

*CJ's.....the **Heart** of the Rock*



Congratulations on your upcoming special event!

*Whether a wedding rehearsal, birthday or corporate dinner,
CJ's is a natural choice for any celebration.*

Our Culinary Team presents a variety of favorite options for your event.

*We can provide appetizers, luncheon selections and dinner entrees
to meet a variety of budgets and events.*

*(Additions and substitutions can be accommodated
but may result in adjusted pricing.)*

Thank you for considering CJ's on the Bay.

*We use our venue, expertise and wonderful dining options
to create your unique special event.*

*We look forward to welcoming you and your guests
at*

CJ's on the Bay!

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Appetizer

(Pricing by the dozen unless otherwise notated)

- Spinach and Cheese Spanikopita 18*
- Tomato and Mozzarella Caprese Skewers 18*
- Gorgonzola Stuffed Mushrooms 18*
- Chef's Homemade Cheese Puffs 9*
- Soft Pretzel Bites with Beer Cheese 9*
- Tuna Tartar on Wonton Crisps 24*
- Spring Rolls - Choice of Vegetable 18, Chicken 21, or Shrimp 24*
- Coconut Shrimp 24*
- Mini Crab Cakes with Mustard Aioli 36*
- Pork Pot Stickers 18*
- Lamb Chop Lollipops 36*
- Baked Chicken Nuggets – Choice of Teryaki, BBQ, or Buffalo 18*
- Mango Chicken Kabobs 18*
- Mini Chicken Wellingtons 21*
- Mini Beef Wellingtons 24*
- Mini Roast Beef Sandwiches 18*

Appetizer Displays:

- Roasted Red Pepper Hummus with Grilled Pita 3 per person*
- Fresh Vegetable Platter 3.5 per person*
- Chilled Shrimp with Cocktail Sauce and Lemon 16.5 per pound*

Desserts:

- Key Lime Tartlettes 18*
- Chocolate Madness Tartlettes 24*
- Pineapple and Strawberry skewers 18*

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Luncheon Selection – Tier One

CJ's Mini Burgers and Fries– Two of our famous Choice ground beef burgers with American cheese on a hand-crafted bun served with French fries

CJ's Turkey Burger- White meat turkey burger with lettuce, tomato, and red onions on whole wheat bun

Fish and Chips – Flash fried mahi mahi served with Idaho fries, tartar sauce, and fresh lemon

CJ's "Philly" Cheese Steak- Shaved prime rib, sautéed onions, crimini mushrooms and American cheese

CJ's White Pizza - Hand stretched Asiago and olive oil flatbread with a creamy white sauce, chopped spinach and grape tomatoes

Roasted Red Pepper Hummus – Accompanied by grilled pita and an assortment of raw vegetables

Antipasto Salad - Hard salami, ham, pepperoni and provolone cheese over mixed greens with pepperoncini, red onions, grape tomatoes, Kalamata olives and roasted red peppers with a red wine vinaigrette

Crunchy Kale Salad – Julienne kale with cucumber, broccoli, grape tomato, red onion, garbanzo beans and dry cranberries tossed with our house Peppadew vinaigrette

*Combination of any three items, 14.99 – 17.99 dollars per person
Inclusive of soda, iced tea or American coffee, Plus 6% tax and 18% gratuity*

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Luncheon Selections - Tier Two

CJ's Burger - One half pound of Angus ground chuck with cheese, lettuce, tomato and onions

CJ's Quesadilla- Chicken, beef or shrimp, onions and bell pepper with cheddar cheese in a crispy tortilla, served with pico de gallo (choose one option)

French Dip - Shaved prime rib, sautéed onions, horseradish cream and swiss cheese with rosemary jus

Fish Tacos – Fresh mahi mahi, queso fresco, jicama slaw in soft corn tortillas served with pico de gallo and sour cream

Chicken Sandwich - Grilled chicken breast dressed with pecanwood smoked bacon, tomato, pepperjack cheese and avocado served on a whole wheat bun

Caesar Salad with Grilled Chicken – Crisp romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese, with grilled chicken breast

CJ's Tropical Cobb - Mango, avocado, shrimp, boiled eggs, bacon, tomato and feta cheese over baby greens with house citrus vinaigrette

Niçoise Salad – Grilled Ahi tuna filet garnished with haricots verts, Kalamata olives, new potatoes, tomatoes, red onions and boiled eggs, served over spring greens with our house citrus dressing

