EXPERIENCE
exclusive catering selections
by C&J CATERING

903 Spring Garden Drive • Middletown, PA • 17057 • 717.576.1610 • candjcatering.com
Great food is just the beginning.

We appreciate your interest in C&J Catering, and along with our staff, we look forward to working with you to help plan your next event. C&J Catering offers a diverse selection of options for any type of event. Our culinary experts and skilled designers will engage your senses in a fusion of customized menus and presentations. We strive to make each event an exceptional one. From classic favorites to creative cuisine, we offer innovative menus tailored to suit your taste and budget. Our full service event team will work with you every step of the way to create a unique, personalized experience from beginning to end.

Simply put, we pledge to deliver when it matters to you the most. We look forward to building a lasting partnership with you and your organization to fill all of your event needs.

Sincerely,

Jamie Berger
CEO

C&J CATERING
and events
Culinary and Catering

From simple to complex, whether you are having hors d’oeuvres, a buffet, a plated dinner service or food for an all day meeting, we will work with you to create the perfect menu!

Corporate Events  Birthday Parties
All Day Meetings  Bridal & Baby Showers
Weddings & Receptions  Anniversaries
Charity Events & Balls  Bar & Bat Mitzvahs
Grand Openings  Retirement Celebrations
Fundraisers  Celebrations of Life
Picnics & Barbecues

Beverages and Bartending

Pennsylvania Liquor Laws prevent C&J Catering from purchasing, selling, or transporting alcoholic beverages. Our clients purchase alcohol and our professional, RAMP certified bartenders will serve the alcohol for them. We carry comprehensive liquor liability insurance and provide all stemware and, if needed, mixers for your event. Prices for beverage packages range from $3.50 to $5.50 per person. Our bartending fees are $35.00 per bartender per hour (four hour minimum). Our professional bartending staff can also work with you to create a signature drink specific for your event.

Rentals

Our event team can work with you every step of the way to make sure you have all of the necessary rentals for your event. Whether you choose upscale plastic or a china service, need basic or upscale linens, or need to rent tables and chairs, we can provide you with everything you need to ensure a flawless event.

Floral and Design

Do you need the perfect touch for your event? C&J Catering has a full service design team that can provide you with floral arrangements, table centerpieces, take away gifts or event design to make your event a memorable one! We also offer a wide variety of rental decor items to make your event special. From seasonal budget floral arrangements to upscale centerpieces, our team will make your vision a reality.

Service Teams

Whether you just need a friendly, dependable delivery team, or full service staffing for your event, C&J Catering provides you with excellence in service! Our highly trained service team will ensure that every guest has an excellent experience.
**Simple Start Breakfast** $9.00
A sweet variety of our homemade pastries, muffins, Danish & bagels. Served with cream cheese, butter, jam and includes a seasonal fresh fruit platter, assorted juices & coffee service.

**Traditional Breakfast** $10.95
Scrambled eggs, hash brown potatoes, your choice of bacon, sausage, turkey sausage or ham. Served with homemade muffins and breakfast pastries, a fresh fruit platter, assorted juices & coffee service.

**Breakfast Sandwiches & Wraps** $11.95
Choose two or three types of our delicious homemade breakfast sandwiches, wraps or paninis. Your choice of flaky croissants, New York style bagels or grilled pressed paninis topped with scrambled eggs, melted cheese and choice of bacon, sausage or ham. Served with O'Brien potatoes, assorted pastries, a seasonal fruit platter, assorted juices & coffee service. Ask your coordinator about seasonal batters!

**Chef Attended Waffle Station** $17.95
Our Chef will prepare warm Belgian waffles on site and finish them off with delectable toppings of your choice. Toppings include butter, syrup, a seasonal fruit topping, chocolate chips, pecan glaze & whipped topping. Served with a seasonal fresh fruit platter, assorted juices & coffee service. Ask your coordinator about seasonal batters!

**Chef Attended Omelet Station** $19.95
Create your own omelet station in exchange for our scrambled eggs on the traditional breakfast buffet. Three farm fresh eggs per person prepared on site with your choice of assorted toppings to include sautéed onions & peppers, shredded cheese, tomatoes, spinach, mushrooms, bacon bits, sausage crumbles & diced ham. Served with breakfast potatoes, assorted breakfast pastries, fresh fruit platter, assorted juices & coffee service.

