

The harvest season is upon us and with it some of the best local produce of the year. The best tomatoes in the East, the sweetest corn and the crispest greens are available right now. We are committed to supporting our local farmers and businesses and we trust that you, our customers, will share in the commitment with us. Check out our website to see a video on our Local Harvests Press Conference. Call our Culinary Team for some fall harvest seasonal menu ideas and don't miss our November 2nd Catering Showcase.



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

APPETIZERS

- Jumbo Lump Crab Martini**
With Spicy Cocktail Sauce and Wasabi Cream
- Char Grilled Oysters**
With Fresh Lemon Aioli and Mignonette Sauce
- Wild Mushroom Ravioli**
With Spinach Cream Sauce and Toasted Pine Nuts
- BBQ Pork Quesadilla**
With Crisp Fried Peppers and Onions, Monterey Jack and Manchego Cheese
- Grilled Asparagus**
Wrapped in Roasted Peppers and Prosciutto With 12-Year-Old Balsamic Drizzle
- Loaded Potato Skins**
With NY Sharp Country Cheddar, Scallions, Bacon and Sour Cream
- Lemongrass Dumpling**
With Citrus Peppercorn Soy Sauce

SALADS

- Local Field Greens**
With Grilled Artichoke, Roasted Peppers, Cucumber, Olives, Feta and Tomatoes With Lemon Vinaigrette
- Buffalo Chicken**
Baby Lettuce, Bacon, Shredded Jack Cheese, Celery and Carrot Ribbons, And Blue Cheese Dressing
- Cole Slaw Crunch**
Shredded Red and Green Cabbage, Grilled Chicken Breast, Cucumber, Crispy Wonton, Sliced Almonds, and Sesame Vinaigrette
- Cobb Salad**
Diced Roasted Chicken, Sliced Avocado, Bacon, Eggs, Roasted Corn And Creamy Ranch Dressing
- Grilled Vegetable Tower**
Topped with Lobster Salad And Lemon Basil Vinaigrette
- Local Farmers Market Greens**
With Roasted Harvest Vegetables And Maple Vinaigrette
- Breakfast Salad**
Baby Spinach, Grapefruit Segments, Blueberries, Shaved Parmesan Cheese and Blueberry Vinaigrette

SANDWICHES

- Surf and Turf Burger**
Grilled Angus Burger, Seared Half Lobster Tail, Grilled Asparagus, Tarragon Aioli On a Brioche Bun
- SBLT**
Grilled Shrimp, Boston Lettuce, Beefsteak Tomato, And Avocado, on a Toasted Baguette
- Crab Salad Po Boy**
With Lettuce, Tomato, Cole Slaw On Toasted Brioche
- Steak and Mushroom Sliced Hanger Steak**
With Sautéed Mushrooms and Onions, Creamy Horseradish Sauce, On Grilled Ciabatta
- Open-faced Lamb Sandwich**
With Romaine, Olives, Red Onion, Cucumber, On Toasted Country White Bread With Tzatziki Dressing
- Grilled Chicken Breast**
With Avocado and Arugula, Sweet Chili Sauce On Whole Wheat Toast
- Gourmet Baguette**
Shaved Ham, Imported Swiss Cheese, Red Onion and Tomato Relish
- Turkey and Fontina**
With Baby Spinach, Grilled Asparagus, Cranberry Mayo, On a Whole Grain Roll
- Vegetarian Sandwich**
Spinach, Tomato, Avocado, Alfalfa Sprouts, Roasted Peppers And Sweet Chili Mayo Spread

ENTRÉES

- Chianti Braised Short Ribs**
With Butternut Squash Risotto
- Cucina Biello Grilled Pork & Broccoli Rabe Sausage**
Tossed with a Creamy Pesto and Penne Pasta
- Chicken Poblano**
Sautéed Chicken Breast, Fresh Local Peppers, Rice Pilaf and Light Mornay Sauce
- Saku Block Tuna**
Pan Seared Yellowfin With Lump Crab Topping and Red Pepper Pesto