*Combination of any three items 17.99 – 20.99 dollars per person
Inclusive of soda, iced tea or American coffee, Plus 6% tax and 18% gratuity*

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Dinner Selections – Tier One

Salad

House Salad - Baby greens with grape tomatoes, cucumbers and red onions; served with our house made citrus vinaigrette

Entrée Selections (Please select three choices)

Butter Rum Mahi Mahi - Fresh filet of mahi mahi, baked in the oven, topped with a butter rum sauce

Chicken Pot Pie – Tender pieces of chicken, baby peas, carrots and pearl onions in a creamy chicken veloute, topped with flaky puff pastry

Grilled Salmon with Mandarin Salsa - Fresh filet of salmon, grilled and garnished with a fresh mandarin orange and cucumber salsa

Chef's Veal Meatloaf – Chef's meatloaf with ground veal, beef and pork, folded with shitake mushrooms and seasonings, served with crimini mushroom gravy

Chicken Fettuccini – Fettuccini with tender pieces of chicken, baby peas, roasted peppers and fresh basil served in a creamy garlic sauce

*Spaghetti Putanesca – Capers, Kalamata olives, diced tomatoes, red onion, fresh basil and garlic sautéed in extra virgin olive oil with a touch of white wine
(A vegan alternative with whole grain spaghetti. Gluten-free pasta upon request)*

Dessert

Key Lime Tart

Tier One Pricing: 29.99 – 32.99 per person

Inclusive of soda, iced tea or American coffee, Plus 6% tax and 20% gratuity

CJ's.....the Heart of the Rock

Dinner Selections – Tier Two

Salad Selection (Please select one)

House Salad - Baby greens with grape tomatoes, cucumbers and red onions;
served with our house made citrus vinaigrette

Caesar Salad - Romaine lettuce with Romano Parmesan cheese and croutons;
tossed with our Caesar dressing

Entrée Selections (Please select four choices)

Fresh Catch of the Day and Baby Shrimp – Chef's fresh catch of the day,
garnished with baby shrimp and lemon butter

Bourbon and Brown Sugar Pork Tenderloin - Grilled tenderloin of pork
marinated with Kentucky bourbon, brown sugar and a bit of garlic and ginger

Roasted aged Prime Rib- Queen cut of USDA Choice Angus beef, seasoned and
slow roasted, hand carved and served with rosemary jus and horseradish cream

Chicken Picatta – Tender breast of chicken sautéed and served with a sauce of
white wine, lemon-butte and capers

Chicken Marsala - Tender breast of chicken finished with
Marsala wine, Crimini mushrooms and a rich demi glace

Seafood Lasagna- Fresh egg pasta sheets layered with baby shrimp, bay scallops and
ricotta cheese, fresh spinach, marinara and alfredo sauce

Shrimp Pasta - Gulf shrimp sautéed in garlic and olive oil tossed with linguini,
grape tomatoes and fresh basil

Dessert Selections (Please select two choices)

Key Lime Tart

Chef's Cheesecake

Chocolate Madness

Tier Two Pricing: 39.99 – 43.99 per person

Inclusive of soda, iced tea or American coffee, Plus 6% tax and 20% gratuity

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Dinner Selections – Tier Three

Appetizer Selection (Please select one)

CJ's Crispy Calamari- Calamari rings, lightly dusted and fried crispy, with spicy marinara sauce and lemon

Crab Cakes - Chef's authentic "Maryland-style" lump crab cakes served with whole grain mustard sauce

Lobster Fries - Maine lobster meat, flash fried and served with lemon and parsley aioli

Salad Selection (Please select one)

House Salad - Baby greens with grape tomatoes, cucumbers and red onions; served with our house made citrus vinaigrette

Caesar Salad - Romaine lettuce with Romano Parmesan cheese and croutons; tossed with our Caesar dressing

Entrée Selections (Please select four choices)

Filet Mignon - 8-ounce filet of beef tenderloin, topped with Maitre d'Hotel butter and a rich red wine Demi glace (Add ½ or whole lobster tail, additional charges apply)

Butter Rum Mahi Mahi - Fresh filet of mahi mahi, baked in the oven, topped with a butter rum sauce

Maigret of Duck - Juicy, roasted breast of duck served with a dried cherry and port wine jus

Scallops Amaretto - Day boat diver scallops, pan seared, deglazed with amaretto, sprinkled with almond slices and served on a bed of spinach

Fresh Catch with Artichokes - Filet of locally caught fish, sautéed and finished with white wine, capers, artichoke hearts and butter

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Dinner Selections – Tier Three (continued)

