

CATERING

BE A GUEST AT YOUR NEXT EVENT
 CALL US TO CUSTOMIZE YOUR PARTY 914.235.3009
 HALF TRAYS 5-6 PEOPLE • FULL TRAYS 10-12 PEOPLE
 Paper Goods 1.50
 Real Look Silverware and Plates 3.00
 Delivery and Set-up Service Available
 We can provide on-site staff and expedite rental needs

APPETIZERS

	1/2 TRAY 5-6 PEOPLE	FULL TRAY 8-12 PEOPLE
Char-Grilled Chicken Skewers	2.00	Each
Char-Grilled Shrimp	2.00	per Shrimp
Char-Grilled Steak Skewers	2.50	Each
Clams Oreganata	40	.80
Eggplant Rollantini	35	.70
Fresh Mozzarella and Tomatoes	35	.70
Fried Calamari	40	.80
Garlic Rolls	30	.60
Hummus and Homemade Bread	35	.70
Roasted Peppers with Prosciutto and Mozzarella	45	.90
Shrimp Cocktail	2.00	Each
Shrimp In Garlic Sauce	2.00	Each

SALADS

Broccoli Salad	25	.50
Caesar Salad	30	.60
Cole Slaw	25	.50
Cucumber Salad	25	.50
Health Salad Vinegar Slaw	25	.50
Iceberg Wedges	30	.60
Macaroni Salad	25	.50
Pasta Salad	25	.50
Potato Salad	25	.50
Spicy Pickle Salad	25	.50
Tortellini Salad	40	.80
Arugula Salad	30	.60

VEGETABLES & STARCHES

Mashed Potatoes Garlic, Cheese and Bacon or Plain	30	.60
Creamed Spinach	40	.80
Macaroni and Cheese	30	.60
Baked Beans	30	.60
Broccoli	30	.60
Broccoli Rabe	Market Price	
Brown Rice	30	.60
Rice and Beans	30	.60
Potato Croquettes	30	.60
Fresh Cut Fried Potatoes	30	.60
Steamed Seasonal Vegetables	30	.60

POULTRY

Chicken Oreganata	45	.90
Chicken and Broccoli Alfredo	45	.90
Chicken Francese	45	.90
Chicken Garlic Sauce	45	.90
Chicken Marsala	45	.90
Chicken Milanese	45	.90
Chicken Piccata	45	.90
Chicken Scampi	45	.90
Chicken Scarpariello on the bone	45	.90
Duck Hoisan Ginger Sauce	Market Price	
Roasted Whole Turkey	Market Price	

IN-HOUSE SMOKED BARBEQUE

	1/2 TRAY 5-6 PEOPLE	FULL TRAY 8-12 PEOPLE
Ribs	2.50	Each
Chicken Cutlet	4.00	Each
Pulled Pork	Market Price	
Pork Chops	Market Price	
Beef Ribs	Market Price	

PASTA

	1/2 TRAY 5-6 PEOPLE	FULL TRAY 8-12 PEOPLE
Linguini White Clam Sauce	45	.90
Penne Rigate Broccoli, Garlic & Oil	35	.70
Add Chicken, Sausage or Shrimp Priced Accordingly		
Penne Rigate Bolognese Sauce	40	.80
Penne Rigate Broccoli Rabe Garlic & Oil	35	.70
Add Chicken, Sausage or Shrimp Priced Accordingly		
Penne Rigate Carbonara Cream Sauce	35	.70
Penne Rigate Marinara Sauce	30	.60
Penne Rigate Primavera	40	.80
Penne Rigate or Spaghetti Tomato Sauce	30	.60
Penne Rigate Vodka Sauce	40	.80
Tortellini Carbonara with Peas and Porcini Mushrooms	35	.70

