

Rise & Grind

The following items include our regular coffee service as well as bottled water.

SIMPLE START \$10.95 per guest (min. 10)
Muffins, danishes and bagels with cream cheese, butter, jam & assorted hand fruit.

TRADITIONAL \$13.95 per guest (min. 10)
Scrambled eggs, hash browns & ketchup, and your choice of bacon, sausage, turkey sausage or ham; with muffins, pastries & hand fruit.

BREAKFAST SANDWICHES \$12.95 per guest (min. 10)
Your choice of up to three hot breakfast sandwiches on bagels, croissants or paninis with eggs & cheese and your choice of bacon, sausage or ham. Includes O'Brien potatoes & assorted hand fruit.

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The below items are available for purchase by display and do not include beverages.

FRUIT & CEREAL \$139.95 per display (serves 10-15)
Seven individual bowls of cereal, seven pints of milk, ten muffins, seven yogurt & granola cups with fresh berries, six bananas & six oranges.

HOT OATMEAL BAR \$99.95 per display (serves 10-15)
Old fashioned rolled oats with toppings: brown sugar, cinnamon, raisins, fresh berries, sliced almonds & milk. Includes yogurt & granola.

AVOCADO TOAST BAR \$119.95 per display (serves 10-15)
Includes fifteen assorted slices of bread, fresh avocado, cojita cheese, tomatoes, hard boiled eggs, bacon crumbles, balsamic glaze & toasters.

CINNAMON ROLLS SM \$44.95 / LG \$84.95
Our signature iced hot cinnamon rolls. Small trays serve 10-15 guests and large trays serve 20-25 guests.

SEASONAL FRUIT TRAY SM \$39.95 / LG \$79.95
Fresh seasonal fruit. Small trays serve 10-15 guests and large trays serve 20-25 guests.

Box it!

Boxed lunches are easy & customizable! Make your cold sandwich a boxed lunch for just **\$3.95** per guest. In addition to your **sandwich, water or soda** and **chips**, boxed lunches also include a **cookie** and your choice of **one deli side** per set of sandwiches.

Deli Sides

Small sides typically feed 10 to 15 guests and large sides typically serve 20 to 25 guests.

GREEN SIDE SALADS

	SM	LG
Strawberry Pecan	\$67.95	\$111.95
Mixed Garden	\$39.95	\$79.95
Caesar	\$39.95	\$79.95
Greek Salad	\$39.95	\$79.95

DELI SIDE SALADS

	SM	LG
Pasta Salad	\$53.95	\$104.95
Broccoli Salad	\$49.95	\$94.95
Potato Salad	\$39.95	\$74.95
Macaroni Salad	\$39.95	\$74.95
Coleslaw	\$39.95	\$74.95

ASSORTED JUICES, TEAS & BOTTLED WATER \$2.25 per guest

ICE WATER DISPENSER \$14.95 per dispenser
Three gallon infusion jar with fresh ice water. Includes plastic tumblers, napkins, ice & ice scoop.

INFUSED WATER DISPENSERS \$19.95 per dispenser
Three gallon infusion jar with your choice of: citrus infused or cucumber & mint infused water. Includes plastic tumblers, napkins, ice & ice scoop.

COFFEE TO GO, REGULAR OR DECAF \$24.95 each
120 oz. regular or decaf coffee in a to-go container with individual creamers, sugar packets, stirrers, napkins, cups & lids.

Hot & Cold Sandwiches

Your sandwich order includes soda or bottled water and chips. C&J recommends 2 to 3 types of sandwiches for your group of 10 or more guests.

COLD STANDARD SANDWICHES | \$8.95 per guest (min. 10)

HAM, TURKEY OR ROAST BEEF | Ham & Swiss, turkey & provolone or roast beef & cheddar in a wrap or on marble, rye, wheat or white bread with lettuce & tomato.

EGG OR TUNA SALAD | Egg or tuna salad in a wrap or on marble, rye, wheat or white bread with lettuce & tomato.

CHICKEN CAESAR WRAP | Chicken breast, Caesar dressing, parmesan & romaine in a spinach tortilla.

