

KJNOSH

CATERING BY CHEF MIKE MONGEON

PLATED DINNER | BEEF

14oz Prime Rib Au Jus & Horseradish Sauce	\$60 PP
7oz Filet Mignon Herb Compound Butter	\$70 PP
7oz Sliced Tenderloin Brandied Peppercorn Cream Sauce	\$65 PP
12oz New York Strip Steak Bleu Cheese Walnut Butter	\$55 PP
10oz Flat Iron Chimichurri Sauce	\$50 PP
12oz Steak Au Poivre Brandied Mushrooms Sauce	\$55 PP
12oz Steak Gorgonzola Gorgonzola Shallot Cream Sauce	\$55 PP
14oz Delmonico Chipotle Butter & Crispy Onions	\$60 PP
10oz Pub Steak Smoked Tomato Demi & Roasted Mushrooms	\$50 PP
12oz Black Diamond Steak Teriyaki Glaze	\$55 PP

PLATED DINNER | CHICKEN/VEAL

Parmesan Marinara Sauce, Mozzarella, Basil	\$40 PP \$45 PP
Picatta Lemon, White Wine, Capers, Butter, Parsley	\$40 PP \$45 PP
Almandine Hollandaise Sauce, Orange Zest, Toasted Almonds, Parsley	\$40 PP \$45 PP
Francese Lemon, Butter, Parsley	\$40 PP \$45 PP
Marsala Wild Mushrooms, Marsala Wine, Demi Glaze, Tomato Concasse	\$40 PP \$45 PP
Oscar Poached Lobster, Asparagus, Hollandaise Sauce, Parsley	\$55 PP \$60 PP
Saltimbocca Prosciutto, Smoked Provolone, Sage, Mediterranean Olives, Capers	\$40 PP \$45 PP
**1/2 Roasted Chicken Lemon Thyme Jus	\$45 PP
**Baked Stuffed Chicken Bread Stuffing, Florentine, Cordon Bleu	\$40 PP

PLATED DINNER | FISH

Baked Stuffed Shrimp Crab Stuffing & Hollandaise Sauce	\$65 PP
Twin Crab Cakes Toasted Corn Salad & Spicy Remoulade Sauce	\$55 PP
Baked Haddock Ritz Crumb Topping & Lemon Butter Sauce	\$45 PP
Mustard Salmon Roasted Fennel & Mustard Sauce	\$45 PP
Honey & Lavender Salmon Pinwheel Herb Goat Cheese & Toasted Walnuts	\$50 PP
Seafood Trio Baked Stuffed Shrimp, Lobster Tail, Peppered Scallops	\$70 PP

PLATED DINNER | SPECIALTY

New Zealand Rack of Lamb Mint Pesto & Mustard Jus	\$75 PP
Roasted Duck Apricot Glaze & Preserved Oranges	\$65 PP
Pork Tenderloin Cherry Mustard Jus & Pomegranates	\$45 PP
Berkshire Pork Chop Bone In Center Cut, Bacon Onion Jam, Rosemary Jus	\$50 PP
Stuffed Lobster Seafood Stuffing & Sherry Cream	MARKET PRICE

MIX GRILL | 5oz Beef, 4oz Chicken, (4) Shrimp \$65 PP

Additional Splits ADD \$3.95pp | Gluten Free ADD \$2.95pp
Served with Chef's Choice Starch & Vegetable, Garden Salad, Fresh Rolls, Coffee, Tea, Decaf
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

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PLATED ENHANCEMENTS | SALAD COURSE

Burrata Salad Arugula, Burrata Cheese, Pistachios, Pickled Onion, Aged Balsamic	\$10 PP
Autumn Salad Baby Spinach, Candied Pecans, Goat Cheese, Strawberries, Onion	\$6 PP
Caesar Salad Crisp Romaine, Traditional Dressing, Garlic Croutons, Parmesan	\$5 PP
Wedge Salad Iceberg Wedge, Bacon Gorgonzola Dressing, Baby Tomato, Onions	\$8 PP
Tri Color Salad Endive, Radicchio, Arugula, Baby Tomato, Parmesan, Lemon	\$8 PP
Caprese Heirloom Tomatoes, EVOO, Sea Salt, Fresh Basil, Aged Balsamic	\$7 PP

PLATED ENHANCEMENTS | STARTER COURSE

Shrimp Cocktail Spicy Horseradish Cocktail, Fresh Lemon, Greens	\$12 PP
Crab Cakes Caper Aioli, Pea Shoots, Lemon, Watermelon Radish	\$12 PP
Ahi Tuna Sesame Crusted, Cucumber Wasabi Aioli, Seaweed Salad	\$15 PP
Antipasti Cured Meats, Cheeses, Olives, Pickled Vegetables, Crustini	\$10 PP
Carpaccio Rare Beef, Sea Salt, Cracked Pepper, Truffle, Micro Green Salad	\$15 PP
Soup Du Jour Seasonal Variety	\$8 PP

PLATED ENHANCEMENTS | PASTA COURSE

Marinara House Marinara, Grated Romano, EVOO, Fresh Basil	\$7 PP
Signature Cruda Penne Pasta, Roma Tomatoes, Basil, EVOO, Garlic, Chili Flakes	\$7 PP
Alla Vodka Penne Pasta, Pancetta, Stewed Tomatoes, Cream, Fresh Basil	\$7 PP
Sicilian Penne Pasta, Basil Pesto, Blistered Tomatoes, Roasted Peppers, Fresh Mozz	\$7 PP
Alfredo Penne Pasta, Roasted Garlic Alfredo, Parmesan Cheese, Cracked Pepper	\$7 PP
Carbonara Pancetta, Black Pepper, Pecorino, Tarragon	\$7 PP
Puttenesca Penne Pasta, Mediterranean Olives, Capers, Chili Flakes, Chipolinis	\$7 PP

PLATED ENHANCEMENTS | ENTREE COURSE

Broiled Lobster Tail (6oz) Garlic Herb Butter	\$25 PP
Stuffed Shrimp (3) Hollandaise Sauce	\$18 PP
Shrimp Skewer (4) Rosemary & Garlic Butter	\$16 PP
Crab Cake (4oz) Spicy Remoulade & Toasted Corn	\$12 PP
Scallop Skewer (4) Bacon Wrapped & BBQ Glaze	\$16 PP
Jonah Crab Cluster Clarified Butter & Parsley	\$14 PP

PLATED ENHANCEMENTS | DESSERT COURSE

Chocolate Lava Cake Whipped Cream & Vanilla Ice Cream	\$10 PP
Brownie Sundae Chocolate Syrup, Whipped Cream & Vanilla Ice Cream	\$8 PP
Strawberry Shortcake Fresh Berries, Whipped Cream & Mint	\$8 PP
Cheesecake Fresh Berries, Whipped Cream & Mint	\$8 PP
Peanut Butter Pie Chocolate Drizzle & Whipped Cream	\$10 PP
Creme Brulee Caramelized Sugar, Raspberries, Mint	\$12 PP

Additional Splits ADD \$3.95pp | Gluten Free ADD \$2.95pp

Served with Chef's Choice Starch & Vegetable, Garden Salad, Fresh Rolls, Coffee, Tea, Decaf

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