

Congratulations on your upcoming special event!

Whether a wedding rehearsal, birthday, or corporate dinner, CJ's is a natural choice for any celebration.

Our Culinary Team presents a variety of favorite options for your event. We can provide appetizers, luncheon selections and dinner entrees. to meet a variety of budgets and events.

Thank you for considering CJ's on the Bay.
We use our venue, expertise, and wonderful dining options.
to create your unique special event.

CJ's on the Bay is honored to host you and your guests!

Appetizer

(Pricing by the dozen unless otherwise notated)

Spinach and Cheese Spanakopita 30

Tomato and Mozzarella Caprese Skewers 30

Gorgonzola Stuffed Mushrooms 30

Goat Cheese and Italian Sausage Stuffed Peppadew Peppers 30

Tuna Poke on Wonton Crisps 42

Mini Crab Cakes 60

Vegetable Spring Rolls 30

Coconut Shrimp 42

Pot Stickers (Pork) 42 / Pot Stickers (Edamame) 30

Lamb Chop Lollipops 60

Crispy Chicken Kabobs 42

Mini Beef Wellingtons 48

Mini Corn Dogs 24

Sliders \$ 6 each

Mini Burgers / Mahi / Chicken

Appetizer Displays:

Soft Pretzel Bites with Beer Cheese 4 per person Chef's Homemade Cheese Puffs 4 per person CJ's Classic Hummus with Grilled Pita 4 per person Fresh Vegetable Platter 4 per person Chilled Shrimp with Cocktail Sauce and Lemon 11 per person

(Please note pricing subject to modifications for larger groups over 50 attendees)

Desserts:

Key Lime Tartlets 30 Chocolate Tartlets 30 Pineapple and Strawberry Skewers 30

Dinner Selections - Tier One

Salad

House Salad - Baby greens with grape tomatoes, cucumbers, and red onions; served with our house made citrus vinaigrette.

Entrée Selections (Please pre-select three choices)
Butter Rum Mahi Mahi - Fresh filet of mahi mahi,

baked in the oven, topped with roasted plantains and butter rum sauce.

Chicken Pot Pie – Tender pieces of chicken, baby peas, carrots, and pearl onions in a creamy chicken velouté, topped with flaky puff pastry.

Grilled Salmon with Mandarin Salsa - Fresh filet of salmon, grilled and garnished with fresh mandarin orange and cucumber salsa.

Chef's Meatloaf – Chef's meatloaf with ground veal, beef and pork, folded with shitake mushrooms and seasonings, served with crimini mushroom gravy.

Chicken Cavatappi— Cavatappi with tender pieces of chicken, Pancetta, portabella mushroom, roasted peppers, and fresh basil served in a creamy garlic sauce.

Spaghetti Puttanesca – Roasted tomatoes, capers, Kalamata olives, roasted red peppers, red onion, olive oil, garlic, fresh basil, and white wine.

(Gluten-free pasta upon request)

Dessert

Key Lime Pie

Tier One Pricing: 46.99 – 54.99 / person. Pricing does not include 6% sales tax or 22% gratuity. Package includes soda, iced tea, and American Coffee

Dinner Selections - Tier Two

Salad Selection (Please select one)

House Salad - Baby greens with grape tomatoes, cucumbers, and red onions; served with our house made citrus vinaigrette.

Caesar Salad - Romaine lettuce with freshly shaved Parmesan cheeseand croutons; tossed with our Caesar dressing.

Entrée Selections (Please pre-select four choices)

Blackened Cobia – Cobia fish filet, black bean corn relish, avocado, parsley lime crema

Crispy Fried Snapper – Fresh filet of snapper, seasoned flour, CI's aioli, lemon wedge

Bourbon and Brown Sugar Pork Tenderloin - Grilled tenderloin of pork marinated with Kentucky bourbon, brown sugar and a bit of garlic and ginger

Queen Cut Prime Rib - Queen Cut (10 oz) USDA Choice Angus Beef, au jus, horseradish cream

Chicken Picatta – Tender breast of chicken sautéed and served with a sauce of white wine, lemon-butter, and capers.

