

AJ'S STEAKHOUSE

AJ'S DISPLAYS

Display stations are designed for groups of 20 or more and are priced per person, exclusive of tax or service charge



Charcuterie Board

\$22

Gruyere, cheddar, blue cheese, smoked Gouda, boursin, salami, prosciutto, capicola, cornichons, olives, grapes, dried fruit, candied nuts, stone ground mustard, and baguette with crackers

Artisan Cheese Board

\$10

colby jack, pepper jack, Swiss, cheddar, and smoked gouda with crackers

Shrimp Display* GF

\$15

based on 3 shrimp per person

jumbo shrimp, house made cocktail sauce

Fresh Fruit Display GF

\$7

seasonal sliced fruit, garnished with fresh berries and served with a honey yogurt dip

Vegetable Crudités GF

\$7

carrots, celery, grape tomatoes, broccoli, cauliflower, bell peppers with ranch and hummus dips

Mini Dessert Station

\$15

May be substituted for Dessert for an additional \$10 per person

fruit tarts, mousse cups, mini brulee cheesecake, mini chocolate marshmallow brownies

GF | Gluten Free or can be prepared gluten-free. Please ask your catering manager.
* Consumer Advisory. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your catering manager of any food allergies.
All menus are subject to 7% sales tax and 20% gratuity.