VEGAN HUMMUS & VEGETABLE WRAP | Garlic hummus spread, roasted zucchini, squash, peppers, carrots & fresh spinach on a sun dried tomato wrap.

GREEK VEGETABLE WRAP | Cucumber, black olives, tomatoes, red onion, spinach, feta & balsamic glaze on a sun dried tomato wrap.

To reduce our environmental impact, we offer a Chef's Choice option which allows our team to utilize fresh, local & in stock products. Receive a 5% carbon footprint discount when you request Chef's Choice sandwiches or wraps.

COLD PREMIUM SANDWICHES | \$9.95 per guest (min. 10)

TURKEY, APPLE & BRIE | Roasted turkey breast, brie, leaf lettuce, sliced granny smith apples & sweet pepper mayonnaise on ciabatta.

PARISIAN BEEF | French style roasted beef, cheddar cheese, horseradish mayonnaise & baby greens on ciabatta.

ITALIAN MUFFULETTA | Capicola ham, salami, pepperoni, provolone & olive spread with lettuce & tomato on ciabatta.

FRUITED CHICKEN SALAD | Chicken breast pieces, onion, celery, mandarin oranges, grapes, leaf lettuce & dressing on a flaky croissant.

GRILLED PORTOBELLO MUSHROOM | Portobello mushrooms, spinach, tomato & basil pesto in a sun dried tomato wrap or on ciabatta.

MONTEREY CHICKEN | Chicken breast, cheddar cheese, smoked garlic aioli, arugula & tomato on ciabatta.

HOT SANDWICHES | \$10.95 per guest (min. 10)

HONEY HAM OR ROASTED TURKEY & CHEDDAR PRETZEL MELT | Your choice of meat with cheddar cheese on a soft pretzel roll.

GRILLED REUBEN | Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread.

GRILLED RACHEL | Turkey breast, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread.

CUBAN PANINI | Citrus herb pork, black forest ham, Swiss cheese, mustard & pickles.

ROASTED TURKEY & RED PEPPER PANINI | Roasted turkey breast, roasted red peppers, portobello mushrooms, balsamic, spinach & tomato.

CAPRESE CIABATTA | Fresh mozzarella, basil & tomato with pesto spread on a toasted on ciabatta.

ROAST BEEF & CHEDDAR ON CIABATTA | Roast beef, cheddar cheese, caramelized onions & horseradish cream on a pretzel roll.

Additional Beverages

ASSORTED SODAS & BOTTLED WATER \$1.95 per guest

REGULAR COFFEE SERVICE \$3.50 per guest (min. 10)
Regular coffee, decaf & hot water, tea bags, coffee cups, napkins, stirrers, sugar & creamer.

GOURMET COFFEE SERVICE \$5.95 per guest (min. 10)
Includes all items in regular coffee service as well as cinnamon, nutmeg, honey, caramel, vanilla creamer, hazelnut creamer & chocolate shavings.

ALL DAY BEVERAGE SERVICE \$7.95 per guest (min. 10)
This set up includes regular, decaf coffee & hot water, along with sodas, teas & bottled water to be refreshed three times throughout the day.

Fan Favorites

PIZZAS

Enjoy hot pizza, the ultimate crowd pleaser, at your working lunch. All pizzas are 16" pies and are presliced to eight pieces. **Add an extra topping for \$1.50 per addition.** Extra toppings include: sausage, chicken breast, bell peppers, mushrooms, extra cheese and extra sauce.

Buffalo Chicken	\$14.95 per pie
Margherita	\$13.95 per pie
Pepperoni	\$12.95 per pie
Chef's Pizza of the Day	\$12.95 per pie
Classic Cheese	\$11.95 per pie

FLATBREADS

Flatbreads are purchased by the full flatbread & sliced into 9 shareable pieces.

Arugula & Prosciutto	\$12.95 per flatbread
Caramelized Onion & Gorgonzola	\$9.95 per flatbread
Barbecue Chicken	\$9.95 per flatbread
Margherita	\$9.95 per flatbread

Add on sodas & bottled water to your pizza or flatbread for just \$1.95 per guest! Looking for something else? Let us know!

