

CHEF TO CHEF...

As the summer begins, let us design our menus around some of the year's best produce. The J. Kings team is delivering to you the finest harvests from coast to coast, with a huge focus on our local growers. Be sure to stop by our new Farmer's Market every Wednesday to Saturday starting June 25, for the best in local produce items.

We've also launched our WB Stockyard center of the plate product line, and will be serving up a wide selection of steaks, specialty meats, as well as fresh burgers for your barbeque venues. Remember Father's Day is this month, and it's also time to start thinking about the Fourth of July and outdoor catering. For new ideas and menu suggestions, feel free to contact our Culinary Team.

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



APPETIZERS

Grilled Clams

*Topped with Basil,
Applewood Bacon and Salsa*

Norwegian Salmon Roulades

With a Lime Twist

Quesadillas

Brie, Papaya and Onions Quesadillas

Roasted Tomato Basil Crostini

*Parma Prosciutto
Topped with Shaved Parmesan*

Grilled Duck Breast, Pancetta and Wild Mushroom Risotto

*With Asiago Cheese, Fresh Herbs
and White Truffle Oil*

Crispy Spring Rolls

*Shrimp and Vegetable Spring Roll
with Sesame Seaweed Salad and
Sweet Chili Dipping Sauce*

SALADS

Baby Spinach with Poached Pear

*Topped with Gorgonzola, Candied Pecans
and Drizzled with 12 Year-Old Balsamic*

Baby Lettuce with Raspberries

*With Brown Sugar Glazed Hazelnuts
Tossed in a Raspberry Vinaigrette*

Grilled Eggplant Napoleon

*Topped with Rocket Arugula,
Roasted Tomatoes and Mozzarella Pearls*

Grilled Romaine Caesar Salad

*With Fresh Water Skewered Shrimp,
Pecorino Romano, Homemade Croutons
and Creamy Caesar Dressing*

Arugula with Sliced Oranges

*Topped with Gorgonzola and
Drizzled with Sor Lello Oil*

ENTRÉES

Kenya Crusted Delmonico

*WB Stockyard Rib-Eye Steak Dusted with
Kenya Coffee, Roasted Fingerling Potatoes
with Grilled Asparagus, and
Sautéed Yellow Patty Pan Squash*

Pan Seared French Cut Chicken Breast

With Cognac and Cipollini Onions

Seared Scallops in Beurre Blanc

With Baby Peeled Carrots in Puff Pastry

Grilled Steak Sandwich

With Blue Cheese and Caramelized Onions

New York Steak Au Poivre

*Served with Roasted Red B Potato
Infused with Olive Oil and Rosemary*

Lobster Bolognese

*Served with a Light Pappardelle Pasta
Imported from Italy*

Pan Seared Striped Bass

*Served with Baby Clams and Mussels
in a Mustard Saffron Sauce*

DESSERTS

New York Cheese Cake

*Served with an Assortment
of Fresh Berries*

Brux Waffles

*Topped With Häagen-Dazs Ice Cream,
Warm Berry Compote,
Drizzled with Chocolate*

Assorted Petite Fours



J. KINGS

Food Service Professionals, Inc.

for more information, visit our
website: www.jkings.com

APPETIZERS

<i>Little Neck Clams</i>	#6500	100 ct
<i>Basil</i>	#97256	1/2.25 lb
<i>Applewood Bacon</i>	#95572	4/6 lb
<i>Salsa</i>	#71455	2/5 lb
<i>Smoked Salmon</i>	#41131	1/2.5 lb
<i>Limes</i>	#97826	18 ct
<i>Flour Tortillas</i>	#14525	10/dozen
<i>Brie Cheese</i>	#61730	2/2.2 lb
<i>Papaya</i>	#S99369	2/4 lb
<i>Red Onion</i>	#91850	2/5 lb
<i>Roasted Tomato</i>	#79646	1/2.5 lb
<i>Baguette</i>	#20495	24/8.8 oz
<i>Parma Prosciutto</i>	#90175	1 pc
<i>Shaved Parmesan Reggiano</i>	#66790	1/20 lb
<i>Duck Breast</i>	#93335	1/12 pc
<i>Pancetta</i>	#90771	1/4 lb
<i>Assorted Mushrooms</i>	#98098	1/3 lb
<i>Risotto</i>	#25660	12/9.9 oz
<i>Asiago Cheese Wheel</i>	#62255	1/10 lb
<i>White Truffle Oil</i>	#74660	1/20 gm
<i>Baby Spinach</i>	#98017	1/4 lb
<i>Pears</i>	#98582	20 ct
<i>Maytag Blue Cheese</i>	#66745	1/4 lb
<i>Candied Pecans</i>	#99081	5 lb bag
<i>12 Year-Old Balsamic Vinegar</i>	#43545	1/5 ltr

