

## APPETIZERS

SOUP D'JOUR 8/10

CANNELLINI BEAN HUMMUS toasted flatbread | vegetables | olive tapenade 14.5

GOAT CHEESE FRITTERS apricot preserves | truffle honey 12

KOREAN BBQ WINGS applewood grilled | gochujang bbq sauce | rice crisps 14

## SALADS

SALAD OF THE HOUSE baby greens | seasonal vegetables | tomatoes | chickpeas | roasted beets 12/14  
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

ORGANIC STRAWBERRY spring lettuce | heirloom carrots | sunflower clusters | goat cheese |  
lemon poppy seed croutons | champagne vinaigrette 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 | chipolte 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

RICOTTA GNOCCHI pomodoro | shaved pecorino | basil 24

LOCAL MUSHROOM RAVIOLI snap peas | heirloom carrots | truffle brodo 30

PAPPARDELLE asparagus | heirloom tomatoes | walnut nettle pesto 28

## ENTREES

CRISPY FREE-RANGE CHICKEN grilled baby romaine | apricot relish | spring ramp aioli | spiced almonds 29

GRILLED WESTER ROSS SALMON fingerling potatoes golden beet salad | asparagus | citrus |  
warm shallot vinaigrette 36

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



We Take Pride in Using High Quality, Locally Sourced Ingredients and Earth Friendly Packaging.

SEASONAL AND LOCAL CUISINE  
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