

## *HORS D'OEUVRES COLD*

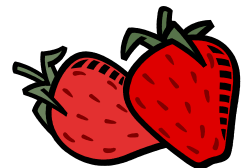
- Hearts of Palm Wrapped with Smoked Salmon*  
*Asparagus Wrapped with Prosciutto Ham*  
*Melon Wrapped with Prosciutto Ham*  
*Russian Eggs Stuffed With Crabmeat*  
*BJ's Stuffed Devil Eggs*  
*Stuffed Cherry Tomatoes with Tuna Salad*  
*Stuffed Cherry Tomatoes with Salmon Pate*  
*Stuffed Cherry Tomatoes with Chicken Salad*  
*Stuffed Artichoke Heart with Shrimp Salad*  
*Stuffed Artichoke Heart with Crabmeat Salad*  
*Marinated Mushroom Stuffed with Crabmeat Salad*  
*Marinated Mushroom Stuffed with Shrimp Salad*  
*Marinated Mushroom Stuffed with Chicken Salad*  
*Marinated Mushroom*  
*Salami Cornets with Ham Mousse*  
*Mussels Vinaigrette*  
*Curried Chicken in Canapé Shells*  
*Prosciutto Ham in Canapé Shells*  
*Smoked Salmon in Canapé Shells*  
*Marinated Shrimp in Canapé Shells*  
*BJ's Liver Pate Mixed with Truffles, Rolled in Pistachios*  
*Petite Chicken Nuggets with Pimento Horseradish Sauce*  
*Smoked Seafood Combination (Salmon, Scallops, Mussels, Shrimp, and Trout)*  
*served with Horseradish and Remoulade Sauce*  
*Assorted Canapés (Lobster, Shrimp, Scallop, And Smoked Salmon)*  
*Assorted Finger Sandwiches (Chicken, Shrimp, Pimento Cheese, Tuna Spread)*  
*Fresh Jumbo Shrimp on Ice*  
*Fresh Jumbo Alaskan Crab Finger*  
*Oyster on the Half Shell in Season*  
*Fresh Louisiana Crab Fingers*  
*Clams on the Half Shell in Season*  
*Sliced Smoked Salmon*  
*Whole Poached Fish*  
*Vegetable Platter*  
*Decorative Cheese Board*  
*Decorative Fruit Display (Optional Chocolate Fondue, Strawberry Dip, Raspberry Dip, Or Peach Dip)*  
*Mini Croissants Sandwiches*  
*Cheese Straws topped with Roasted Pecans*

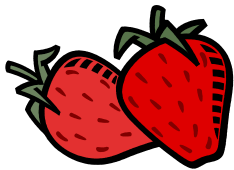




## *HORS D'OEUVRES HOT*

*Shrimp Sautéed in Fine Herbs*  
*Coconut Fried Shrimp*  
*Oriental Stuffed Shrimp Wrapped with Bacon*  
*Shrimp and Cheese Croquettes*  
*Scallops Sautéed in Fine Herbs*  
*Scallops Wrapped in Bacon*  
*Coquille St. Jacques Bake in Petite Canapé Shell*  
*Oysters Gourmet or Oyster Rockefeller*  
*Clams Casino Puffs*  
*Canape Shells Stuffed with Crabmeat*  
*Mushroom Caps Stuffed with Crabmeat*  
*Crabmeat Lorenzo Bake in Petite Canapé Shell*  
*Escargots Forestiere In Mushroom Cap*  
*Oysters Wrapped in Bacon*  
*Chicken Fingers with Honey Mustard Sauce*  
*Marinated, Barbecue, Teriyaki, or Teri-Hot Chicken Drumsticks*  
*Cantonese Duck with Sweet and Sour Sauce*  
*Chicken Livers Wrapped in Bacon with Chest Nuts*  
*Chinese Egg Roll with Hot Mustard Sauce*  
*Miniature Assorted Quiche*  
*Sweet and Sour, Swedish, or Barbecue Meatballs*  
*Assorted Kabobs of Beef, Chicken and Seafood*  
*Small Beef Filets, Rossini, Diane, or Au Poivre (Prepared at Buffet Tables)*  
*Onion Puffs*  
*Chinese Egg Rolls*  
*Buffalo Wings (Mild or Hot)*  
*Mushroom Stuffed Sausage*  
*Batter Dipped Artichoke Hearts*  
*Sauerbraten Kabobs*  
*Crabmeat Pockets*  
*Lobster Newburg Puffs*  
*Petite Crab Cakes*  
*Spanakopis*  
*Fried Crab Claws*  
*Water Chestnuts Wrapped in Bacon*  
*Clams Casino*





