

Chef to Chef...

Late Summer 2013 Specials

The summer doesn't just end because everyone goes back to school. Take advantage of the warmer days in September to extend your light fare menus into early Fall. Who wouldn't want the Summer to last a little longer?

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

APPETIZERS

- Avocado Fries •

Breaded Avocado Wedges fried to a golden brown.
Served with a cool Yogurt Lime Sauce.

- Crab Cake Slider •

1 oz. Crab Cake, Pan Seared on a Brioche Bun with Cucumber Wasabi Dressing.

- Fried Artichoke •

Baby Artichoke thinly sliced, breaded and fried.
Served with Garlic Mayo Dipping Sauce.

- Summer Sliders •

Lobster, Tuna and Chicken Salads on Mini Brioche Buns.

- Lobster Napoleon •

Lobster Salad on a soft Butter Puff Pastry.

- Beef Slider with Horseradish Cream Sauce •

2 oz. Slider on a Brioche Roll with a Horseradish, Mayo, Dijon sauce.

- Beef Satay •

Marinated Beef Strips, Skewered Served with Tempura Vegetables
and Wasabi Ginger Cream Sauce.

- Coconut Crusted Chicken •

Chicken breaded with shredded Coconut and deep fried until golden brown.
Served with fresh mango salsa

- Cheesesteak Sliders •

Beef Strips, sautéed peppers, caramelized Onions and Provolone cheese
on a toasted Mini Brioche Bun

- Fresh Mozzarella & Sundried Tomato Tapenade •

Served with Basil & Arugula on grilled Flatbread

- Pot Stickers •

Lemon Grass, and Vegetable Dumplings steamed or fried.
Served with a Sweet Chili or Soy dipping sauce.

- Empanadas •

Ground Beef seasoned and stuffed into a flaky Pastry.
Served with Queso dipping sauce.

- Guacamole •

Made fresh to order with whole Avocados smashed, diced Jalapeños,
Tomato, Fresh Cilantro and Lime Juice.

SALADS

- Steak Salad •

Grilled Romaine topped with Grilled Sirloin, and Pecan Smoked Bacon.
Served with Blue Cheese and Caesar Dressing

- Caprese Salad •

Heirloom Tomatoes, Fresh Mozzarella and fresh Basil.
Seasoned with Salt & Cracked Pepper and drizzled with Olive Oil

- Grilled Lemon Chicken Salad •

Grilled Lemon Chicken served on a bed of chopped Romaine,
Sicilian olives, Sundried Tomatoes, and shaved Parmesan.

- Pear & Blue-Cheese Salad •

Baby Spinach, Poached Pear, Avocado, Blue Cheese and
Caramelized Pecans. Served with a Mustard Vinaigrette.

- Roasted Rainbow Beet Salad •

Rocket Arugula, Roasted Rainbow Beets, Orange Supreme,
Crumbled Feta cheese and Extra Virgin Olive Oil.

- Apple Walnut Chicken Salad •

Grilled Chicken on a bed of chopped Romaine, sliced Apples, crumbled
Blue Cheese, Walnuts, and Raisins. Served with a Balsamic vinaigrette.

- Asian Spinach Salad •

Baby Spinach, Toasted Almonds, dried Cranberries, and Grilled Chicken.
Topped with Orange segments, Edamame Beans and Soy Ginger dressing.

- Black Bean Roasted Corn Salad •

Black Beans, roasted corn, diced Tomato, diced Peppers and Avocado
seasoned with Cumin and served with a Cilantro Vinaigrette.

- Heirloom Tomatoes & Avocados •

Beefsteak Tomatoes, Avocados sliced & drizzled with Extra Virgin Olive Oil.
Sea Salt & Cracked Pepper to taste.

- Stuffed Avocado •

Avocado stuffed with Lobster Salad, garnished with Lemon zest and fresh Chives.

- Grilled Mahi Mahi •

Served with a Pineapple Cucumber Salsa.

- Vegetable Medley •

Grilled vegetables and fresh Mozzarella over
a bed of Arcadian Salad Blend. Drizzled with Balsamic Vinaigrette.

- Panzanella Salad •

Crusty chunks of toasted Bread, Heirloom Tomatoes, Kalamata Olives,
Thinly sliced Red Onion, Capers, Fresh Basil, and Red Wine vinaigrette.

ENTREES

- French Cut Chicken Breast •

Stuffed with Sundried Tomato, Grilled Asparagus, Breadcrumbs, and Smoked Gouda

- Citrus Grilled Chicken •

French Cut Chicken Breast marinated in a Lemon Orange Honey marinade
Grilled and served with a Wild Mushroom Risotto.

- Lemon Chicken & Sundried Penne •

Grilled Lemon & Herb Chicken tossed with Baby Spinach,
Sundried Tomato & Penne Pasta

- BBQ Ribs •

Slow-Cooked Baby Back Ribs finished with WB Steak Sauce.
Served with Coleslaw & Baked Potato.