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**A La Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins, Danishes &amp; Pastries</td>
<td>$3.50</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Display</td>
<td>$3.50</td>
</tr>
<tr>
<td>Iced Cinnamon Rolls</td>
<td>$2.75</td>
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<tr>
<td>Cream Cheese Banana Bars</td>
<td>$2.50</td>
</tr>
<tr>
<td>Yogurt with Granola</td>
<td>$2.75</td>
</tr>
<tr>
<td>Regular Coffee Service</td>
<td>$3.25</td>
</tr>
<tr>
<td>Gourmet Coffee Service</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

**Don’t see what you want? No problem!** Call us today to create our own personalized menu. Everything at C&J Catering is made in-house and we can accommodate just about any menu request. All prices listed are per person prices. Final head count due 48 hours prior to your event date. Catered events are subject to a 20% service charge. This fee covers all administrative & culinary time, set-up, and breakdown of your event. Staffing for your event can be provided for an additional charge. Prices are subject to change.
Everyday Sandwich Buffet

This buffet includes your choice of two or three sandwiches or wraps from our everyday sandwich selections, one standard side dish, assorted individual bags of chips, our baker’s dessert of the day, assorted sodas and bottled water and all paper products.

Sandwiches
- Ham, Turkey or Roast Beef
- Egg or Tuna Salad
- Chicken Caesar Wrap
- Hummus & Vegetable Wrap (v)
- Greek Vegetable Wrap (v)

Sides
- Pasta Salad
- Potato Salad
- Macaroni Salad
- Coleslaw
- Mixed Garden Salad

Seasonal Fresh Fruit
- Broccoli Salad (+ $1)
- Quinoa Salad (+ $1)
- Grape Salad (+ $1)
- Mandarin Almond Salad (+ $1)
- Add a soup selection (+ $2.50)

Gourmet Sandwich Buffet

This buffet includes your choice of two or three sandwiches or wraps from our gourmet cold or hot sandwich selections, one standard side, gourmet side or soup, assorted individual bags of chips, our baker’s dessert of the day, assorted sodas and bottled water and all paper products.

Sandwiches
- Turkey, Apple & Brie
- Parisian Beef
- Italian Muffuletta
- Capicola ham, salami, pepperoni, provolone & olive spread with lettuce & tomato on a ciabatta roll
- C&J Signature Fruited Chicken Salad Our most requested sandwich!
- Chicken breast chunks, onion, celery, mandarin oranges, grapes and dressing on a flaky croissant
- Grilled Portobello Mushroom (v)
- Grilled portobello mushrooms, spinach, basil pesto, tomato & cheese on bread or in a wrap
- Monterey Chicken
- Grilled chicken breast, cheddar cheese, smoked garlic aoli, arugula & tomato on a ciabatta roll

Sides
- Asparagus, Raspberry & Feta Mixed Green Salad
- Cranberry, Pomegranate Arugula Salad
- Garden Tomato, Arugula & Fresh Mozzarella
- Strawberry Pecan Salad
- Broccoli Salad
- Tortellini & Vegetable Pasta Salad
- Lemon Orzo Pasta Salad
- Quinoa Salad

Cold Sandwich Selections

- Honey Ham or Roasted Turkey & Cheddar Pretzel Melt
- Grilled Rachel or Reuben Sandwich
- Cuban Panini
- Citrus herb pork, black forest ham, Swiss cheese, mustard & pickles
- Chicken Parmesan Panini
- Breaded chicken breast, marinara, mozzarella & provolone cheeses
- Roasted Turkey & Red Pepper Panini
- Roasted turkey breast, grilled red peppers, portobello mushrooms, balsamic spread, spinach & tomato
- Caprese Panini (v)
- Fresh mozzarella, basil & tomato with pesto spread

Hot Sandwich Selections

- Honey Ham or Roasted Turkey & Cheddar Pretzel Melt
- Grilled Rachel or Reuben Sandwich
- Cuban Panini
- Citrus herb pork, black forest ham, Swiss cheese, mustard & pickles
- Chicken Parmesan Panini
- Breaded chicken breast, marinara, mozzarella & provolone cheeses
- Roasted Turkey & Red Pepper Panini
- Roasted turkey breast, grilled red peppers, portobello mushrooms, balsamic spread, spinach & tomato
- Caprese Panini (v)
- Fresh mozzarella, basil & tomato with pesto spread

