

Mojo Kitchen & Lounge Catering Menu

Appetizers

❖ Cucumber Melon canape with smoked lavender lava salt	\$1.25ea
❖ Shrimp ceviche on sesame cracker	\$1.66ea
❖ Filo cups with green bean salad	\$2.00ea
❖ Smoked Salmon cheese plate with green tomato-yuzu marmalade and chips	\$2.69 ea
❖ Cranberry-Chipotle cheese ball with ginger snaps	\$1.75 ea
❖ Pimento Cheese Ball with spiced pecans and crackers	\$1.75 ea
❖ Zucchini roll ups with dilly chevre cheese	\$1.35 ea
❖ Soba noodle wrapped and fried shrimp with Thai cilantro	\$2.95 ea
❖ Deviled eggs with trout roe	\$2.95 ea
❖ Water melon Poke charred cashew and ponzu	\$2.25 ea
❖ Butternut squash platter with pumpkin seed oil	\$1.25 ea
❖ Roasted beets and blue cheese	\$1.25 ea
❖ Cheese platter with dried fruits, mustards, and jams	\$2.75 ea
❖ Grilled Andouille sausage, pickled egg and pimento cheese with oriental mustard	\$2.95 ea
❖ Fresh fruit platter	\$2.35 ea
❖ Artichoke bruschetta	\$1.80 ea
❖ Teriyaki chicken satay	\$1.65 ea
❖ Lamb meatballs with tzatziki and pepper jelly on cucumber slice	\$2.55 ea
❖ Pickled mushrooms and goat cheese	market 1.5-3

Salad

❖ Apple and Fennel with blue cheese and onion marmalade	All salads are \$ 2.00 per person
❖ Brussel Sprout and Orange with shallots and pumpkin seeds and Champaign citrus vinaigrette	
❖ Endive and Squoodle Salad with edamame & sesame-yuzu dressing	
❖ Kale Ceaser with caramelized onion, pumpkin seed and crouton	
❖ Spinach and Mushroom with feta cheese & bacon-molasses vinaigrette	

Veggies and Starch

❖ Roasted brussel sprouts with mandarin orange	All sides are \$2.50 per person
❖ Roasted butternut squash	
❖ Roasted beets and blue cheese	
❖ Edamame succotash	
❖ Roasted corn and peppers	
❖ Carrots and fennel	
❖ Collard greens	
❖ Roasted root vegetables	
❖ Creamed corn with pernod	
❖ Truffled French fries	
❖ Polenta or grits	
❖ Saffron rice	
❖ Black rice	
❖ Coconut rice	
❖ Stuffing	
❖ Mashed potato and parsnip	
❖ Celery root puree	
❖ Kung pow veggies	
❖ Veggie Lo mien	

Protein	Amount	Per Person
❖ Spiral ham	4.00	
❖ Mongolian beef	5.25	
❖ Orange miso salmon	7.25	
❖ Pork loin with 5 spice apple cider	5.25	
❖ Smoked chicken (whole chopped bone in)	3.75	
❖ Fried chicken and jerk maple syrup	4.25	
❖ Coconut curry trout	6.65	
❖ Bbq tempeh	5.25	
❖ Lamb ribs	8.25	
❖ Braised beef brisket	5.75	
❖ Mojo pulled pork	4.25	
❖ Green curry shrimps	6.35	
❖ Confit turkey thighs	4.75	
❖ Braised leg of lamb	5.75	
❖ Pork ribs with passion fruit mustard bbq	7.00	
❖ Grilled andouille sausage with peppers and onions	5.95	
❖ Popcorn crawfish	6.75	
❖ Shrimp and grits	9.95	
❖ 5 spice pork belly	6.35	
❖ Ground chicken Cherry-yaki	3.55	

Desserts

- ❖ Mulled pears
- ❖ Deep fried S'more
- ❖ Apple crumble
- ❖ Berry cobbler
- ❖ Sweet potato pie
- ❖ Pecan pie
- ❖ Lemon bars
- ❖ Cheerwine beignets
- ❖ Bourbon and Pecan Blondies
- ❖ Assorted Cookies

All desserts are 3.50 per person