### ***From the Carving Station***

- Whole Steamship Round of Beef (150 – 200 Persons)*
- Roast Sirloin Strip (50 – 60 Persons)*
- Whole Tenderloin of Beef with appropriate Garniture (20 – 25 Persons)*
- Roast Leg of Domestic Lamb with appropriate Garniture (30 – 40 Persons)*
- Whole Roasted Suckling Pig with appropriate Garniture (50 – 100 Persons)*
- Whole Roasted Turkey with appropriate Garniture (40 – 50 Persons)*
- Roasted Sugar Glazed Ham with appropriate Garniture (40 – 50 Persons)*
- Roasted Top Round of Beef, Pickled, Barbecued with appropriate Garniture (50 – 75 Persons)*
- Chinese Pork Lion with appropriate Garniture (20 – 30 Persons)*

### ***From the Sauté Station***

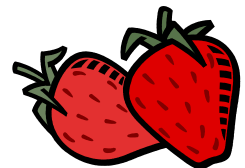
- Shrimp sautéed in a Herb Butter and White Wine Sauce*
- Scallops sautéed in a Herb Butter and White Wine Sauce*
- Chicken sautéed in a Herb Butter and White Wine Sauce*
- Sautéed Shrimp and Grits*

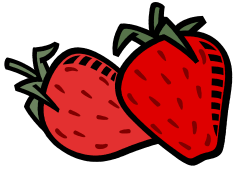
### ***Planned Finger Tip Buffets***

*Taco Station: Mini Taco Shells with Shredded Cheese, Lettuce, Olives, Onions, Sour Cream, Spicy Taco Meat, Salsa*

*The Medley: Sausage Stuffed Mushrooms, Crab Wontons with Sweet and Sour Sauce, Southern Chicken Filets with Honey Mustard Sauce, BJ's Selection of Cold Canapé, Cheese Display, Stir Fried Vegetables (cooked on site), , and Carved Round of Beef. (Minimum of 100 Guests, and 12 pieces of Hors'oeuvres per Person)*

*Flair: A Selection of Deluxe Cold Canapés, Vegetable Display, Seafood Bar, Crab Claws Jumbo Shrimp, Oysters Rockefeller, Clams Casino with Condiments and Sauces,, Stuffed Mushroom Caps, Chicken Scampi, Carved Tenderloin of Beef, Warm Wheels of Baked Brie with Pecans and Maple Syrup, Spanakopeta Fettuccine with Alfredo of Marinara Sauce, Linguine with Scampi or Pesto Sauce. ( Minimum of 100 Guests and 12 Pieces of Hors'oeuvres per Person)*





## *Box Lunches*

### *Sandwiches*

- *Ham & Swiss*
  - *Gourmet Chicken Salad*
  - *Turkey & Swiss*
  - *BLT*
- *Choice of Bread: white or wheat (Butter Croissant for additional 25¢)*  
*(All include fresh fruit & a gourmet cookie)*

### *Sides - Choose 1*

- *Potato Salad*
- *Celery and Carrot Sticks*
- *Potato Chips*
- *Pasta Salad*

### *Fresh Garden Salads*

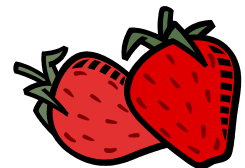
- *Blackened Chicken Garden Salad (Blackened Chicken served on a bed of mixed salad greens with cucumbers, tomatoes, boiled egg, American/Swiss Cheese, and croutons)*
  - *Chef Salad (served with, Tomato, Cucumber, Ham, Turkey, American/Swiss Cheese, Boiled Egg, and Croutons)*
- *Vegetarian Salads Available Upon Request*