SALADS

<i>Baby Bibb Lettuce</i>	#97030	1/24 ct
<i>Raspberries</i>	#98916	4/ct
<i>Hazelnuts</i>	#28671	1/2 lb
<i>Raspberry Vinaigrette</i>	#18148	6/16 oz
<i>Eggplant Circles</i>	#98550	2/4 lb
<i>Rocket Arugula</i>	#99537	1/4 lb
<i>Roasted Tomato</i>	#79645	6/2.5 lb
<i>Romaine Hearts</i>	#99934	1/48 ct
<i>Butterflied Skewered Shrimp</i>	#15526	5/2 lb
<i>Pecorino Romano</i>	#61140	2/13 lb
<i>Caesar Dressing</i>	#18831	1 gal
<i>Oranges</i>	#98657	1/12 ct
<i>Sor Lello Extra Virgin Olive Oil</i>	#54845	1/16.9 oz

ENTRÉES

<i>Rib-Eye Steak</i>	#95258	8/20 oz
<i>Kenya Coffee Beans</i>	#71598	24/3 oz
<i>Fingerling Potatoes</i>	#98077	1/10 lb
<i>Yellow Pattypan Squash</i>	#99637	1/5 lb
<i>Asparagus</i>	#97002	1/11 lb
<i>French Cut Chicken Breast</i>	#90355	20/10 oz avg
<i>Cognac</i>	#11306	1/1 ltr
<i>Cipollini Onions</i>	#45535	4/2.2 lb
<i>Dry Sea Scallops</i>	#16935	2/5 lb
<i>Baby Carrots with Tops</i>	#99643	1/5 lb
<i>Terres Major Steaks</i>	#91286	1/10 lb avg

<i>New York Center Cut Shell Steak</i>	#95146	10/16 oz
<i>Red B Potato</i>	#98072	1/50 lb
<i>Rosemary</i>	#99320	1 lb
<i>Lobster Meat</i>	#15360	6/2 lb
<i>Heavy Cream</i>	#56496	1/32 oz
<i>Diced Tomato</i>	#97208	2/5 lb
<i>Diced Red Pepper</i>	#74034	2/5 lb
<i>Diced Yellow Peppers</i>	#94720	2/5 lb
<i>Pappardelle Pasta</i>	#36550	20/250 gr
<i>Chilean Sea Bass</i>	#65490	10 lb
<i>Chowder Clams</i>	#65480	100 ct
<i>PEI Mussels</i>	#64085	1/10 lb
<i>Whole Fresh Duck</i>	#95115	6/6 lb
<i>Carando Pancetta</i>	#90771	1/4 lb
<i>Porcini Mushroom</i>	#98120	1/3 lb
<i>White Truffle Oil</i>	#42511	1/250 ml
<i>Crispy Spring Rolls</i>	#10945	192/5 oz
<i>Sweet Chili Dipping Sauce</i>	#46936	1/25 oz

DESSERTS

<i>Junior's Cheese Cake (16 Slice)</i>	#42910	2/10"
<i>Bruux Waffles</i>	#56051	36/7 oz frz
<i>Häagen-Dazs Vanilla Ice Cream</i>	#5650	1/2.5 gal
<i>Blueberries</i>	#97751	4/ct
<i>Petite Fours</i>	#2282	4/57 ct

RECIPES

ARUGULA WITH SLICED ORANGES AND GORGONZOLA

Item#	Ingredient
99278	1 lb Long Island Arugula, cleaned
98655	8 Peeled and Sliced Oranges
54845	1 oz Sor Lello Extra Virgin Olive Oil
21286	½ tsp Sea Salt
32151	½ tsp Cracked Pepper
55040	1 cup Gorgonzola Cheese

METHOD

- Toss together the arugula, oranges and oil.
- Season with salt and pepper.
- Place into chilled salad bowl and top with the cheese.
- Serve immediately.

KENYA CRUSTED DELMONICO

Item#	Ingredient
95258	1 20 oz Rib-Eye Steak

43545	½ oz 12 Year-Old Balsamic Vinegar
56920	2 tbsp Butter
29871	1 tsp Cucina Biello Olive Oil Blend
71598	1 cup Ground Kenya Coffee Beans
26771	Kosher Salt, to taste
32131	Coarse Black Pepper, to taste

METHOD

- Heat a large sauté pan, add the oil.
- Season the steak and dust well with the coffee.
- Sear the steak, turn and sear again.
- Add the butter to the pan and brown.
- Add the vinegar and blend with the butter.
- Plate the steak and drizzle with the vinegar butter reduction.

LOBSTER BOLOGNESE

Item#	Ingredient
15360	6 oz Lobster Meat
99719	1 tsp Garlic
99646	2 tbsp Basil

56496	6 oz Heavy Cream
97208	¼ cup Diced Tomatoes
74034	¼ cup Diced Red Peppers
94720	¼ cup Diced Yellow Peppers
56921	2 tbsp Butter
36550	8 oz Pappardelle Pasta [cooked] Salt and Pepper, to taste

METHOD

- Cook and cool pasta.
- Sweat the peppers in butter and add garlic.
- Add the cream and reduce by half, add tomatoes.
- Add the basil and finish with salt and pepper.
- Mount the sauce with one teaspoon butter.
- Re-therm the pasta and add to sauce.
- Add the lobster meat and heat to temp.
- Plate the dish making sure that the lobster is on top of the pasta.

MENU IDEAS COMPLIMENTS OF...

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

If you have any questions or comments, please call Chris at ext 2481.



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