

*Congratulations*  
*on your*  
**Wedding!**

**This is your special day.** We are thrilled you are considering Jeff Chef Catering to cater the food at your reception. Let us help take it to the next level by creating a menu your guests will love. From tasty appetizers to a delicious main course we'll cover all the details to ensure that you and your guests have an amazing experience you won't forget. Have a favorite food item? We'll be happy to feature it. Have specific dietary requests or restrictions? We can accommodate. We want to help make this day as magical as possible, and we'll be more than happy to plan a menu that reflects your style, budget and taste.

*Make your wedding an event to remember!*



# PRICING

## *Food Costs*

|                              |                           |
|------------------------------|---------------------------|
| Plated*                      | Starts at \$21 per person |
| Stations                     | Starts at \$16 per person |
| Buffet*                      | Starts at \$14 per person |
| Hor d'oeuvres and Appetizers | Start at \$10 per person  |

*\*Starting prices include salad with bread, two sides (one veggie and one starch) and chicken entrée.*

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## *Labor Costs*

Labor will depend on the level of service required. Plated events and butler pass appetizers will require more labor than buffets and buffet appetizers.

Standard cost is \$20 per hour per server

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## *Rental Costs*

We offer a limited selection of plates, flatware, glassware and linens. We can also provide disposables (for a small fee) for an easy no-fuss clean up.

|                             |                             |
|-----------------------------|-----------------------------|
| Plates                      | \$0.50 each                 |
| Silverware                  | \$0.45 each piece (3pc set) |
| Water glass (tumbler style) | \$0.45 each                 |
| Goblet glass                | \$0.45 each                 |
| Napkins (black and white)   | \$1 each                    |
| Table clothes (white)       | \$6 each                    |

# Menu Ideas

*Chef Jeff and his team will create and design a unique wedding experience for you and your guests.*

*To accomplish this, our event specialist will sit down with you and take the time to know you personally, and then walk you through our event planning process. Our menu items can be mixed and matched to meet your taste preferences. Here is a sample of our customers' top favs:*

## *Chicken entrée*

### **PAN SEARED BREAST OF CHICKEN**

WITH ROASTED RED BELL PEPPER SAUCE  
SUNSHINE BASMATI RICE OR SUNSHINE MASHED POTATOES  
GREEN BEAN SWEET BELL PEPPER MEDLEY

### **GRILLED BREAST OF CHICKEN**

TOSSSED IN A MAHOGANY SAUCE  
BASMATI JEWELLED RICE  
LIME PEPPER SNAP PEAS

### **CHICKEN PARMESAN**

WITH ALFREDO SAUCE AND TOMATO BASIL SAUCE  
GARLIC PARSLEY MASHED POTATOES  
CALIFORNIA MEDLEY

### **GRILLED BREAST OF CHICKEN OR GRILLED SHRIMP**

ON FETTUCINNI TOSSED IN ALFREDO SAUCE  
SAUTÉED ASPARAGUS

### **PAN SEARED BREAST OF CHICKEN**

CAPER-TOMATO BEURRE BLANC SAUCE  
PERUVIAN MASHED POTATOES  
GREEN BEAN ALMANDINE

### **GRILLED BREAST OF CHICKEN**

WITH GOLDEN TOMATO TARRAGON SAUCE  
RICE TRIO (WILD, BASMATI, RED CARGO)  
SNAP PEAS OR GREEN BEAN ALMANDINE

### **GRILLED BREAST OF CHICKEN**

WITH VELOUTÉ HERB SAUCE  
ROASTED GARLIC PARSLEY MASHED POTATOES  
GREEN BEAN ALMANDINE

## *Beef Entrée*

### **BEEF TENDER LOIN**

SHIRAZ DEMI OR WILD MUSHROOM SAUCE OR TRUFFLE BUTTER  
BUTTERNUT SQUASH RISSOTO  
SAUTÈED ASPARAGUS

### **PRIME RIB**

AU JUS AND HORSERADISH SOUR CREAM  
BAKED POTATO  
ROSEMARY HONEY POACHED CARROTS

### **OLD FASHION MEATLOAF**

SUNDRIED TOMATO KETCHUP AND VEAL VELOUTÈ SAUCE  
GARLIC PARSLEY MASHED POTATOES  
ROSEMARY HONEY POACHED CARROTS

### **BRAISED BEEF**

ASIAN STYLE JUS  
ROASTED B-RED AND HERBS POTATOES  
BABY CARROTS, PEARL ONIONS, PARSNIPS

## *Pork Entrée*

### **BLACK FOREST HAM**

KEYLIME COKE AND PINNEAPPLE GLAZE  
SCALLOPED POTATOES WITH SMOKED PROVOLONE AND THYME  
CALIFORNIA CARROTS AND SNAP PEAS

