

MJ's Large party Menu

8hr order window

Appetizers

Brie Tray: Serves 10 guests / 150

Room temperature French brie, candied pecans, raspberry, Honey, Toast

Tuna Tray: \$144

2 pounds sliced Rare Japanese Saku tuna with Gingered slaw, wasabi, soy-ginger dipping sauce

Coconut shrimp \$40 per dozen

with orange ginger dipping sauce

Shrimp Cocktail: \$40 per Pound

Served with lemon, cocktail sauce

Pork Potstickers: \$40 per dozen

Glazed in sweet chili, soy and ginger

Blackened Shrimp: \$40 per pound

Served with lemon wedges

Honey Garlic Tips: \$50 per pound

Seared Beef tenderloin tips glazed in honey, garlic, sesame and soy

Salad (Serves 10 pp.)

House Salad \$60

Baby field greens & Romaine lettuce with tomato, sweet onion, mushroom, herb roasted crouton & our House, Creamy Balsamic & Sherry Dressing.

Caesar Salad \$75

Crisp Hearts of Romaine with Parmesan, Herb Roasted Crouton.

Prices Are Subject to Change with Market

Entrees (Serves 10 pp.)

Chicken Marsala: \$180

Pan Seared Chicken breast finished with a Mushroom Marsala sauce & Parmesan cheese

Chicken John: \$180

Roasted chicken breast topped with creamy Goat cheese, sundried tomatoes and Pesto cream sauce

Chicken Cordon Blue: \$220

Breaded and Roasted chicken breast stuffed with Black Forest ham, Swiss cheese & wrapped in Prosciutto. Served with a Honey-Dijon Mustard Sauce

Beef Tenderloin: \$350

Seasoned and seared petite filet mignon

Beef Tips, Roasted mushrooms & beef gravy: \$260

Beef tenderloin tips, with roasted mushrooms and beef gravy

Honey Garlic Beef Tips: \$260

Beef tenderloin tips glazed in honey, garlic, soy, sesame and ginger

Lemon Butter Salmon \$186 (10/ 8oz portions)

Atlantic Salmon with lemon butter sauce and grilled lemons

Maple Bourbon Cedar Planked Salmon \$186 (10 / 8oz portions)

Atlantic salmon, cedar planked, and served with our maple, buffalo trace bourbon sauce

Sides: Serves 10pp.

Mashed potato: \$50

Potato Gratin: \$80

House Vegetables: \$40

Brussel sprouts: \$65

Mushrooms: \$65

Asparagus: \$65

Sauces / Extras: Pint or quart

Demi-Glace, Veal Gravy: 26 / 52

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Maple Bourbon sauce: 15 / 30
MJ's House Garlic butter: 12 / 24
House Creamy Balsamic Dressing 8 / 16

Desserts (Portioned individually)

Butter cake: \$12 each
New York style Cheesecake: \$12 each
Molten chocolate cake: \$13 each
Gluten Free Chocolate Ganache cake: \$13 each

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