- Sweet Italian Sausage & Peppers •

Italian Sausage Grilled & topped with sautéed vegetable Mèlange On a toasted Roll.

- Sweet Potato Spinach Burger •

Dressed with a Balsamic Maple Aioli On a Toasted Roll.

- Lobster Roll •

Lobster Salad on a toasted New England Roll.

- Steak House Blend Burger •

8 oz. Steak House Blend Burger topped with Smoked Pecan Bacon,
Irish Cheddar, Lettuce & Tomato on a Brioche Roll.

- Black Bean V-Edgy Burger •

Black Bean & Corn Burger topped with Lettuce & Salsa.
Served with Sweet Potato Fries and Maple Mayo dipping sauce.

- Char-Grilled Rib eye •

Served with Roasted Corn & Tomato Salsa,

- Sautéed Shrimp in a Butter and White Wine sauce •

Tossed with Penne, Sundried Tomato and blanched Lollipop Kale,
garnished with shredded Basil and Parmesan Cheese.

- Grilled Porterhouse Steaks •

Lightly Seasoned & Topped with Fresh Herbs & Lemon.
Served with a Baked Potato and grilled Corn on the Cob.

- Chilean Seabass & Rice Pilaf •

Pan Seared 6 oz. fillet over an Herb Rice. Finished with a Walnut Butter Sauce.

J. Kings

for more information visit
www.jkings.com



Summer Special 2013 Item #s

Item	#	Pack size	Item	#	Pack size	Item	#	Pack size
Avocados	99893	1-24ct	Chopped Romaine	99135	4-2.5lb	BBQ Sauce	32890	4/1gal
Yogurt	55110	6-32oz	Sirloin	92177	32-6oz	Coleslaw	99161	2/6lb
Lime	97826	1-5lb	Pecan Bacon	13206	2-10lb	Baked Potato	98200	1-50lb
Crab Cake	474755	48-1oz	Blue Cheese Crumbles	61361	1/5lb	Sweet Italian Sausage	92071	2-5lb
Brioche Bun	2375	48-1oz	Heirloom Tomatoes Local	99481	1-1.5lb	Sweet Potato Burger	47012	1-16ct
Cucumber Wasabi	24571	2-1gal	Extra Virgin Olive Oil	50687	5gal	Lobster Salad	96815	1-6lb
Artichoke	99016	1-48ct	Grilled Lemon Chicken	2267	15-18pc	New England Roll	29719	72ct
Garlic	98151	5lbs	Kalamata Olives	36216	1kg	Steak House Burger	93144	24-8oz
Mayonnaise	17081	1 gal	Pears	99006	20ct	Cheddar Sliced	33360	4/5lb
Lobster Salad	96815	1-6lb	Baby Spinach	98007	1-4lb	Brioche Roll	11634	72ct
Chicken Salad	92490	1-6lb	Beets Rainbow	99068	1-24ct	Black Bean burger	47033	16ct
Tuna Salad	98299	1-6lb	Rocket Arugula Local	99539	1-3lb	Green Leaf	99059	10lb
Puff Pastry	1837	20-12oz	Orange	99360	1-56ct	WB Rib Eye	92330	14-12oz
Beef Slider	93121	48-2oz	Apples	98862	100ct	Shrimp P&D Tail On	15699	5-2lb
Horsradish	58966	1g	Walnuts	90101	5lb	Lollipop Kale	97293	220-250 ct
Dijon	22006	9.05lb	Balsamic Vinaigrette	17190	8-32oz	Basil	97256	1-4oz
Beef Strips	95670	4-2.5lb	Edamame	93844	1-24lb	Chilean Seabass	16615	1-10lb
Tempura Batter	23360	6-5lb	Soy Ginger Dressing	39815	6-11r	Rice Pilaf	26720	6-36oz
Shredded Coconut	58760	10*1lb	Black Beans	45361	1-#10			
Mango	99365	7-9ct	Mahi Mahi	19463	20-8oz			
Peppers	97326	1-5lb	Pineapple	97090	5-7ct			
Provolone	61401	1 5.5 avg	Grilled vegetables	53360	1-5lb			
Fresh Mozzarella	53890	2/3lb	Butter Lettuce Green	99175	1-24ct			
Sundried Tomato	66885	1-5lb						
Basil	99355	1-1lb	Entrees					
Arugula Local	99539	1-3lb	French Cut chicken breast	90355	20-10oz			
Plain Flatbread	21151	12-6pk	Grilled Asparagus	98562	1-11lb			
Lemon Grass	909460	1-1lb	Variety mushroom pack	98098	1-3lb			
Vegetable Dumpling	7922	150pc	Arborio	25671	1-11lb			
Sweet Chili	46936	1-25oz	Penne	15535	20lb			
Empanadas	11250	100ct	Baby Back Ribs	16705	30lb			

Local Harvest Season is
in full swing!
Source local produce
whenever possible.



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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