



WEDDING GUIDE

C&J CATERING AND EVENTS



Welcome to C&J Catering, where our purpose is people and our passion is excellence in food and service. C&J Catering is a full-service event company, serving the Harrisburg area for 20 years. We offer our dedication, experience and expertise to you throughout your entire planning process. As you leaf through our guide you will notice that our catering packages come in two carefully curated options, the Classic and the Timeless. These packages include the cost of our Bring Your Own Beverage Bar package; see the alcohol page for more details.

Is there something you have your heart set on for your perfect day? Want us to make your grandma's secret recipe? We can put our skills to work to create custom menus, recipes, and designs. Our array of services can be crafted to make every aspect of your wedding day uniquely yours. Put your trust in C&J Catering as we bring your vision to life, one extraordinary detail at a time.

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Addie Eschelmann Photography

HORS D'OEUVRES

STATION:

Charcuterie Display

DRINKS

Full Bar set up with the following mixers and soft drinks: orange juice, cranberry juice, pineapple juice, tonic & club Soda, grenadine, bitters, sour mix, Coke, Diet Coke, Sprite, Ginger Ale and water. This package also comes with lemons, limes, oranges, cherries and olives as a garnish.

After Dinner Coffee & Hot Tea

SERVICE INCLUSIONS

- Event Manager
- Full Service Event Staff & Bartending
- Guest Table 120" Linens: Black, White or Ivory
- Linen Napkins: Black, White or Ivory
- Cake Cutting Service
- China Service for Dinner & Bar



Vince Ha Photography

STARTERS

PLATED SALAD & ROLLS:

Mixed Green Garden Salad (V)

ENTREES | PICK 1

CHICKEN

Bruschetta Chicken (GF, DF)
Chicken Picatta (GF)
Herb Stuffed Chicken

BEEF

Homestyle Pot Roast (GF)

VEGAN/VEGETARIAN

Eggplant Parmesan (Veg) Vegan Vegetable & Rice
Vegetable Lasagna (Veg) Stuffed Peppers (V, GF)
Ratatouille (V, GF)

SIDES | PICK 2

Roasted Seasonal Vegetables (V, GF) Homestyle Mac & Cheese (Veg)
Steamed Green Beans (V, GF) Garlic Smashed Potatoes (Veg, GF)
Cauliflower Casserole (Veg) Rosemary Roasted Potatoes (V, GF)
Broccoli & Alfredo Pasta (Veg) Scalloped Potatoes (Veg, GF)

Plated
\$105* pp

Buffet
\$92* pp



Addie Eschelman Photography

HORS D'OEUVRES

STATION: PICK 1

Artisan Cheese & Fruit Charcuterie Display

BUTLERED: PICK 3

Mini Meatballs	Empanada Tartlet
Sausage Stuffed Mushrooms (GF)	Reuben Bites
Bacon Wrapped Dates (GF, DF)	Candied Bacon (GF, DF)
Bacon Wrapped Sweet Potatoes (GF, DF)	Butternut Squash Shooter (Veg, GF)
Tomato Basil Arancini (Veg)	Spanakopita (Veg)

STARTERS

PLATED SALAD & ROLLS: PICK 1

Mixed Green Garden Salad (V)
Caesar Salad

DRINKS

Full Bar set up with the following mixers and soft drinks: orange juice, cranberry juice, pineapple juice, tonic & club Soda, grenadine, bitters, sour mix, Coke, Diet Coke, Sprite, Ginger Ale and water. This package also comes with lemons, limes, oranges, cherries and olives as a garnish.

SERVICE INCLUSIONS

Event Manager
Full Service Event Staff & Bartending
Guest Table 120" Linens: Black, White or Ivory
Linen Napkins: Black, White or Ivory
Cake Cutting Service
China Service

ENTREES | PICK 2

CHICKEN

Bruschetta Chicken (GF, DF) Chicken Parmesan
Chicken Picatta (GF) Grilled Barbecue Chicken (DF)
Herb Stuffed Chicken

BEEF

Homestyle Pot Roast
Beef Brisket (GF, DF)

PORK

Bacon Wrapped Pork Loin (GF, DF)
Pulled Pork Barbecue

VEGAN/VEGETARIAN

Eggplant Parmesan (Veg) Manicotti (Veg)
Vegetable Lasagna (Veg) Vegan Vegetable & Rice
Ratatouille (V, GF) Stuffed Peppers (V, GF)
Quattro Formaggio (Veg)

FISH

Blackened Tilapia (GF, DF)