Entrée Selections (continued)

Braised Lamb Shank – Domestic lamb shank gently braised with herbs de provence and vegetables, accompanied by rosemary pappardelle

Maine Lobster Thermidor - Tender pieces of Maine lobster in a luscious white wine, Dijon and cheddar cheese sauce,

sprinkled with Parmesan cheese and browned in the oven

Linguini Putanesca – Capers, Kalamata olives, diced tomatoes, red onion, fresh basil and garlic sautéed in extra virgin olive oil with a touch of white wine

(A vegan alternative with whole grain spaghetti. Gluten-free pasta upon request)

Dessert Selections (Please select three choices)

Chocolate Nut Torte (Gluten Free)

Pineapple Upside Down Cake

Chocolate Madness

Key Lime Tart

Chef's Brûlée

Tier Three Pricing: 52.99 – 64.99 per person

Inclusive of soda, iced tea or American coffee, Plus 6% tax and 20% gratuity

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Miscellaneous Event Information

- ◆ *Gratuity (18% lunch/20% dinner) and 6% Florida sales tax will be added to all package prices. No special discounts or coupons are available for event pricing.*
- ◆ *Children under 12 can select from CJ's Kid's Menu with normal menu pricing.*
- ◆ *All packages (except appetizer packages) include soda, iced tea, and American coffee. All other beverages are available on a consumption basis.*
- ◆ *High chairs, booster seats and privacy screens are available upon request.*
- ◆ *Additional table linens are available for \$2/linen upon request.*
- ◆ *Audiovisual equipment – podium, screen, PC, and projector - are available upon request at additional charges.*
- ◆ *If a specialty dessert (i.e. wedding cake) from outside of CJ's on the Bay is provided, cake cutting service and small wares will be provided for a \$2/person.*
- ◆ *A final confirmation of number of guests is requested 7 days prior to event date and will be used for the final charge. If no confirmation is provided, CJ's will plan for the initial estimate and it will be used for final charges.*
- ◆ *A deposit of 10% is requested upon finalization of menu package and is provided in the form of a CJ's gift card. Cancellation schedule as follows:*
 - *60 days, 90% refunded*
 - *30 days, 75% refunded*
 - *15 days, 50% refunded*
 - *14 days or less, 0% refunded*
- ◆ *Deposits in the form of CJ's Gift card can be used for purchase of any CJ's products or services (regardless of day of event).*
- ◆ *Valid forms of payment include cash, American Express, Master Card, Visa or Discover. Payment by personal check must be approved prior to event date and guaranteed with a credit card number.*
- ◆ *Complementary transportation within Marco Island city limits can be provided through A Carr Transportation or A-OK taxi companies. If staying at a local hotel, arrangements can typically be made by hotel conceirges for your event.*
- ◆ *Event locations, room rental fees and service charges may vary based on details of any individual event including seasonality and availability.*

CJ's on the Bay caters to special event and can accommodate many additional requests. Please ask your CJ's Event Coordinator for specifics.

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Cocktail Pricing

- ♦ *CJ's on the Bay recommends alcohol beverages billed on a consumption basis during most special events.*
- ♦ *CJ's assumes all alcohol will be billed to the same party bill unless otherwise specified. If a separate bill for alcohol is needed or individual guests are to be billed for alcohol separately, it must be requested prior to the event and explicitly stated in event agreement.*
- ♦ *All alcoholic menu drink prices include 6% Florida sales tax.*
- ♦ *CJ's Standard Pricing (subject to change)*
 - ***Beer** - Domestic Draft/Bottle 3.5/3.75, Import Draft/Bottle 4.5/4.75, Craft Beer Drafts 8.0*
 - ***House Wine** – Chardonnay/White Zinfandel/Cabernet/Merlot 5.50, Pinot Grigio 6.0*
 - ***Spirits** - Well 6.5, Call 7.5, Premium 8.5, Super Premium 9.5 and above*
- ♦ *Daily Drink specials and Happy Hour pricing applies to all party event on designated days and times.*
- ♦ *Miscellaneous guidelines for budgeting:*
 - *Average bottle of wine (26 oz/750 ml) yields 4 Servings.*
 - *Average bottle of champagne will yield 6 flute glasses.*
 - *A case of champagne will yield 72 Servings.*
 - *A typical champagne toast is 2 ounces. A bottle will yield approximately 12 servings.*

***CJ's on the Bay can accommodate many budgets.
Please ask your CJ's Event Coordinator for specifics.***