

# ENTREES

GREEK STYLE LEMON CHICKEN THIGHS  
BRAISED SLOWLY/OLIVE OIL LEMON AND  
HERBS/ORZO 14/per person

GRILLED LONDON  
BROIL/CHIMICHURRI/VEAL REDUCTION  
15/per person

PAN SEARED SALMON HERBED  
BUTTERMILK HORSERADISH  
SAUCE 19/per person

CHEESE TORTELLINI/WILTED  
ARUGULA/BROWN BUTTER/  
RICOTTA SALATA 16/per person

ORECCHIETTE/ITALIAN  
SAUSAGE/BROCCOLI RABE/GARLIC/CHILI  
FLAKES/PARMESAN 18/per person

ROASTED VEGETABLE  
LASAGNA/BÉCHAMEL/SPINACH/  
PORTABELLA MUSHROOM/EGGPLANT  
half 35 | full 65

PAD THAI/TOFU/PEANUTS/EGG/GREEN  
ONION/PEANUT SAUCE/  
CILANTRO 13/per person

CHICKEN ENCHILADAS/RED  
SAUCE AND CHEESE  
half 25 | full 45

# CHEF KENNETH HUGHES

I WAS BORN AND RAISED IN LONG ISLAND NY BUT HAVE LIVED IN THE CALIFORNIA BAY AREA FOR THE LAST 25YRS. I WORKED PRIMARILY IN WELL-ESTABLISHED RESTAURANTS THAT OFFERED ME THE GREATEST OPPORTUNITY TO LEARN AND ADVANCE. I WORKED FOR WORLD RENOWNED CHEF WOLFGANG PUCK AT HIS FLAGSHIP RESTAURANT SPAGO AND I HAVE ALSO BEEN THE EXECUTIVE SOUS FOR A MICHELIN STAR AND A BIBB GOURMAND. I ATTENDED SUNY COBLESKILL IN THE CULINARY ARTS PROGRAM AS WELL AS N.Y.I.T WHERE I DID A SUMMER STUDIES PROGRAM IN LAUSANNE, SWITZERLAND EXPERIENCING FOOD, WINE, AND HOSPITALITY ALL OVER EUROPE.

MY STYLE OF COOKING STEMS FROM FRENCH, AMERICAN, ASIAN, AND ALL THE AMAZING MEALS MY MOTHER MADE. I AM HOWEVER, IN NO WAY LIMITED TO JUST THOSE AREAS. I ENJOY EATING MANY DIFFERENT CULTURES CUISINE SO IT'S IMPORTANT TO ME TO RE-CREATE THEM OR OFFER THEM WITH LITTLE TWISTS THAT EMBRACE THOSE ROOTS. SO IF YOU DON'T SEE IT ON THE MENU IT DOESN'T MEAN I CAN'T MAKE IT. BE CREATIVE AND HAVE FUN. IT'S BEEN MY SINCERE PLEASURE TO COOK FOR A LIVING, AS THERE IS SOMETHING EXTREMELY SATISFYING ABOUT CREATING A MEAL BECAUSE IT ALSO CREATES A MOMENT, A MEMORY, OR CELEBRATION.

I LOOK FORWARD TO BEING A PART OF YOUR NEXT EVENT BIG OR SMALL, WE'LL COOK THEM ALL. CHEERS!

[WWW.KINGOFALLCULINARY.COM](http://WWW.KINGOFALLCULINARY.COM)



Our philosophy is simple, we want to work with you to ensure that your special event is exactly as you want it to be.

Our menu is designed to accommodate any occasion and if there is something that you do not see on our menu, just ask, because the King can do almost anything in the culinary arena including desserts

PH: 800-213-9890

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[CONTACT@KINGOFALLCULINARY.COM](mailto:CONTACT@KINGOFALLCULINARY.COM)

30% Deposit required on all orders  
72-hour notice for cancellations or deposit is forfeited.  
Service charge to be included for travel over 25 miles

## APPETIZERS

HOUSE CURED SALMON (GRAVLAX)  
LATKES CRÈME FRAICHE/ CHIVES.  
10/per person 15/w/caviar

LOCAL SEASONAL FISH CRUDO OR  
TARTAR HERB CRUSTED FLATBREAD  
10/per person

CLASSIC JUMBO SHRIMP COCKTAIL.  
COCKTAIL SAUCE LEMON AND  
HORSERADISH  
15/by the pound

CRAB CAKES OLD BAY REMOULADE/  
LEMON CURRY AIOLI  
12 ea.

VIETNAMESE SPRING ROLLS WITH  
CHILI LIME PONZU  
8 ea. 10 w/shrimp/crab

CHICKEN SATAY WITH  
THAI PEANUT SAUCE  
75 full tray

ANTIPASTO PLATTER ASSORTED  
CURED MEATS AND CHEESES  
PICKLED VEG/ OLIVES  
small 25 | large 45

## SALADS

PISTACHIO CRUSTED GOAT  
CHEESE/SUNDRIED  
CHERRIES/SPRING MIX/LEMON  
VINAIGRETTE  
small 20 | large 35

MY MOTHERS CAESAR SALAD WITH  
HOMEMADE CROUTONS  
small 20 | large 35

JOHN'S FRISSE SALAD GRANNY SMITH  
APPLES/FENNEL/BACON  
LARDONS/CIDER  
VINAIGRETTE/MANCHEGO  
small 25 | large 45

SMOKED TROUT SALAD  
ARUGULA/PICKLED RED  
ONIONS/FRIED  
CAPERS/HORSERADISH CRÈME  
small 25 | large 45

CHINESE CHICKEN SALAD NAPA  
CABBAGE/CARROTS/GREEN ONION/  
PEANUT DRESSING  
small 20 | large 45

## SANDWICHES

ROAST BEEF/SMOKED PAPRIKA  
MAYO/REDONION/ARUGULA/  
TOMATO/MUNSTER  
10 ea.

BLT/S.A.L.T SANDWICH. A BLT OR  
ADD AVOCADO/SALMON GRAVLAX  
8 ea. add Avocado/Salmon 10 ea.

CHICKEN SALAD ROASTED PICKED  
CHICKEN/CELERY/GREEN  
ONION/TOASTED ALMONDS  
Sandwich 12 Wrap 12 Lettuce cup 10

CRAB SALAD MELT GRILLED  
CIABATTA/CRAB SALAD/MELTED  
MUNSTER CHEESE 16 ea.

IN ADDITION ANY MENU CAN BE CUSTOMIZED TO  
SUITE YOUR NEEDS, DIET AND ALLERGY CONCERNS  
THIS IS A SAMPLE SIZE MENU IF IT'S NOT ON HERE  
PLEASE ASK AND WE WILL BE HAPPY TO CREATE  
ANY STYLE OF CUISINE YOU WANT.