

As we head into this month, the days are getting longer, we have St. Patrick's Day mid-month, and our North Fork Culinary Showcase rounding out the calendar on Tuesday, March 23rd. Chef Tom is on the road speaking and working with our customers several days a week, so ask your J. Kings Business Development Consultant to set you up with a visit if you are interested in new products and what's going on in the industry. Don't be caught short, order your corned beef and accompaniments early and start thinking about your Easter menu strategy.

*- Chris Neary C.E.C., C.C.A., A.A.C.
Executive Chef*



APPETIZERS

Irish Wraps

Smoked Salmon, Diced Cucumbers, Horseradish Cream and Mini Tortillas



Fish Cakes

*North Atlantic Cod and Yukon Gold Potatoes
Pan Fried in Sweet Butter,
With Grain Mustard and Crème Fraîche Sauce*

St. Pat's Sliders

Carnegie Deli Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing on Mini Brioche Rolls

Stout Battered Shrimp

*Jumbo Shrimp in a Rich Guinness Batter
With Peppadew Remoulade*



SOUPS

Beef Barley Soup

Tender Diced Beef and Pearl Barley with our Harvest Blend Vegetables in a Savory Beef Broth

Lamb & Lentil Stew

Braised Bite Size Chunks of Lamb and Red Chief Lentils with Diced Root Vegetables

Oyster Stew

Tender Shucked Oysters Simmered in Heavy Cream and Sweet Butter, Finished with a Touch of Cayenne and Sliced Scallions

Ale and Cheddar Soup

Blue Point Ale and Fresh Cream Blended with Sweet Onions and a pinch of Garlic, Mounted with Green Wax Irish Cheddar

Potato and Leek Soup

Hearty Yukon Gold Potatoes, Braised Local Leeks, Sweet Cream and Butter

SANDWICHES

Classic Rueben

Carnegie Deli Corned Beef, Tangy Sauerkraut, Imported Swiss Cheese and Thick Sliced Grilled Rye Bread

Ham and Cheese

Hickory Smoked Ham, Irish Cheddar, Sliced Apples and Whole Grain Dijon on Thick Sliced Toasted Wheat Bread

Irish Souvlaki

Grilled Flatbread topped with Shaved Roasted Lamb Rounds, Braised Carrots, Turnips and Celery With a Minted Garlic Demi Glace

SALADS

Long Island Hot House Heirloom Tomatoes

Sliced Hass Avocados, Extra Virgin Olive Oil and Fresh Cracked Black Pepper



Frisee and Arugula

Topped with Roasted Baby Turnips, Crumbled Goats Cheese, Toasted Walnuts, Sliced Red Onions, White Truffle and Lemon Vinaigrette

Baby Heirloom Lettuce

Shaved Grana Padano, Sliced Seedless Cucumber, Candied Pecans and Sour Cherries, Orange and Caper Vinaigrette

Rustic Romaine Bowl

Diced California Romaine, Roasted Golden Beets, Poached Fingerling Potatoes, Crispy Haricot Verts and Maytag Blue Cheese

ENTRÉES

Galway Mixed Grill

Grilled Lamb Chop, Calves Liver, Chicken Breast, Applewood Bacon and a Parmesan Baked Tomato

Limerick Lamb Stew

Tender Baby Lamb, Diced Turnips, Carrots, Celery, Onions and Potatoes in a Rich Country Style Broth

North Sea Cod Fish

Steamed Cod Loins, Braised Leeks, Green Cabbage, Baby Carrots and Red Potatoes, Drizzled with a Cream and Parsley Butter Sauce

Stockyard Shepherd's Pie

Savory Beef and Root Vegetables, Baked in a Country Gravy and Topped with Red Skinned Mashed Potatoes

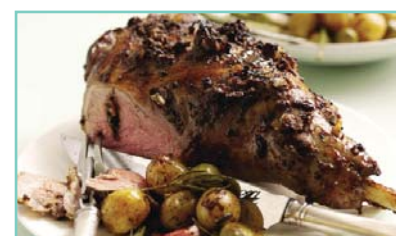


Pork Porterhouse

Pan Seared Pork Chop with Braised Cabbage and Black Bread Pudding And a Maple Bacon Whiskey Sauce

Roast Leg of Lamb

Lamb Top Round Thinly Sliced with Pan Roasted Carrots and Baby Potatoes, Served with a Mint Scented Au Jus



Braised Boneless Short Ribs

Parsnip Pancakes, Honey Glazed Carrots and Sherried Demi Glace

Guinness Pot Roast

Slow Simmered Beef Rounds, Stout Infused Savory Beef Gravy and Roasted Root Vegetable Ragout

Boiled Ham Dinner

Smoked Ham Butts, Braised Cabbage And a Medley of Potatoes, Carrots, Parsnips, and Celery Root

DESSERTS

Irish Soda Bread and Butter Pudding

With Fresh Berries and Bushmill's Whiskey Sauce

Mid-March Mousse

Rich Vanilla Mousse, Laced with Bailey's Cream and Crème de Menthe Chantilly

Rhubarb and Strawberry Cobbler

Topped with Clotted Cream



Coconut Layer Cake

Junior's Lemon Coconut Skyscraper Cake Topped with Piña Colada Whipped Cream

Pots & PANS

Featured Item:



WHITE CHOP HOLDERS

#400554

Pack Size: 10/250 ct

J. KINGS

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APPETIZERS

12' Flour Tortilla	
1695	6/12 ct
Sliced Smoked Salmon	
41130	2/2.5 lb
Cucumbers	
97252	1/12 ct
Crème Fraîche	
56205	2/5 lb
Horseradish	
58966	1 gal
Yukon Gold Potatoes	
98089	1/15 lb
Butter	
56890	36/1 lb
Whole Grain Dijon Mustard	
22011	1/9.3 lb
Carnegie Deli Corned Beef, Shoulder Cut, RTC	
94536	2/12 lb avg



Sauerkraut	
63307	1/4 gal
Swiss Cheese	
60711	1/13 lb
Russian Dressing	
18201	1 gal
Brioche Rolls	
2375	48/1 oz
U15 Black Tiger Shrimp	
16310	6/4 lb
Batter Mix AP	
23160	6/5 lb
Peppadew	
46455	3/4.4 lb

SOUPS

Harvest Blend	
99689	4/5 lb
Beef Cubes	
96010	4/2.5 lbs
Beef Base	
19430	6/1 lb
Lamb	
Sp93241	1/25 lb avg
Red Lentil Beans	
21995	1/25 lb
Classic Soup Mix	
99497	1/25 lb
Shucked Oysters	
65035	1 gal
Scallions	
97676	1/2 lb
Sweet Onions	
99503	1/5 lb
Whole Peeled Garlic	
99711	1 gal
Irish Cheddar	
20377	2/5 lb
Fresh Leeks	
98591	4 bunch

SANDWICHES

Carnegie Deli Corned Beef, Shoulder Cut, RTC	
94536	2/12 lb avg
Sauerkraut	
63307	1/4 gal
Swiss Alpine Lace	
61020	2/7 lb avg
Thick Rye Bread	
12980	8/1 pack
Smoked Ham	
96400	2/12 lb avg
Golden Delicious Apples	
99533	20 ct
Thick Sliced Wheat Bread	
42180	8/1 pack
Lamb Top Round	
97040	6/2 lb

California Carrots	
97376	1/10 lb
1/2" Diced Yellow Turnips	
72300	2/5 lbs
Celery	
97101	8 ct
Mint	
91941	1/4 oz
Veal Demi Glaze	
36171	1/5 lb

SALADS

Hot House Tomato	
99250	1/15 lb
Ripe Avocados	
99821	1/12 ct
Extra Virgin Olive Oil	
31891	1 gal
Ground Black Pepper	
40761	1/16 oz
Frisee, Washed White	
9003580	1/1 lb
Arugula	
99535	1 case
Goat Cheese Crumbles	
61860	2/2 lb
Walnut Havles & Pieces	
90101	5 lb
Red Onions	
93190	2/5 lb
White Truffle Oil	
42511	250 ml
Organic Heirloom Lettuce	
99852	1/18 ct



Grano Padano Cheese	
66195	20/8oz
Seedless Hot House Cucumber	
99755	12 ct
Pecan Halves	
99081	5 lb
Tart Dried Cherries	
22510	5 lb
Oranges	
98657	1/12 ct
Capers	
66811	1/32 oz
Romaine Lettuce	
97050	24 ct
Golden Beets	
97150	1/5 lb
Fingerling Potatoes	
98077	1/10 lb
Haricot Verts	
99625	1/5 lb
Maytag Blue Cheese	
66745	1/4 lb

ENTRÉES

5 oz Lamb Loin Chops	
94440	32/5 oz



Calves Liver	
92354	2/8 lb avg
Applewood Bacon	
95572	4/6 lb
Parmesan	
54121	1/5lb
6x6 Tomatoes	
97200	1/25lb
Turnips	
98725	25 lb

Classic Soup Mix	
99566	2/5 lb
Cod	
69081	10 lb
Leeks	
98591	4 bunch
Green Cabbage	
97126	3 ct
Baby Carrots	
99910	1/24 bunch
Red A Potatoes	
99997	1/50 lb
Curley Parsley	
97627	1/1 lb
Butter	
56921	9/1 lb
Ground Beef	
95071	2/5 lb
Beef Gravy Mix	
75001	8/1 lb
Mashed Red Skin	
9595	6/4 lb
6 oz Center Cut Pork Chops, Bone-In	
95130	28/6 oz



Green Cabbage	
97126	3 ct
Pure Maple Syrup	
34451	1 gal
Leg of Lamb	
97020	1/7 lb avg
Lamb Top Round	
97040	6/2 lb
Carrots	
97376	1/10 lb
Red C Creamer Potatoes	
98100	1/50 lb
Mint	
91941	1/4 oz
Boneless Beef Short Ribs	
95520	1/55 lb avg
Parsnip	
99216	1/10 lb
Honey	
33995	6/5 lb
Beef Rounds	
95716	2/15.5 lb avg
Depoulet Chicken Demi Glace	
36150	1/16 lb
Ham Butt	
95545	1/20 lb avg
Celery Root	
99202	1/6 lb

DESSERTS

Irish Soda Bread Fully Cooked Frozen	
12345	15/16 oz
Blackberries	
99741	4 ct
Raspberries	
98916	4 ct
Strawberries	
97726	1/4 lb
Blueberries	
97751	1/4 ct
Vanilla Extract	
42601	1 pt
Rhubarb	
98740	1/10 lb
Lemon Coconut Skyscraper Cake	
4548	1/12 cut



ITEM #'S

MENU IDEAS COMPLIMENTS OF...

J. Kings Executive Chef Chris Neary, C.E.C., C.C.A., A.A.C.
If you have any questions or comments, please call Chris at ext 2481.



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