

sides:

	<u>10 people</u>	<u>30 people</u>
roasted garlic mashed potatoes	\$25	\$65
oven roasted asparagus	\$25	\$65
sweet potato hash	\$25	\$65

desserts:

	<u>10 people</u>	<u>30 people</u>
kona brownies	\$10	\$25
chocolate chip cookies	\$10	\$25
opera cream torte (14 slice cake)		\$40
carrot cake (14 slice cake)		\$40

dressings & chutneys:

	<u>cup</u>	<u>quart</u>
sweet tomato- raisin chutney	\$3.5	\$12
mango chutney	\$3.5	\$12
raspberry vinaigrette	\$3	\$10
balsamic vinaigrette	\$3	\$10
lemon feta garlic dressing	\$4	\$13
spicy avocado dressing	\$4	\$13
hummus	\$4	\$13
baba ghanouj	\$4	\$13

drinks:

perrier, evian, ibc & diet ibc	\$2 each bottle
individual bottles available in any quantity	
gourmet coffee	\$12
96 oz. decanter with 8 cups & filled condiment caddy	
retail wine / beer list available upon request	

it's kona on-the-go for your group



carry-out catering

kona's food is packaged for you in convenient to use, serve & carry containers.

Pastas, Entrees & Hot Starters will be served in aluminum trays that can be served directly from container or go straight into your oven.

Soups will be served in plastic tureens for easy & immediate serving.

Plastic serving utensils are provided with each carry-out catering as needed.

Plastic plates, soup bowls, individual utensils & black dinner napkins available for \$1.5 per person.

Disposable chafing dishes with heating sternos are available for \$14 each.

Coffee is served in a disposable coffee decanter. Condiment caddy is also included with 8 paper cups, creamers, sugar packets & coffee stirrers.

YOUR carry-out catering awaits you at:

OXFORD

31 west high street

513-523-0686

CINCINNATI

3012 madison road

513-842-kona (5662)

<u>starters:</u>	<u>quart</u>	<u>gallon</u>
butternut squash & pear soup	\$10	\$35
southwestern crab & corn chowder	\$14	\$50
three cheese artichoke dip	<u>10 people</u>	<u>30 people</u>
with blue corn chips	\$25	\$65
mediterranean munchies of hummus, baba ghanouj, feta, tomato, olives with pita	\$20	\$55
fresh vegetable patch crudite with lemon- feta-garlic dip	\$25	\$65

<u>salads:</u>	<u>10 people</u>	<u>30 people</u>
mixed greens, tomato & raspberry vinaigrette	\$25	\$65
baby greens gourmet with sundried tomatoes, red onion, pine nuts & gorgonzola served with a balsamic vinaigrette	\$50	\$130
kona caesar salad with red pepper, red onion & a creamy caesar dressing	\$35	\$95
the kitchen sink salad with shrimp, turkey, mushroom, artichoke hearts, tomato, green olives & cheddar served with a lemon feta garlic dressing	\$70	\$180

<u>sandwiches:</u>	<u>10 people</u>	<u>30 people</u>
all sandwiches on ciabatta with lettuce & tomato, served with kettle chips		
thinly sliced turkey with pesto mayonnaise	\$65	\$160
roast beef, swiss & horseradish sauce	\$65	\$160
curried chicken salad with almonds & mango	\$65	\$160
spinach, roasted red pepper, zucchini, fontina cheese & black peppercorn aioli	\$65	\$160

<u>pastas:</u>	<u>10 people</u>	<u>30 people</u>
roasted butternut squash, raisins, walnuts, shiitake mushrooms & roasted red peppers blended with ziti pasta in a zesty chevre cream sauce	\$100	\$245
woodsman linguini with mushrooms, onions, zucchini, almonds, peas, roma tomatoes & sundried tomatoes in a light parmesan-ricotta cream sauce	\$100	\$245
chicken & pancetta tossed with sundried tomatoes, pine nuts, spinach, ziti & a smoked rosemary-smoked cheddar sauce	\$110	\$270
linguini with italian sausage, artichoke hearts, roma tomato, & black olives in a basil pesto-parmesan sauce	\$100	\$245

<u>entrees:</u>	<u>10 people</u>	<u>30 people</u>
indian stuffed burrito with eggplant, apple, potato, jalapeno, raisins & pine nuts spiked with indian spices served over green goddess rice with mango chutney	\$110	\$265
peach bbq chicken with asparagus & roasted garlic mashed potatoes	\$130	\$312
coconut crusted tilapia with macadamia nuttled rice & broccoli	\$110	\$265
jambalaya of tasso, chicken, shrimp, andouille sausage, tomato, pepper, onion, fiery dried peppers & basmati rice served with jalapeno corn bread	\$110	\$265

