



2019 Appetizer, Platters and Trays Menu

(all prices based on a minimum order of 20 or more; except platters and tray items)

Cold/Room Temperature Appetizers

- 1 Dozen Classic Deviled Eggs
- Caprese Salad Skewers: a small, fresh mozzarella ball, grape or cherry tomato and fresh basil on a skewer drizzled with a Italian Vinaigrette
- Tomato-Bacon Jam with Crackers
- Bacon Wrapped Dates
- Spicy Caramelized Bacon: a sweet and spicy slightly addictive treat that is served room temperature
- Individual Veggie Crudite Cups: clear, plastic cups are filled with a variety of fresh, raw vegetables with some homemade ranch dressing or pine nut hummus on the bottom (can be vegan with the selection of the pine nut hummus)
- Fresh Fruit and Cheese Skewers: seasonal fresh fruit and cheese
- Gruyere, Mushroom and Caramelized Onion Bites: puff pastry squares topped with gruyere cheese, sautéed mushrooms and caramelized onions and baked
- Spinach and Artichoke Dip Bites: creamy spinach and artichoke dip is baked on top of pieces of puff pastry
- Curry Chicken Salad Crostini: chicken, mayo, curry powder, lime, honey, ginger, red onion, green apple, raisins and cashews
- BLT Crostini: bacon, lettuce, tomato and mayo on sliced and toasted baguette (can also be ordered as a slider)
- Roast Beef Crostini: roast beef, mango chutney, and cheddar cheese on sliced toasted baguette (can also be ordered as a slider)
- Shrimp Ceviche with Tortilla Chips: shrimp, citrus juices, tomato, cucumber, avocado, green onion and jalapeño
- Spicy Ahi Poke on Rice Crackers: sushi grade ahi tuna is marinated in tamari, sesame oil, Thai garlic paste, and green onion. This is served with rice crackers on the side
- Antipasto Skewers - fresh mozzarella with assorted imported Italian meats, marinated artichoke hearts and a kalamata olive
- Flatbreads with Trio of Dips - Tzatziki, Olive Tapenade and Pine Nut Hummus (the olive tapenade and pine nut hummus are vegan options)
- Green Herb Roasted Salmon Platter with Sour Cream, Capers & Dill Sauce - a whole filet (side) of salmon is roasted to perfection with a trio of fresh green herbs (green onion, dill, and parsley), extra virgin olive oil and salt and pepper and served room temperature. This is served with a homemade sour cream, caper and dill sauce
- Hot Smoked Salmon Platter - a whole filet of salmon is smoked on the grill and served room temperature with a creamy, fresh dill sauce



- Classic Jumbo Shrimp Platter with Homemade Cocktail Sauce - large shrimp are cooked to perfection in a flavorful broth, peeled, deveined and chilled. The shrimp are served with lemon wedges and our homemade cocktail sauce.
- Crostini Platter: selection of fresh cheeses, cured meats, marinated olives, pickled vegetables, toasted or candied nuts and a variety of house made dips and served with brioche toasts, crackers, and crostini (vegetarian option available).
- Filet of Beef Tenderloin Platter: a whole filet of beef tenderloin is simply seasoned with salt and pepper and cooked to various degrees of doneness from rare to medium and then sliced. You get about a 5lb tenderloin, and it is served with Horseradish Cream or Basil-Parmesan Mayonnaise:

Hot/Warm Appetizers

- Bacon Wrapped Cream Cheese Stuffed Jalapeños
- 2 Dozen Mac and Cheese Bites: our homemade mac and cheese baked in mini muffin tins
- 2 Dozen Bacon Mac and Cheese Bites: the same Mac and Cheese Bites above with the addition of bacon
- 2 Dozen Mini Corn Dog Muffins: this is our take on pigs in a blanket. We make a mini muffin from our homemade cornbread batter and bake it with a piece of all beef hot dog in the center and serve with mustard
- 2 Dozen Carne Asada Corn Bread Tamale Bites: pieces of carne asada are mixed into our homemade corn bread batter and baked in mini muffin tins
- Caprese Stuffed Mushrooms: mushrooms stuffed with garlic-butter marinated fresh mozzarella balls, basil and sun-dried tomato, then baked and drizzled with balsamic glaze
- Spinach Artichoke Dip Stuffed Mushrooms: spinach and artichoke dip inside a mushroom and topped with breadcrumbs and parmesan and baked
- Classic Sausage Stuffed Mushrooms: mushrooms stuffed with Italian sausage, green onion, garlic, bread crumbs, cream cheese, parmesan and parsley and baked
- Crab Stuffed Mushrooms: mushrooms are stuffed with real crab meat, herbs, cheese, and mayo and then baked
- Vegan Taco Stuffed Peppers: mini bell peppers are stuffed with soyrizo (vegan chorizo), black beans and corn
- Flatbread Pizzas (you get four pieces per pizza) -
 - Double Cheese (mozzarella & syrah soaked tuscano)
 - Homemade Pesto and Sauteed Mushroom
 - Charcuterie (variety of Italian meats)
- Lemongrass Meatballs with Peanut Sauce
- Pineapple-Teriyaki Chicken Meatballs
- Buffalo Chicken Meatballs with Bleu Cheese Dip
- Honey Garlic Cocktail Meatballs
- Grilled Chicken Satay Skewers with Peanut Sauce
- Donut Grilled Cheese: a perfect blend of sweet, salty and savory. A glazed donut is sliced in half horizontally and stuffed with American cheese and grilled in butter, then cut in half for service. These will disappear.



