

CATERING BY



DINNER • HORS D'OEUVRES • DESSERT
FOR
FOXBORO CONFERENCE CENTER

- 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.
 - Buffet selections of more than one entrée will be priced according to the higher of the two entrees selected.
 - Plated meals are available for an additional \$2 per person with a \$100 minimum.
 - Cake cutting service available for wedding receptions.
 - Hors d'oeuvre receptions incur a \$2 charge per person for service staff.
- Our goal is to personalize each menu based on your preferences, taste, and seasonal availability of the freshest ingredients.
Let your Foxboro sales representative know if you have special requests or dietary restrictions.
 - Menu items and pricing are subject to change. Check with your sales representative for the latest updates.
 - All food and beverage subject to 21% service charge and 6% sales tax.

Mojos on 86th
6163 N.W. 86th Street
Johnston, IA 50131
www.mojoson86th.com

DINNER ENTRÉES

Entrées include fresh baked bread with butter and your choice of three accompaniments (listed on the next page).

Chicken

Mojos Chicken \$18

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

Sweet Soy Glazed Chicken \$18

Breast grilled and glazed with our own sweet soy sauce.

Pecan Chicken \$19

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

Pesto Chicken \$19

Sautéed boneless breast and smothered with a pesto cream sauce.

Greek Chicken \$20

Sautéed and topped with tomatoes, olives, artichoke hearts, capers and feta cheese.

Pork

Roasted Ham \$19

Glazed with Creole honey.

Roasted Pork Tenderloin \$19

Topped with a mushroom sauce.

Rosemary Pork Loin \$19

Rosemary seasoned with a caramelized apple sauce.

Beef

Prime Rib 8oz. \$25

Slow roasted and served with au jus.

Chef carving station available for \$75 per hour, per station.

Steak Au Poivre \$22

Grilled beef shoulder tender in a peppery sauce.

Simply Grilled Beef

Shoulder Tender 8oz. \$22 Beef Tenderloin 6oz. \$32

Topped with a caramelized onions and house made Worcestershire sauce.

Add Maytag blue cheese crumbles for \$.50.

DINNER ENTRÉES

Entrées include fresh baked bread with butter and your choice of 3 accompaniments from the list below.

Seafood

Citrus Salmon \$23

Roasted Atlantic salmon with a citrus and tarragon cream sauce.

Sweet Soy Salmon \$23

Roasted and glazed with house made sweet soy sauce.

Seasonal Fresh Fish – price varies

Served with a tropical fruit salsa.

Vegetarian

Stuffed Pepper \$15

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

ACCOMPANIMENTS

Starch

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

Vegetables

Fresh Roasted Vegetable Medley
Honey Glazed Carrots
Corn Medley
Seasonal Vegetable Medley

Salads/Sides

Mixed Greens Salad and two dressings
Caesar Salad with croutons, parmesan and classic Caesar dressing –Add \$1 to substitute
Spinach Salad with apples, walnuts and bacon dressing – Add \$1 to substitute
Pasta Salad
Potato Salad
Cole Slaw
House-made Potato Chips

Additional Accompaniments are \$2 per person.

DINNER ENTRÉES

Pastas

Includes fresh baked bread with butter, a mixed greens salad and two dressings.

Chicken Primavera \$16

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

Shrimp Pasta \$18

Shrimp, tomatoes, peppers, onions, and olives tossed with pasta and topped with goat cheese.

Beef Pasta \$18

Sautéed onions and mushrooms tossed with grilled beef tips in a sour cream sauce.

Pesto Chicken Pasta \$16

Garlic, onion and tomatoes tossed in a pesto cream.

Pasta Bar \$17

Includes both chicken Alfredo and Italian sausage with marinara.

Substitutions can be made for an additional charge.

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 Terrine

Vanilla Bean Cheesecake

Flourless Chocolate Cake

Lemon Poppy Seed Cake

Seasonal Fruit Tart

Petite Desserts

Minimum order of 1 dozen per selection.

\$24-\$48 per dozen

Mini Cheesecakes

Petite Fruit Tarts

Dipped Strawberries (seasonal)

Éclairs

Cream Puffs

Petite Fours

HORS D'OEUVRES

priced per piece • 25 piece minimum per selection

Served Warm

House made Pork Sausage Rolls \$1.50

Cranberry walnut sausage wrapped in puff pastry, baked, served with a mustard dipping sauce.