PARMIGIANA

Chicken Parmigiana	45	.90
Eggplant Parmigiana	30	.60
Shrimp Parmigiana	60	1.20

PORK

Pork Chop Hot Vinegar Peppers	50	1.00
Pork Chop Mojito	50	1.00
Pork Chop Pizzaiola	50	1.00
Pork Chop Smothered in Onions	50	1.00
Sausage, Pepper and Onions	50	1.00
Suckling Pig	Market Price	

BEEF

Beef Broccoli	40	.80
Braised Short Ribs	Market Price	
Char-Grilled Sliced Steak - Choice of Sauce	60	1.20
Prime Rib of Beef	Market Price	
Steak Pizzaiola	60	1.20

VEAL

Veal Francese	65	1.30
Veal Garlic Sauce	65	1.30
Veal Marsala	65	1.30
Veal Milanese	65	1.30
Veal Parmigiana	65	1.30
Veal Piccata	65	1.30

SEAFOOD

Shrimp Oreganata	60	1.20
Shrimp Francese	60	1.20
Shrimp Scampi	60	1.20
Shrimp in Garlic Sauce	60	1.20
Shrimp Marinara or Fra Diavolo	60	1.20
Sole Any Style	Market Price	
Sea Bass Any Style	Market Price	
Scrod Oreganata	Market Price	
Chilean Sea Bass	Market Price	
Lobster	Market Price	

DESSERTS

	1/2 TRAY	FULL TRAY	1/2 TRAY	FULL TRAY
Apple Cobbler	25	50	Brownies	25 . 50
Cookies	25	50	Cannolis	30 . 60
Rice Pudding	25	50		

LUNCH & DINNER COMBOS

SLIDER PACKAGE 16 PER PERSON
 AJ's Famous Sliders
 Homemade Chili with Cheese and Onions
 French Fries and Cole Slaw

CHEESEBURGER AND HOT DOG PACKAGE 18 PER PERSON

Char-Grilled Cheeseburgers and Hot Dogs
 Homemade Chili with Cheese and Onions
 Lettuce, Onions, Sliced Pickles and Tomatoes
 Chipotle Sauce, Ketchup, Mayonnaise and Mustard
 French Fries and Cole Slaw

CHICKEN AND RIB PACKAGE 25 PER PERSON

Smoked Baby Back Ribs and Char-Grilled Chicken
 Choice of One Side and Homemade Bread
 French Fries and Cole Slaw

SHRIMP, CHICKEN 35 PER PERSON

Char-Grilled Shrimp, Char-Grilled Chicken and Smoked Baby Back Ribs
 Choice of One Side and Homemade Bread
 French Fries and Cole Slaw

ITALIAN PACKAGE 25 PER PERSON

Homemade Garlic Bread
 Salad
 Chicken Parmigiana, Eggplant Parmigiana and Meatballs
 Penne Vodka Sauce or Greens with Garlic and Extra Virgin Olive Oil

BREAKFAST & BRUNCH COMBOS

CONTINENTAL PACKAGE 12 PER PERSON

Homemade Bread, Biscuits and Muffins with Honey Butter and Plain Butter
 Coffee, Tea and Juice
 Seasonal Fruit Platter

HOT BREAKFAST PACKAGE 20 PER PERSON

Scrambled Eggs with Bacon, Sausage and Homefries
 Seasonal Fruit Platter
 Homemade Bread and Biscuits with Honey Butter and Plain Butter
 Coffee, Tea and Juice

DELUXE BREAKFAST 25 PER PERSON

Scrambled Eggs with Bacon, Sausage and Homefries
 Vanilla French Toast with Real Maple Syrup
 Homemade Bread and Biscuits with Honey Butter and Plain Butter
 Seasonal Fruit Platter
 Coffee, Tea and Juice

CATERING

For All Events

Be A Guest At Your Own Party
 Catering For All Your Needs



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WWW.AJSBURGERS.COM

WE DELIVER



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Sun-Thur 11:30am - 9:00pm
 Fri-Sat 11:30am - 10:00pm
 542 North Avenue
 New Rochelle, NY 10801

