

Chef to Chef...

Summer 2018

Perfect summer pairings for the summer menu must include the right wines. With the warm days ahead, cool and refreshing rosé is a sure hit! We have options from Spain, Italy and France: elegant Château de Brigue from Provence or Les Anges from Loire valley - a deep shade of pink with a mouthful of flavor. Brand new from Italy try crisp Via Veneto Pinot Grigio Rosé that stands up well to any salad dish. Need some sparkle? The Anna de Codorniu is a great choice for fish. Of course, having a well informed and educated wait staff is the key to increasing your wine sales and profits. Let our team of Wine Professionals get you started on a training program.

-Jack Cacciato, Grapes & Greens Wine Purchasing Director

APPETIZERS

• Mango Crab Tower with Avocado •

lump crab seasoned with Old Bay mayo, layers of diced avocado, tomato and mango topped with crab salad, garnished with micro greens, finished with olive oil

• Lobster Corn Fritters •

tender pieces of cooked lobster & corn dipped in a light airy batter, fried and served with basil aioli

• Caprese Crostini •

slices of baguette toasted and smeared with avocado ranch, finished with fresh mozzarella, tomato and basil chiffonade

• Hot Pepper Chicken Wings •

served with cool roasted red pepper and goat cheese dipping sauce

• Chicken Satay •

grilled chicken tenders and chili-almond dipping sauce

BOWLS

• Sea & Land Bowl •

grilled chicken, shrimp, edamame, sautéed mushroom, grape tomatoes, sliced avocado, cilantro, sowabi sauce

• Classic Chicken Bowl •

grilled teriyaki chicken, julienne carrot, diced mango, edamame, roasted corn, sowabi sauce

• Hawaiian Bowl •

cubed tuna, sliced avocado, diced pineapple, lump spicy crab, drizzled with sriracha aioli

• Salmon Poke Bowl •

cubed salmon, sliced cucumber, edamame, chives, diced red onion, Sowabi sauce

• Vegetarian Bowl •

brown or white rice tossed with chickpeas, layered with spring mix, julienne beets, zucchini, julienne carrots, shredded red cabbage, and chives topped with avocado slices, finished with lemon tahini dressing

ENTRÉES

• Grilled Flank Steak •

served with roasted pineapple salsa and fresh herbed rice
Secret Cellars Cabernet Sauvignon

• French Cut Grilled Chicken •

seasoned with salt, pepper and cayenne, finished with chimichurri, grilled corn & red c potatoes
Graton Cellars Chardonnay

• Smothered Chicken •

fresh thyme and mushroom sauce, mashed potatoes, rainbow carrots
Picket Fence Pinot Noir

• Grilled Salmon Avocado Salsa •

salmon seasoned with oil, cumin, paprika, onion powder & ancho grilled & topped with fresh guacamole salsa on top of a citrus cous cous
Hook Bay Sauvignon Blanc

• Creamy Lemon-Garlic Pasta & Romano Chicken •

WB breaded chicken cutlet on a bed of creamy lemon-garlic linguini served with grilled sourdough bread
Via Veneto Pinot Grigio 'La Rosa' Rosé

• House Burger •

WB steakhouse burger topped with roasted tomato, caramelized onion, cheddar cheese, arugula and chipotle-ketchup
House Jam Smooth Red

DESSERT

Pellegrino Moscato
House Jam Chillin White

• Raspberry Fizz •

raspberry coulis, vanilla ice cream, topped with sparkling wine, garnished with fresh raspberries
Anna de Codorniu Brut Rosé Cava

• Berry Gratin Prosecco Sabayon •

light airy dessert made from egg yolk and sparkling wine topped with fresh berries
Ballata Prosecco

• Rainbow Layer Cake •

five bright colorful layers and white frosting perfect for Instagram or celebrating any occasion