Gourmet Sides
- Asparagus, Raspberry & Feta Mixed Green Salad
- Cranberry, Pomegranate Arugula Salad
- Garden Tomato, Arugula & Fresh Mozzarella
- Strawberry Pecan Salad
- Broccoli Salad
- Tortellini & Vegetable Pasta Salad
- Lemon Orzo Pasta Salad
- Quinoa Salad

Homemade Soups

All of our soups are made in-house and we serve several options daily!

- One soup selection may be chosen as your side dish with the Gourmet Buffet.
- Add it to any menu for $2.50 per person

*All catering prices are subject to a 6% PA state tax
Make Your Own Salad Buffet

The Make Your Own Salad Buffet includes your choices from the below lists as well as the following:

- Assorted Dressing Packets
- Your choice of the Soup of the Day or a cold side dish from the Everyday Sandwich Buffet
- Rolls and Butter
- Dessert of the Day
- Beverages
- Paper Products

$15.50

Proteins | Select Two
Grilled Chicken Strips
Marinated Beef Strips
Shrimp

Toppings | Select Five
Tomatoes
Chick Peas
Broccoli
Carrot Shreds
Hard Boiled Eggs
Croutons
Cheddar Cheese

Sliced Strawberries
Mandarin Oranges
Dried Cranberries
Sunflower Seeds
Feta or Bleu Cheese Crumbles
Chow Mein Noodles
Cucumbers
Pepper Strips

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This buffet includes your choice of one entrée, two side dishes, one salad, dessert of the day, beverages & paper products. Freshly baked rolls & butter will be provided upon request.

Don’t see what you want? Call our office today to plan your customized menu. Everything at C&J Catering is made in-house, so we can accommodate just about any menu request! Pricing will vary.

Vegetarian
- Eggplant Parmesan
- Florentine Stuffed Portobello Mushrooms
- Quinoa, Toasted Corn & Tomato Stuffed Portobello Mushroom
- Mushroom Ravioli with Sage Brown Butter
- Vegetable & Rice Stuffed Peppers
- Quattro Formaggio Lasagna or Manicotti (min. 12 guests)
- Vegetable Lasagna (min. 12 guests)

Pork and Poultry
- Bacon Wrapped Pork Loin
- Roasted Pork with Granny Smith Apples & Mango Chutney
- Bruschetta Topped Chicken
- Chicken Marsala
- Chicken Parmesan
- Chicken Picatta
- Greek Chicken
- Grilled Barbecue Chicken
- Rosemary Lemon Herb Chicken
- Tuscan Chicken
- Risotto Stuffed Chicken
- Herb Stuffed Chicken
- Roasted Turkey Breast

Beef and Seafood
- Beef Brisket
- Kentucky Bourbon Flank Steak
- Grilled Flat Iron Steak with Bleu Cheese & Chive Butter (+ $2)
- Carved Roast Beef au Jus
- Horseradish Crusted Beef Tenderloin (+ $2)
- Cilantro Lime Grilled Shrimp Skewers
- Shrimp & Scallop Linguine
- Herb Seared Haddock
- Salmon with Dill Sauce
- Lump Crab Cake (one per person) Add second for $3

Sides
- Cauliflower Casserole
- Citrus Asparagus
- Fresh Roasted Seasonal Vegetables
- Steamed Green Beans
- Roasted Root Vegetables (seasonal)
- Fire Roasted Red Pepper Penne & Vegetables
- Creamy Italian Risotto
- Home-style Macaroni & Cheese
- Mediterranean Couscous
- Pierogies with Butter & Caramelized Onions
- Rice Medley, Pilaf or Wild Rice
- Roasted Vegetable Orzo
- Fresh Herb & Butter Fingerling Potatoes
- Garlic Smashed Potatoes
- Horseradish Yukon Gold Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Scalloped Potatoes
- Sweet Whipped Potatoes

Salads
- Asparagus, Raspberry & Feta Salad
- Caesar Salad
- Cranberry, Pomegranate & Arugula Salad
- Wedge Salad
- Garden Tomato, Arugula & Fresh Mozzarella
- Mixed Green Garden Salad
- Strawberry Pecan Salad

Plated Meal?
If you are interested in a plated dinner, most buffet items are also available for a seated, served meal. Additional staffing and china rental charges will apply. Call our office and one of our catering coordinators will assist you in planning your event.

