

Jonketta Fall/ Winter 2019 Menu

*** All prices are before taxes***

Appetizers

Goat Cheese Stuffed Dates w/ Pistachio & Organic Honey
\$24/Dozen

Apple, cranberry and Brie puff pastry bites
\$36/ dozen

Anancini w/ Spinach & Goat Cheese (Served with Herbed Aioli)
\$35/Dozen

*Anancini w/ Meat Ragù, Green Peas & Fresh Mozzarella (Served w/
House
Tomato sauce)*
\$40/Dozen

*Roasted pumpkin, goat cheese mousse and micro arugula vol au
vents*
\$36/dozen (available until mid November)

Parmigiano Panna Cotta Verrines w/ Organic Honey & Walnuts
\$35/ Dozen

Homemade Focaccia w/ Sea Salt, Rosemary & Cherry Tomatoes
\$35/ Platter

Caramelized pear, Gorgonzola and pancetta and honey mini quiches
\$37.50/ Dozen

*Heinloom Tomato, Mozzarella & Prosciutto Caprese Platter served
w/ Pesto sauce to season (Feeds 15 People)*
\$75 / Platter

*Salmon Tartare w/ Strawberry, Cucumber, Black Sesame &
Homemade Crostini (Feeds 12 People)*
\$85

*Traditional French Beef Tartare w/ Capers, Red Onion, Cornichons &
Homemade Crostini (Feeds 12 People)*
\$85

*Seafood salad w/ Poached Shrimp, Squid, Smoked Mackerel &
Steamed*

Mussels w/ Fresh Tomatoes, Lemon & Herbs (Feeds 15 People)

\$125

Assorted Cheese & Charcuterie Platter served w/ Dried Fruits, Nuts & Homemade Seasalt & Rosemary Focaccia (Feeds 25 people)

\$175 / Platter

Salads

Platters (Serves 25-30 People)

Roasted Beet Salad w/ Arugula, Feta & Candied Nuts tossed in a Honey Citrus Vinaigrette

\$65

Pasta Salad w/ Heirloom Cherry Tomatoes, Bocconcini, Kalamata Olives & Spinach tossed in a Fine Herb Aioli

\$12.50

Organic Quinoa Salad w/ Roasted Butternut squash, Kale, Cranberry & Goat Cheese tossed in a White Balsamic Vinaigrette

\$82.50

Israeli Couscous Salad w/ Roasted Fennel, Chickpeas & Red Onion tossed in a Lemon Vinaigrette

\$90

Mediterranean Octopus & Potato Salad w/ Heirloom Tomatoes, Roasted Red Onion & Fresh Herbs

\$145

Sliders

Sold per 2 dozen

Herbed Chicken Salad "Tea Sandwiches"

\$60

Mini BLT Sliders (Bacon, Lettuce, Tomatoes & Roasted Garlic Aioli)

\$66

Chicken Cutlet Sliders w/ Lettuce, Tomato & Salsa Verde Aioli

\$70

Prosciutto, Tomato & Mozzarella Sliders

\$12

Roasted Turkey salad with fennel slaw and cranberry compote

\$80

Mini burgers with lettuce, tomato and pickles (condiments are ketchup and mayonnaise)

\$80

Roast Beef Sliders (cooked medium) w/ Bolognola Crema, Balsamic Onions and arugula

\$95

Mains

Homemade Lasagna:

Small Lasagna (6-9 Pieces). \$45

Large Lasagna (18-21 Pieces) \$95

Your choice of:

-Meat

-Ricotta

-Calabrian (With Ground Sausage and Hard Boiled Egg)(Extra 15\$)

Creamy butternut squash pasta with pancetta, sage and Parmesan

\$50 per tray (feeds 20)

Homemade Pumpkin and ricotta Gnocchi Pomodoro

\$120 (feeds 20)

Small Eggplant Parmigiana

\$40 (6-9 pieces)

Large Eggplant Parmigiana

\$80 (18-21pieces)

Chicken Cutlets

\$36 / Dozen

Homemade Veal & Pork Meatballs cooked in House Tomato Sauce

\$30/ Dozen

Roast Pork Loin stuffed w/ Goat Cheese, Spinach, Caramelized apples and Hazelnuts (Feeds 30 People)

\$190

*Chicken Thighs w/ White Wine Mushroom Cream Sauce
(Feeds 30 People)*

\$200

*Veal Scallopini (Milk Fed) w/ White Wine Mushroom Cream Sauce
(Feeds 30 People)* smaller quantities available*

\$260

*5 Hour Braised Leg of Lamb w/ Red Wine, Garlic & Rosemary
(Feeds 30 People)*

\$275

Roasted Garlic Mashed Potatoes

\$30 (Small) / \$65 (Large)

Rice Pilaf

\$30 (Small) / \$65 (Large)

*Large Tray of Roasted Seasonal Vegetables (Potatoes, Zucchini,
Onions, Peppers)*

\$50

Dessert

Mini Lemon Meringue Tartlets

\$35 / Dozen

Banana Cream Trifle (Feeds 15 People)

\$40

*Forketta Bars (Oreo Crumbs, Coconut, Butter Scotch, Chocolate Chip
& Pecans-Pairs well with Vanilla Ice-cream!)*

\$30/ Dozen

Homemade pumpkin pie (8")

\$50

Fruit platter

\$65 (feeds 15 people)