Chicken Marsala - Tender breast of chicken finished with Marsala wine, Crimini mushrooms and a rich demi-glace.

KWP Shrimp Entrée – Key West Pink Shrimp blackened, fried, grilled or sautéed with lemon and cocktail.

Select cook style (Blackened, Fried, Grilled or Sautéed)

Dinner Selections – Tier Two (continued)

Key West Shrimp Linguini – Key West Pink Shrimp, roasted tomatoes, arugula, garlic, olive oil, lemon, butter

Charred Veggie Slant — Portabella mushroom, zucchini, roasted tomato, onion and jalapeño flash marinated with red wine vinaigrette. charred with a veggie-infused polenta cake and Marinara Sauce.

Dessert Selections (Please select two choices)

Key Lime Pie Chocolate Lovin' Spoon Cake® Chef's Cheesecake

Tier Two Pricing: 59.99 – 74.99 / person Pricing does not include 6% sales tax or 22% gratuity. Package includes soda, iced tea, and American Coffee

Dinner Selections - Tier Three

Appetizer Selection (Please select one)

Tuna Poke - Ahi tuna, avocado, edamame, sesame cucumber, wonton chips
Coconut Shrimp - Succulent shrimp lightly coated with coconut flakes, fried
golden and served with blood orange - sweet chili aioli.

Lamb Lollipops - New Zealand lamb chop grill and
marinated in fresh garlic, rosemary, and extra virgin olive oil.

Salad Selection (Please select one)

House Salad - Baby greens with grape tomatoes, cucumbers, and red onions; served with our house made citrus vinaigrette.

Caesar Salad - Romaine lettuce with freshly shaved Parmesan cheeseand croutons; tossed with our Caesar dressing.

Entrée Selections (Please select four choices)

Chef's Fresh Catch - fresh Black Grouper filet Lightly Blackened and topped with Fresh Mango and Pineapple Tropical Salsa
Filet Mignon - 8-ounce filet of beef tenderloin,
topped with Maître d'hôtel butter and a rich red wine Demi-glace.
Salmon with Crab & Hollandaise - Filet of Atlantic salmon
topped with blue crab and served with Chef's luscious homemade Hollandaise sauce

Diver Scallops - Diver scallops, warm cabbage salad, honey garlic glaze **CJ's Crab Cake**- Two Jumbo Maryland Style Crab Cake, topped with Whole Grain Mustard Sauce.

Scallop and KWP Shrimp Duo – Three diver scallops and Five Key West Pink Shrimp served scampi style over linguini. with garlic and lemon butter sauce

Dinner Selections – Tier Three (continued)

Entrée Selections (continued)

Braised Lamb Shank — Lamb shank, gently braised with herbs de Provence and vegetables, accompanied by mashed potatoes.

Chicken Parmesan — Tender chicken breast breaded with Italian breadcrumbs topped with CJ's marinara, mozzarella and Parmesan Reggiano cheese.

baked and served with linguini and marinara sauce.

Impossible Charred Veggie Slant — Portabella mushroom, zucchini, roasted tomato, onion, jalapeño flash marinated with red wine vinaigrette, charred and served with a grilled Impossible Burger patty, veggie-infused polenta cake and Marinara sauce.

Spaghetti Puttanesca — Roasted tomato, capers, Kalamata olives, roasted red peppers, red onion, olive oil, garlic, fresh basil, white wine.

Prepared as a vegan dish — Gluten-free pasta with egg available upon request.

Grilled chicken, grilled salmon or grilled portabella can be added upon request.