Parking Across the Street





APPETIZERS

Baby Back Ribs a special blend of dry rub ribs, smoked slow served with BBQ sauce on the side 4 for 10
Baked Clams oreganata whole clams topped with seasoned bread crumbs 12
Buffalo Wings 6 for 7 • 12 for 13
Burrata fresh mozzarella stuffed with sweet creamy mozzarella served with ripe tomatoes drizzled with extra virgin olive oil and balsamic reduction 12
Chili Nachos cheddar, monterey jack, sour cream and jalapeños 12
Dogs in Dough all beef natural casing frankfurters wrapped and baked in our pizza dough 8
Garlic Rolls and Marinara Sauce 6 add **Mozzarella** 2
Meatballs a special blend of beef, pork, veal and pecorino romano cheese with homemade fresh mozzarella 12
Pulled Pork Nachos BBQ sauce, cheddar and monterey jack 12
Shrimp Char-Grilled served with a cilantro, avocado and tomatillo garlic sauce 6 for 12

SOUP & CHILI

Award-Winning Shrimp Bisque 7
Chili topped with cheese and onions 7 • **Soup** of the day 5

SALADS

add burger 5.5 • add chicken 5 • add chicken burger 5
 add garden burger 5 • add shrimp 6 for 10

Arugula Salad gorgonzola, tomatoes, fruit, olives, red onions and our blend of balsamic dressing 10
Caesar Salad hearts of romaine, homemade croutons, pecorino romano and traditional homemade Caesar dressing 9
Hearts of Iceberg bacon, tomatoes and chipotle sauce 8
Kale Salad avocado, fruit and our homemade honey lemon dressing 9
Mesclun Italian Salad cucumbers, homemade fresh mozzarella, tomatoes, olives and our blend of balsamic dressing 10
Small House Salad mixed greens, cucumbers, tomatoes, olives, onions and our blend of balsamic dressing 6

KIDS COMBOS

Soda or Apple Juice 9 • For Kids 8 and Under
EZ Slider or EZ Cheese with FF • Chicken Fingers with FF
Grilled Cheese with FF • Hot Dog with FF • Pasta Butter or Marinara Mac and Cheese • Pizza

CHEF'S TABLE @ AJ'S

6 Person Minimum • 6 Courses
 \$60 Per Person • Reservations Only
 Choose your favorite: lobster, roast suckling pig, filet mignon, fish, poultry or pork...and let AJ create a menu for you.

HAVE A FOOD ALLERGY? PLEASE SPEAK TO THE MANAGER,
 CHEF OR YOUR SERVER.
 WE WILL DO ALL THAT WE CAN TO SATISFY YOUR NEEDS.

FOR PARTIES OF FIVE OR MORE A 20% GRATUITY WILL BE ADDED



BURGERS & GRILLED CHICKEN HOT DOGS 100% BEEF

Fresh Cooked to Order on Martin Potato Roll

Burger or Cheeseburger 8.5
Char-Grilled Chicken topped with American Cheese 8.5

BUILD IT

Add the WORKS: lettuce, tomato, red onion and pickle or just caramelized onions
 add bacon 2 • add a burger 5.5 • add chili 2 • add garlic artisan bread 2

Extras: cheddar, fresh mozzarella, gorgonzola, provolone, swiss, avocado, hot cherry peppers, jalapeños or mushrooms 1.5

Chili Dog with cheese and onions 4 • **Hot Dog** with sauerkraut 3

SLIDERS

Cheeseburger Slider grilled onions, ketchup and pickles 2.5
Buffalo Chicken Slider buffalo chicken, lettuce and gorgonzola dressing 2.5
Pulled Pork Slider pulled pork topped with BBQ sauce 2.5
Double Slider twice the meat; cheese, grilled onions, ketchup and pickles 3.25
EZ Slider twice the meat; plain burger 3.25
EZ Cheese Slider twice the meat; plain cheeseburger 3.25