Hot Buffets

THE CLASSIC | \$17.95 PER GUEST

Includes **one starter, one entree and two sides.** Includes assorted sodas and bottled water. Staffing not included. Menu includes complimentary styrofoam.

STARTERS | PICK 1

Caesar Salad
Mixed Green Garden Salad

ENTRÉES | PICK 1

Bruschetta Topped Chicken
Chicken Parmesan
Greek Chicken
Herb Stuffed Chicken
Pulled Pork Barbecue
Cowboy Meatloaf
Eggplant Parmesan
Vegetable & Rice Stuffed Peppers
Blackened Tilapia

SIDES | PICK 2

Cauliflower Casserole
Broccoli & Alfredo Pasta
Roasted Seasonal Vegetables
Homestyle Macaroni & Cheese
Rice Medley
Garlic Smashed Potatoes
Rosemary Roasted Potatoes

ADD ONS

Extra Entree | \$5.00 per guest
Extra Side | \$3.00 per guest
Dessert of the Day | \$2.49 per guest

THE TIMELESS | \$21.95 PER GUEST

Includes **one starter, one entree and two sides.** Includes assorted sodas and bottled water. Staffing not included. Menu includes complimentary styrofoam.

STARTERS | PICK 1

Wedge Salad
Strawberry Pecan Salad

ENTRÉES | PICK 1

Risotto Stuffed Chicken
Cranberry Walnut Stuffed Chicken
Bacon Wrapped Pork Loin
Beef Brisket
Flank Steak
with Bleu Cheese & Chive Butter
Fire Roasted Red Pepper Penne
Florentine Stuffed Portobellos
Cilantro Lime Grilled Shrimp
Mesquite Grilled Salmon

SIDES | PICK 2

Citrus Asparagus
Sautéed Broccolini
Mediterranean Couscous
Roasted Vegetable Orzo
Herb & Butter Fingerling Potatoes
Whipped Sweet Potatoes
Horseradish Mashed Potatoes
Butternut Squash Au Gratin

ADD ONS

Extra Entree | \$6.00 per guest
Extra Side | \$4.00 per guest
Dessert of the Day | \$2.49 per guest

Soup & Salad

SALAD BAR (min. 15)

Salad bar includes assorted sodas and bottled water. It also includes **spring mix greens, shredded carrots, tomatoes, sliced cucumbers, two protein options and five additional topping options.** Pick standard or premium proteins to determine your overall price.

STANDARD | PICK 2

\$16.95 per guest

Grilled Chicken Strips
Marinated Beef Strips
Salad Shrimp

PREMIUM | PICK 2

\$25.95 per guest

Grilled Lemon Garlic Shrimp
Sliced Filet
Jumbo Grilled Shrimp
Mini Crab Cakes

TOPPINGS | PICK 5

Additional toppings: \$0.75 per guest

Sweet Corn	Bacon Crumbles	Sunflower Seeds
Pepper Strips	Feta Crumbles	Chopped Peanuts
Broccoli	Cheddar Cheese	Sliced Strawberries
Sliced Avocado	Goat Cheese	Mandarin Oranges
Sprouts	Bleu Cheese Crumbles	Dried Cranberries
Hard Boiled Eggs	Sliced Almonds	Chickpeas
Pepitas	Cashew Pieces	Roasted Chickpeas
Chow Mein Noodles	Wonton Strips	

HOME MADE SOUPS

All of our soups are made in-house and are available to add on by the gallon (serves 10-15 guests).

Broth Soups	\$39.95
Chef's Choice Soups	\$39.95
Chowder & Cream Soups	\$42.95
Chili	\$42.95
Vegan Chili	\$66.95
Seafood Soups	\$66.95

Breaks & Snacks

DOMESTIC MEAT & CHEESE

SM \$74.95 / LG \$149.95

Cheddar cheese, Swiss, pepperjack, salami, pepperoni, crackers & mustard garnished with grapes. Small trays serve 10-15 guests and large trays serve 20-25 guests.