SIDES | PICK 2

Roasted Seasonal Vegetables (V, GF)	Homestyle Mac & Cheese (Veg)
Steamed Green Beans (V, GF)	Garlic Smashed Potatoes (Veg, GF)
Cauliflower Casserole (Veg)	Rosemary Roasted Potatoes (V, GF)
Broccoli & Alfredo Pasta (Veg)	Scalloped Potatoes (Veg, GF)
	Pierogies w/ Butter & (Veg)
	Sauteed Onions

Plated
\$124* pp

Buffet
\$114* pp



HORS D'OEUVRES

STATION: PICK 1

Antipasti Station Charcuterie Display
Artisan Cheese & Fruit

BUTLERED: PICK 2

Cilantro Lime Shrimp (GF, DF)
Thai Shrimp (GF, DF)
Mini Crab Cakes (DF)
Chicken Parm Bites
Mini Chicken & Waffles
Chicken Satay (DF)
Baked Potato Bites (GF)
Mini Cheesesteaks
Thai Beef (DF)
Braised Beef Corn Cakes

BUTLERED: PICK 2

Mini Meatballs
Sausage Stuffed Mushrooms (GF)
Bacon Wrapped Dates (GF, DF)
Bacon Wrapped Sweet Potatoes (GF, DF)
Tomato Basil Arancini (Veg)
Empanada Tartlet
Pesto Fig Crostini (Veg)
Butternut Squash Shooter (Veg, GF)
Reuben Bites

STARTERS

PLATED SALAD: PICK 1

Asparagus, Raspberry & Feta (Veg, GF)
Winter Squash & Arugula (Veg, GF)
Tomato, Arugula & Mozzarella (Veg, GF)
Arugula, Fig & Goat Cheese (Veg, GF)
Strawberry Pecan (Veg, GF)
Greek (Veg, GF)

DRINKS

Full Bar set up with the following mixers and soft drinks: orange juice, cranberry juice, pineapple juice, tonic & club Soda, grenadine, bitters, sour mix, Coke, Diet Coke, Sprite, Ginger Ale and water. This package also comes with lemons, limes, oranges, cherries and olives as a garnish.

After Dinner Coffee & Hot Tea

SERVICE INCLUSIONS

Event Manager
Full Service Event Staff & Bartending
Guest Table 120" Linens: Black, White or Ivory
Linen Napkins: Black, White or Ivory
Cake Cutting Service
China Service

ENTREES | PICK 2

CHICKEN

Chicken Marsala (GF)
Risotto Stuffed Chicken (GF)
Cranberry Walnut Stuffed Chicken (GF)
Rosemary Lemon Chicken (GF, DF)
Mango Habanero Chicken (GF, DF)
Tuscan Chicken (GF)
Herb Marinated Grilled Chicken (GF, DF)

BEEF

Kentucky Bourbon Flank Steak (DF)
Flank Steak with Bleu Cheese & Chive Butter
Braised Boneless Short Ribs
Porcini Crusted Beef Tenderloin (GF)
Horseradish Crusted Beef Tenderloin

PORK/LAMB

Pork Tagine with Almonds & Apricots (GF)
Double Australian Lamb Chop (GF)
Roasted Pork with Granny Smith Apples (GF, DF)

VEGAN/VEGETARIAN

Vegetarian Strudel (V)
Mushroom Ravioli with Sage Brown Butter (Veg)
Thai Curried Zucchini Vegetable Pakora (Veg) (V, GF)

SEAFOOD

Salmon with Dill Sauce (GF)
Maple Bourbon Salmon (GF)
Mesquite Grilled Salmon (GF, DF)
Shrimp & Scallop Linguine
Lump Crab Cakes
Crab Stuffed Chicken
Lobster Mac & Cheese

SIDES | PICK 2

Roasted Brussel Sprouts (GF)
Sauteed Sugar Snap Peas (Veg)
Tricolored Carrots (Veg, GF)
Bundled Haricot Vert (V, GF)
Roasted Asparagus (V, GF)
Roasted Root Vegetables (V, GF)
Roasted Broccolini (V, GF)
Creamy Italian Risotto (GF)
Tortellini with Pesto (Veg)
Roasted Vegetable Orzo (Veg)
Horseradish Yukon Gold Mashed Potatoes (Veg, GF)
Sweet & Idaho Baked Potato (Veg, GF)
Fire Roasted Red Pepper & Vegetables (Veg)
Mediterranean Couscous
Herb & Butter Fingerling Potatoes (Veg, GF) (V)
Whipped Sweet Potatoes (Veg, GF)

EXTRAS

Hors D'oeuvres +5.00pp ■ Entrees +9.00pp
Sides +7.00pp ■ After Dinner Coffee + 3.50pp
Signature Drinks *starting at +2.50pp

<p>Plated \$140* pp</p>	<p>Buffet \$130* pp</p>
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SAVORY SNACKS

SLIDER BAR +\$9

PICK TWO

Cheeseburger Sliders | Black Bean Burger Sliders (V)
Pulled Pork Sliders | Mild Buffalo Chicken Slider

Comes with mustard, ketchup & pickles.

