessary.
- ◆ **CUSTOM MENUS** | Our chef loves to create custom menus for clients wishing to offer their guests something completely unique. Perhaps you would like to incorporate a family recipe or traditional foods from other countries. We will be happy to quote a custom menu for you based on your special requests. Custom menu pricing starts with a \$10 per person upgrade and may increase based on final menu selections. All custom menus include a private menu tasting prior to the event.
- ◆ All prices are per person unless otherwise specified and subject to sales tax.

- ◆ **GUEST LIST** | Your guest list should include everyone attending the event, including you. We will place your initial catering order based on the estimated number of guests you expect to attend. 30 days prior to the event, you will give your planner an updated guest count based on the number of confirmed attendees. You cannot lower your guest count after 30 days however, you may add to your guest count up to 14 days before the event. Any changes to your guest list within 14 days in advance will incur a 20% surcharge.
- ◆ **GRATUITY** | Gratuity for our servers is not included in your package. It is always appreciated, but never expected. Please speak with your planner for more information if you would like to add a gratuity to your invoice.
- ◆ **SUBSTITUTIONS** | In the rare instance where a menu item you have ordered is not available, our chef will provide a reasonable substitution.
- ◆ Pricing is valid for all 2020 event packages.