



BEFORE & AFTER

Robert J.
EVENTS & CATERING

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BEFORE & AFTER

CHEF MANNED HORS D'OEUVRES

Stir Fry Station

(GF OPTIONS)

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

\$7.90 per guest plus staffing fee

Pasta Station

Made to order Penne Pasta with your choice of 2 Sauces and 1 Meat

(Meatballs, Sausage, or Chicken)

\$7.90 per guest plus staffing fee

Carving Station

(GF OPTIONS)

(served with miniature rolls and sauces, minimum of 100 guests)

Select One:

Oven Roasted Turkey Breast with Sage & Butter: \$5.25 per guest

Whole Roasted Cajun Pork Loin: \$5.25 per guest

Top Round of Beef: \$5.25 per guest

plus a chef staffing fee per selection

Mussels Station

(GF OPTIONS)

Mussels in Garlic and White Wine served with Homemade Crostini

\$8.68 per guest plus staffing fee

Scallop Station

Served with Pineapple Salsa and Plum Wasabi Drizzle

\$15.10 per guest plus staffing fee

Pierogi Station

Cheese & potato pierogi with your choice of Smoked Sausage, Sour Cream, Smoked Bacon, Cheeses and Onions Sautéed in Butter

\$7.65 per guest plus staffing fee



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

Pricing effective 2024. Subject to Change

BEFORE & AFTER

DISPLAYS

Dinner Pricing Available Upon Request

Gourmet Pizza Bites

assorted pizzas with House made Marinara and Pesto with Pancetta, Bacon, Pepperoni, Cheese, Tomatoes, and more

\$6.45 per guest

Raw Bar

Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce, Mustard & Hot Sauce

\$12.95 per guest

Charcutier Platter

(GF)

Cured Meats, Cheeses, Roasted Red Peppers, Crackers, Crostini, and Pita Chips, assorted Chocolates, Nuts, Fruits, Pickled Vegetables

\$15.79 per guest

Martini Mashed Potato Bar

(GF)

Homemade Smashed Redskin Potatoes, Sour Cream, Chives,

Smoked Bacon, Butter, Shredded Cheese & Beer Cheese

\$5.95 per guest

Martini Mac & Cheese Bar

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

\$5.45 per guest

Short Rib Sliders

Make Your Own Slider.

Includes Slider Buns, Crispy Onions, and Homemade Garlic Aioli

\$10.15 per guest

Mini Sliders

Select One:

Burger: Buns, Cheese, Lettuce, Tomatoes, Assorted Condiments

Pulled Pork: Buns, Onion Straws, 3 different BBQ Sauces
Chicken: Buns, Spicy maple drizzle, white cheddar cheese spread, pickle

\$4.95 per guest

Taco Bar

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

Tri Colored Chips and Salsa

\$8.10 per guest

Fajita Bar

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

\$9.95 per guest

Hot Sandwich Bar

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

\$9.85 per guest

Lobster Mac & Cheese

Lobster Mac and Cheese Served in Small White Ramekins

\$8.35 per guest

Baked Potato Bar

(GF)

Baked Potatoes, Sour Cream, Chives, Smoked Bacon, Butter, Shredded Cheese with a Garden Salad

\$10.13 per guest

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THEMED HORS D'OEUVRES DISPLAY

Tuscan Display

\$24.95 per guest

Charcuterie Platter

Cured Meats, Cheeses, Roasted Red Peppers, Crackers, Crostini, and Pita chips, Assorted Chocolates, Nuts, Fruits, Pickled Vegetables

Italian Meatballs

Pasta Teaser

Tortellini with Homemade Marinara Sauce
in a Hot Souffle Cup

Gourmet Pizza Bites

assorted pizzas with House Made Marinara and Pesto
with Pancetta, Bacon, Pepperoni, Cheese, Tomatoes,
and more

Add a Chef Manned Pasta Station

Made to order Penne Pasta with your choice of 2 sauces and 1 meat
(Meatballs, Sausage, or Chicken)

\$7.90 per guest plus staffing fee

ASIAN DISPLAY

\$24.95 per guest

Build Your Own

Tuna Poke

Yellow Fin Tuna, Red Radish Slaw, English Cucumber and Ramen Noodle with a Japanese Wasabi Dressing Drizzle
served in a Bamboo Boat

Vegetable Lo Mein

in a Hot Souffle Cup

Potstickers

with Hoisin Sauce

Vegetable Spring Rolls

with Spicy Mustard

Sushi Display

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

Add a Chef Manned Stir Fry Station

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

\$7.90 per guest plus staffing fee

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LATE NIGHT BITE

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 guest

Nachos

Fresh Tri-Colored Tortilla Chips served with Warm Cheese Sauce and Salsa

\$4.25 per guest

Hot Pretzels and Cheese

Soft-Pretzel Bites with Beer Cheese, Queso, and Grainy Mustard

\$4.65 per guest

Cookies & Milk

Chocolate Chip Cookies with White and Chocolate Milk

\$3.65 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 guest

