



C & J Catering, LLC is a PA Preferred Company devoted to developing menus from locally produced goods when available. Their culinary teams combine creativity with the freshest ingredients available. We're excited to have them as this year's catering partner for Night At The Museum.

### VIP Cocktail Reception & Main Cocktail Reception

#### **ARTESIAN CHEESE DISPLAY**

Imported & domestic cheese display garnished with fresh berries; served with crackers & mustard dip.

#### **ARTICHOKE DIP**

A creamy blend of cream cheese, artichokes, Parmesan cheese & garlic, served with crostini or crackers. C & J's most popular dip!

#### **GRILLED VEGETABLE DISPLAY**

Freshly Grilled Vegetables served with Aged Balsamic Vinegar and Parmesan Cheese

#### **RUSTIC FLATBREAD**

Caramelized Onion and Gorgonzola Flatbread with Fresh Arugula drizzled with Balsamic Syrup

#### **MINI CHEESESTEAK**

Guests love the mini version of this Philadelphia favorite!

#### **SPANAKOPITA PHYLLO TRIANGLES**

Phyllo dough stuffed with feta cheese and spinach

Professionally tended full bars featuring **Thorn Hill Vineyards** wines, assorted beers, mixed drinks and soft drinks. Bar services will be available during the reception and throughout the evening. Two Featured cocktails:

#### **CLASSIC VODKA MARTINI**

One ounce vodka and dry vermouth served in a martini glass garnished with two olives.

#### **TUSCAN ROSEMARY LEMON DROP**

One sprig fresh rosemary, 1 ½ ounces of vodka, ½ ounce Lemoncello, ½ ounce of fresh lemon juice and ½ ounce simple syrup served in a martini glass.





## Dinner Service

### **CAESAR SALAD**

Classic Caesar salad with romaine lettuce, homemade croutons, topped with wide ribbons of Parmesan cheese

Freshly baked rolls & Bread served with whipped butter

**Our elegant served dinner will be a dual plated entrée Or Vegetarian | Gluten Free entree:**

### **KENTUCKY BOURBON BRAISED SHORT RIB WITH STUFFED JUMBO SHRIMP**

Tender & succulent beef short ribs prepared in a richly flavored bourbon glaze, paired with two jumbo clam stuffed shrimp drizzled with a decadent beurre blanc sauce.

Gluten Free, Vegetarian and Vegan-Friendly Option:

### **VEGAN ROASTED PORTOBELLO WITH SEASONAL VEGETABLE**

Please let us know if you would prefer this entrée when making your reservations.

### **ROASTED GARLIC SMASHED POTATOES**

Flavorful Idaho bliss potatoes steamed and smashed with garlic, butter, and cream

### **HARICOT VERTS**

Fresh tender steamed green beans.

### **DESSERT TRIO**

The perfect seasonal sampling: Mini apple tart, chocolate shooter, and a fresh pumpkin whoopee pie.

### **TABLESIDE COFFEE SERVICE**

Regular Coffee, Decaf Coffee, Hot Water

Tea Bags in Tea Box

Cream, Sugar, Sweet-n-Low, Equal & Splenda

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