



## HORS D'OEUVRES MENU



*Chef Jeff Catering is the gold standard of professionalism, customer service, food quality and care! Whether it's a big meal for hundreds or a smaller customized party for a few, Chef Jeff will take great care of you and your guests!*

*-Joe O'Brien (Google Review)*

Delight your guests with options they'll love!

Who doesn't like having options? From large corporate functions to intimate private parties, we have appetizers for any occasion. From classic to contemporary, light fare or a full cocktail party we have your event covered!

We offer an excellent selection of station, small bite and display appetizers featuring delicious local, global and seasonal flavors. We'll help you find the perfect fit for every palate.



# APPETIZER BITE MENU

## WINGS

12.00 DZ

MAHOGANY- BUFFALO- LIME PEPPER- JAMAICAN- HOISIN BBQ - PLAIN

## MEATBALLS

16.00 DZ

ITALIAN- HOISIN BBQ - SWEDISH

## SMOKIE JOES

25.00 - 5 DZ

HOISIN BBQ,- PLAIN

## SLIDERS

2.75 EACH

ANCHO CHILI SLOPPY JOES

PULLED BBQ CHICKEN SLIDERS W/ ASIAN COLE SLAW

ASSORTED TEA SANDWICHES

PULLED BBQ PORK SLIDERS W/ ASIAN COLE SLAW

3.00

MINI CUBANS –BLACK FOREST HAM, ROAST PORK, SWISS CHEESE, SPICY DILL PICKLES, MOJO MUSTARD 3.00

## SKEWERS

1.25-4.50 EACH

MAHOGANY SATAY- CHICKEN, SCALLIONS, SESAME SEEDS, MAHOGANY GLAZE

3.00

THAI SATAY-CHICKEN MARINATED IN THAI SEASONED COCONUT MILK, PEANUT SAUCE

3.50

BEEF KABOBS- GRILLED MARINATED TENDERLOIN, CALGARY SEASONING, RED ONIONS, SWEET BELL PEPPERS, MUSHROOMS

4.50

CHICKEN KABOBS – GRILLED MARINATED CHICKEN, CALGARY SEASONING, RED ONIONS, SWEET BELL PEPPERS, MUSHROOMS

4.00

VEGGIE KABOBS- CALGARY SEASONING, ZUCHINNI, RED ONIONS, SWEET BELL PEPPERS, MUSHROOMS 3.00

MINI CAPRES SKEWERS-FRESH MOZZARELLA, RED AND YELLOW GRAPE TOMATOES, FRESH BASIL, OLIVE OIL

1.25

FRUIT KABOB -FRESH SEASONAL FRUIT ON SKEWERS

3.00

## **MINIATURE ROLLS**

**17.00 DZ**

PORK EGG ROLL- CABBAGE- CARROTS – ONIONS – CELERY- CHILI PLUM DIPPING SAUCE

CHICKEN EGG ROLL - CABBAGE- CARROTS – ONIONS – CELERY – CHILI PLUM DIPPING SAUCE

SHRIMP SPRING ROLL – RICE PAPER TURKEY OR SHRIMP- SUBSTITUTE FOR PORTABELLA

VEGGIE SPRING ROLL- CARROTS, ROASTED PORTABELLA, CUCUMBERS, BEAN SPROUTS, ROMAINE, SUSHI VINEGAR WRAPPED IN RICE PAPER

**15.00 DZ**

## **COIN WRAPS**

**12.00 DZ**

SOUTHWEST— RED ONIONS, SWEET BELL PEPPERS, CILANTRO, CREAM CHEESE, HOUSE MADE SEASONING, FLAVORED WRAPS

MEDITERRANEAN- SUNDRIED TOMATO HUMMUS, KALAMATIVE OLIVES, FRESH BASIL, FLAVORED WRAPS

## **COIN WRAPS**

**15.00 DZ**

BASIL PESTO-TRADITIONAL BASIL PESTO, PINE NUTS, CREAM CHEESE, FLAVORED WRAP

## **CROSTINIS**

**12.00 DZ**

BRUSCHETTAS – ROMA TOMATOES, KALAMATA OLIVES, FRESH BASIL, GARLIC, OLIVE OIL

MEDITERRANEAN – KALAMATA OLIVES, SUNDRIED TOMATO HUMMUS

SOUTHWEST – RED ONIONS, SWEET BELL PEPPERS, CILANTRO, CREAM CHEESE, HOUSE MADE SEASONING