Dessert Selections (Please select three choices)

Pineapple Upside Down Cake Chocolate Lovin' Spoon Cake® Chef Cheesecake Key Lime Pie

Tier Three Pricing: 74.99 – 89.99 / person Pricing does not include 6% sales tax or 22% gratuity. Package includes soda, iced tea, and American Coffee

Dinner Selections – Tier Four

CJ's Signature Mixed Appetizer Platter

Chef's sampling of CJ's finest appetizers selections guaranteed toprovide a delightful beginning to your guest's dining experience.

Selections (Please select three)

Stone Crab / Oysters on the Half Shell / Tuna Poke / Fried Scallops Tomato and Mozzarella Caprese Skewers / Mini Crab Cakes / Lamb Lollipops / Coconut Shrimp / Spinach and Cheese Spanakopita

Salad Selection (Please select one)

House Salad - Baby greens with grape tomatoes, cucumbers, and red onions; served with our house made citrus vinaigrette.

Caesar Salad - Romaine lettuce with freshly shaved Parmesan cheeseand croutons; tossed with our Caesar dressing.

Beet Salad - Red beets, goat cheese, candied pecans, mandarin oranges, mixed greens, orange poppy seed dressing

Entrée Selections (Please select four choices)

CJ's Premium Steak - Chef's premium bone-in Steak
Surf and Turf - 8-ounce filet of beef tenderloin,
topped with Maître d'hôtel butter and a rich red wine Demi-glace.
paired with CJ's Crab Cake

Seafood Combo - Key West pink shrimp, fresh catch of the day, diver scallops, maître d'hôtel butter

Rack of Lamb – Half rack of lamb, seasoned with fresh rosemary and garlic, roasted, and served with a red wine demi-glace.

Dinner Selections – Tier Four (continued)

Entrée Selections (continued)

Fresh Catch Oscar-style - Today's catch topped with colossal blue crab, fresh asparagus and Chef's luscious Hollandaise sauce Chicken "Sorrentino" – Tender double breast of chicken layered with fresh spinach, goat cheese and pancetta, finished with a luscious Marsala and crimini mushroom sauce.

CJ's Signature Linguini – Key West pink shrimp, diver scallops and colossal blue crab flamed with Pernod and served over linguini with creamy marinara.

Impossible Charred Veggie Slant – Portabella mushroom, zucchini, roasted tomato, onion, jalapeño flash marinated with red wine vinaigrette, charred and served with a grilled Impossible Burger patty, veggie-infused polenta cake and marinara sauce.

Spaghetti Puttanesca – Roasted tomatoes, capers, Kalamata olives, roasted red peppers, red onion, olive oil, garlic, fresh basil, white wine. Prepared as a vegan dish – Gluten-free pasta with egg available upon request. Grilled chicken, grilled salmon or grilled portabella can be added upon request.

Dessert Selections (Please select three choices)

Pineapple Upside Down Cake
Chocolate Lovin' Spoon Cake®

Chef Cheesecake

Key Lime Pie

Tier Four Pricing: 94.99 – 134.99 / person Pricing does not include 6% sales tax or 22% gratuity. Package includes soda, iced tea, and American Coffee

CJ's Buffet Options

For larger parties of 60 or more guests, CJ's on the Bay offers a buffet alternative to a sit-down dining experience. Buffet options allow guests flexibility of food choices and portion sizes and allow larger groups more time. to engage with other members of the party in a more casual friendly atmosphere.

	Tier 1 Choose 3-5 options. across all categories	Tier 2 Choose 7-9 options. across all categories
Starter Options	None	Any selections from
		CJ's Event Appetizers
Salad Options	House Salad	All Tier 1 Options
-	Caesar Salad	plus
		Beet Salad
Carving Options:	Prime Rib	All Tier 1 Options
		plus
		Pork Loin
		Beef Tenderloin
	Pasta – Linguini, Penne,	All Tier 1 Options
Pasta Options:	Cavatappi, Rotini	plus
	(Gluten Free individually upon request)	Pasta - Cheese Ravioli
	Proteins – Chicken, Baby Shrimp,	Proteins – Scallops,
	Calamari	Key West Pink, Shrimp,
		Beef Tenderloin
	Sauces – Marinara, Alfredo,	•
	Garlic and Olive Oil	Sauces – Vodka Sauce
		All Tier 1 Option
Entrée Options:	Salmon / Mahi Mahi /Yellowtail	Plus
	Snapper	Beef Tenderloin / Black Grouper
	Chicken Picatta / Chicken Marsala	Cobia
	Charred Veggie Slant /	Crab Cake
		Chicken Skewers

