

## starters:

	<u>quart</u>	<u>gallon</u>
tomato bleu cheese 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 muchies of hummus, baba ghanouj, feta, tomato & pita	\$20	\$55
fresh vegetable patch crudite with roasted red pepper dip	\$25	\$65

## salads:

	<u>10 people</u>	<u>30 people</u>
mixed greens with shaved onion & a pomegranate vinaigrette	\$25	\$65
baby greens gourmet with sundried tomato, 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
lemon basil chicken with smoked chicken, feta, kalamata olives, bell peppers & red onion in a lemon-basil vinaigrette	\$70	\$180

## sandwiches:

all sandwiches on a whole wheat bun with lettuce & tomato, served with kettle chips

	<u>10 people</u>	<u>30 people</u>
oven roasted turkey with a rosemary vinaigrette	\$65	\$160
organic meatloaf with a smoked tomato ketchup	\$65	\$160
curried chicken salad with almonds & mango	\$65	\$160
spinach, roasted red pepper, cucumber, fontina cheese & black peppercorn aioli	\$65	\$160

## pastas:

	<u>10 people</u>	<u>30 people</u>
rosemary -cheddar chicken, pancetta, sundried tomato, pine nuts, spinach, & ziti in a smoked cheddar sauce	\$110	\$270
asian rice noodles with edamame, black beans, organic tofu, mushrooms, carrots, scallions & a sesame ginger vinaigrette	\$100	\$245
greek shrimp linguini with feta, tomato, green pepper, oregano & garlic	\$100	\$245
roasted butternut squash, roasted red peppers, shiitake mushrooms, raisins, walnuts & ziti pasta in a fresh chevre sauce	\$100	\$245

## entrees:

	<u>10 people</u>	<u>30 people</u>
indian stuffed burrito with eggplant, apple, potato, jalapeno, raisins & pinenuts spiked with indian spices with green goddess rice & mango chutney	\$110	\$265
organic meatloaf with a smoked tomato sauce, white cheddar mashed potatoes & seasonal organic vegetables	\$120	\$295
coconut crusted tilapia with macadamia nutted rice, a curry cream sauce & seasonal vegetables	\$110	\$265
jambalaya of tasso, chicken, shrimp, andouille sausage, tomato, onion, fiery spices & basmati rice, served with corn bread	\$110	\$265
grilled salmon with smoked cheddar polenta cakes pomegranate drizzle & seasonal vegetables	\$130	\$315

## sides:

	<u>10 people</u>	<u>30 people</u>
white cheddar mashed potatoes	\$25	\$65
black beans & rice	\$25	\$65
green goddess rice	\$25	\$65
roasted butternut squash	\$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-raison chutney	\$3.5	\$12
mango chutney	\$3.5	\$12
pomegranate vinaigrette	\$3	\$10
balsamic vinaigrette	\$3	\$10
spicy avocado dressing	\$4	\$13
hummus	\$4	\$13
baba ghanouj	\$4	\$13

## drinks

perrier, evian, ibc & diet ibc		
individual bottles available in any quantity		\$2 each bottle
organic, fair trade coffee		
96 oz decanter with 8 cups & filled condiments		\$12
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. Condiments are provided with 8 paper cups, sugar packets & coffee stirrers.

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