

SPECIAL EVENT

# Catering Services



*CJ'S OFF THE SQUARE*

est | Garden Wedding & Event Venue | 2005

# MORE THAN A MENU

---

You might say that our signature style here at CJ's Off the Square is traditional with a modern twist. It's classic and timeless, but we like to sprinkle in a few trends to keep things fresh. Oh, and don't forget a splash of Southern hospitality.

I've brought that same perspective to our menu.

Through years of experience, I've thoughtfully considered the unique flow of this venue and the outdoor setting. I've taken into account the special requests of our clients & guests and seen first hand what works well in this space (along with what doesn't).



Giving you and your guests a memorable, meaningful experience is always at the front of my mind. So making sure we get your event menu right is important.

With that in mind, I've created a menu that is perfectly suited to this unique property. It's familiar but also holds a few surprises. We've woven Southern flavors, local ingredients, and time-tested, crowd pleasing dishes together to create a culinary experience that you and your guests are sure to love.

I'm proud to have partnered with Dream Events & Catering as our exclusive caterer. This local, woman-owned business led by Rebecca Annastas shares our vision to create incredible experiences at an exceptional value. Together, we look forward to creating an inspired menu for your celebration.

Cheers,

A handwritten signature in a cursive, brown ink style that reads "CJ Dickson".

CJ Dickson

OUR SIGNATURE

# *Culinary Experience*

## YOUR MENU

Choice of two hors d'oeuvres for your cocktail hour

Salad course served with artisan bread and butter

Chef's pairing lunch or dinner menu with our signature seated service

Coffee, water, soft drinks

## STAFF & SERVICES

China place setting, flatware, linen napkin

Personalized menu card at each place setting

Professional waitstaff and bartenders

Custom bar with display shelf

Boxwood feature wall for champagne, wine, or food display

Select bar glasses, garnishes, standard bar mixers, and ice

All food service equipment, displays, delivery, set up and clean up of your menu

Invitation to join us at seasonal menu tasting events

*Gratuity for our catering team is not included in your event package.*

*It's not required, but always appreciated.*

## AVAILABLE TO ENHANCE YOUR MENU

Tableside wine service

Dessert

Late night snacks

*Speak with your planner for pricing.*

Items made to accommodate dietary restrictions are noted with the following:

NGA: No Gluten Added

V: Vegetarian (may contain dairy or eggs)

VG: Vegan (no animal products)

# THE COCKTAIL HOUR

---

*Get your celebration off to a great start with your choice of two hors d'oeuvres for an elegant cocktail hour display. Add additional items to your display starting at \$5 per person.*

Local Cheese, Fruit & Charcuterie Skewers NGA  
*An assortment of local cheeses, seasonal fruit, and Italian meats*

BLT Bites  
*Crostini topped with arugula, bacon, tomato, and bacon aioli*

Charred Beef Crostini  
*With herbed Boursin cheese, fire-roasted salsa, and balsamic drizzle*

Country Ham Sliders  
*Cured local ham with melted cheese and a rich Dijon sauce on a sweet roll*

Nashville Hot Chicken Bites  
*Southern fried chicken topped with maple ranch and dill pickle*

Fried Green Tomatoes ∨  
*Topped with pimento cheese and campfire sauce*

Classic Crab Cakes  
*Lump crab tossed with breadcrumbs and topped with yum yum sauce*

Bacon & Fig Bouchée  
*With caramelized onions, rosemary, and thyme in a buttery pastry cup*

Strawberry Sweethearts ∨  
*Strawberry, whipped ricotta with local honey, lemon zest, and spiced pecans*

Goat Cheese Tartlet ∨  
*With caramelized onion and thyme*

Grilled Steak Skewer NGA  
*Flank steak with chimichurri*

Chicken Salad Wonton  
*Roasted red pepper chicken salad with mandarin orange on a crunchy wonton*



Bacon & Fig Bouchée

# THE FIRST COURSE

---

*As the cocktail hour winds down, your guests will take their seats to enjoy a first course of salad served with freshly baked artisan bread and butter. You'll select one salad for all of your guests to enjoy.*

CJ's Caesar v

*Heart of romaine with house-made ciabatta croutons and shaved parmesan*

Arugula & Spinach v

*Strawberries, shallots, sliced almonds, feta cheese crumbles, and honey balsamic dressing*

Candied Pear NGA, V

*Mixed greens, candied roasted pears, toasted pecans, local cheddar, and citrus champagne vinaigrette*

Market Greens NGA, V

*Seasonal greens, tomatoes, cucumbers, carrots, and red onions served with house vinaigrette or buttermilk dressing*

Butternut Squash & Apple NGA, V

*Mixed greens and kale with roasted butternut squash, apple, dates, pine nuts, goat cheese, and apple cider shallot vinaigrette*

# THE MAIN COURSE

---

*The main course of your menu is what we call a chef's pairing. This is an artfully plated selection of two entrees paired with two complimentary sides that you will select in advance for all of your guests to enjoy.*

Sweet Tea Glazed Chicken <sup>NGA</sup>

Sliced Beef Bistro Filet <sup>NGA</sup>

*Smoked gouda mac & cheese, <sup>V</sup> roasted green beans <sup>NGA</sup>*

Sliced Beef Bistro Filet with Choice of Chimichurri or Demi-glace <sup>NGA</sup>

Classic Crab Cake

*Roasted red potatoes, <sup>NGA, V</sup> charred brussels <sup>NGA, V</sup>*

Roasted Pork with Chimichurri <sup>NGA</sup>

Rosemary Braised Beef

*Boursin & caramelized onion whipped potatoes, <sup>NGA, V</sup> Southern succotash <sup>NGA, V</sup>*

Honey Balsamic Chicken <sup>NGA</sup>

Bourbon Glazed Salmon <sup>NGA</sup>

*Roasted red potatoes, <sup>GF, V</sup> almond & red pepper asparagus <sup>NGA, V</sup>*

Smoked Beef Brisket <sup>NGA</sup>

Jack Daniel's Pork Medallions

*Smoked gouda mac & cheese, <sup>V</sup> honey & thyme vegetables <sup>NGA, V</sup>*

*Limited substitutions are available. If you'd like to switch out an entrée or side item, just ask.*

Honey Balsamic Chicken

Bourbon Glazed Salmon

*Roasted red potatoes*

*Almond & red pepper asparagus*





# DESSERT

---

*Dessert is not included in our wedding package but can be a lovely addition to your meal. The following menu is for a dessert display. If you would like to serve a single dessert as a course, we can provide you with a quote based on your selection.*

## DESSERT DISPLAYS

*A mix of 2 items: \$5 per person if served alongside wedding cake, \$7.50 in lieu of cake*

*An assortment of 3 items: \$7.50 per person if served alongside wedding cake, \$10 in lieu of cake*

Mini Banana Pudding

*Classic recipe with Nilla wafers and whipped topping*

Goo Goo Cluster Cups or Cake

*Inspired by Nashville's official candy! Nuts, caramel, nougat, and milk chocolate make up this delicious dessert served as shooter in a dessert display or on top of decadent chocolate cake as a plated dessert option.*

Toasted S'more Parfait

*Graham cracker, marshmallow, milk chocolate mousse*

Strawberry Shortcake ▾

*Buttermilk biscuit, macerated strawberries, whipped cream*

New Orleans Bread Pudding ▾

*With a spiced bourbon raisin sauce*

Milk & Cookies ▾

*A shot of milk with a freshly baked chocolate chip cookie*

Jack Daniels Pecan Tartlet ▾

*Light brown sugar, bourbon, pecans*

Earl Grey Dusted Chocolate Mousse NGA

*Our recommendation for a decadent gluten free dessert option*

# LATE NIGHT SNACKS

---

*A savory snack to delight your guests and help them refuel for the final hour of dancing.  
Add your choice of one or more to your menu for \$5 per item, per person.*

