

AJ'S STEAKHOUSE

PREMIER DINNER MENU

// \$95 PER GUEST

WELCOME || Sparkling Wine Toast

APPETIZERS || HOST TO PRESELECT THREE

Served family style

Hand-Breaded Fried Mozzarella

AJ's zesty marinara

Italian Baked Stuffed Mushrooms

Graziano Italian sausage, mozzarella

Sweet Heat, Bourbon Glazed Steak Tips*

Mini Crab Cakes

Remoulade

Flash Fried Calamari

Sweet chili sauce

AJ's Onion Rings

Shrimp Cocktail*[Ⓞ]

Based on 3 shrimp per person

AJ's cocktail sauce

SOUP & SALADS || HOST TO PRESELECT ONE

AJ's House Salad[Ⓞ]

Garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

Caesar Salad*

Romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

Wedge Salad[Ⓞ]

Iceberg lettuce, blue cheese crumbles, pecans, craisins, applewood smoked bacon, blue cheese dressing

Lobster Bisque[Ⓞ]

Flavored with a hint of brandy

ENTRÉES

HOST TO PRESELECT ONE ENTRÉE OPTION FOR THE ENTIRE GROUP, OR PROVIDE A SPECIFIC PRE-ORDER OF THREE ENTRÉES 72 HOURS IN ADVANCE.

Entrées include baked potato and asparagus. Steaks prepared medium, served with demi-glace. Vegetarian entrées are available upon request.

Trio De Burgo*[Ⓞ]

8 oz. filet mignon, grilled chicken breast, three grilled shrimp, topped with white wine garlic herbed cream sauce

Premier Surf & Turf*[Ⓞ]

8 oz. filet mignon & petite lobster tail

Filet Mignon & Crab Cake*

Twin Petite Lobster Tails*[Ⓞ]

Drawn butter, lemon

From the Sea*

Petite lobster tail, crab cake, three shrimp scampi

DESSERTS || HOST TO PRESELECT ONE

AJ's Chocolate Fantasy Cake

Rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

Peppermint Chocolate Cake[Ⓟ]

Carrot Cake[Ⓟ]

Cream cheese icing, caramel drizzle

New York Style Cheesecake[Ⓟ]

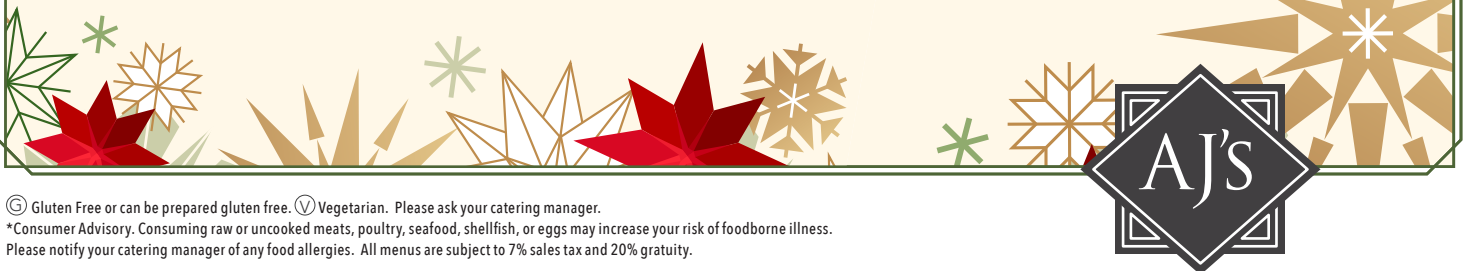
Mixed berry coulis

Eggnog Cheesecake[Ⓟ]

GIFT BOX || \$5 PER PERSON

Two per guest

House-Made Chocolate Truffles



[Ⓞ] Gluten Free or can be prepared gluten free. [Ⓟ] Vegetarian. 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.

AJ'S STEAKHOUSE

RESERVE DINNER MENU

// \$75 PER GUEST

APPETIZERS || HOST TO PRESELECT TWO

Served family style

Hand-Breaded Fried Mozzarella

AJ's zesty marinara

Italian Baked Stuffed Mushrooms

Graziano Italian sausage, mozzarella

Sweet Heat, Bourbon Glazed Steak Tips*

Mini Crab Cakes

Remoulade

Flash Fried Calamari

Sweet chili sauce

Shrimp Cocktail*[Ⓞ]

Based on 3 shrimp per person

AJ's cocktail sauce

SALADS || HOST TO PRESELECT ONE

AJ's House Salad[Ⓞ]

Garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

Caesar Salad*

Romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

DESSERTS || HOST TO PRESELECT ONE

AJ's Chocolate Fantasy Cake

Rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

Peppermint Chocolate Cake[Ⓟ]

Carrot Cake[Ⓟ]

Cream cheese icing, caramel drizzle

New York Style Cheesecake[Ⓟ]

Mixed berry coulis

Eggnog Cheesecake[Ⓟ]

ENTRÉES

|| HOST TO PRESELECT ANY THREE ENTRÉE OPTIONS, FROM WHICH GUESTS CAN CHOOSE ONE AT THE TIME OF DINING.

Entrées include baked potato and asparagus.

Steaks prepared medium, with demi-glaze.

Vegetarian entrees are available upon request, please speak with your Catering Manager.

BEEF & CHOPS

8 oz. Filet Mignon*[Ⓞ]

14 oz. Slow-Roasted Prime Rib Au Jus*[Ⓞ]

Center Cut Boneless Pork Chop*[Ⓞ]

Apple chutney or bourbon bacon glaze

SEAFOOD

Seared, Sweet Heat Rubbed Salmon Fillet*

Mango salsa

Teriyaki Glazed Salmon Fillet*

Panko Fried Shrimp

Six jumbo shrimp, AJ's cocktail sauce

CHICKEN

Pan-Seared Chicken Marsala[Ⓞ]

Marsala wine, sautéed mushrooms

Grilled, Bourbon Glazed Chicken

GIFT BOX || \$5 PER PERSON

Two per guest

House-Made Chocolate Truffles

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AJ'S HOLIDAY BUFFET

// MINIMUM NUMBER OF GUESTS IS 25

\$75 // one entrée and carving station | \$80 // two entrées and carving station

Holiday Salad

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry balsamic vinaigrette or ranch dressing

SIDES

Loaded Baked Potato[©]

Sour cream, butter, shredded cheese, chopped bacon, scallions

Balsamic Roasted Asparagus[©]

ENTRÉES || CHOICE OF ONE OR TWO

Grilled, Bourbon Glazed Chicken

Hunter's Chicken

Garlic, mushrooms, onions, tomatoes, bacon demi-glace

Bacon Bourbon Glazed Turkey

Turkey gravy, cranberry relish

Maple Glazed Cherrywood-Smoked Ham*

Pan-Seared Salmon Fillet*

Mango salsa

Mushroom Ravioli[Ⓥ]

White wine, garlic cream sauce

CARVING STATION

AJ's Slow-Roasted Prime Rib Au Jus*[©]

Creamy horseradish

Assorted Dinner Rolls

DESSERTS || CHOICE OF TWO

AJ's proudly bakes all desserts from scratch

AJ's Chocolate Fantasy Cake

Rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

Peppermint Chocolate Cake[Ⓥ]

Carrot Cake[Ⓥ]

Cream cheese icing, caramel drizzle

New York Style Cheesecake[Ⓥ]

Mixed berry coulis

Eggnog Cheesecake[Ⓥ]

GIFT BOX || \$5 PER PERSON

Two per guest

House-Made Chocolate Truffles



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