

R & J Banquet Hall

Catering Menu

Our Catering menu is designed to be an easy guide to help you plan your special event. We invite you to make your selections from the many menu items provided. We can also create a custom menu just for your event. The more you tell us about your ideas, the more we can tailor the event to your individual taste and budget.

Your menu must be finalized at least thirty days prior to your event. Our Catering Coordinator will be happy to assist you in this process. Your menu will consist of a salad, one vegetable, one starch, one beverage and your choice of up to three meats priced accordingly. To create a custom menu, please contact the R & J Banquet Hall catering service with all inquiries . Thank you for your patronage.



Please choose your menu by selecting one option from each category based on your budget

1 meat - \$20.00 per person (poultry only)

2 meats - \$30.00 per person ▪ 3 meats - \$35.00 per person

(special pricing for Filet Mignon, Prime Rib, Oxtails, Curry Goat, Shrimp, etc.)

Poultry

*Baked Chicken ▪ Chicken Cordon Bleu
Chicken Flank ▪ Chicken Parmesan ▪ Jerk Chicken*

Beef

*Flank Steak ▪ Beef Brisket ▪ Sirloin Steak
Roast Beef ▪ Skirt Steak*

Fish

*Stuffed Flounder ▪ Cajun Catfish
Salmon ▪ Escovitch of the Sea ▪ Baked Tilapia*

Pork

*Pork Loin ▪ Pork Rib ▪ Pork Chop
Jerk Pork*

Salad

*Garden Salad ▪ Caesar Salad
Potato Salad ▪ Cole Slaw ▪ Macaroni Salad
Pasta Primavera ▪ Tuna Salad*

Vegetables

*String Beans ▪ Mixed Veggies ▪ Broccoli
Cauliflower ▪ String Beans & Carrots ▪ Stewed Cabbage*



Starch

*Rice Pilaf • Masked Potatoes • Roasted Potatoes
Macaroni & Cheese • Rice & Peas • Noodles*

Beverages

Fruit Punch • Soda • Coffee • Tea

The optional selections for your menu are listed below and are available for all catered events for an additional charge.

Soup

*Chicken Noodle • Beef Noodle • Cream of Broccoli
Cream of Spinach • Pepper Pot • Pumpkin*

Desserts

*Carrot Cake • Ice Cream • Apple Pie • Peach Cobbler • Fruit Daiquiris
Fruit Smoothies • Cheese Cake • Apple Cobbler*

Hor d'oeuvres are priced per tray and each tray serves 20-30

Hor d'oeuvres

*Wingettes – Teriyaki, Barbeque, Buffalo or Fried • Swedish Meatballs • Mozzarella Sticks • Zucchini Sticks • Mini Vegetable Eggrolls • Quesadillas • Pigs in a Blanket
Meats & Cheeses • Coconut Fried Shrimp • Onion Rings • Fruit Salad*

Catering

Due to New York State Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.

A \$500 deposit is required to request any menu. The deposit will be applied to the final payment. Cancellations must be done in writing and received by our office no later than 60 days prior to the reserved date for a 50% REFUND of your deposit. There will be NO REFUND 30 days prior to the reserved date of the event.

