

# 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*