



Lunch Menu 2009

- We are proud to serve the finest, made from scratch products, using fresh quality ingredients from local farmers.
- All meals are priced per person, served buffet style and require a 25 person minimum order.
 - There is no minimum on Box Lunch orders.
- Buffet selections of more than one entrée will be priced according to the higher of the two entrées selected.
 - Plated meals are available for an additional \$2 per person with a \$100 minimum.
- Our goal is to personalize each menu based on your preferences, taste, and seasonal availability of the freshest ingredients. Let us know if you have special requests or dietary restrictions.
- Menu items and pricing are subject to change. Check with catering director for the latest updates.
 - All food and beverage subject to 21% service charge and 6% sales tax.

Mojos on 86th Catering

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Lunch Entrées

Lunch buffets include your choice of 2 accompaniments (listed on the next page) and Chef's choice dessert.

Chicken

Mojos Chicken \$14

Sautéed & simmered in a rustic mix of tomatoes, onions, peppers, garlic & olive oil.

Sweet Soy Glazed Chicken \$14

Grilled and glazed with our own sweet soy sauce.

Pecan Chicken \$14

Sautéed with toasted pecans and a Dijon, sherry & herb cream.

Pesto Chicken \$14

Sautéed and topped with a basil pesto cream sauce.

Mediterranean Chicken \$14

Seasoned and sautéed with tomatoes and capers then topped with feta cheese.

Pork

Roasted Ham \$14

Glazed with Creole honey.

BBQ Pork \$13

Roasted pork loin basted in BBQ and sliced.

Rosemary Pork \$13

Rosemary seasoned pork loin in a caramelized apple sauce.

Beef

BBQ Beef Sandwich \$13

Smoked and pulled BBQ beef served with sliced ciabatta rolls.

Steak Au Poivre \$14

Grilled beef shoulder tender in a peppery sauce.

Slow Roasted Beef \$14

With braised carrots and onions in a beef broth.

Double Entrees are available for an additional \$4 per person. (Entrees only - this does not include double accompaniments).

Lunch Entrées

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Seafood

72 hour notice required for all fresh seafood orders.

Roasted Salmon \$16

Topped with basil pesto cream sauce.

Shrimp Skewers \$15

Grilled with our own sweet soy glaze.

Seasonal Catch – price varies

With roasted red pepper coulis.

Vegetarian

Stuffed Pepper \$12

Israeli couscous, mushrooms, peppers, and onions stuffed into a roasted red pepper and drizzled with balsamic extraction.

Pasta Primavera \$12

Grilled peppers, onions, tomatoes and summer squash tossed in olive oil.

Accompaniments

Starches

Garlic Mashed Potatoes
Herb Roasted Potatoes
Cranberry Walnut Rice Pilaf
Macaroni & Cheese
BBQ Baked Beans

Vegetables

Fire Roasted Vegetable Medley
Honey Glazed Carrots
Corn Medley
Seasonal Vegetable

Salads/Sides

Mixed greens salad and two dressings

Mojos Salad – mixed greens, candied pecans, feta cheese and balsamic vinaigrette.

Caesar salad with croutons, parmesan and classic Caesar dressing – Add \$1 per person.

Spinach salad with apples, walnuts and warm bacon dressings – Add \$1 per person.

Pasta Salad

Potato Salad

Cole Slaw

House-made Potato Chips

Add bread and butter to any meal for \$.50 per person.

Add a third Accompaniment to your meal for \$2 per person.

Add soup to your meal for an additional \$3 per person. (selections on page 6)

Lunch Buffets

Pasta

Includes fresh baked bread and butter, mixed greens salad with two dressings and Chef's choice dessert.

Baked Lasagna \$14

House-made Italian sausage, marinara & three cheeses.

Chicken Primavera \$14

Grilled chicken, peppers, onions, tomatoes and summer squash tossed in olive oil.

Pesto Chicken Pasta \$14

Garlic, onion and tomatoes tossed in a pesto cream.

Shrimp Pasta \$15

Sautéed shrimp, peppers, onions, tomatoes and olives tossed in olive oil with crumbled goat cheese.

Pasta Bar \$14

Includes both chicken Alfredo and Italian sausage with marinara.

Substitutions can be made for an additional charge.

Mexican

Served with Spanish rice, tortilla chips, fresh-made salsa, and Chef's choice dessert.

Fajita Bar \$14

Marinated then charbroiled chicken and steak with sautéed peppers, onions and tomatoes.

Along with shredded cheese, flour tortillas, sour cream and accompaniments.