## Sliders & Tots

*Mini cheeseburgers served with a crispy tater tot and Nashville aioli*

## Hot Chicken Bao

*Nashville hot seasoning on a perfectly fried chicken bite with maple ranch and a dill pickle topper*

## Chicken & Waffle Bites

*Southern fried chicken on a mini buttermilk waffle, topped with maple ranch and dill pickle*

## Soft Pretzels and Beer Cheese <sup>∨</sup>

## Truffle Tots

*Classic tots dressed up with a hint of truffle and served with sriracha ketchup*

## Boujee Hot Pockets

*Your choice of one savory hand pie:*

*Pepperoni & Mozzarella*

*Brisket & Cheddar*

*Classic Taco with Ground Beef & Cheese*

*Spinach & Artichoke <sup>∨</sup>*



# HOW TO ORDER

---

## 1 REVIEW THE MENU

Take some time to review the menu with your partner and make a note of what sounds good.

## 2 JOIN US AT A TASTING EVENT

You are invited to join us at one of our bi-annual tasting events held at the venue. This is an excellent opportunity to sample some of our most popular menu items along with new offerings inspired by the season.

## 3 COMPLETE THE MENU QUESTIONNAIRE

Your planner will send you a questionnaire to help us better understand your preferences, any allergies or dietary restrictions, and some big picture information about your catering preferences.

## 4 PLACE YOUR ORDER

After you've had a chance to sample the menu, your planner will reach out to confirm your final selections for your event. If you have any questions or special requests, we can connect you with our catering manager to discuss your needs in more detail for finalizing your menu.

## 5 FINALIZE YOUR MENU

We will review your menu, cake, & bar orders at your final walk through meeting approximately 30 days before your event. We are not able to make any changes to your selections after this point. You will submit your final guest list along with all special requests for kids meals or dietary restrictions no less than 14 days before your event.

# CATERING FAQ

---

## *Do you offer buffet service?*

Due to the unique nature of our venue and our desire to provide your guests with the best possible dining experience, CJ's Off the Square only offers plated dinner service at this time. This helps reduce the wait time for your guests to be served, eliminates lines, and provides a more personalized service at the table. Plated dinner service also helps reduce food waste.

## *May I offer my guests a choice of entrée?*

Our chef's pairing menu style was thoughtfully created based on our extensive experience to please the widest range of guests in an efficient and elegant way. We highly recommend that you take advantage of this menu style to limit the logistical hassles required on your part to coordinate all of your guests' choices (and changes!) in the days leading up to your wedding. If you feel strongly about having your guests select their choice of a single entrée when they RSVP you may do so with the addition of a \$200 per table service fee. You must also provide a place card for each guest with the entrée selection indicated on the card, no exceptions. Please speak with your planner for details.

## *Can I make a substitution on my main course menu?*

While each menu is designed by our chef to pair well and look beautiful on the plate, many of our main course menu items can mix and match. We can also provide you with an alternative entrée or side item if you or a guest has allergies or dietary restrictions and you notify us in advance.

## *Do you offer kids meals?*

Many children enjoy the same menu as adults. However, we do offer a special kid's meal for children 10 and under. You'll let us know who needs a kid's meal when you submit your final guest list 14 days prior to your event. We are unable to accommodate special requests on the day of the event. There is no difference in price for kids meals and is at the chef's discretion.

### *Who is included in the guest count for my event?*

Your guest list should include everyone attending the event, including you. We will place your initial catering order based on the estimated number of guests you expect to attend. 30 days prior to the event, you will give your planner a required minimum number of guests based on your RSVPs at that point. You cannot lower your guest count after 30 days. However, you may add to your guest count up to 14 days before the event. Any changes to your guest list less than 14 days from your event will incur a 20% surcharge.