CJ's Buffet Options (continued)

Accompaniments:	Yellow Rice Steamed Mixed Vegetables	All Tier 1 Options plus Smoked Gouda Mac n Cheese Broccoli Roasted Baby Red Potatoes
Dessert Options:	Key Lime Tartlets Chocolate Madness Tartlets Pineapple and Strawberry Skewers	All Tier 1 Options plus Cheesecake Strawberry Shortcake

Buffet Notes:

- Minimum guest count for buffet is 60 guests.
- Buffet will be set up either at the outside gazebo bar or undercover alongside the restaurant for inside dining. Other arrangements may be available depending upon final guest count and seating arrangements.
- Buffet pricing assumes one "regular" trip to buffet per person and buffet availability for approximately 45 minutes to 90 minutes depending upon final group size.
- \$500 is the set-up fee for buffet
- All buffet pricing includes soda, iced tea and American coffee.
- All buffet pricing excludes 6% Florida tax and 25% buffet fee.
- Tier One Buffet Pricing 65.99 79.99 per person
- Tier Two Buffet Pricing 89.99 125.99 per person
- CI's on the Bay reserves the right to modify buffet options depending upon local guidance related to health concerns.
- CI's on the Bay reserves the right to modify buffet options depending upon seasonality, quest counts, or weather restrictions.

Luncheon Selection - Tier One

(Available 11 am -4 pm)

CJ's Mini Burgers and Fries— Two Choice ground beef burgers with American cheese on a hand-crafted bun served with a CJ's side Crispy Mahi Basket — Flash fried mahi mahi served with house made tartar sauce and fresh lemon served with a CJ's side.

CJ's "Philly" Cheese Steak - Shaved sirloin, sautéed onions, crimini mushrooms and American cheese served on Amaroso Roll served with a CJ's side.

Caesar Salad with Grilled Chicken — Crisp romaine lettuce tossed with Caesar dressing, croutons, and Parmesan cheese. with grilled chicken breast

CJ's Hummus – Classic chilled hummus with tahini, garlic and cumin accompanied with a healthy assortment of raw vegetables.

and grilled whole wheat pita.

Burrata Salad - Burrata cheese, heirloom tomatoes, balsamic glaze, lemon truffle arugula, baguette

Soup and ½ Sandwich - ½ sandwich on wheat bread.

with a cup of Marco Seafood Chowder or Chef's Soup of the Day.

(Preselect one sandwich selection of tuna, chicken, or egg salad)

Combination of any three items, 28.99 – 34.99 dollars / person Excludes 6% sales tax and 22 gratuities. Package includes soda, iced tea, and American Coffee

Luncheon Selections - Tier Two

(Available 11 am -4 pm)

CJ's Burger - One half pound ground beef with cheese, lettuce, tomato and onions served on a Kaiser roll with a CJ's side Fish Sandwich - Fresh filet of mahi mahi with lettuce, tomato and house-made tartar sauce on the side served on an Amoroso rollwith with a CI's side. Please preselect cook style (Blackened, Fried or Grilled) French Dip - Shaved rib-eye, sautéed onions, horseradish cream and Swiss cheese with rosemary jus served on a Amoroso roll with a CJ's side Chicken Sandwich - Grilled chicken breast dressed with applewood smoked bacon, smoked gouda, and bacon aioli with lettuce, tomato, and onion on a whole wheat bun served with a CI's side. Veggie Wrap—Portabella mushroom, hummus, bell peppers, carrots, green onions, tomatoes and arugula served with a CJ's side. CJ's Tropical Cobb - Mango, avocado, shrimp, boiled eggs, bacon, tomato, and feta cheese over baby greens with house citrus vinaigrette Beet Salad - Sliced red beets, goat cheese, candied pecans, and mandarin oranges over mixed greens with blood orange poppy seed dressing.