• Caramel Apple Tart •

delicious flavor baked and topped with fresh cream



J. Kings

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www.jkings.com

Summer 2018 Item #s

Description	Item #	Pack Size	Description	Item #	Pack Size	Description	Item #	Pack Size
Appetizers			Bowls (Continued)			Wine		
Super Lump Crab Meat	15315	12/1 lb	Salmon	44416	40/4 oz	Anna de Cadorniu		
Old Bay	40771	1/16 oz	Cucumber	99755	12 ct	Brut Rosé Cava	67654	12/750 ml
Avocado (Ripe)	91938	48 ct	Brown Rice	26486	1-25 lb	Ballata Prosecco	81456	12/750 ml
Tomatoes 5X6	97176	10 lb.	Spring Mix	97779	1/3 lb	Graton Chardonnay	71117	12/750 ml
Mango	99365	7-10 ct	Zucchini	97551	5 lb	Hooks Bay		
California Olive Oil	31189	1 gal	Tahini Dressing	1821	2/1 gal	Sauvignon Blanc	76359	12/750 ml
Micro Basil	97649	6 oz				House Jam Red	81283	12/750 ml
Lobster meat TKC	15318	6/2 lbs				House Jam White	81284	12/750 ml
AP Batter	23485	1/50 lb	Entrée			Pellegrino Moscato	67125	12/750 ml
Cut Corn	8925	1/20 lb	Flank steak	94600	6/13 lb	Picket Fence Pinot Noir	71964	12/750 ml
Par-Baked Baguette	11214	25/10 oz	White Rice	8895	1/50 lb	Secret Cellars Cabernet		
Fully Cooked Hot pepper			French Cut Chicken	90355	20/10 oz	Sauvignon	71237	12/750 ml
Chicken Wings	13140	2/5 lb	Red C Potatoes	98100	50 lb	Via Veneto		
Cindy Beyer's Red Pepper w/ Goat Cheese			Sous-Vide Style			Pinot Grigio-Rosé	76264	12/750 ml
Dipping sauce	1937	1/5 lb	Chicken	10073	2/8 lb			
Chicken Satay	131	100 ct	Chicken Demi-Glace	36150	1/16 lb			
Cindy Beyer's Nuttiness Chili Almond			Rainbow Baby Carrots	97390	1/5 lb			
Dipping sauce	1941	1/5 lb	Cous Cous	21480	4/5 lb			
			Crispy Breaded Chicken	22437	2/5 lb			
Bowls			Anchor Cream	11133	12/32 oz			
Grilled Chicken	2269	16-18 pc	Linguini	10530	20/16 oz			
Shrimp 16/20 P&D	13310	5/2 lb	WB Steakhouse Burger	931230	32/6 oz			
Edamame	93844	1/24 lb	Sliced Cheddar	60340	6/1.5 lb			
Shiitake Mushroom	99330	1-3 lb						
Grape Tomatoes	97235	12 basket	Dessert					
Cilantro	91943	4 oz	Raspberry Purée	23088	1/22 lb			
Sowabi Sauce	7954	1 1/2 gal	Vanilla Ice cream	3260	1/3 lb			
Teriyaki Glaze	33101	5 lb	Fresh Raspberries	98916	4 ct			
Carrots	99576	2/5 lb	Liquid Egg Yolks	48290	15/1 lb			
Poke Tuna Cubes	12017	10/1 lb	Blueberries	97751	4 ct			
Pineapple	97090	6-7 ct	Strawberries	97726	4 lb			
Sriracha	17596	17 oz	David's Rainbow Cake	37793	2/14 lb			
			Caramel Apple Tart	1022	12 slice			

"Summer is approaching, (I promise it will get here), and with it comes our busiest season here on Long Island. Be sure to keep in touch with your J. Kings representative for our weekly local list of the best our LI farms have to offer. Check with us for our value added items that will assist you in controlling your labor costs without sacrificing quality. We have a wide selection of top quality beef, chicken and vegetable burgers, along with a variety of raw and ready to serve portioned chicken cutlets. Our buyers have sourced a quality assortment of cleaned and ready to cook shrimp, calamari and portioned fillet selections to offer you. As always if you need an idea or have a question you can always contact myself or Chef Geraldine and we will gladly provide you with suggestions and or solutions to assist you.

Have a most excellent and prosperous season!"

-Chris Neary, J. Kings Executive Chef
C.E.A., C.C.A., A.A.C.

Menu Ideas Compliments of

J. Kings Executive Chef
C. Neary, C.E.A., C.C.A., A.A.C.

If you have any Questions or
comments, please call
Chris @ ext 2481.



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