SWEET PEPPER-ROASTED SWEET BELL PEPPERS, HUMMUS, ROASTED CHICK PEAS, PARSLEY

SUNSHINE THAI-IN HOUSE THAI SEASONING, CREAM CHEESE, CILANTRO, WASABI PEAS

## **CROSTINIS**

**15.00 DZ**

AVOCADO- GOAT CHEESE-PISTACHIOS

SPICY SHRIMP- FRESH DILL CREAM CHEESE- SRIRACHA

## **CANAPÉS**

**12.00 DZ**

DEVILED HAM- BLACK FOREST HAM, PICKLED RELISH, AMERICAN SOUR DOUGH

EGG AND BACON- EGG, AVOCADO, APPLE CURED BACON, CHIVES, WHEAT BREAD

STUFFED ENDIVE- GRILLED ASPARAGUS, ROASTED RED BELL PEPPER, BASIL ASIAGO MOUSSE

ROMA BOATS- SPINACH AND BACON MOUSSE ON TOP OF ROMA TOMATO SPEARS

## CANAPÉS

15.00 DZ

SUNSHINE WASABI SHRIMP AND DILL- WASABI CREAM CHEESE, DILL, SHRIMP, RYE BREAD

## CANAPÉS

20.00 DZ

TENDERLOIN- BEEF TENDERLOIN, CREME FRAICH HORSERADISH, CARAMELIZED ONIONS, RYE TOAST  
GRAVLAX –GRAVLAX, DILL, IRISH SOUL MUSTARD SAUCE, PUMPERNICKEL

## SEAFOOD

MINI CRAB CAKES W/ CAPER-LIME TARTAR SAUCE

35.00 -DZ

HOUSE CURED SALMON, FRESH DILL, IRISH SOUL MUSTARD SAUCE; MINI BAGELS, ROMA COINS

2-3 LBS 50.00

NORI STACK- SMOKED SALMON, SUSHI RICE, RICE WINE VINEGAR, SUGAR, MIRIN, SAKE, NORI SHEETS,  
WASABI PASTE, TOPPED WITH WASABI CAVIAR AND PICKLED GINGER

25.00 - DZ

SHRIMP BOAT- SHRIMP SHOOTER, SPICY COCKTAIL SAUCE, MICRO SPROUTS, LIME POINTS

90.00 – 3 DZ

## CHIPS, POPCORN AND NUTS

CHIPS - PITA CHIPS - ASSORTED TORTILLA CHIPS - ASSORTED POTATO CHIPS

18.75 – 25 GUESTS

DIPS - JAZZY GARDEN TOMATO SALSA - PINEAPPLE MANGO SALSA - CHUNKY GUACAMOLE, ASSORTED  
HOUSE MADE HUMMUS DIPS, BUTTER MILK RANCH

7.00 – 8.00 PER QUART

NUTS – ASK ABOUT OUR GOURMET FLAVORS. CASHEWS, PECANS, SMOKED ALMONDS

POPCORN – A VARIETY OF STYLES, CHICAGO MIX, GOURMET SALTS AND SEASONINGS



# DISPLAY MENU



## **DELI DISPLAY**

**175.00 - 25 GUESTS**

BLACK FOREST HAM, SMOKED TURKEY, ASSORTED SLICED CHEESES, ROMA TOMATOES, RED ONIONS, CHIFFONADE ROMAINE, DOLLAR ROLLS, MAYO, DIJON MUSTARD

## **SUB SANDWICH DISPLAY**

**125.00 – 25 GUESTS**

DELI SLICED MEATS, TOMATOES, ASSORTED CHEESES, RED ONIONS, LETTUCE, CONDIMENTS

## **RELISH DISPLAY**

**15.00 - 25 GUESTS**

BABY PICKLES, ASSORTED OLIVES, CAPERS, PICKLED PEPPERS

## **VEGGIE DISPLAY**

**40.00 - 25 GUESTS**

BABY CARROTS, CAULIFLOWER, BROCCOLI, YELLOW BELL PEPPERS, ASPARAGUS, YELLOW AND RED CHERRY TOMATOES, CELERY STIX, ROASTED RED PEPPER DIP

## **CHEESE & CRACKERS**

**Domestic 33.00 - 25 GUESTS/Artisan 50.00 – 25 GUESTS**

ASSORTED CHEESES, CRACKERS AND FRESH FRUIT

## **ANTIPASTO**

**56.00 - 25 GUESTS**

ASSORTED OLIVES, ARTICHOKE HEARTS, ROASTED BELL PEPPERS, PICKLED PEPPERS, ASSORTED CHEESES, SALAMI, PROSCIUTTO

## **JUMBO SHRIMP DISPLAY**

**55.00**

2 LBS OF 26-30 COUNT PEELED AND TAIL ON, W/ CHEF'S SPICY COCKTAIL SAUCE

## **IN HOUSE SMOKED SALMON OR POACHED SALMON DISPLAY**

**5-6 LBS 150.00**

W/ CRACKERS, TOMATOES, CAPERS, RED ONIONS, LEMONS, LIMES (SERVES 30-40 GUESTS)