Combination of any three items 35.99 – 42.99 dollars / person Excludes 6% sales tax and 22% gratuity.

Package includes soda, iced tea, and American Coffee

Miscellaneous Event Information

- Gratuity 22%, and 6% Florida sales tax will be added to all package prices. No special discounts or coupons are available for event pricing.
- Children under 12 can select from CJ's Kid's Menu with normal menu pricing.
- Packages (except appetizer packages) include soda, iced tea, and American coffee. All other beverages are available on a consumption basis.
- Events planned and scheduled prior to six months from event date may be subject to pricing and item changes based on market fluctuation and availability.
- Highchairs, booster seats and privacy screens are available upon request.
- Additional table linens are available for \$3/linen. Audiovisual equipment(podium, screens, PC, projector) available with additional charges.
- If a specialty dessert (i.e., wedding cake) from outside of CJ's on the Bay is provided for party guests, cake cutting service and small wares will be provided at \$3/person.
- A final confirmation of the number of guests is requested 10 days prior to the event date and will be used for the final charge. If no confirmation is provided, CJ's will plan for the initial estimate, and it will be used for final charges.
- A deposit of approximately 10% is requested upon finalization of menu package and is provided in the form of a CJ's gift card to confirm date and time. Cancellation schedule/refund as follows: 60 days/90% refund; 30 days/75% refund; 15 days/50% refund; 14 days or less/0% refund.
- Deposits in the form of CJ's Gift card can be used for purchase of any of CJ's products or services (regardless of day of event).
- Valid forms of payment include cash, American Express, Master Card, Visa or Discover. Payment by personal check must be approved prior to the event date and guaranteed with a credit card number.
- Event locations, room rental fees and service charges may vary based on details of any individual event including seasonality and availability. CJ's on the Bay also reserves the right to modify seating arrangements based on local health care ordinances.
- Transportation can be challenging on the island. Please pre-arrange travel with concierges at individual hotels. Uber and Lyft are periodically available but are not always quaranteed. Naples Transportation (NNTEP.com) is a local transportation service that oftenworks with local hotels to provide group transportation. (Mention CJ's on the Bay to receive group pricing.)

Cocktail Pricing

- CJ's on the Bay recommends alcohol beverages billed on a consumption basis during most special events.
- CI's on the Bay strictly enforces Florida's legal drinking age of 21.
- CJ's assumes all alcohol will be billed to the same party bill unless otherwise specified. If a separate bill for alcohol is needed or individual guests are to be billed for alcohol separately, it must be requested prior to the event and explicitly stated in the event agreement.
- CJ's Standard Pricing (subject to change)
 - **Beer** Domestic Draft/Bottle 4.5/5.0, Import Draft/Bottle 6.0/6.5, Craft Beer Drafts 9.0
 - House Wine Chardonnay / Pinot Grigio / Cabernet / Merlot 8.0
 - Spirits Well 8.0, Select 9.0, Call 10.0, Premium 11.0 and above.
- Daily Drink specials and Happy Hour pricing apply to all party events on designated days and times. The current daily happy hour is from 4:30-6:30 pm.
- Miscellaneous guidelines for budgeting:
 - Average bottle of wine (26 oz/750 ml) yields 4 Servings.
 - An average bottle of champagne will yield 6 flute glasses.
 - A case of champagne will yield 72 Servings.
 - A typical champagne toast is 2 ounces. A bottle will yield approximately 12 servings.

CJ's on the Bay can accommodate many budgets. Please ask your CJ's Event Coordinator for specifics.