

MJ's Large party Menu

8hr order window

Appetizers (serves 10 guests)

Brie Tray: Serves \$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

Mixed Cheese Platter \$85

Assorted cheese, grapes, crackers

Humus platter \$120

Humus, pita, assorted olives, crudité vegetables of cucumber, carrots, bell pepper, celery and crackers

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

Steak Bruschetta \$65

Grilled striploin, horseradish cream

Honey Whipped Feta Dip \$65

Served with crackers

Prices Are Subject to Change with Market

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.

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

Penne Pasta: \$55 (Add Chicken \$75)

penne pasta, parmesan cheese, with your choice of white or red 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

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Sides: Serves 10pp.

Mashed potato: \$50

Butter whipped potatoes

MJ's Potato Gratin: \$80

Thinly sliced potatoes layered with cream and Parmesan cheese, then baked until golden and bubbly

House Vegetables: \$40

Sauteed in our house garlic and herb butter

Roasted Baby Carrots \$80

Oven roasted in butter, garlic, herbs, shallots

Brussel sprouts: \$65

Roasted in olive oil till caramelized

Maple Bourbon glazed Brussel sprouts: \$75

Glazed in Buffalo trace bourbon and maple sauce

Mushrooms: \$65

Roasted in butter and garlic

Asparagus: \$65

Roasted in butter and garlic

Sauces / Extras

Demi-Glace, "Gravy": Pint 26 / Quart 52

Maple Bourbon sauce: Pint 15 / Quart 30

MJ's House Garlic butter: Pint 12 / Quart 24

House Creamy Balsamic Dressing Pint 8 / Quart 16

Garlic Butter: Cup 7.50 / Pint 15

Desserts

Butter cake: \$60

New York style Cheesecake: \$65

Apple Crisp Deep-dish pie: \$82

Key lime Pie: \$65

Molten chocolate cake: \$80

Gluten Free Chocolate Ganache cake: \$78

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