



BEFORE & AFTERS

Robert J.
EVENTS & CATERING

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BEFORE & AFTERS

HOR D'OEUVRE DISPLAYS



GOURMET PIZZA BITES

Featuring Asiago & Provolone Cheeses, Pesto, Basil, Fresh Tomatoes, Marinara and Aglio & Olio served on hot granite stones

\$4.45 per guest

GARDEN PARTY SKEWERS

An Assortment of Fruits, Vegetables and Cheese Skewers displayed on an Organic Bed of Wheat Grass

\$5.25 per guest

RAW BAR

Raw bar will include Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce, Mustard & Hot Sauce

\$8.95 per guest

CHARCUTTERIE PLATTER

Assorted Salami, Cheeses, Marinated Vegetables, Olives, and Roasted Red Peppers

\$11.45 per guest

Call for China/Linens Package pricing

Call for Dinner Pricing (330) 724-2211

BEFORE & AFTERS

THEMED HOR D'OEUVRE

TUSCAN DISPLAY

Antipasto Display

With Italian Meats – Salami, Pepperoni, and Capicola;

Imported Cheeses

and Marinated Salads – Artichoke, Roasted Red Pepper, Olive, Caprese

Shrimp Salad Oreganata

Served in mini Phyllo Cups

Mini Gourmet Flat Bread Pizza

Featuring Asiago & Provolone Cheeses, Pesto, Basil & Fresh Tomato Marinara, and Aglio E Olio – served on hot granite stones

Pasta Teaser

Tortellini with Marinara Sauce served in a hot soufflé cup

\$21.95 per guest

Add Chef-Manned Pasta Station

(two Pastas, two Sauces, Sautéed Vegetables)
\$5.45 per guest

ASIAN DISPLAY

Sushi Display

Featuring varieties of sushi such as California Rolls, Spicy Shrimp, and Vegetable

Shrimp Salad

Vegetable Spring Rolls

With Sweet & Sour Dipping Sauce

Sweet & Sour Chicken Satay

Topped with Shrimp Salad or Tarragon Chicken Salad

Chicken Stir Fry Teaser

Served in porcelain cups

Pot Stickers

with Dipping Sauce

\$21.95 per guest

Add Chef-Manned Stir Fry Station

(With Grilled Chicken, Shrimp, Asian Vegetables, Rice, and Oriental Noodles and accompanied by Szechuan Sauce and Sweet & Sour Sauce)
\$6.45* per guest

**The consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of a food borne illness.*

**Prices effective September 2019 and are subject to change.*

BEFORE & AFTERS

BUILD YOUR OWN DISPLAYS

MARTINI MASHED POTATO BAR

Idaho Potatoes, Sour Cream, Chives, Bacon Bits & Shredded Cheese

\$5.45 per guest

MARTINI MAC & CHEESE BAR

Elbow Macaroni, French Fried Onions, Bacon Bits, Diced Ham & Tomatoes

\$5.45 per guest

FAJITA BAR

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Salsa, Guacamole and Tri-Colored Corn Chips

\$7.85 per guest

TACO BAR

Featuring Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Hard & Soft Taco Shells and Tri Colored Chips

\$7.85 per guest

MINI SLIDERS BAR OR RUBENS

Miniature Hamburgers or Hot Dogs or Pulled Pork served with assorted condiments

\$4.95 per guest

HOT SANDWICH

Hot Roast Beef or Hot Turkey in Gravy with Biscuits and Whipped Potatoes

\$9.85 per guest

GRILLED VEGETABLE DISPLAY

Grilled Asparagus, Zucchini, Yellow Squash, Eggplant and Roasted Red Peppers
Served Chilled

\$4.65 per guest

GRAZING TABLE

Assorted Cheeses, Crackers, Crustinis, Salami and Pepperoni

Displayed for Guests to Pick and Nibble

\$8.85 per guest

APPETIZER STATIONS

LATE NIGHT SNACKS

POPCORN BAR

Fresh Popped Popcorn accompanied by mini M&M's, White Chocolate Chips, Peanuts, Pretzels and Mini-Marshmallows as well as assorted Shaker Toppings including Bacon Cheddar, Chocolate, Nacho Cheese, Jalapeno, Ranch, White Cheddar, Caramel and Kettle Corn

\$3.95 per selection per guest

MINI SLIDERS

Minature Hamburgers, assembled and served with assorted condiments

\$5.25 per selection per guest

MINI HOT DOGS

Minature Hot Dogs and Buns, assembled and served with assorted condiments

\$4.65 per selection per guest

NACHOS

Fresh Tri-Colored Tortilla Chips served (carinval style) with warm Cheese Sauce and Salsa

\$4.25 per selection per guest

COOKIES AND MILK

Chocolate Chip Cookies with White and Chocolate Milk

\$3.65 per selection per guest

HOT PRETZELS AND CHEESE

Soft-Pretzel Bites with warm Cheese Sauce

\$4.65 per selection per guest

CHIPS AND DIPS

Potato Chips, Tri-Colored Tortilla Chips and Fresh Pita Chips served with French Onion Dip, Hummus and Guacomole

\$4.95 per selection per guest

S'MORES BAR

Build your own S'more with an assortment of Chocolates, Marshmallows and Graham Crackers. Roasted on sternos with wooden skewers.

\$5.25 per selection per guest

BEFORE & AFTERS

STAFFING FOR STATIONS ARE \$40 / HR. PER STATION

CHEF MANNED

STIR FRY STATION

Made to order Chicken, Shrimp, Asian Vegetables, Rice, and Oriental Noodles with Szechuan Sauce and Sweet & Sour Sauce

\$7.90 per guest

PASTA STATION

Your choice of two Pastas, two Sauces, and Sautéed Vegetables

Add Meatballs, Sausage, or Chicken for \$2.25 each

\$6.25 per guest

PIEROGI STATION

Cheese & potato pierogi with your choice of smoked sausage, sour cream, bacon bits, cheeses and onions sautéed in butter

\$7.65 per guest

CARVING STATIONS

Chef-Carving Station (served with miniature rolls and sauces, minimum of 100 guests)

Oven-Roasted Boneless Turkey Breast with Sage and Butter

\$5.25 per guest

Whole Roasted Cajun Pork Loin

\$5.25 per guest

Choice Top Round of Beef with Cracked Pepper & Kosher Salt rub

\$5.25 per guest

Slow Roasted Steamship Round of Beef with Herbs and Spices, thinly sliced for serving

\$5.75 per guest

Slow Roasted Angus Strip Loin with Kosher Salt and Ground Black Pepper

\$10.25 per guest

Whole Beef Tenderloin Char-Grilled to perfection and seasoned with a Garlic Rub Market Price Slow Roasted Prime Rib thinly sliced for serving

Market Price