FRESH VEGETABLES & DIP

SM \$59.95 / LG \$109.95

Carrots, celery, broccoli, cherry tomatoes & bell peppers with creamy Ranch dipping sauce. Small trays serve 10-15 guests and large trays serve 20-25.

SEASONAL FRUIT TRAY

SM \$39.95 / LG \$79.95

Fresh seasonal fruit. Small trays serve 10-15 guests and large trays serve 20-25 guests.

POWER BASKET

SM \$59.95 / LG \$109.95

Assorted granola bars, nuts, hand fruits and other sweet & salty treats. Small displays serve 10-15 guests and large serve 20-25.

ASSORTED COOKIES & BROWNIES

SM \$33.95 / LG \$65.95

Assorted cookies & brownies. Small trays include a baker's dozen and large trays include 26 pieces.

INDIVIDUAL ASSORTED CHIPS | \$1.50 per bag

INDIVIDUAL CANDY BARS | \$1.60 each

ASSORTED SNACKS | \$1.35 each

Dips

HOT CRAB DIP

\$89.95 per display

Creamy house made crab dip served with crostini. Serves 25-40 guests.

HOT BUFFALO CHICKEN DIP

\$74.95 per display

Shredded chicken, sour cream, hot sauce, Ranch & cheddar cheese served with tortilla chips & naan dippers. Serves 25-40 guests.

CREAMY & HOT ARTICHOKE DIP

\$59.95 per display

Cream cheese, parmesan & artichokes with crostini. Serves 25-40.

TOMATO BRUSCHETTA OR TROPICAL FRUIT SALSA

\$49.95 per quart

Served with crostini & tricolored tortilla chips. Serves 10-15.

HOUSE MADE HUMMUS

\$49.95 per quart

Sun Dried Tomato, Roasted Red Pepper or Garlic. Served with pita bread & crostini. Serves 10-15.

Stationed Meals

Planning a unique dining experience? Listed below are some of our most popular lunch & dinner stations. Ask about our full station offerings.

BARBECUE STATION | Min. 20 \$24.95 per guest
Hickory pit baked beans, potato salad, creamy coleslaw, watermelon triangles, rolls, assorted barbecue sauces, mustard & pickles with your choice of three proteins: beef brisket, slow roasted pulled pork, smoked Polish kielbasa, hickory smoked chicken quarters or grilled boneless chicken breast.

FIESTA STATION | Min. 20 \$15.95 per guest
All three protein options (shredded chicken, ground beef or black beans) with black olives, cheddar cheese, sour cream, salsa, guacamole, cilantro, jalapenos, lettuce, queso, crunchy taco shells, flour tortillas & tricolored tortilla chips.

LETTUCE WRAP STATION | Min. 20 \$13.95 per guest
Crispy lettuce cups served with five spice beef, Teriyaki chicken & Old Bay baby shrimp. This station includes julienned cucumbers, carrots, scallions, chopped peanuts, celery, cilantro, Thai peanut sauce, sweet chili sauce & lime wedges.

PASTA STATION | Min. 20 \$13.95 per guest
Penne with your guests' choice of grilled chicken, Italian sausage medallions or seasonal vegetables with marinara or alfredo on the side. Includes parmesan, red pepper flakes and pesto as well as assorted garlic breads and rolls.

CHILI & CORN BREAD BAR | Min. 20 \$12.95 per guest
Vegetarian and beef chili with topping options of shredded cheese, bacon crumbles, green onions, sour cream & Fritos. Also includes cheddar jalapeno & honey cornbread.

MAC & CHEESE BAR | Min. 20 \$9.95 per guest
Creamy homestyle macaroni & cheese and white cheddar baked macaroni & cheese along with crispy bacon crumbles, diced ham, scallions, shaved broccoli, Italian stewed tomatoes and our toasted buttered bread crumbs.

MASHED & BAKED POTATO BAR | Min. 20 \$9.95 per guest
Guests will love the choice of two of the following: traditional mashed potatoes, whipped sweet potatoes, baked potatoes, or baked sweet potatoes. Your selected potatoes will be served with sour cream, butter, mini marshmallows, shredded cheese, center-cut bacon crumbles, chives, toasted pecans and brown sugar.