Fajita Salad Bar \$15

Marinated then charbroiled chicken and steak with sautéed peppers, onions and tomatoes.

Along with mixed greens, shredded cheese, chipotle ranch dressing and accompaniments.

Taco Salad • Taco Bar \$14

House ground beef, seasoned and served with mixed greens, flour tortillas, shredded cheese, diced tomatoes, chipotle ranch dressing and accompaniments.

Deli Buffets and Box Lunches

The Deli \$12

Build your own sandwich. Includes deli sliced meats and cheeses, bakery-fresh breads, sandwich toppings, mayo and mustard.

Served with pasta salad, house-made potato chips, and Chef's choice dessert.

The Platter \$12

Make a selection of up to 3 sandwiches from the list below.

Served with pasta salad, house-made potato chips, and Chef's choice dessert.

Half Sandwich, Soup & Salad \$13

Select 2 sandwiches from the list below. Served with your choice of soup (listed on the following page), mixed greens salad with two dressings, and Chef's choice dessert.

Box Lunch \$12 (no minimum required)

Choose 2 sandwich selections for groups fewer than 25, and up to 3 sandwich selections for groups 25 or up.

Box lunches include whole fruit, pasta salad, Chef's choice dessert, plastic ware and napkin.

Sandwich Selections

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Mojos Basic

Your choice of Turkey, Ham or Roast Beef with cheese, lettuce and tomato on chef's choice bread with mayo and mustard on the side. Chicken Salad, Egg Salad and Vegetarian Sandwiches also available.

Turkey

cranberry mayo, gruyere, and spinach on baguette

Turkey Pesto

homemade mozzarella, tomato, and pesto mayo on ciabatta

Hawaiian Ham

pepper jack, arugula and pineapple chutney on baguette

Ham & Swiss

tomato marmalade on marble rye

Roast Beef

Maytag blue cheese spread, arugula and onion marmalade on ciabatta

Roast Beef Wrap

Maytag white cheddar, portabella mushrooms, asparagus and balsamic cream cheese

Chicken Salad Club Wrap

lettuce, tomato, and green onion with a red pepper aoli

Veggie Wrap

asparagus, portabella mushrooms, roasted red peppers, and spinach tossed in pesto sauce with a sun-dried tomato cream cheese spread

Salads & Soups

Salad Bar \$13

Choose one salad from the list below served with cottage cheese, fresh baked bread & butter, dressing, Chef's choice dessert, iced tea and water.

Boxed Salad \$12

Includes dressing on the side, fresh baked bread, Chef's choice dessert, plastic ware and napkin. Please select up to two salads.

Salad Selections

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Chef Salad

Mixed greens, tomatoes, cucumber, radish, boiled egg, cheese, croutons, diced chicken breast and bacon bits.

Asian Chicken Salad

Mixed greens, carrots, peppers, and green onions with sweet soy glazed chicken, toasted cashews and sesame vinaigrette dressing.

Chicken Caesar Salad

Crisp romaine with sliced chicken breast, classic Caesar dressing, parmesan and croutons.

Spinach Salad

Fresh spinach, sliced boiled egg, red onion, toasted walnuts and smoked turkey breast.

Add Mojos Homemade Soup to any Meal \$3 per person

Creamy Chicken and Wild Rice

Corn Chowder

Chicken Tortilla

Steak Soup

Garden Vegetable

Clam Chowder

Black Bean

Seasonal Selection

Ask your sales contact for a list of our seasonal selection.

*Vegetarian soup available upon request.

Desserts

Mojos Specialty Desserts

Please select two for groups less than 50 or up to three for groups 50 or more.

\$5.50 per serving

Triple Chocolate Cake
Cheesecake
Flourless Chocolate Cake
Lemon Cake
Carrot Cake
Seasonal Fruit Tart

Dessert Platters

\$18 per dozen

Cookies
Dessert bars
Brownies

Petite Desserts

Minimum order of 1 dozen per selection.

\$24-\$36 per dozen

Mini Cheesecakes
Petite Fruit Tarts
Dipped Strawberries (seasonal)
Éclairs
Cream Puffs
Petite Fours

Beverages

Assorted sodas and bottled water will be displayed in tubs and iced down unless requested as a drop off.

Assorted Sodas \$1.50 each

Bottled Water \$1.50 each

The following items require a 1 gallon minimum order. Includes plastic cups & condiments.

Iced Tea \$12/gallon

Lemonade \$12/gallon

Coffee \$20/gallon

Hot Tea Service \$12 (10 servings)