



## 2019 Italian Menu

### Appetizers:

- Caprese Salad Skewers: cherry or grape tomato with a fresh mozzarella ball and fresh basil drizzled with a Italian Vinaigrette
- Classic Bruschetta: diced vine ripened tomatoes, minced garlic, fresh basil and extra virgin olive oil served with sliced and toasted garlicky baguette slices
- Antipasto Skewers - fresh mozzarella with assorted imported Italian meats, marinated artichoke hearts and a kalamata olive
- Caprese Stuffed Mushrooms: mushrooms stuffed with garlic-butter marinated fresh mozzarella balls, basil and sun-dried tomato, then baked and drizzled with balsamic glaze
- Flatbread Pizzas (6 inches each and 4 slices per pizza)
  - Double Cheese: mozzarella and Syrah Soaked Tuscano with homemade pizza sauce
  - Pesto & Mushroom: homemade pesto sauce, mushrooms and mozzarella cheese
  - Charcuterie: a variety of Italian meats, cheese and homemade pizza sauce
- Mozzarella Stuffed Cocktail Meatballs: homemade cocktail meatballs are stuffed with a piece of fresh mozzarella and served with marinara sauce
- Rosemary-Garlic Steak Skewers: pieces of sirloin are marinated with rosemary, garlic and extra virgin olive oil and grilled

### Entrees:

Each entree comes with a green salad or Caesar salad and dinner rolls.

- Italian Pulled Pork: a pork shoulder roast is rubbed with herbs and marinated over night and is then slow cooked at a low temperature until the meat is tender and is falling apart served with mashed potatoes and a vegetable
- Chicken Marsala: boneless-skinless chicken thighs are simmered in a mushroom-marsala sauce and served over buttered and herbed egg noodles with a vegetable side
- Garlic and Herb Marinated Grilled Chicken: boneless-skinless chicken thighs are marinated in a garlic and herb vinaigrette and then grilled and served with herbed pasta and a vegetable
- Mozzarella Chicken - a chicken breast is pan seared smothered in a homemade marinara sauce and melty mozzarella cheese and served over your choice of pasta
- Salmon Puttanesca - a piece of salmon is roasted to perfection and topped with our homemade Puttanesca sauce made from chunky tomato sauce, with capers, kalamata olives, crush red chile peppers and oregano and served with herbed pasta and a vegetable

- Tuscan Braised Short Ribs: short ribs are braised in flavorful beef broth along with San Marzano tomatoes, carrot, onion, garlic, red wine and herbs until they are fall apart tender and served with mashed potatoes

## Family Style

- Calabrian Lemon-Herb Grilled Chicken: two whole chickens are marinated with fresh lemon, herbs, garlic, Calabrian chilis and olive oil then grilled and served with Seasonal Vegetables and Arugula Salad with Vinaigrette and Parmesan (2 chickens cut into approximately 16 pieces with the breasts served off the bone)(serves up to 16)
- Braciolo: flank steak is pounded out and then topped with prosciutto, bread crumbs and mozzarella cheese. It is then rolled up and baked in our homemade marinara sauce. Once cooked it is sliced and served on a bed of penne pasta along with our marinara sauce and served with Garden Salad or Caesar Salad (serves 10)
- Classic Baked Ziti with Ground Beef and Sausage served with Garden Salad or Caesar Salad: 1/2 tray (feeds up to 10) or full tray (feeds up to 25)
- Short Rib Lasagna - short ribs are slowly braised in a beefy, red wine and port infused sauce until they fall apart into the sauce and create a meaty ragu style sauce, which is then layered with lasagna noodles, a creamy Béchamel sauce along with parmesan cheese: 1/2 tray (feeds up to 10) or full tray (feeds up to 25)

## Pastas:

*(Minimum order of 20 of any one entree for the prices below, except the trays of pasta. Smaller orders can be accommodated for slightly higher prices.)* Each entree comes with a green salad or Caesar salad.

- Pasta Marinara: our homemade marinara sauce tossed with your choice of pasta
- Pasta Margherita: marinara sauce, fresh basil, and fresh mozzarella balls tossed with your choice of pasta
- Pesto Pasta: homemade pesto sauce is tossed with your choice of pasta, mushrooms and sun-dried tomatoes
  - Add chicken
  - Add salmon or shrimp
- Braised Italian Sausages with Bell Pepper and Onions in Homemade Marinara Sauce over Pasta: mild or spicy Italian sausage is braised in marsala wine and then simmered with peppers, herbs and a marsala marinara sauce and tossed with penne pasta
- Italian Braised Pork Shoulder Ragu: pork shoulder is braised with mild Italian sausage, onions, carrots, garlic, white wine and tomatoes and served over your choice of pasta
- Pasta with Meatballs and Italian Sausage: a total classic of two meatballs and 2 pieces of Italian sausage all cooked in our homemade marinara sauce and served over your choice of penne or spaghetti
- Fettuccine with Eggplants, Tomato and Mozzarella Cheese: pieces of eggplant are simmered in a homemade tomato sauce and then fresh pieces of mozzarella are added and then everything is tossed with fettuccine
- Chicken Puttanesca over Pasta: pieces of chicken are simmered in a chunky tomato sauce, with capers, kalamata olives, crush red chile peppers and oregano with your choice of pasta

- Substitute fresh pieces of salmon for chicken: add \$3 per order
- Fusilli Eggplant Parmesan: pieces of breaded and fried eggplant are tossed with a homemade tomato sauce, pieces of fresh mozzarella and fusilli pasta (corkscrew)
- Shrimp Arrabbiata over Pasta: shrimp are served in a spicy tomato sauce over your choice of pasta (6 jumbo shrimp per person)
- Pasta with Short Rib Ragout: short ribs are braised in a red wine and tomato sauce along with carrots and onion until they fall apart into the sauce and served over your choice of pasta
- Fettuccine with Lobster, Tomatoes and Saffron - large pieces of lobster are simmered in a saffron infused, tangy tomato sauce and tossed with fettuccine (1/4 lb of lobster meat per person)

### **The Fine Print:**

- \* Please call 562-612-4284 or email [info@mrjskitchen.com](mailto:info@mrjskitchen.com) to place your order.
- \* 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: Once any payment is processed, all sales, proposals and menu selections are final. 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.
- \* 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.