Catered events are subject to a 20% service charge. This fee covers all administrative & culinary time, set up & breakdown. Staffing for your event can be provided at an additional charge. All catering prices are subject to a 6% PA state tax.
Unforgettable RECEPTIONS

Hors d’Oeuvres Selections

Beef
- Reuben Bites
- Beef Short Rib & Bleu Cheese Flatbread
- Beef Tenderloin Canape with Horseradish Creme
- Cuban Braised Beef on Lime Chili Corn Cake
- Greek Style Meatballs with Cucumber Mint Aioli
- Mini Cheeseburger Sliders
- Mini Cheesesteaks
- Mini Marinara or Sweet Chili Meatballs

Vegetarian
- Chesapeake Mushrooms
- Signature Artichoke Dip
- Black Bean Cake
- Marinated Tomato & Mozzarella
- Fresh Bruschetta
- Spanakopita Phyllo Triangles
- Feta & Sun Dried Tomato Mushrooms
- Mushroom & Fontina Tarts

Pork and Poultry
- Bacon Wrapped Dates with Almonds
- Mediterranean Lamb Pops
- Barbecue Chicken Pizza Bites
- Candied Bacon Skewers
- Chicken Quesadillas
- Chicken Satay with Peanut Sauce
- Prosciutto Wrapped Asparagus
- Slow Roasted Pulled Pork on Cheddar Biscuits
- Sweet Potato & Maple Glazed Bacon Kabob
- Italian Sausage Stuffed Mushrooms
- Mini Southern Style Chicken & Biscuit

Seafood
- Cilantro Seared Shrimp with a Mango Lime Pipette
- Grilled Thai Shrimp Forks
- Hot Crab Dip
- Jumbo Shrimp Cocktail
- Mini Crab Cakes
- Chesapeake Mushrooms

Stationed Options

- All American Station
  Mini beef sliders & accompaniments, mini sausages brushed with sweet honey mustard and wrapped in crescent bread & barbecue chicken skewers.

- Antipasti Station
  Sliced Italian deli meats, fresh marinated mozzarella & Swiss cheese accompanied by cherry tomatoes, pepperoncini, marinated olives & cherry peppers. This station is complete with crostini & flatbread.

- Artisan Cheese & Fruit Station
  Artisan cheeses displayed with grapes & berries and accompanied by cubes of domestic & imported cheeses. This station is finished with our seasonal fresh fruit display and crackers.

- Gourmet Tapas Station
  Guests will enjoy an array of fresh tomato bruschetta, sun dried tomato hummus & tropical fruit salsa, along with a fresh crudité and cheese display. Our signature artichoke dip rounds out this display with house pita chips, crostini & tricolored tortilla chips.

- Mediterranean Marvels
  A blend of stuffed olives, Mediterranean salsa & feta cheese spread served with pita chips.

- Seafood Extravaganza
  A Delicious combination of our chef’s crab dip, Old Bay tossed jumbo shrimp cocktail and smoked salmon platter. This station is served with crostinis, crackers & flatbread. Add our raw bar with oysters, clams & crab claws served on an ice tray at market price.

- Taste of Tuscany
  You will love our take on these Italian delicacies! Fontina & artichoke dip, prosciutto wrapped melon, an Italian marinated grilled vegetable display, Tuscan chicken skewers as well as caramelized onion & Gorgonzola flatbread.

- Trio of Sliders
  Guests will be able to select their choice of: mini cheeseburger sliders accompanied by lettuce, onions, tomatoes, and more; mild mini buffalo chicken sliders topped with crumbled bleu cheese and hot sauce on the side; mini pulled pork sliders on cheddar cheese biscuits with extra barbecue sauce on the side.

*Uncovering our sales team for pricing or for budget friendly options.

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Stationed DINNERS Options

We recommend one salad, one chef attended station, and two additional stations. Prices calculated based on final selections. Salads can be served at the table or deconstructed at a station.