### *When do you need the final guest count?*

You must submit your guest list with table assignments and special requests (such as allergies or kid's meals) no less than 14 days prior to the wedding. This deadline is critical to ensuring the availability of your menu items and the resources required to successfully staff and serve your event. Any delay in submitting your final guest count by the deadline will incur a 20% surcharge. Your cooperation is appreciated.

### *Do you offer menu tastings?*

Yes. You are invited to join us at one of our menu tasting events to sample a range of popular options from our menu. If you prefer a private tasting, there is base charge of \$100 per person. Additional fees may apply based on the scope of your tasting menu. Private tastings are limited to a maximum of 6 guests and will take place at our catering facilities (not at the venue). Availability is extremely limited and typically requires a weekday appointment during the kitchen's operating hours. Please speak with your planner for more information.

### *What if one of my guests has an allergy or other dietary restriction?*

We will do our best to accommodate guests with allergies or other dietary restrictions such as vegetarian, gluten sensitive, dairy free, and vegan for up to 10% of your guests at no additional charge. Specialty meals or substitutions required to meet their needs will be at the discretion of our chef. You must inform us of the names of each guest who will receive the special meal or substitution when you confirm your guest list 14 days before the event. We are not able to accommodate special requests on the day of your event, so make sure to ask your guests in advance to let you know when they RSVP if they have any allergies or dietary restrictions. If your entire event menu requires special dietary accommodation, a custom menu may be necessary. If you or a guest requires a kosher meal or has other religious restrictions, please speak with your planner to discuss how your guests will be accommodated separately from your primary menu (additional fees may apply).

Our culinary team is dedicated to providing a safe dining experience for you and your guests. We take your allergies and dietary restrictions seriously. We will take extra precautions to minimize the risk, but be aware that despite our best efforts, cross-contamination may occur as we prepare a variety of dishes in the same kitchen.

### *What does "no gluten added" (NGA) mean? Is that the same as "gluten free?"*

Gluten is not a known ingredient in any menu item labeled NGA, however it may not meet all of the criteria established by the FDA to confirm the item is 100% "gluten free."

*What if I'd like to serve something that's not on your menu?*

This menu was created exclusively for CJ's Off the Square. It is ideally suited for our setting and the style of event we are known for. We encourage you to make selections from this menu but will be happy to discuss your ideas for something different. Custom menu pricing starts with a minimum \$10 per person upgrade and may increase based on your final menu selections. You may also want to add a private tasting which will require an additional fee.

*Do you provide a menu card?*

A complimentary menu card is included in all event packages at CJ's Off the Square. This is an off white card with dark grey ink and classic, traditional font. We are not able to customize the design of the card. You may prefer to have your own menu cards made that coordinate with your invitation and other printed pieces. Just let us know if you plan to supply your own and we will be happy to set your tables with the card you provide.

*Do I need to provide meals for my vendors?*

Yes, it's the kind thing to do. Many vendors such as photographers and videographers require that you provide them with a meal at the event. But even if they don't require it, you really should. We offer vendor meals at a reduced rate of \$50 each. The staff of CJ's Off the Square do not require vendor meals.

*Do you require gratuity to be added?*

Gratuity for our catering team is never required, but always appreciated. As a guide, we recommend \$10 per guest. However any amount is gratefully accepted.



Country ham sliders

# A NOTE ABOUT PRICING

---

The catering services included in your package are set at the time you booked your event. The base package price and the per person fees will not change.

Pricing for menu enhancements (anything outside of what is included in your package) is subject to change due to market fluctuations outside of our control. We reserve the right to add, edit, or remove menu items at any time.

You will be provided with an up to date menu prior to placing your catering order. Pricing and availability of your selected menu is not confirmed until you sign off on your menu at the final walk through meeting approximately 30 days prior to the event.

*Have more questions? Give us a call:*

Tuesday - Saturday | 10 AM - 6 PM

Brette Craig: (615) 965-8805

Sidney Darby: (615) 281-5729