Cajun Meatballs \$1

Bold flavored hand rolled meatball in a spicy BBQ sauce.

Stuffed Mushroom Caps \$1.25

Italian Sausage

or

Spinach & Chevre cheese

Pork Empanadas \$3

Savory turnover stuffed with pork, cheese, peppers and onions served with chipotle dipping sauce.

Crab Cakes \$4.50

With Creole remoulade sauce.

Grilled Satay

Marinated in a sweet chili sauce, grilled and served with peanut soy sauce.

Chicken \$1.25 Beef \$1.50 Shrimp \$1.75

BBQ or Asian Style Baby Back Ribs \$3

Pork Spring Rolls \$2.50

With sweet soy sauce.

Scallop Bundles \$3.50

Seared scallop in a crispy wonton with Asian vegetables and sweet soy sauce.

Smoked Salmon on a Potato Pancake \$3

With crème fraiche, chives and red onion.

Stir-fried Chicken Lettuce Wraps \$2.50

With mustard and sweet chili dipping sauces.

Crispy Mushroom Risotto Balls \$1.25

With herb aoli dipping sauce.

HORS D'OEUVRES

priced per piece • 25 piece minimum per selection

Served at room temperature

Chicken Salad Puff \$1.75

Chicken and bacon salad stuffed into bite sized baked "puff".

Bruschetta

Tomato \$1 for 2

Artichoke \$1.25 for 2

Jumbo Shrimp Cocktail \$1.50

Spiced jumbo shrimp with cocktail sauce and lemon garnish.

Shrimp Summer Rolls \$1.50

Chilled shrimp and vegetables rolled in rice paper served with sweet chili sauce.

Pickled Shrimp on Artichoke Leaf \$2

With roasted pepper relish.

Endive \$1.50

With blue cheese mousse, candied pecan and port wine syrup.

Gnocchi Tomato Skewers \$1

Homemade gnocchi wrapped with sun dried tomato and basil.

Puff Pastry Tarts \$1.50

Roma tomatoes, prosciutto, basil and goat cheese

or

Portabella, house-cured bacon and smoked Gouda

Blue Cheese & Walnut coated Grapes \$1.25 for 3

Cured Salmon Sushi \$1.25

With sesame seaweed salad and sweet soy sauce.

Potato Boats \$1.25

Filled with cream cheese, bacon, and chives

Duck Gaufrettes \$2.75

Seared duck breast on sweet potato gaufrette topped with cranberry chutney.

Beef Crostini \$2.50

Seared beef shoulder tender on a crostini and topped with Maytag blue cheese and onion marmalade.

La Quercia Prosciutto wrapped Asparagus \$1

Stuffed Cherry Tomatoes \$1

Stuffed with herb cream cheese and chives.

Deviled Eggs

Traditional \$1.25 for 2

Smoked Salmon \$1 each

HORS D'OEUVRE TRAYS

priced per person • 25 person minimum

Domestic Cheese Display \$3
Garnished with fruit and crackers

International Cheese Display \$6
An array of cheeses from around the world with fruit garnish and crackers.

Fresh Fruit Display \$2
Assortment of seasonal sliced fresh fruit.

Crudités Vegetable Tray \$1.75
Fresh garden vegetables arranged with Ranch for dipping.

Hummus \$2
Served with grilled pita chips.

Smoked Salmon Side \$2.25 (serves 50)
Served with crème fraîche, red onion, chives, capers and lemons.

Cured Salmon Side \$2.25 (serves 50)
Choose from citrus ginger, dill or chili cured. Served with crème fraîche, red onion, chives, capers and lemons.

Spinach Artichoke Dip \$2.75
With grilled pita triangles.

Mojos House-made Potato Chips \$1
Cajun or House Seasoned.

Brie in Puff Pastry \$2.25 (serves 25)
Toasted almonds, honey and brie wrapped in puff pastry, baked and served with crackers and bread.
For a savory taste we offer pesto baked brie. Prepared and served the same as above.

Charcuterie Tray \$5-\$8
Chef's assortment of select house cured meats, sausages and cheeses garnished with fruit and pickled vegetables.
Displayed beautifully on a glass mirror and accompanied by breads and crackers.

Candied Mixed Nuts \$10/#

Truffle White Bean Puree \$2.75
With grilled pita triangles.

Seafood Tray \$Market Price
A mix of chilled seasonal fresh seafood such as shrimp, crab, & oysters, served with cocktail and remoulade sauces.