Salad Selections

Mixed Green Garden Salad with your choice of dressing
Caesar Salad with House Made Caesar Dressing
Wedge Salad with Bleu Cheese Crumbles, Applewood Smoked Bacon and Heirloom Tomatoes
Raspberry, Feta & Asparagus Salad

Chef’s Flaming Steak Station

This classic dish of beef tenderloin, seasoned with Worcestershire sauce, dry mustard, mushrooms & scallions is flambéed on site with a touch of brandy.

Chef’s Carving Station

Our chef will slice your choice of fresh roasted top round of beef, turkey breast or honey ham on site - you can select one, two, or all three meats. A variety of rolls, gravy, horseradish, mustard, mayonnaise & au jus will be available. This station also comes with a chaffer of Rosemary Roasted Red Potatoes.

Chef’s Asian Fusion Station

Sea scallops and gulf coast shrimp will be pan seared in front of your guests by our chef. Your guests’ choice of protein will be served with chipotle pepper sauce and citrus ginger aioli, accompanied by buckwheat soba noodle salad and vegetable stir fry, mixed with an Asian garlic sauce.

Mac and Cheese Bar

Decadent Wisconsin sharp cheddar cheese macaroni will be stationed with sour cream, bacon crumbles, broccoli, chives & our house made buttered bread crumbs.

Chef’s Pasta Station

One of our chefs will sauté pasta topped with grilled chicken or Italian sausage medallions along with seasonal vegetables, as chosen by your guests.

Lettuce Wrap Station

Crispy lettuce cups served with five spice beef, teriyaki chicken & Old Bay Parmesan baby shrimp. This station condiments include juliened cucumbers, carrots, scallions, chopped peanuts, celery, cilantro, Thai peanut sauce, sweet chili sauce & limes.

Mashed and Baked Potato Bar

Guests will love the choice of two potatoes of the following: traditional mashed potatoes, whipped sweet potatoes, baked potatoes, or baked sweet potatoes. Two of the types of potatoes will be served with shredded cheese, broccoli, bacon crumbles, sour cream, brown sugar, toasted pecans, mini marshmallows & butter.

Mexican Fiesta Station

Guests will be able to select shredded chicken or ground beef along with black olives, black beans, cheddar cheese, sour cream, salsa, guacamole, lettuce, crunchy taco shells, flour tortillas & tricolored tortilla chips.

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Every meal needs something sweet!

All of our lunch and dinner buffets come standard with our baker’s seasonal dessert of the day. If you would like an upgraded or more decadent dessert option, our catering coordinators can work with you to choose the perfect ending. The only problem you’ll have is deciding which ones to choose! Our desserts can be served on a station, buffet, or table side. Want to put a unique twist on your event? We can create custom dessert centerpieces that your guests will be sure to love!

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**SWEET TREATS**

Hand Scooped Ice Cream Bar
Two flavors of ice cream with up to five toppings: fudge, caramel, peanut butter cups, cherries, sprinkles, Oreo crumbles, strawberries, or whipped cream

Fizzy Station
One flavor of ice cream with your choice of three sodas, hand scooped on site

Whoopie Pie Station
Go classic or get creative and choose three of the following whoopie pie flavors: Chocolate, Vanilla, Red Velvet, Pumpkin, Lemon Berry, Coffee Oreo, Blueberry, Oatmeal Cream, S’mores, or Toffee Nut

Gourmet Dessert Waffle Bar
Hot waffles with ice cream and assorted toppings of your choice

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**Year Round**

- Oreo Cheesecake Bars
- Banana Bars
- Red Velvet Cheesecake Bars
- Tiramisu Cheesecake Bars
- Buckeye Brownies
- Nutella Brownies
- Peanut Butter Chip Brownies
- Oreo Dream Brownies
- Homemade Truffles
- Samoa Bars
- Chocolate Chip Bars
- Salted Caramel Bars
- Miniature Pies
- Parfaits: Chocolate, Peanut Butter, Oreo, Berry
- Cannoli Dip and Dessert Chips