- Coconut Shrimp**
With Fried Plantains, Spicy Red Pepper and Mango Salsa
- Pasta Medley**
Grilled Asparagus, Gold Bar and Green Squash, Red and Yellow Peppers, Baby Spinach, Rigatoni Pasta and Shaved Grana Padano
- The Manhattan**
Pan Seared NY Strip Steak With Creamed Spinach, Garlic Mashed Potato and Onion Marmalade
- The Mulberry Street**
Veal Loin Chop Au Poivre Roasted Corn, Rice Pilaf And Green Beans Almondine
- Pan Tanned Scallops**
With Grilled Graffiti Eggplant And Mascarpone Risotto

DESSERTS

- Warm Chocolate Bread Pudding**
With Vanilla Ice Cream
- Tiramisu Cheesecake**
- Assorted Fruit & Nut Petit Fours**
- Strawberry-Vanilla Smoothie**
With Whipped Topping
- Apple-Rhubarb Pie**
Served With Your Favorite Ice Cream
- Oatmeal Cookie Butter Pecan Ice Cream Sandwich**
With Warm Caramel Sauce
- Open Apple Strudel**
Flaky Pastry Dough, Sautéed Apples and Raisins With Chantilly Cream



*Food Service Professionals, Inc.
for more information, visit our
website: www.jkings.com*

APPETIZERS

<i>Jumbo Lump Crab Meat</i>	
15366	1 lb
<i>Cocktail Sauce</i>	
58996	1 gal
<i>Wasabi Powder</i>	
39806	1/16 oz
<i>LI Oysters</i>	
64975	100 ct
<i>Lemons (165 size)</i>	
98981	18 ct
<i>Portobello Mushroom Ravioli</i>	
12910	100 ct
<i>Creamed Spinach</i>	
5420	4/96 oz
<i>Pine Nuts</i>	
65370	3/2 lb
<i>Boneless 2 pc Pork Butt</i>	
90456	1/13 lb
<i>Red Peppers</i>	
97326	6 lb
<i>Spanish Onions</i>	
98126	10 lb
<i>Shredded Monterey Jack Cheese</i>	
52141	1/5 lb
<i>Asparagus</i>	
98562	1-11 lb
<i>Prosciutto</i>	
90175	1 pc
<i>12-Year-Old Balsamic Vinegar</i>	
43545	1/5 ltr
<i>Potato Skins</i>	
9360	4/4 lb
<i>Cheddar</i>	
52136	1/5 lb
<i>Scallion</i>	
97676	1/2 lb
<i>Applewood Bacon</i>	
95572	4/6 lb
<i>Sour Cream</i>	
56201	1/5 lb
<i>Chicken & Lemongrass Dumplings</i>	
13582	1/150 pc

SALADS

<i>Local Farmers Market Salad Greens</i>	
91933	4/2.5 lb
<i>Grilled Artichokes with stems</i>	
79480	2/4.4 lb
<i>Feta Cheese</i>	
62440	2/8 lb
<i>Fat Free Parsley Lemon Vinaigrette</i>	
19940	2/1 gal
<i>Shredded Cabbage Cole Slaw Mix</i>	
99168	4/5 lbs
<i>Wonton Strips</i>	
22150	10/1 lb
<i>Sliced Almonds</i>	
89011	1/3 lb
<i>Thai Sesame Vinaigrette</i>	
96095	2/1 gal
<i>Eggs</i>	
48611	15 dz
<i>Creamy Buttermilk Ranch</i>	
18021	1 gal
<i>Bar Harbor Lobster Salad</i>	
96815	1/6 lb
<i>Harvest Blend Vegetable Mix</i>	
99689	4/5 lb
<i>White Grapefruit</i>	
97862	1/40 ct
<i>Blueberries</i>	
97751	4 ct
<i>Parmesan Cheese</i>	
62316	1/6 lb

SANDWICHES

<i>Black Tiger 16/20 Shrimp</i>	
15570	6/4 lbs
<i>LI Boston Lettuce</i>	
99175	16-24 ct