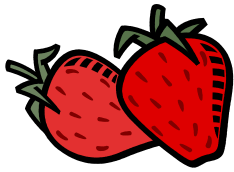
### *Sides - Choose 1*

- *Potato Salad*
- *Pasta Salad*

*(All Meals include Fresh Fruit & a gourmet cookie)*

*Soft Drinks, Tea, Lemonade & Ice Setup is available*





## *Outings*

### *Carolina Barbecue*

*Carolina Style Pork and Beef Barbecue Served with Kaiser Rolls  
Chicken Breast, Legs and Thighs fried in BJ's Special Batter  
Quarter Pound Hamburgers  
All Beef Hot Dogs  
Sweet Barbecued Chicken  
Italian Sausage*

### *Side Items*

*String Beans  
Cole Slaw  
Potato Salad  
Macaroni and Cheese  
Baked Beans*

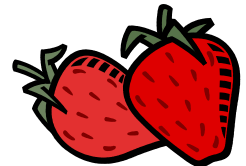
### *Condiments*

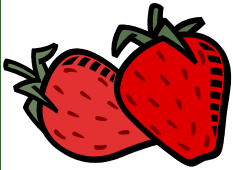
*American and Swiss Cheese  
Lettuce  
Tomato  
Onion  
Ketchup  
Mayonnaise  
Relish  
Hot Sauce  
Spicy Mustard*

### *Desserts*

*Fruit Salad  
Assorted Brownies and Cookies  
Assorted Cakes  
Ice Cream  
Watermelon*

*Assorted Sodas, Tea, Lemonade, and Bottled Water*





LUNCH and DINNER  
*Create Your own Meal*

Meats

*Fried Chicken*  
*Baked Chicken*  
*Beef Short-Ribs*  
*Carolina Style Barbecue Pork*  
*Ham*  
*Pork023 Ch13ops*

Vegetables

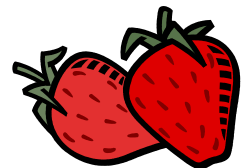
*Green Beans*  
*Lima Beans*  
*Mixed Vegetables*  
*Collard Greens*  
*Yams*  
*Cabbage*  
*Corn*  
*Peas*

Starches

*Potato Salad*  
*Pasta Salad*  
*Macaroni and Cheese*  
*Garden Salad*  
*Rice*

*Desserts and Drink*

*Many other items available—please ask!*





# Special Affair Agreement

Agreement, dated this \_\_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_ between BJ's Café & Mike Jones (Caterer) and \_\_\_\_\_ (Patron).

I, Patron, agree, to pay for all guests attending but not less than for the number of guests guaranteed. Caterer may limit services to the number of guests guaranteed.

All proposals are priced based upon the number of guests that are guaranteed to attend. It is necessary to have a minimum count two weeks before the event. Additional guests may be added up to 10 days prior to the event. The final guaranteed number will be charged. The menu and all other details of the event, and a deposit in the amount of 50% of the balance shall be finalized two weeks prior to event. No changes to menu may be made within five days preceding the event. Notice of cancellation must be received in writing no later than 7 days prior to the date of the event. Notices received less than 7 days prior to the date of the event will result in forfeiture of all of the deposit.

The catering cost does not include sales tax, South Carolina State law requires that our services be taxed; therefore, sales tax will be added to your bill. Gratuity is not charged to your bill. A fee of \$35.00 will be charged for any returned checks.

The remaining balances is due the day of event and in the event such charges are not paid, the undersigned agrees to pay Caterer a service charge of 10% per week on the unpaid balance. No personal checks accepted on the day of event. The patron shall have one month to pay the remaining balance due. If payment is not made within the credit terms specified above and the account is referred for collections to an attorney or agency, the patron will pay reasonable attorney's fee or agency fees and costs of collection.

Location selection and compliance with all location permits, rules and/or regulations are the sole responsibility of the Patron.

I have read the above contract and agree to the terms and conditions,

\_\_\_\_\_  
Patron Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
BJ's Café & Mike Jones (Cater) Representative

\_\_\_\_\_  
Date