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**Spring and Summer**

- Lime Bars
- Lemon Bars
- Raspberry Cheesecake Bars
- Tropical Cheesecake Bars
- Fresh Fruit Tarts
- Banana Split Kabobs
- Angel Food Cake with Fresh Berries
- Berry Parfaits
- Lemon Berry Whoopie Pies
- Blueberry Whoopie Pies

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**Fall and Winter**

- Pumpkin Whoopie Pies
- Caramel Apple Cheesecake Bars
- Snickerdoodle Bars
- Coffee Oreo Whoopie Pies
- Pumpkin Cheesecake Bars
- Pecan Bars
- Oatmeal Cream Whoopie Pies

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**Apple Crisp Station**

**Fresh Pie Station** Apple, Pumpkin & Pecan Pies with Ice Cream

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Ask your catering coordinator about our cupcake and cake selections! Don’t see what you want? Our talented pastry chefs and bakery team can create custom creations for your special event. Can’t decide? Try an assorted dessert bar! Check out some of our gourmet cupcake selections!
Join our Corporate Partnership Program! Does your organization host multiple meetings per year? Call our office today to inquire about our corporate contract catering service. As a corporate contract client, you may be entitled to discounted pricing, your own account representative and other personalized services.

Deposits & Payments
For events over $1,000.00, a 25% nonrefundable deposit is due upon signing of Contract, unless other arrangements are made with your sales associate. If you are a state entity and are booking your event through the State Catering Contract, no deposit is required.

Guarantees
Minimum guaranteed attendance must be received one week prior to the date of your event. You may increase your head count, upon availability, up until 48 hours prior to your event.

Cancellation
Cancellations of day time events with 48 hours or less notice are subject to a 50% penalty. Evening and weekend events canceled less than one week prior to the event will incur a 50% penalty. Please consider inclement weather when planning your event. Cancellation with less than 24 hours notice will incur the full contract price.

Alcoholic Beverages (if applicable)
Alcoholic beverages may be served in accordance with the terms and conditions of the Pennsylvania State Liquor Laws. All alcoholic beverages must be purchased and transported to the event site by the client.

Rentals
Client is responsible for payment of all rental items secured by C&J Catering on behalf of client. Client will be responsible for any broken or damaged items caused by client or client’s guests. Charges will be based on repair or replacement charges charged by the rental company. As a part of our Corporate Catering Contract, we provide all standard linens for buffet tables. Client is responsible for providing tables. C&J Catering can provide buffet tables, but they must be requested. Client is responsible for all guest tables, chairs and linens unless specifically requested by a client.

Staffing
If you request staff service for your event, additional fees apply. Minimum serving time is four hours, unless other arrangements are made. C&J Catering strongly recommends that clients request staffing for all events over fifty people.

Standard Charges
Charges you can expect to see when planning an upscale catered event (outside of day time corporate events):

CATERING SERVICE COST Per person food cost associated with ordering, preparing, transporting and presenting your menu items

PROFESSIONAL SERVER/LABOR CHARGES Cost of our professional servers to set up, tear down, and remain for the duration of your event, if applicable. This charge also includes all in house labor needed to execute your event.

EVENT PLANNING/COORDINATION FEE Costs associated with the planning, coordination, and on-site management of your event

DESIGN FEE Cost of design purchases and labor to build/set up props and decorations not included in the catering charges

RENTAL CHARGES Equipment, tables, chairs, linens, china, etc.

VENUE CHARGES Some venues charge caterers for use of their facilities.

TRASH REMOVAL Some venues do not include trash removal in their cost which requires C&J Catering to bring additional vehicles/supplies.

FLORAL CHARGES Cost of floral arrangements (rented or purchased) that are not included in the catering charges above (i.e. seating table centerpieces).

We understand that every event has different circumstances. We will do everything possible to accommodate your group. Please bear in mind that in order to provide the highest quality food and service, we limit the amount of events booked each day. We will do our very best to accommodate client changes, however, we cannot make any guarantees if these changes occur outside of our guarantee dates.

Please refer to your actual Contract for all terms and details of your event.
Special thanks to the following for photography of our work: Thomas Beaman Photography, Landon Wise Photography, Klose Photography, Clayton Austin Photography, Carrie Kizuka Photography, Melissa McClain Photography, and Hoffer Photography.
We deliver when it matters to you most.

Exquisite

Innovative

Unrestrained

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