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CoJo Unlimited Catering Inc. has been instrumental in creating unforgettable occasions in the Austin area since 1990. Presentation is as important to us as the quality of food we serve. We create the exact ambiance our bride and groom look forward to on their special day. And we can assist you not only with catering, but coordination of photography, reception site, rentals, entertainment and more. We will strive to make the day perfect and hassle free for you.

*Wedding and
Special Event Menu*

Entrée Selections

Beef Tenderloin Medallions

Certified angus beef tenderloin smothered in a red wine burgundy sauce, goat cheese, and caramelized onions.
\$25

Baked Salmon Filet

Fresh Atlantic salmon baked with a chive and dill mustard sauce.
\$18

Shrimp and Scallop Linguini

Shrimp and scallops sautéed with green onions, tomatoes and garlic tossed in a light cream sauce.
\$18

Chicken Florentine

Chicken breast stuffed with a spinach mushroom cheese mixture baked and topped with hollandaise sauce.
\$18

Chicken Rondele

Breast of chicken stuffed with rondele cheese and baked in an Italian vinaigrette.
\$18

Chicken Picatta

Pan sautéed chicken breast with a lemon caper sauce.
\$16

Choice of Two Sides:
Herb Buttered New Potatoes
Garlic Mashed Potatoes
Long Grain and Wild Rice
Angel Hair Pasta
Asparagus Carrot Medley
Squash Medley
Fresh Steamed Green Beans
Broccoli Almondine

Above entrees served with choice of field greens, garden, or caesar salad, assorted dinner rolls, iced tea, or spring tea punch and coffee.

Fiesta Flair

Fajitas Mexicana

A combination of beef and chicken fajitas with sautéed onions and bell peppers served with Spanish rice, charro beans, flour tortillas, lettuce, cheese, sour cream, jalapenos, homemade avocado relish and salsa with tortilla chips.
\$15

Additional menu items available upon request.

**Add fresh fruit display with orange chocolate dipping sauce: \$2.50 per person
Add two appetizers from list B: \$5.00 per person**

Create Your Own Appetizer Menu

With so many choices we wanted a way to customize your favorite appetizers into one menu. The following lists some of our most popular items, just select your favorites.

Five Selections:

Two from Menu A and Three from Menu B \$17

Seven Selections:

Three from Menu A and Four from Menu B \$22

Menu A Choices

- Mexican Shrimp Cocktail
- Shrimp Pico de Gallo
- Jumbo Shrimp Cocktail with homemade cocktail sauce
- Garlic and Rosemary Shrimp
- Salmon Roulade with roasted garlic crostini
- Smoked Gouda and Peppercorn Salmon Tarts
- Bacon wrapped Scallops
- Southwestern Crab Cakes with chipotle sour cream
- Zushi assorted vegetarian oriental rolls
- Polynesian Chicken Skewers
- Teriyaki Beef Skewers
- Marinated Vegetable Skewers
- Florentine Chicken Spirals with hollandaise sauce
- Cajun Chicken Strips with remoulade sauce
- Crispy Corn and Chicken Fritters with sweet chili yogurt sauce

Menu B Choices

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|---------------------------------|---|
| Curry Crab Dip | Crostini with Roast Beef and Caper Mayo |
| Spinach Dip | Ham Asparagus Rolls |
| Three Cheese and Mushroom Dip | Herb Turkey Rolls |
| Seven Layer Bean Dip | Creamy Dill Chicken Puffs |
| Green Chile Queso Blanco | Assorted Finger Sandwiches |
| Fresh Fruit Display | Assorted Pinwheels |
| Chunk Cheese Display | Crabmeat Stuffed Mushrooms |
| Seasonal Crudite with Salsa Dip | Bacon and Olive Stuffed Mushrooms |
| Specialty Baked Brie | Mini Portabella Pizzas |
| Assorted Quesadillas | Burgundy Meatballs |
| Southwest Egg Rolls | |

Flowing Chocolate Fountains

"Original" Large Fountain: \$295 - Serves 100 plus guests

Small Fountain: \$80.00 - Serves up to 100 guests

Fountain Dippers: \$2.50 per person

(Included in fresh fruit display if chosen as an appetizer)

Fresh Strawberries, Bananas, Pretzels, Marshmallows, and Danish Cookies.

Additional charge for fountain rental only

All Menu prices are based on a 100-guest minimum.

In addition to the above selections customized menus are always an available option.

Staffing

The number of service staff required for your event will depend on the number of guests, the menu, and any special circumstances. Time for set-up and breakdown will be included. Gratuity not included, but always appreciated for a job well done.

Server \$15/hr
Server, Formal \$18/hr
Bartender (beer and wine) \$18/hr
Bartender (full bar) \$22/hr

Rental or Plastic Ware

For your convenience we gladly provide disposable clear plastic ware with your order. We can arrange rental items such as china, tables, chairs, or linens. Just ask for details.

Guest Counts, Payments, and Cancellations

The client must provide the final guest count 72 hours prior to the event. If the number of guests exceeds the guaranteed number the client will be responsible for excess charges. A \$500.00 deposit is required to hold the event date. The event balance is due on the date of the event. Excess charges and guest overages are due within ten days after the event. Cancellations within 72 hours prior to the event will result in a charge of 1/3 the total estimated bill amount. Texas State Sales Tax and an 18% business operations service charge are additional. Prices are subject to change due to seasonal availability.

For all event inquiries and proposals contact
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