

KJNOSH

CATERING BY CHEF MIKE MONGEON

PLATED ENHANCEMENTS | SALAD COURSE

Burrata Salad Arugula, Burrata Cheese, Pistachios, Pickled Onion, Aged Balsamic	\$9 PP
Autumn Salad Baby Spinach, Candied Pecans, Goat Cheese, Strawberries, Onion	\$5 PP
Caesar Salad Crisp Romaine, Traditional Dressing, Garlic Croutons, Parmesan	\$4 PP
Wedge Salad Iceberg Wedge, Bacon Gorgonzola Dressing, Baby Tomato, Onions	\$8 PP
Tri Color Salad Endive, Radicchio, Arugula, Baby Tomato, Parmesan, Lemon	\$7 PP
Caprese Heirloom Tomatoes, EVOO, Sea Salt, Fresh Basil, Aged Balsamic	\$7 PP

PLATED ENHANCEMENTS | STARTER COURSE

Shrimp Cocktail Spicy Horseradish Cocktail, Fresh Lemon, Greens	\$10 PP
Crab Cakes Caper Aioli, Pea Shoots, Lemon, Watermelon Radish	\$12 PP
Ahi Tuna Sesame Crusted, Cucumber Wasabi Aioli, Seaweed Salad	\$9 PP
Antipasti Cured Meats, Cheeses, Olives, Pickled Vegetables, Crustini	\$8 PP
Carpaccio Rare Beef, Sea Salt, Cracked Pepper, Truffle, Micro Green Salad	\$11 PP
Soup Du Jour Seasonal Variety	\$6 PP

PLATED ENHANCEMENTS | PASTA COURSE

Marinara House Marinara, Grated Romano, EVOO, Fresh Basil	\$5 PP
Signature Cruda Penne Pasta, Roma Tomatoes, Basil, EVOO, Garlic, Chili Flakes	\$5 PP
Alla Vodka Penne Pasta, Pancetta, Stewed Tomatoes, Cream, Fresh Basil	\$5 PP
Sicilian Penne Pasta, Basil Pesto, Blistered Tomatoes, Roasted Peppers, Fresh Mozz	\$5 PP
Alfredo Penne Pasta, Roasted Garlic Alfredo, Parmesan Cheese, Cracked Pepper	\$5 PP
Carbonara Pancetta, Black Pepper, Pecorino, Tarragon	\$5 PP
Puttanesca Penne Pasta, Mediterranean Olives, Capers, Chili Flakes, Chipolinis	\$5 PP

PLATED ENHANCEMENTS | ENTREE COURSE

Broiled Lobster Tail (6oz) Garlic Herb Butter	\$15 PP
Stuffed Shrimp (3) Hollandaise Sauce	\$12 PP
Shrimp Skewer (4) Rosemary & Garlic Butter	\$12 PP
Crab Cake (4oz) Spicy Remoulade & Toasted Corn	\$8 PP
Scallop Skewer (4) Bacon Wrapped & BBQ Glaze	\$12 PP
Jonah Crab Cluster Clarified Butter & Parsley	\$10 PP

PLATED ENHANCEMENTS | DESSERT COURSE

Chocolate Lava Cake Whipped Cream & Vanilla Ice Cream	\$9 PP
Brownie Sundae Chocolate Syrup, Whipped Cream & Vanilla Ice Cream	\$8 PP
Strawberry Shortcake Fresh Berries, Whipped Cream & Mint	\$6 PP
Cheesecake Fresh Berries, Whipped Cream & Mint	\$7 PP
Peanut Butter Pie Chocolate Drizzle & Whipped Cream	\$7 PP
Creme Brulee Caramelized Sugar, Raspberries, Mint	\$11 PP
Assorted Mini Petite Fours Cream Puff, Éclair, Cannoli, Brownie Bites, Cookies	\$7 PP

Minimum for Plated Enhancements 50pp

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