POPCORN BAR +\$6

Our on-site popcorn machine will make any event, no matter the time, smell irresistible with melted butter, fresh popcorn, as well as the following: cheddar cheese seasoning, ranch seasoning, everything bagel seasoning, chocolate drizzle, M&M's, mini pretzels, mini marshmallows & peanuts.

CHICKEN TENDERS +\$7

A crowd favorite - late night chicken tenders!
Comes with a side of honey mustard, BBQ sauce ketchup and ranch.

SOFT PRETZEL STATION +\$4

Select full size soft pretzels or soft pretzel bites. Includes half regular soft pretzels and half cinnamon sugar soft pretzels with beer cheese dip, sweet cream cheese sauce, and yellow or Dijon mustard.



Popcorn



Mild Buffalo Chicken Sliders



Pretzels



Blackberry Lemon Curd Bar



Ambrosia Cones



Pina Colada Cupcakes

SWEETS

AMBROSIA CONES +\$4.95 pp

Sugar cones filled with divine combinations of hand-selected fruits and finished with mint leaves, a heavenly symphony of taste and texture.

MINI PIES & TARTS +\$5.49 pp

PICK UP TO THREE

PIES: Key Lime | Apple | Cherry | Boston Cream | Pumpkin | Shoefly

TARTS: Chocolate Espresso | Fresh Fruit | Lemon

S'MORES STATION +\$5.95 pp

A sweet addition to any event that adds a touch of nostalgia and fun.

BASE: Graham Crackers or Cookies

CHOCOLATE: Milk | Dark | White

*Comes with roasting sticks.

COOKIES & MILK STATION +\$5 pp

Evoke warm memories and delight every palate with scrumptious cookies paired with chilled white milk.

PICK UP TO THREE

Chocolate Chip | Snickerdoodle | Oatmeal Raisin | Sugar Cookies | Peanut Butter Cookies

ICE CREAM SUNDAE BAR +\$6 pp

Vanilla Ice Cream | Sprinkles | Oreos | Caramel | Chocolate Syrup | Peanuts | Maraschino Cherries | Whipped Cream

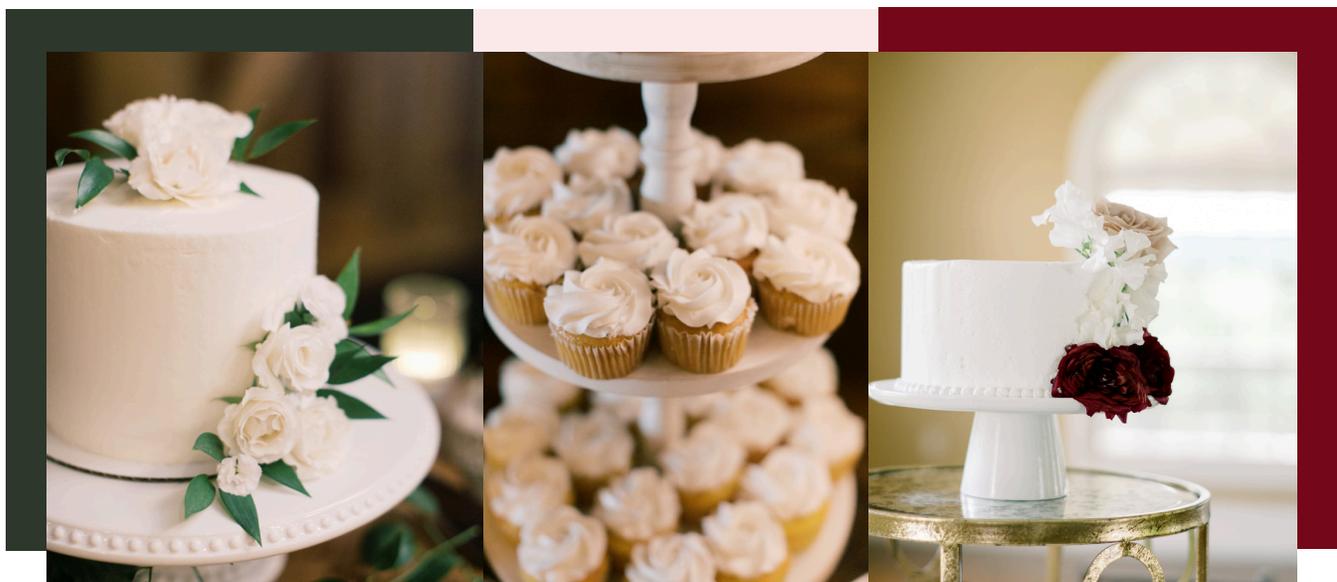
MINI TRIFLES + 4 pp

Chocolate Peanut Butter | Chocolate Mousse | Boston Cream | Tiramisu | Chocolate Raspberry | Strawberry Cheesecake | Salted Caramel | Mint Chocolate Chip | Banana Pudding | Lemon | Black Forest | Chocolate & Coffee | Cannoli

CLASSIC SWEETS

Cream Puffs +\$1.95 | Mini Cannolis +\$1.95 | Eclairs +\$1.95
Bars & Brownies *starting at \$2.95 pp

STANDARD CAKE & ICING		FILLINGS	UPSCALE CAKE & ICING	
CAKE	BUTTERCREAM		CAKE	BUTTERCREAM ICING
Almond	Chocolate	Cannoli	Blueberry	Caramel Buttercream
Banana	Coffee	Chocolate	Banana	Chocolate Cream Cheese
Cinnamon	Cookies & Cream	Lemon	Chocolate Chip	Chocolate Espresso
Chocolate	Lemon	Mousse	Carrot	Coconut Buttercream
Funfetti	Maple	Nutella Mousse	Cinnamon Apple	Cookies & Cream Buttercream
Honey	Peanut Butter	Peanut Butter Mousse	Coconut	Cookies & Cream Cream Cheese
Lemon	Raspberry	Raspberry	Coffee	Cream Cheese
Spice	Strawberry	Salted Caramel	Eggnog	(Local) Honey Cream Cheese
Triple Chocolate	Vanilla	Strawberry	French Toast	Maple Buttercream
Vanilla		White Chocolate Ganache	Maple	Raspberry Cream Cheese
			Marble	Strawberry Cream Cheese
			Pink Champagne	Whipped Chocolate Ganache
			Red Velvet	
			Tiramisu	



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BAKERY

GOURMET CUPCAKES	CAKE TIERS	SERVES	PRICING
Lemon with Raspberry Cream Cheese Icing	6" Round Cutting Caked	10	\$49
Banana Chocolate Chip with Peanut Butter Cream Cheese Icing	8" Round	20	\$79
Triple Chocolate with Cookies & Cream Buttercream	Standard Half Sheet	50	\$94
Tiramisu with Coffee Buttercream	Standard Full Sheet	100	\$164
Triple Chocolate with Espresso Buttercream	Premium Half Sheet	50	\$114
Cinnamon with Caramel Buttercream	Premium Full Sheet	100	\$184
Triple Chocolate with Raspberry Filling & Whipped Chocolate Ganache	Standard Cupcakes		\$4.95 each
Funnel Cake with Vanilla Buttercream & Funnel Cake Bite	Premium Cupcakes		\$5.95+ each
Blueberry with Cream Cheese Icing			
Vanilla with Strawberry Filling & Vanilla Buttercream			
French Toast with Maple Buttercream			

Priced per guest. Plus 6% PA Sales Tax. Pricing based on 100 guests & may increase with lower counts.

C&J Catering encourages safe and responsible alcohol consumption. Bartenders are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse alcohol service to any person who, in C&J Catering's judgment, appears to be intoxicated. The number of bartenders will be determined by C&J Catering based on proper service standards for attendance guarantees (average one bartender per 60 guests). If additional bartenders are requested, additional charges will apply.

The average alcohol consumption at a wedding is 1 drink per person per hour; some will drink more and some will drink less. Pennsylvania allows for a 5 hour maximum open bar service, and your event consultant will work with you to best work this into your wedding day timeline.

All bars will close for alcohol service 30 minutes prior to the end of the reception. Non alcoholic beverages will remain available.

BRING YOUR OWN BEVERAGES

If you choose to supply your own alcoholic beverages, C&J will arrange for Responsible Alcohol Management Program (RAMP) Certified bartenders, along with a selection of soda, water, and mixers.

*Included in current catering packages.



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BEER & WINE BAR

Mixer Package
Assorted Sodas
Bottled Water
Disposable cups, napkins, stirrers, & ice

2 Domestic Beers
1 Craft Beer
1 Imported Beer
1 House Red
2 House White

\$35 per guest
Beverage fee for under 21 - \$7

FULL BAR PACKAGE

MIXER PACKAGE:

Dry and sweet vermouth, triple sec, sour mix, peach schnapps, bitters, lime juice, orange juice, pineapple juice, cranberry juice, grenadine, tonic, club soda, coke, diet coke, sprite, ginger ale, olives, cherries, lemons, limes, and oranges

Disposable cups, napkins, stirrers, ice

Smirnoff Vodka
Bombay Sapphire Gin
Jose Cuervo Silver Tequila
Bacardi Rum
Cruzan Aged Dark Rum`

Jim Beam Bourbon
Jack Daniels Whiskey
Jameson Irish Whiskey
E&J Brandy

2 Domestic Beers
1 Imported or Craft Beer
1 House White Wine
1 House Red Wine

\$42 per guest
Beverage fee for under 21 - \$7

OPTIONS:

Swap 1 beer/ wine for a champagne toast
Swap 1 import/craft for Truly Seltzer

DAY-OF COORDINATION

Day-of Coordination is the perfect package that lets you enjoy your day! Let our team of professionals take care of the day-of details so you don't have to! We will be onsite for your wedding day as well as helping you with final details 30 days out. This package includes creating your wedding day timeline, being the main contact on your wedding day for vendors, sticking to your set schedule, event management, layout adjustments, small décor set up, final walk-through meeting and of course your ceremony rehearsal! To learn more about our Day-of Coordination packages please inquire!

Starting at \$2,000.00

*additional assistant fee to be added



Source Creative Photography



Addie Eschelmann Photography



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FULL EVENT PLANNING

Full Wedding Planning is for the couple that wants to fully enjoy their big day without the stress of planning! We will help with vendor recommendations, creative services, budgeting, as well as event design! We will guide you through all of the details from linens to florals to bring your vision to life. Also included are all details from the Day-of Coordination package. We will coordinate your entire day to offer you the best wedding experience possible! For additional information please inquire!

Starting at \$4,500.00



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We believe that each wedding, party, and event should reflect what inspires you, whether it be your favorite children's book, the place you met your future spouse, the latest fashion spread, or the color of your living room walls. Our team would love to be a part of crafting and customizing your upcoming event.

You will find average pricing on the following page to estimate a ballpark for your event design, but all proposals are created custom with your specific vision and budget in mind. Chat with your consultant to get a personalized estimate.

Prices are general estimates and are subject to change based on market pricing and the scope of the design. Full service wedding florals have a minimum of \$3,500. Smaller orders may be picked up at our corporate location.

ESTIMATED PRICING

Bridal Bouquet.....	\$275
Bridesmaid Bouquet.....	\$165
Petite Bouquet.....	\$90
Boutonniere.....	\$19
Wrist Corsage.....	\$35
Arbor Floral Designs.....	\$550+
Cocktail Arrangements.....	\$35
Low Floral Centerpiece.....	\$105+
Elevated Centerpiece.....	\$185+
Candle Centerpieces.....	\$55+
Cake Flowers.....	\$35



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FLORAL GUIDE



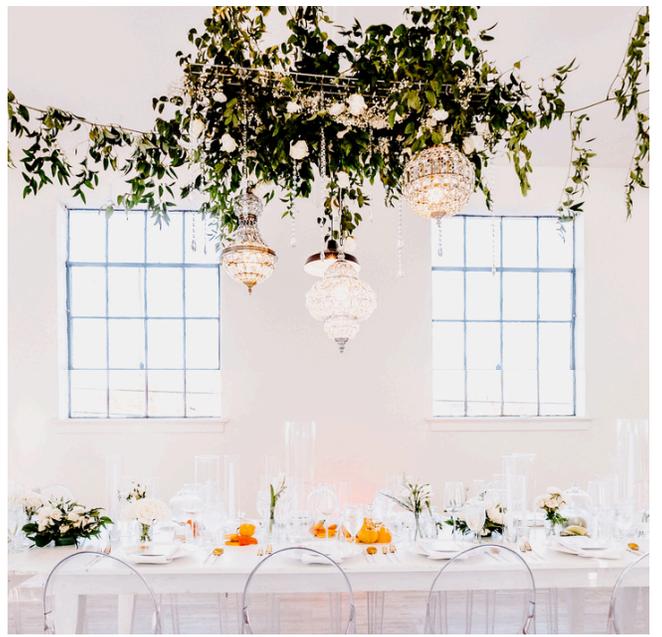
Fern and Fountain Photography



Brianna Wilbur Photography



Justace Faith Photography



Source Creative Photography



Brianna Wilbur Photography



Brianna Wilbur Photography



Vince Ha Photography

C&J CATERING AND EVENTS

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