SOFT DRINKS 2.5

7UP • Dr. Pepper • Lemonade • RC Cola • Diet RC Cola
 Stewart's Root Beer • Stewart's Diet Root Beer
 Freshly Brewed Iced Tea Sweetened or Unsweetened • Iced Coffee
 Bottled Water 16oz 2
 Hot Bottomless Mug of freshly brewed Coffee or Tea 2.5
 Hot Cocoa with fresh whipped cream 2.5

BEER & WINE AVAILABLE

GIFFORD'S VOTED WORLD'S BEST ICE CREAM

Thickest Shakes on Earth 7
 Chocolate • Orange Vanilla Cream • Vanilla
 Our Scoops
 Chocolate • Orange Sherbet • Vanilla
 1 Scoop 3 • 2 Scoops 5.5 • Pint to go 6.5
 Toppings
 Chocolate Chips 1 • Chocolate Syrup 1 • Fresh Whipped Cream 1
 Hot Fudge Sundae
 2 scoops of ice cream, hot fudge and fresh whipped cream 8 • add brownies 2



DESSERTS IN A JAR 8 ASK ABOUT OUR SPECIAL DESSERTS

Brownies 2
 Mini Cannoli Freshly Stuffed 3
 Hot Sugar Rolls 6 • add Nutella 2



IN HOUSE SMOKED BBQ

DRY RUB WITH SAUCE ON THE SIDE

Twin Pulled Pork Sandwiches served with cole slaw and fresh cut fries 15
Pulled Pork Platter served with cole slaw and fresh cut fries 18
Baby Back 1/2 Rack served with cole slaw 16
Baby Back 1/2 Rack Platter served with cole slaw and fresh cut fries 22
Slow Roasted BBQ Chicken baked in BBQ sauce and drizzled with cilantro sauce served with cole slaw and fresh cut fries 17 **Add Baby Back Ribs** 2 each

ARTISAN BREAD SPECIALTIES

Habanero Cheddar Burger Best NY Burger 2013 Hudson Region Winner chopped lettuce, tomato, onion and our spicy 5 pepper sauce with crema on our homemade artisan garlic roll 14
Club Burger Best NY Burger 2012 Hudson Region Winner two cheeseburgers, bacon, lettuce, tomato, pickle, caramelized onions and chipotle sauce on our homemade artisan garlic roll and FF 19 or a **JR. Club** with only one burger 16
Burrata Burger fresh mozzarella stuffed with sweet creamy mozzarella served with ripe tomatoes and arugula on top of our hamburger with seasoning and balsamic dressing on our homemade artisan garlic roll 16
Pulled Pork Burger pulled pork piled high on a burger, topped with cheddar, bacon, BBQ sauce and cole slaw on our homemade artisan garlic roll 15
Surf and Turf Burger diced shrimp mixed into our hamburger with seasoning and fresh garlic, then char-grilled which caramelizes the beef and shrimp together; on our homemade artisan garlic roll... shrimp in every bite. My favorite! 16
#1 Chicken char-grilled topped with broccoli rabe sautéed in extra virgin olive oil and garlic with provolone and hot cherry peppers on our homemade artisan flatbread 15
AJ's Homemade Mozzarella and Char-Grilled Chicken topped with roasted red peppers and balsamic dressing on our homemade artisan flatbread 15
Buffalo Chicken Burger ground chicken with celery, gorgonzola and hot sauce topped with chopped lettuce and gorgonzola dressing on our artisan garlic roll 14
Chicken Burger seasoned ground chicken on sautéed spinach in extra virgin olive oil and garlic topped with provolone on our homemade artisan garlic roll 13
Panko Chicken Club crispy fried panko chicken, american cheese, lettuce, tomato, bacon and chipotle sauce on our homemade artisan flatbread 15
Habanero Char-Grilled Chicken and Cheddar chopped lettuce, tomato, onion and our spicy 5 pepper sauce with crema on our homemade artisan garlic roll 14
Homemade Meatball Parmigiana Wedge pork, veal, beef, pecorino romano cheese, garlic and some secrets formed into delicious meatballs and then simmered in our marinara sauce and topped with mozzarella 12

