

# KJNOSH

CATERING BY CHEF MIKE MONGEON

## APPETIZER CATERING | HANDHELD

<b>Baby Hot Dogs</b>   Mustard, Dog Sauce, Minced Onion	\$200/50	\$325/100
<b>Cheeseburger Sliders</b>   Secret Sauce, Pickles, Tomato, Lettuce, Minced Onion	\$250/50	\$400/100
<b>Firehouse Sliders</b>   Chipotle, Arugula, Jalapeños, Ghost Pepper Cheese	\$250/50	\$400/100
<b>Mini Lobster Rolls</b>   Hot Tarragon Butter & Lemon or Cold Mayonnaise & Celery	\$400/50	\$750/100
<b>Pulled Pork Sliders</b>   BBQ Sauce, Coleslaw, Cheddar Cheese, Chipotle	\$250/50	\$400/100
<b>Chorizo Bahn Mi</b>   Portuguese Sausage, Pesto Mayo, Sriracha, Pickled Vegetable Salad	\$250/50	\$400/100
<b>Maple Chicken Sliders</b>   Maple Aioli, Cheddar Cheese, Crispy Bacon, Coleslaw	\$250/50	\$400/100
<b>Chicken &amp; Waffles</b>   Buttermilk Fried Chicken, Maple Coleslaw, Hot Sauce, Scallions	\$275/50	\$425/100

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<b>Chicken Wings</b>   Buffalo, General Tso, Garlic Parmesan, Teriyaki, Korean BBQ	\$100/50	\$175/100
<b>Boneless Wings</b>   Buffalo, General Tso, Garlic Parmesan, Teriyaki, Korean BBQ	\$85 HALF	\$150 FULL

## APPETIZER CATERING | HOT HORS D'OEUVRES

<b>Hot Dips</b>   Crab & Scallion, Buffalo Chicken, Mexican 7 Layer, Spinach & Artichoke	\$50 HALF	\$75 FULL
<b>Louisiana Lighting</b>   Battered Chicken Chunks, Buffalo Sauce, Bacon, Scallions, Bleu Cheese	\$60 HALF	\$85 FULL
<b>Honey Mustard Chicken Chunks</b>   Battered Chicken Chunks, Honey Mustard, Scallions	\$60 HALF	\$85 FULL
<b>Chicken Cordon Bleu Bites</b>   Ham & Swiss Filled Chicken Croquettes   Spicy Mustard	\$60 HALF	\$85 FULL
<b>Bacon Wrapped Scallops</b>   Fresh Diver Scallops Wrapped in Applewood Bacon	\$250/50	\$425/100
<b>Thai Chicken Skewers</b>   Scallions, Sesame Seeds, Peanut Dipping Sauce	\$175/50	\$325/100
<b>Chinese Dumplings</b>   Pork & Kim Chi, Chicken & Lemongrass, Kale & Edamame	\$250/50	\$425/100
<b>Beef &amp; Pineapple Kebobs</b>   Scallions & Cucumber Wasabi Dipping Sauce	\$275/50	\$450/100
<b>Stuffed Mushrooms</b>   Crab, Italian Sausage, Bacon & Cream Cheese, Ritz Vegetarian Stuffing	\$200/50	\$375/100
<b>Mini Crab Cakes</b>   Old Bay Seasoned Maryland Crab, Roasted Corn Aioli, Corn Salsa	\$300/50	\$500/100

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<b>Cocktail Meatballs</b>   House Marinara, Traditional Swedish Gravy, Sweet & Sour	\$60 HALF	\$100 FULL
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## APPETIZER CATERING | COLD HORS D'OEUVRES

<b>Deviled Eggs</b>   Scallions, Black Pepper, Truffle, Smoked Paprika	\$200/50	\$325/100
<b>Shrimp Cocktail</b>   Spicy Cocktail Sauce & Fresh Lemon	\$300/50	\$500/100
<b>BYO Bruschetta</b>   Traditional Tomato, Olive Tapenade, Mango	\$125/50	\$225/100
<b>Caprese Skewers</b>   Heirloom Tomato, Fresh Basil, Fresh Mozzarella, Aged Balsamic, EVOO	\$150/50	\$250/100
<b>Spicy Tuna Canapes</b>   Cucumber, Sesame Seared Tuna, Nori Salad, Wasabi Aioli	\$250/50	\$400/100

## APPETIZER CATERING | DISPLAY PLATTERS

<b>Cheese Platter</b>   Imported & Domestic Cheeses, Pepperoni, Fruit Garnishes	\$70 SM	\$120 LG
<b>Vegetable Crudités</b>   Assorted Prepared Vegetables, House Dips, Vegetable Garnishes	\$60 SM	\$105 LG
<b>Caprese Platter</b>   Beefsteak Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic	\$65 SM	\$115 LG

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<b>**NOSH BOARD**</b>   KJ's Famous Charcuterie Board w/ All the Fixings	\$90 SM	\$150 LG
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*Gluten Free ADD \$2.95pp*

*All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee  
5% Credit Card Fee Assessment on all Credit Card Payments*