

APPETIZERS

SOUP D'JOUR 7/9

CANNELLINI BEAN HUMMUS toasted flatbread | vegetables | olive tapenade 14

GOAT CHEESE FRITTERS apricot preserves | truffle honey 12

BUTTERMILK FRIED "HOT" CHICKEN WINGS toasted garlic | honey herb hot sauce | pickles | point Reyes blue cheese 14

SALADS

SALAD OF THE HOUSE baby greens | seasonal vegetables | tomatoes | chickpeas | roasted beets 11/13
choice of: blue cheese | citrus | balsamic | lemon-caper | garden herb vinaigrette
add: grilled free range chicken 6 | chicken salad 6 | salmon 8 | grilled gulf shrimp 8 | hummus 4

BABY KALE AND BLUE roasted pears | candied pecans | cranberries | point Reyes blue dressing | organic baby kale 14/16

SOBA NOODLE pickled cabbage | spiced cashews | mango | avocado | golden raisins | citrus vinaigrette 14/16

CRISPY CALAMARI chicory | oven roasted tomatoes | pickled red onion | shaved pecorino | lemon-caper vinaigrette 16.5

SANDWICHES

THE JOEY crispy chicken cutlet | provolone | baby arugula | tomato | pesto aioli | balsamic | seeded Italian bread 13

GRANDPA'S sopressata | roasted peppers | fresh mozzarella | balsamic | seeded Italian bread 13

CHICKEN SALAD PITA WRAP granny smith apples | walnuts | dried cranberries | cheddar | baby greens 13

CLASSIC ANGUS BURGER tomato marmalade | onion relish | boursin cheese | horseradish aioli | brioche bun 17

LOCAL FISH TACOS bibb lettuce cups | cabbage slaw | chipotle aioli | tortilla crisps | avocado | black bean and corn salad MARKET PRICE

SALMON BURGER honeycrisp apple slaw | baby spinach | preserved lemon tarragon aioli | multigrain bun 18

HOMEMADE PASTA

HOMEMADE RICOTTA GNOCCHI pomodoro | shaved pecorino | basil 24

HOMEMADE TAGLIATELLI AND MEATBALLS plum tomato sauce | fresh ricotta | shaved pecorino 29

ORGANIC SEMOLINA RIGATONI homemade fennel sausage | swiss chard | ricotta salata | lemon oreganata 29

"OPEN FACED" SHORT RIB RAVIOLO rustic beef rib & vegetable ragout | parsnip puree | crispy shiitakis | fonduta 36

ENTREES

"3 DAY ROASTED" NATURAL CHICKEN brined, air dried & roasted | honey lavender glaze | pommes puree | winter vegetable fricassee | au jus 29

GRILLED WESTER ROSS SALMON coconut jasmine rice | organic bok choy | kumquat preserves 35

FISH D'JOUR chef's seasonal fish selection MARKET PRICE

LUNCH/DINNER WINTER



SEASONAL AND LOCAL CUISINE
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