Desserts By The Dozen

Chocolate Chip Cookie Bars	\$34.95	Snickerdoodles	\$26.00
Rice Krispie Treats	\$34.95	Sugar Cookies	\$26.00
S'mores Brownies	\$44.95	Butter Pecan Cookies	\$32.50
Banana Bars	\$44.95	GF Chocolate Chip Cookies	\$32.50
Oreo Cheesecake Bars	\$53.95	Oatmeal Chocolate Chip	\$32.50
Peanut Butter Cup Brownies	\$53.95	Chocolate Whoopie Pies	\$55.00

Looking for more?

WE CAN DO IT.

As a full service catering company, our team consists of skilled chefs and event designers. Since 2005, we have worked to build our experience in all events, top to bottom. Whether you're looking for a quick & easy breakfast or a multicourse custom menu with tableside wine service, we are happy to help you plan your next catered event.

Want additional food options? Email DPShive@PACollege.edu for more information. We look forward to serving you!

Event Additions

Staffing & Bar Service

While Drop & Go or Set Up & Pick Up services do not require contracted staff, occasions like cocktail receptions or served buffets will require staff service. Ask your event consultant for staffing recommendations. *Larger planned events include a coordination & management charge in lieu of a 20% service charge.*

IN-HOUSE SERVER

\$150 per server up to 4 hours; \$35 per each additional hour per staff member. Final contract may require a minimum number of staff members.

CHEF ATTENDANT FEE

\$75 per chef with a minimum of 4 hours.

RAMP CERTIFIED BARTENDER

\$175 per bartender up to 4 hours; \$40 per each additional hour per bartender. Final contract may require a minimum amount of bartenders. Total hours must include one hour of set up and one hour of clean up.

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BEER & WINE BAR SERVICE

\$4.00 per guest (plasticware) or \$6.50 per guest (standard glassware: pilsner glasses, all-purpose wine glasses); formal service only. Requires C&J RAMP certified bartender for four hour minimum which includes one hour of set up and one hour of tear down (1 bartender for 10 to 100 guests, 2 bartenders for 100 to 150 guests, 3 bartenders for 150 to 200 guests and additional bar set ups may be recommended). Includes C&J's Pennsylvania Liquor Liability Insurance, plasticware or glassware as contracted, assorted sodas and bottled water, cocktail napkins, ice, and additional equipment as required. Additional costs to cover additional glassware, sodas and bottled water may be incurred should bar service go beyond standard number of hours. *Client is responsible for providing all beer and wine.*

Plates & Flatware

UPSCALE PLASTIC PLATES & FLATWARE

Starting at \$3.50 per person based on the scope of your event.

CHINA & FLATWARE

Starting at \$4.00 per person based on the scope of your event.

Linens

120" ROUND POLYESTER LINEN (BLACK, WHITE OR IVORY)

\$15.00 each. Fits 5 foot round table (typically seats 8 guests) or standard cocktail table without sash. Includes C&J's choice of black, white or ivory based on availability. Additional colors available upon advanced request for an additional cost.

90x156" RECTANGULAR POLYESTER LINEN (BLACK, WHITE OR IVORY)

\$20.00 each. Fits 6 to 8 foot rectangular table. Includes C&J's choice of black, white or ivory based on availability. Additional colors available upon advanced request for an additional cost.

132" ROUND POLYESTER LINEN (BLACK, WHITE OR IVORY)

\$19.00 each. Fits 6 foot round table (typically seats 10 guests) or standard cocktail table tied with sash. Includes C&J's choice of black, white or ivory based on availability. Additional colors available upon advanced request for an additional cost.

STANDARD POLYESTER LINEN NAPKIN (BLACK, WHITE OR IVORY)

\$2.00 each. Includes C&J's choice of black, white or ivory based on availability. Additional colors available upon advanced request for an additional cost.

Decor

C&J offers custom and rental decor based on our team's availability. From wooden crates and floating candles to custom signs, our team can handle any event. If you are interested in any of these services, advanced request is preferred as we book far ahead and are booked quickly.