

# KJNOSH

CATERING BY CHEF MIKE MONGEON

## HOT CATERING TRAYS | PASTA

<b>Penne Marinara</b>   House Made Marinara Sauce, Fresh Basil, Parmesan	\$40 HALF   \$75 FULL
<b>Pasta Cruda</b>   EVOO, Roma Tomatoes, Garlic, Chili Flakes, Fresh Basil, Parmesan	\$50 HALF   \$80 FULL
<b>Alla Vodka</b>   Pancetta, Stewed Tomatoes, Garlic, Onion, Cream, Fresh Basil, Parmesan	\$50 HALF   \$80 FULL
<b>Carbonara</b>   Pancetta, White Wine, Cracked Pepper, Saffron, Tarragon, Parmesan	\$50 HALF   \$80 FULL
<b>Alfredo</b>   Roasted Garlic, White Wine, Cracked Pepper, Cream, Parmesan	\$50 HALF   \$80 FULL
<b>Sciliano</b>   Basil Pesto, Blistered Tomatoes, Fire Roasted Peppers, Fresh Mozzarella	\$50 HALF   \$80 FULL
<b>Mac &amp; Cheese</b>   Cheddar, Mozzarella, Jack Cheese, Brie, Provolone, Parmesan	\$50 HALF   \$80 FULL

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ADD Grilled Marinated Chicken	\$15 HALF   \$25 FULL
ADD Grilled Mojito Lime Shrimp	\$20 HALF   \$35 FULL
ADD Grilled Bourbon Steak Tips	\$25 HALF   \$40 FULL

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## HOT CATERING TRAYS | POTATO

<b>Roasted Red Bliss Potatoes</b>   EVOO, Sea Salt, Smoked Paprika, Garlic, Rosemary	\$40 HALF   \$75 FULL
<b>Yukon Gold Mashed</b>   Roasted Garlic & Chives	\$30 HALF   \$50 FULL
<b>Blue Cheese &amp; Bacon Mashed</b>   Nueske Bacon, Smoked Bleu Cheese, Scallions	\$50 HALF   \$80 FULL
<b>Boiled New Potatoes</b>   Nueske Bacon, Smoked Bleu Cheese, Scallions	\$40 HALF   \$75 FULL
<b>Au Gratin Potatoes</b>   Caramelized Onion, Truffle, Smoked Gouda, Scallions	\$50 HALF   \$80 FULL
<b>Potato Gnocchi</b>   Brown Sage Butter, Sundried Tomatoes, Spinach, Parmesan	\$50 HALF   \$80 FULL
<b>Roasted Fingerlings</b>   Chimichurri Sauce & Chipotle Butter	\$40 HALF   \$75 FULL

## HOT CATERING TRAYS | RICE

<b>Rice Pilaf</b>   Celery, Carrot, Onion, White Wine, Butter, Fresh Herbs	\$30 HALF   \$50 FULL
<b>Sofrito Style Rice</b>   Jalapeños, Garlic, Onion, Peppers, Cilantro, Lime	\$30 HALF   \$50 FULL
<b>Wild Rice</b>   Celery, Carrot, Onion, White Wine, Butter, Fresh Herbs, Lemon	\$30 HALF   \$50 FULL
<b>Mushroom Risotto</b>   Mushrooms, Thyme, Shallots, Garlic, Sherry Wine, Parmesan	\$40 HALF   \$75 FULL
<b>Sweet Corn Risotto</b>   Corn, Roasted Tomato, Tarragon, Shallots, Garlic, Parmesan	\$40 HALF   \$75 FULL

## HOT CATERING TRAYS | VEGETABLE

<b>Green Bean Almandine</b>   Roasted Garlic, Sea Salt, Brown Butter, Toasted Almonds	\$40 HALF   \$75 FULL
<b>Candied Carrots</b>   Vermont Maple, Brown Sugar, Ginger Butter	\$40 HALF   \$75 FULL
<b>Horseradish Brussels</b>   Roasted Garlic, Chili Flakes, Grain Mustard, Horseradish	\$50 HALF   \$80 FULL
<b>Garlicky Broccoli</b>   Roasted Garlic, Chili Flakes, Brown Butter, Cracked Pepper	\$40 HALF   \$75 FULL
<b>Cauliflower Polonaise</b>   Egg, Scallion, Bacon, Buttery Crumbs, Parmesan	\$50 HALF   \$80 FULL
<b>Vegetable Medley</b>   Squash, Zucchini, Tomato, Carrot, Celery, Onion, Peppers, Beans	\$50 HALF   \$80 FULL
<b>Roasted Asparagus</b>   Aged Balsamic, Lemon, Shaved Parmesan	\$50 HALF   \$80 FULL
<b>Smoked Ratatouille</b>   Grilled Vegetables, Smokey Marinara Sauce, Fresh Herbs	\$50 HALF   \$80 FULL

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Impossible Stuffed Peppers w/ Chipotle Aioli	\$40 HALF   \$75 FULL
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*Half Catering Trays Serve 15-20pp | Full Catering Trays Serve 20-35pp*  
*All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee*