

KJNOSH

CATERING BY CHEF MIKE MONGEON

PASSED HORS D'OEUVRES

□ Bacon Wrapped Sea Scallops Sherry Dijon Dipping Sauce	\$250/50 \$425/100
□ Shrimp Wrapped in Prosciutto Saffron Aioli & Gremolata	\$250/50 \$425/100
□ Crispy Shrimp Tempura Sweet Chili Garlic Dipping Sauce	\$200/50 \$375/100
□ Mini Maryland Crab Cakes Roasted Corn Aioli & Spicy Corn Relish	\$200/50 \$375/100
□ Shrimp Cocktail Shooters Spicy Cocktail Sauce & Fresh Lemon	\$250/50 \$425/100
□ Tuna Tartare Wonton Sweet Chili & Pickled Ginger	\$200/50 \$375/100
□ Spicy Ahi Tuna Canapé Cucumber & Wasabi	\$200/50 \$375/100
□ Mini Lobster Rolls Tarragon Aioli, Celery, Scallions	\$400/50 \$675/100
□ Crab B.L.T. Endive Cups Lump Crab Salad, Crispy Bacon, Heirloom Tomato	\$200/50 \$375/100
□ Clams Casino Crispy Bacon, Red Pepper, Herbed Panko	\$200/50 \$375/100
□ Thai Chicken Satay Peanut Dipping Sauce	\$175/50 \$325/100
□ Chicken Cordon Bleu Bites Spicy Dijon Dipping Sauce	\$175/50 \$325/100
□ Pork & Kimchi Dumplings Soy & Wasabi Dipping Sauce	\$175/50 \$325/100
□ Stuffed Mushrooms Vegetable, Sausage, or Crab	\$200/50 \$375/100
□ Antipasto Skewer Tortellini, Salami, Olive, Sundried Tomato, Pepperoncini	\$250/50 \$425/100
□ Vegetarian Spring Rolls Sweet & Sour Dipping Sauce	\$150/50 \$275/100
□ Black Pepper & Truffled Deviled Eggs Crispy Bacon & Scallions	\$250/50 \$425/100
□ Mini Beef Wellington Mustard Hollandaise & Chives	\$250/50 \$425/100
□ Spanikopita Spinach, Feta, Phyllo Dough	\$250/50 \$425/100
□ Chorizo Crustini Spicy Dijon Mustard & Caramelized Onions	\$275/50 \$450/100
□ Maple Chicken Sliders Maple Aioli, Crispy Bacon, Cole Slaw, VT Cheddar	\$275/50 \$450/100
□ Firehouse Sliders Chipotle, Arugula, Pepperjack, Jalapenos	\$275/50 \$450/100
□ Mini Assorted Quiche Shrimp, Spinach, Bacon, Mushroom	\$150/50 \$275/100
□ Teriyaki Beef & Pineapple Kebob Cucumber Wasabi Dipping Sauce	\$275/50 \$450/100
□ Lamb Lollipops Mint Pesto & Roasted Pepper Romesco Sauce	\$400/50 \$675/100
□ Tenderloin Crustini Roasted Garlic Confit & Horseradish Cream	\$325/50 \$575/100
□ Southern Chicken & Waffles Maple Slaw, Sriracha, Scallions	\$275/50 \$450/100
□ Asparagus Wrapped in Prosciutto Aged Balsamic Drizzle	\$150/50 \$275/100
□ Assorted Bruschetta Traditional Tomato, Olive Tapenade, Honey Mango	\$150/50 \$275/100
□ Curried Tomato Bisque Shooters EVOO, Sea Salt, Cracked Pepper	\$325/50 \$575/100
□ Avocado Toast Roasted Tomato & Garlic Confit	\$325/50 \$575/100
□ Polenta Rounds Roasted Red Pepper Coulis & Capers	\$325/50 \$575/100
□ Mini Pastrami Rye Spring Rolls Horseradish Thousand Island Dipping Sauce	\$275/50 \$450/100
□ Curried Falafel Bites Tzatziki Sauce	\$150/50 \$275/100
□ Fried Ravioli Vodka Sauce, Basil Oil, Aged Balsamic	\$200/50 \$375/100
□ House Made Veal Meatballs Marinara or Swedish Style	\$325/50 \$575/100
□ Mini Margherita Pizzas Tomato Chutney, Basil Pesto, Fresh Mozzarella	\$275/50 \$450/100
□ BBQ Pulled Pork Savory Cones No Mayo Slaw & Scallions	\$350/50 \$625/100
□ Tenderloin & Bleu Cheese Cones Peppadew Relish & Jalapeno Pesto	\$350/50 \$625/100
□ Mini French Onion Boules Rich FOS, Rustic Mini Bread Boule, Rosemary	\$250/50 \$425/100
□ KJ Signature Mini Nosh Box Cheese, Charcuterie, Pickled Vegetables	\$300/50 \$525/100
□ Mini Cubanos Ham, Mustard, Gruyere Cheese, Pickles, Griddled Sour Dough	\$275/50 \$450/100

All Hors D'oeuvres Are Butler Passed Unless Otherwise Requested

Recommended Hors D'oeuvres is 4-6 Pieces Per Person

All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee