

KJNOSH

CATERING BY CHEF MIKE MONGEON

BUFFET DINNER

Standard Dinner Buffet	\$40 PP
Extra Starch Option	\$5 PP
Extra Vegetable Option	\$5 PP
Extra Entree Option	\$10 PP

HOT BUFFET | SALAD CHOICES

Garden Salad | Caesar Salad | Tri Color Salad | Autumn Spinach Salad | Italian Antipasti Salad

HOT BUFFET | BEEF CHOICES

Smothered Bourbon Tips | Hand Cut Sirloin | Balsamic London Broil | Steak Pizziola
Yankee Style Pot Roast | Steak Dianne | Steak Newburg | Steak Gorgonzola | Steak Oscar
Beef Bourguignon | Steak Chimichurri | Steak Medallion Au Poivre | Blackened Cajun Tips

HOT BUFFET | CHICKEN CHOICES

Chicken Francese | Chicken Picatta | Chicken Saltimbocca | Chicken Marsala | Chicken Almandine
Chicken Parmesan | Herb Roasted Chicken | Chicken Cordon Bleu | Chicken Florentine
Baked Stuffed Chicken | Buttermilk Fried Chicken | Mango Chicken | Chicken Cacciatore

HOT BUFFET | FISH CHOICES

Baked Stuffed Sole | Stuffed Haddock | Honey Lavender Glazed Salmon | Fennel Mustard Salmon
Cod Provencal | Baked New England Cod | Tortilla Crusted Tilapia | Drunken Clams | Mussels Fra Diabolo
Scallops Nantucket | Baked Stuffed Shrimp | Creole Style Blackened Catfish | Bacon Wrapped Cod Filet

HOT BUFFET | OTHER ENTREE CHOICES

Italian Sausage & Peppers | Italian Meatballs | Swedish Meatballs | Eggplant Parmesan | Meat Lasagna
Vegetable Lasagna | Roasted Pork Loin | Teriyaki Pineapple Pork | Bacon Wrapped Pork Medallions
Kielbasa & Kapusta | Bourbon Turkey Tips | Impossible Glumpkis | Impossible Stuffed Peppers

HOT BUFFET | STARCH CHOICES

Garlic Mashed Potatoes | Chive & Bleu Cheese Mashed Potatoes | Roasted Red Bliss Potatoes
Dill New Potatoes | Rice Pilaf | Wild Rice | Seasonal Risotto | Seasonal Gnocchi | Penne Marinara
Baked Macaroni & Cheese | Penne Alfredo | Pesto Tortellini | Chef's Signature Pasta Cruda

HOT BUFFET | VEGETABLE CHOICES

Vegetable Medley | Garlicky Broccoli | Horseradish Brussels Sprouts | Green Bean Almandine
Candied Carrots | Cauliflower Polonaise | Roasted Asparagus | Southern Collard Greens
Balsamic Summer Squash & Zucchini | Roasted Candied Butternut Squash | Roasted Root Vegetables

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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BUFFET ENHANCEMENTS | B.Y.O. BAR OPTIONS

Full Salad Bar	\$5 \$8
Assorted Vegetables, Cheeses, Nuts, Fruits, Meats, Pickled Accouterments, Assorted Dressings	
Whipped Potato Martini Bar	\$8 \$12
Roasted Garlic, Scallions, Jalapeños, Bleu Cheese, Truffled Mushrooms, Crispy Bacon	
Steamed Broccoli, Caramelized Onions, Fire Roasted Tomatoes, Corn Succotash, Smoked Gouda	
Loaded Baked Potato Bar	\$8 \$12
Roasted Garlic, Scallions, Jalapeños, Smoked Bleu Cheese, Diced Tomatoes, Sour Cream	
Butter, Steamed Broccoli, Chili Con Carne, Spicy Queso, Aged Vermont Cheddar, Crispy Bacon	
Mac & Cheese Bar	\$8 \$12
Buffalo Chicken, Spicy Chorizo, Blue Cheese, Scallions, Jalapeños, Crispy Bacon, Spinach	
Fire Roasted Tomatoes, Roasted Garlic, Steamed Broccoli, Truffled Mushrooms, Caramelized Onions	
Risotto Bar	\$8 \$12
Duck Confit, Baby Shrimp, Bay Scallops, Jalapeños, Overnight Tomatoes, Fire Roasted Corn	
Truffled Mushrooms, Caramelized Onions, Crispy Bacon, Parmesan, Basil Pesto, Scallions	

BUFFET ENHANCEMENTS | CHEF ATTENDED STATIONS

"LIVE" Pasta Station	\$10 \$15
Penne Pasta, Rainbow Tortellini, Vodka Sauce, Alfredo, Pesto, Marinara, Shrimp, Meatballs, Chicken	
Italian Sausage, Tomato, Spinach, Peppers, Onions, Roasted Garlic, Chili Flakes, Fresh Herbs	
Prime Rib Carving Station Au Jus & Horseradish Sauce	\$8 \$12
Beef Tenderloin Carving Station Smoked Tomato Demi & Horseradish Sauce	\$8 \$12
Oven Roasted Turkey Carving Station Turkey Gravy & Cranberry Sauce	\$6 \$10
Dijon Pork Loin Carving Station Apple Chutney & Dijon Mustard Jus	\$6 \$10
Virginia Ham Carving Station Cherry Compote & Pineapple Rum Raisin Sauce	\$6 \$10

BUFFET ENHANCEMENTS | DESSERT OPTIONS

Cookies & Brownies	\$4 PP
Assorted Freshly Baked Cookies & Assorted Brownies Bites	
Mini Dessert Display	\$12 PP
Cannolis, Cream Puffs, Éclairs, Royal Cheesecakes, Petite Fours, Cake Pops, Dessert Bars	
Assorted Buffet Cakes & Pies	\$10 PP
Carrot Cake, Chocolate Cake, Oreo Cream Pie, Lemon Meringue, Peanut Butter Pie	
Seasonal Cobblers & Ice Cream	\$12 PP
Strawberry Rhubarb, Blueberry Orange, Peach Vanilla, Apple Crumb	
Seasonal Bread Puddings & Ice Cream	\$12 PP
Chocolate Maple Walnut, Orange Bourbon Vanilla, Carmel Apple, Strawberry Banana	
Ice Cream Sunday Bar	\$10 PP
Chocolate, Vanilla, Strawberry Ice Cream, Chocolate, Carmel, Marshmallow, Strawberry Sauce, Whipped Cream	
Pineapple Topping, Sprinkles, Walnut Topping, Oreos, Heath Bar, M&Ms, Gummy Bears, Maraschino Cherries	

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