

# KJNOSH

CATERING BY CHEF MIKE MONGEON

## HOT CATERING TRAYS | CHICKEN/VEAL

<b>Parmesan</b>   Marinara Sauce, Fresh Mozzarella, Basil	\$7.95 PP   \$8.95 PP
<b>Almandine</b>   Orange Zest, Parsley, Ritz, Toasted Almonds, Hollandaise Sauce	\$7.95 PP   \$8.95 PP
<b>Picatta</b>   Lemon, Butter, White Wine, Capers, Parsley	\$7.95 PP   \$8.95 PP
<b>Marsala</b>   Wild Mushrooms, Marsala Wine, Veal Demi, Tomato Concasse	\$7.95 PP   \$8.95 PP
<b>Saltimbocca</b>   Prosciutto, Smoked Provolone, Sage, Mediterranean Olives, Capers	\$7.95 PP   \$8.95 PP
<b>Scarpriello</b>   Italian Sausage, Hot Cherry Peppers, Overnight Tomatoes, Balsamic Vinegar	\$7.95 PP   \$8.95 PP
<b>Oscar</b>   Poached Maine Lobster, Asparagus, Hollandaise Sauce, Parsley	\$12.95 PP   \$14.95 PP

## HOT CATERING TRAYS | CHICKEN

<b>Bourbon Style Chicken</b>   Brown Sugar Bourbon Glaze, Sesame Seeds, Scallions	\$60 HALF   \$105 FULL
<b>Buttermilk Fried Chicken</b>   Mike's Hot Honey & Fresh Thyme	\$60 HALF   \$105 FULL
<b>Herb Roasted Chicken</b>   Roasted Garlic & Lemon Thyme Poultry Jus	\$50 HALF   \$85 FULL
<b>Chicken Cacciatore</b>   Red Wine Braised, Peppers, Onions, Mushrooms	\$60 HALF   \$105 FULL
<b>General Tso Chicken</b>   Chili Garlic Sauce, Broccoli, Carrots, Sesame Seeds, Scallions	\$60 HALF   \$105 FULL

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**Turkey Dinner** | Stuffing, Garlic Mashed, Carrots, Turkey Gravy, Orange Cranberry Relish \$25 PP

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## HOT CATERING TRAYS | BEEF

<b>Smothered Steak Tips</b>   Jack Daniels Glaze, Peppers & Onions	\$75 HALF   \$125 FULL
<b>Yankee Pot Roast</b>   Roasted Root Vegetables & Rosemary Demi	\$60 HALF   \$105 FULL
<b>Steak Au Poivre Medallions</b>   Mushroom Cognac Sauce & Green Peppercorns	\$60 HALF   \$105 FULL
<b>Veal &amp; Wild Mushroom Meatloaf</b>   Ketchup Glaze & Dirty Onions	\$60 HALF   \$105 FULL

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**Entree Meatballs** | House Marinara, Traditional Swedish Gravy, Sweet & Sour \$60 HALF | \$105 FULL

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## HOT CATERING TRAYS | SEAFOOD

<b>Baked Stuffed Shrimp</b>   Crab Stuffing & Lemon Garlic Butter	\$80 HALF   \$145 FULL
<b>Scallops Nantucket</b>   Ritz Topping & Shallot Butter	\$80 HALF   \$145 FULL
<b>Crab Stuffed Sole</b>   Crab Stuffing, Newburg Sauce, Tarragon Butter	\$60 HALF   \$105 FULL
<b>Baked Stuffed Cod</b>   Ritz Topping, Lemon Burre Blanch	\$60 HALF   \$105 FULL

## HOT CATERING TRAYS | ENTREES

<b>Sausage &amp; Peppers</b>   Hot Italian Sausage, Peppers, Onions, Marinara Sauce	\$60 HALF   \$105 FULL
<b>Shepherd's Pie</b>   Savory Beef, Roasted Corn, Garlic Mashed Potatoes, Brown Gravy	\$60 HALF   \$105 FULL
<b>American Style Goulash</b>   Shells, Savory Beef, Marinara, Peppers & Onions	\$60 HALF   \$105 FULL
<b>Lasagna</b>   Traditional Sausage & Beef, Garden Vegetable, Eggplant Parmesan	\$60 HALF   \$105 FULL

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**Impossible Stuffed Peppers** | House Rice, Impossible Meat, Cheddar Jack Cheese \$8 PP  
**Impossible Galumpkis** | House Rice, Impossible Meat, Tomato Sauce \$8 PP

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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*