- Jumbo Bacon Wrapped Shrimp
- Mediterranean Steak Skewers
- Grilled Tri-Tip Skewers: tri tip is sliced into bite size slices and marinated in coconut milk with tamari, a little fish sauce, garlic, ginger and lime zest and grilled. This is served with a Scallion Dipping Sauce
- Tray of Buttermilk Fried Chicken 24 Tenders: pieces of boneless, skinless chicken breast are marinated in buttermilk, dipped in our seasoned flour and fried. Served with your choice of BBQ Sauce or Ranch
- Tray of 16 Meatball Sliders: beef or turkey meatballs with mozzarella cheese and our homemade marinara served on a Hawaiian roll
- Tray of 16 Cheeseburger Sliders: ground beef patties topped with grilled onions, American cheese and 1000 Dressing served on a Hawaiian roll
- Tray of 16 Fried Chicken Sliders: pieces of boneless fried chicken are served on a Hawaiian roll with mayo and a pickle
- Tray of 16 Fried Buffalo Chicken Sliders: pieces of boneless fried buffalo chicken bites are served on a Hawaiian Roll with a Bleu Cheese-Ranch Sauce
- Tray of Kalua Pulled Pork Sliders: Luau style shredded pork with BBQ Plum Sauce and pickled red onions
- Tray of 16 Pulled Southern BBQ Pork Sliders: smokey BBQ pulled pork on a Hawaiian Roll with homemade BBQ sauce and a pickle on top
- Tray of 16 Monte Cristo Sliders: honey roasted turkey, black forest ham and swiss cheese on a Hawaiian roll and baked. Then they are dusted with powdered sugar and served with raspberry jelly
- Tray of 16 Cubano Sliders - ham, swiss cheese, pickles and dijon mustard
- Tray of 16 Rosemary Ham and Gruyere Puff Pastry Sandwiches - puff pastry is stuffed with rosemary ham, gruyere cheese and dijon mustard, then baked, cut into squares and served room temperature

Other Menu Options Available; Please Ask Us to See our Other Menus if You Don't See What You Want Here.

Extras and Add-On's

- Floral Arrangements are Available:
 - accent arrangements begin at \$25
 - medium sized arrangements begin at \$50
 - centerpiece arrangements begin at \$75
- Rentals Available:
 - chaffing dishes
 - plates, silverware, waterglasses



- platters, large bowls and serving ware
- decor and props
- Chic Eco-Friendly Bamboo Disposables:
 - Starting at \$2 per person
- Buffet Set-Up and Decoration:
 - Looking for us to set-up and/or decorate your buffet, rather than just drop-off your food?
 - Prices begin at \$150
- Custom Framed Menus
 - Price varies.

The Fine Print:

- * Please call 562-612-4284 or email info@mrjskitchen.com to place your order.
- * 50% deposit required to book your event and lock-in pricing. A proposal does not book your event.
- * Most items require 48 hour or more advanced notice and subject to availability.
- * Minimum order is 20 of any particular item (unless item feeds more than one person like a Salmon Platter or Tray of Sliders). Minimum order total is \$300.00.
- * Free delivery within 30 miles of Long Beach.
- * Delivery Fees: Delivery charges are based on date, time, and location of delivery. Delivery rates start at \$30. Multiple deliveries in one day will incur multiple delivery charges. Delivery Times and Location can be adjusted up until 9 am on the business day prior to your event.
- * Prices are good for a minimum of 20 or more, unless item feeds a specific amount of people.
- * Servers and full service events are available for additional fee.
- * Prices do not include Sales Tax.
- * Looking for something specific you don't see? Contact us for a custom menu.
- * Items are available for hot delivery or cold delivery for you to heat.
- * Cancellations: Deposits are nonrefundable. If your event is cancelled over four weeks prior to your event, 1/2 of your final balance will be due to MR. J's Kitchen. If your event is cancelled under 4 weeks prior to your event, the full balance will be due to MR. J's Kitchen, unless event is rescheduled within 2 months.
- * Final headcount and details are due 7 days prior to your event, unless you have hired us under the 7 day window. At that point, everything is due and needs to be finalized.
- * Pricing and availability of menus is based on seasonality. All pricing is subject to change until an estimate is created.