### **BONE IN PORK CHOP**

MUSTARD VELOUTÉ SAUCE  
YUKON GOLD CARROT MASHED POTATOES  
GREEN BEAN AND SWEET BELL PEPPER MEDLEY

### **GARLIC THYME ROAST LOIN OF PORK**

CHERRY MERLOT ROSEMARY SAUCE  
SUNSHINE MASHED POTATOES  
GREEN BEAN ALMANDINE



## *Seafood and Fish*

### **PAN SEARED SALMON**

MANGO SALSA  
SANTE FE BASMATI RICE  
SNAP PEAS

### **PAN SEARED HALIBUT**

LEMON GRASS, CORRIANDER, GINGER SAUCE  
SUNSHINE MASHED POTATOES  
SNAP PEAS

### **WILD RICE DUSTED WALLEYE**

PICKLED CAPER TARTAR SAUCE  
RICE TRIO (WILD, YELLOW BASMATI, WHITE BASMATI)  
GREEN BEAN ALMANDINE

### **THAI SHRIMP**

SOBA NOODLES, SWEET BELL PEPPERS, TOMATOES, THAI BASIL, WATER CHESTNUTS, BABY CORN  
TOSSED IN A COCONUT SAFFRON SAUCE

## *Seasonal Entrees*

### **ROASTED TURKEY**

WITH ROSEMARY GRAVY  
B-RED GARLIC MASHED POTATOES  
HERBED BAKED STUFFING  
GREEN BEAN ALMANDINE  
CRANBERRY RELISH

### **NEW ENGLAND BOIL**

### **CORNED BEEF AND CABBAGE**

BRAISED BABY CARROTS, RED POTATOES, AND PARSNIPS

### **BUTTER MILK FRIED CHICKEN**

ORANGE HOISIN BBQ SAUCE  
GARLIC PARSLEY MASHED POTATOES  
ASIAN COLE SLAW  
CORN ON THE COBB

### **LUTEFISK W/ CREAM SAUCE AND CLARIFY BUTTER**

### **SWEDISH MEATBALLS/SWEDISH SAUASAGE**

B-RED DILL POTATOES  
GLAZED BABY CARROT  
JAZZY CRANBERRY RELISH

## *Scoop and Serve*

### **PENNE PASTA AND ITALIAN SAUSAGE**

TOSSED IN  
TOMATO BASIL GARLIC SAUCE  
TOPPED WITH PARMESAN AND FRESH BASIL

### **CHICKEN TETRAZZINI WITH PARMESAN CRUST**

CHICKEN, MUSHROOMS, PEAS,  
BAKED IN PARMESAN THYME SAUCE

### **TEX MEX SHEPHERDS PIE**

GROUND CHUCK OR CHICKEN, BLACK BEANS, CORN,  
BAKED IN TOMATO CILANTRO SALSA  
TOPPED WITH MASHED POTATO AND CHEESE

### **CLASSIC BEEF STROGANOFF**

BEEF, MUSHROOMS, PEARL ONIONS  
TOSSED IN A MERLOT BEEF VELOUTÈ SAUCE  
AND EGG NOODLES

### **JAMBALAYA**

(ANDOUILLE, HAM, CHICKEN, SHRIMP)  
SUNSHINE BASMATI RICE  
VEGGIE OPTION

### **CHICKEN WILD RICE HOT DISH**

WILD RICE, BASMATI RICE, GRILLED CHICKEN, ITALIAN SAUSAGE,  
SHIITAKE MUSHROOMS, FENNEL, TOASTED ALMONDS

# Frequently Asked Questions

## *The basics*

### **Why should I choose Chef Jeff Catering?**

Chef Jeff Catering has been a trusted caterer for over 15 years and provides delicious high quality food and exceptional service. We go the extra mile to ensure your wedding is memorable, your guests are delighted and you are stress-free.

### **What type of wedding events do you cater?**

We can do it all. From a cocktail style reception to a seven course plated dinner to buffets and stations. We can also provide meals for rehearsal dinners, brunches and bridal showers.

### **How much notice do you need for a wedding event?**

We usually like at least two to three weeks. During particularly busy seasons, more notice may be required. We try our best to respond quickly. In the case of a staffed event, we usually require a couple of weeks. We can accommodate last minute requests. We always recommend booking your event as soon as you decide to use us as your caterer.

### **When should I provide a final guest count?**

We would like a guest count at least 2 weeks in advance of your wedding

### **What is your cancellation policy?**

Please let us know as soon as possible if you need to cancel our services. Orders that are canceled less than two full days before the scheduled event date will be charged 100% of the total invoice. This charge is to cover foods that cannot be used, labor, rental goods, and jobs we may have declined to accommodate your event.

## *Payment*

### **What forms of payment do you accept?**

We accept checks, cash and credit cards (American Express, MasterCard and Visa).

### **Do you require a deposit?**

Yes, we require a 50% deposit.

**Is gratuity added?**

We do not automatically add gratuities to catering orders. We are often asked if tipping is customary, to which we respond that some customers do and others do not. The decision is up to you. Gratuities are shared among all who helped prepare and execute your event.

*The extras*

There are no hidden costs, though some of our food prices vary with seasonal availability. In all cases, we will make sure you understand exactly what you are paying for.

**Do you offer tastings?**

Yes, we want you to love your meal so we offer tastings upon request. Our tastings cost \$25 per person and you can invite a total of 6 people to participate. This fee covers the food and labor costs for the tasting since we will do everything custom for you. We will waive the fee if you select us as your caterer.

**Are there labor charges?**

The amount of labor depends on level of service needed onsite including set up, tear down, etc. Plated events will require more labor than a buffet or drop off style event. Labor starts at \$20 per hour, per staff.

**Do you provide bar service?**

No, we do not provide alcohol. If you have questions about having alcohol at your reception, please contact us. We have worked with, and can make recommendations for bar services.

**Do you offer rentals?**

We have a limited selection of basic plates, flatware, glassware and linens for rent. We do not have tables and chairs but can pick them up and drop them off for a fee.

**What do you do with leftovers?**

We can package them for you and your guests or we can donate them to a local food shelf.

**Can you accommodate food restrictions, allergens?**

We want all your guests to be pleased and can accommodate food allergies, dietary restrictions or diet preferences.

*Have more questions?*

We're here to help! Email Amber Stewart, our events specialist at [amber@chef-jeff.com](mailto:amber@chef-jeff.com) or call/text 763-321-4725.