FRESH CUT FRIES

Fries 4
Cheese Fries 6
Chili Fries topped with cheese and onions 7
Sweet Potato Fries 5
Loaded Fries bacon, cheddar and monterey jack 7
Truffle Garlic Fries pecorino romano cheese and truffle oil 6

HOMEMADE SIDES

Broccoli Rabe sautéed in extra virgin olive oil and garlic 7
Kale sautéed in extra virgin olive oil and garlic 6
Spinach sautéed in extra virgin olive oil and garlic 6
Brown Rice Pilaf 5
Macaroni & Cheese 5
Roasted Potatoes 5
Roasted Vegetables 6
Cole Slaw 4
Spicy Pickle Salad 4

SEAFOOD

Mariano Rivera's Favorite Lobster and Shrimp Positano lobster and shrimp in a garlic-butter sauce with arugula and fresh tomatoes over linguine 36
Award-Winning Shrimp Bisque Dinner shrimp sautéed in our award-winning shrimp bisque served over linguine 22
Eat Clean Fish market fish with steamed vegetables, clams and brown rice 22
Linguine White Clam Sauce simple and delicious; fresh clams, extra virgin olive oil, garlic and seasoning 19
Tilapia Oreganata filet of tilapia; seasoned bread crumbs in a butter wine sauce over linguine with spinach 17

12" PIZZA

"BEST PIZZA I EVER ATE WAS AT AJ'S"

Margarita Pizza homemade fresh mozzarella, marinara and basil 15
Thin Crust Pizza traditional bronx style thin crispy 11

Toppings: fresh arugula, extra cheese, garlic, hot cherry peppers, jalapeños, mushrooms, olives, onions, peppers, spinach, truffle oil, anchovies, bacon, meatballs, pepperoni or sausage 1.5 • Chicken 5 • Shrimp 6 for 10

12" SPECIALTY PIZZA

Clam Oreganata Pizza 20
Shrimp Cilantro Garlic Pizza 20
Chicken Parmigiana Pizza 16
Chicken, Spinach and Mushroom Pizza 16
Rachel's Pizza Arugula, Mozzarella, Truffle Oil, Garlic and Balsamic Reduction 16
Hot and Spicy Buffalo Chicken Pizza Topped with Crispy Onion Strings 16
Hot and Spicy Chili Nacho Pizza 16
Hot and Spicy Mexican Jalapeño Habanero Chicken Pizza 16

WHOLE WHEAT WRAPS

Whole Wheat Wrap Chicken BLT with chipotle sauce 9
Whole Wheat Wrap Chicken Caesar 9
Whole Wheat Wrap Chicken and Spinach with chipotle sauce 9

ITALIAN

Broccoli Rabe and Sausage over penne in a garlic butter sauce 19
Chicken Scarp chicken on the bone; in a lemon garlic sauce served with roasted potatoes and roasted vegetables 18
Chicken Parmigiana panko breaded crispy fried chicken cutlets topped with mozzarella and our homemade marinara over penne 18 or a **wedge** 14
Eggplant Parmigiana lightly battered eggplant layered with mozzarella and our homemade marinara over penne 17 or a **wedge** 13
Homemade Meatballs over penne; pork, veal, beef, pecorino romano cheese, garlic and some secrets formed into delicious meatballs and then simmered in our marinara sauce 16 or a **wedge** 12

VEGETARIAN

AJ's Garden Burger homemade burger from oats, brown rice, vegetables and herbs served on our freshly baked artisan garlic roll with cheddar, lettuce, tomato, onion and pickles 9
Eggplant Parmigiana lightly battered eggplant layered with mozzarella and our homemade marinara over penne 17 or a **wedge** 13
Vegetarian Grill char-grilled eggplant, AJ's fresh mozzarella, sautéed spinach, roasted red peppers and balsamic dressing on our homemade artisan flatbread 14