<i>Beefsteak Tomatoes</i>	
99810	10-12 lb
<i>Haas Avocado</i>	
99733	1/6 ct
<i>Baguette</i>	
39010	1/15 ct
<i>Chesapeake Crab salad</i>	
96809	1/6 lb
<i>NY Deli Style Coleslaw</i>	
99161	2/6 lb
<i>Hanger Steaks</i>	
95635	1/10 lb
<i>Sliced Crimini Mushrooms</i>	
98641	1/5 lb
<i>Horseradish</i>	
58966	1 gal
<i>6" Ciabatta Bread</i>	
11334	48ct
<i>5 oz Lamb Loin Chops (Frozen)</i>	
F94440	32/5 oz
<i>Pitted Black Olives</i>	
47541	1/#10
<i>Red Onion</i>	
98176	1/10 lb
<i>LI Cucumbers</i>	
97258	1 cs
<i>Ttzaki Dressing</i>	
18491	1/half gal
<i>Local Arugula</i>	
99275	24 bunch
<i>Sweet Chili Sauce</i>	
17596	1/17 oz
<i>8" Whole Grain Bread</i>	
45230	12/10 pack
<i>Smoked Ham</i>	
96400	2/12# avg
<i>Swiss Cheese</i>	
60840	2/16 lb avg
<i>Turkey Breast</i>	
10180	2/10 lb avg
<i>Cranberry Sauce</i>	
37453	1/110 oz
<i>Alfa Sprouts</i>	
99907	4 ct
<i>Roasted Red Peppers</i>	
66881	1/#10

ENTRÉES

<i>Butternut Squash</i>	
91685	1/5 lb
<i>Boneless Short Ribs</i>	
95095	1/10 lb avg
<i>Arborio Rice</i>	
25671	1/11 lb
<i>Pork & Broccoli Rabe Sausage Links</i>	
92073	1/10 lb avg
<i>Penne Rigatte Plus</i>	
19575	2/10 lb
<i>Pesto Sauce</i>	
37442	2/5 lb
<i>Filet Mignon Tips & Tails</i>	
F92305	2/5 lb
<i>4 oz Lobster Tail</i>	
15566	1/10lb
<i>Skinless Boneless Chicken Breast</i>	
95278	1/25 lb avg
<i>Poblano Peppers</i>	
99607	1/10 lb
<i>Long Grain Rice</i>	
26521	1/10 lb
<i>Saku Block Tuna</i>	
16685	1/10 lb
<i>Jumbo Lump Crab Meat</i>	
15366	1 lb
<i>Red Pepper</i>	
97326	6 lb
<i>16/20 Coconut Shrimp</i>	
19100	4/2.5 lb
<i>Fried Plantains</i>	
2175	10/2 lb
<i>Salsa</i>	
71455	2/5 lb
<i>Penne</i>	
36320	20/1 lb

<i>LI Gold Bar Squash</i>	
98847	1/20 lb
<i>Green Squash</i>	
98846	1/20lb
<i>Baby Spinach</i>	
98007	1 cs
<i>Grana Padano</i>	
59166	1/9 lb
<i>12 oz Center Cut NY Strip Steak</i>	
91062	14/12 oz
<i>Mashed Potato</i>	
9580	6/4 lb
<i>Veal</i>	
92592	14/12 oz
<i>LI Bi-Color Sweet Corn</i>	
97265	48/50 ct
<i>Rice Pilaf</i>	
26720	6/36 oz
<i>Green Beans</i>	
99933	2/5 lb
<i>Scallops</i>	
16795	1/10 lb
<i>Mascarpone</i>	
53780	6/16 oz

DESSERTS

<i>Vanilla Ice Cream</i>	
5650	1/2.5 gal
<i>Tiramisu</i>	
4520	2/14 cut
<i>Fruit & Nut Petit Fours</i>	
2794	69 ct
<i>Strawberries Stemmeries</i>	
99735	4/1 lb
<i>Apples - Paula Red</i>	
98860	100 ct
<i>Rhubarb</i>	
98740	1/10 lb
<i>Oatmeal</i>	
25692	1/10 lb
<i>Butter Pecan</i>	
SP5532	1/3 gal
<i>Pastry Dough</i>	
41280	20/12 oz
<i>Heavy Cream</i>	
50181	1qt



Pots & PANS

Featured Item:

OFFSET SANDWICH KNIFE 9" SCALLOPED

Item #: 394304-1 Pack Size: 1 each

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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