## **FRUIT CASCADE**

**56.00 - 25 GUESTS**

SLICED SEASONAL FRUIT AND BERRIES

## **MINTED FRESH FRUIT COCKTAIL**

**56.00 - 25 GUESTS**

DICED PINEAPPLES, ASSORTED MELONS, RED GRAPES, SEASONAL BERRIES, FRESH MINT

## **DESSERT DISPLAY**

**25.00 - 25 GUESTS**

CLASSIC BROWNIES, ASSORTED COOKIES, ALMOND BARK STRAWBERRIES

## **BAR BITES**

**30.00 – 25 GUESTS**

BROWNIES W/ ALMOND BARK DRIZZLE, KITCHEN KARROT CAKE, LEMON, RASPBERRY CRUNCH, 7 LAYER, ETC...

# SCOOP-N-SERVE MENU



**PENNE PASTA AND ITALIAN SAUSAGE-** TOSSED IN TOMATO BASIL GARLIC SAUCE, TOPPED WITH PARMESAN AND FRESH BASIL

**4.00- PER GUEST**

**CHICKEN TETRAZINI WITH PARMESAN CRUST-** CHICKEN, MUSHROOMS, PEAS, BAKED IN PARMESAN THYME SAUCE

**4.00- PER GUEST**



**TEX MEX SHEPHERDS PIE-** GROUND CHUCK OR CHICKEN, BLACK BEANS, CORN, BAKED IN TOMATO CILANTRO SALSA, TOPPED WITH MASHED POTATOE AND CHEESE

**4.50- PER GUEST**

**CLASSIC BEEF STROGANOFF-** BEEF, MUSHROOMS, PEARL ONIONS, TOSSED IN A SHIRAZ- VEAL VELOUTÈ SAUCE AND EGG NOODLES

**5.50- PER GUEST**

**JAMBALAYA-** ANDOUILLE, HAM, CHICKEN, SHRIMP, SUNSHINE BASMATI RICE

**5.00- PER GUEST**

**CHICKEN WILD RICE HOT DISH-** WILD RICE, BASMATI RICE, GRILLED CHICKEN, ITALIAN SAUSAGE, SHIITAKE MUSHROOMS, FENNEL, TOASTED ALMONDS

**6.00- PER GUEST**

**PACIFIC SESAME CHICKEN AND JEWLED BASMATI RICE-** SLICED GRILLED CHICKEN BREAST, TOSSED IN MAHOGANY SAUCE GARNISHED WITH SESAME SEEDS AND SCALLIONS

**4.00- PER GUEST**

**CHICKEN TINGA** - SHREDDED CHICKEN IN A CHIPOLTE TOMATO SAUCE, SANTE FE RICE ( BLACK BEANS, CORN, BELL PEPPERS, CILANTRO), SOFT SHELL TORTILLAS

**4.00 PER GUEST**

**CHILI** – ANCHO BEEF CHILI, SOUTHWEST CHILI, WHITE BEAN AND GRILLED CHICKEN

**4.00-7.00 PER GUEST**

# BARS & STATIONS

Requires a 50 person minimum



*All stations can be customized and price will depend on ingredients and items selected.*

## LIVE ACTION

**WAFFLE /PANCAKE STATION** – Fresh made waffles or buttermilk pancakes. Toppings include: butter, whipped cream, berries, maple syrup, chopped nuts. **6.00- 7.00 PER GUEST**

**OMELETE STATION** – Omelets made to order. Includes chopped ham, bacon, shredded cheese, diced peppers, diced onions, spinach, mozzarella cheese, cheddar cheese. **8.00-10.00 PER GUEST**

**CARVING STATION**—Roast Baron of Beef, BB Brisket, Prime Rib, Beef Tenderloin, Roasted Turkey, Ham, Corned Beef Brisket **MARKET PRICE (CALL)**

*\*A \$40 per hour chef fee is applied for all live stations*

## TRADITIONAL

**PASTA BAR**— Penne and garden rotini pasta, grilled chicken and/or Italian sausage, tomato basil sauce, alfredo sauce, grilled veggies, olives, tomatoes, parmesan cheese. (Can also be set up as a live station) **12.00-16.00 PER GUEST**

**SALAD BAR** – Fresh mixed greens and romaine with croutons, heirloom tomatoes, curly carrots, diced ham, bacon, Bleu cheese crumbles. Assorted dressings Italian, Citrus Thai Vinaigrette, ranch. **9.00-11.00 PER GUEST**

**SLIDER BAR**—Mini Cubans, Ancho Chili Sloppy Joes, Mini burger, pulled pork/chicken served with dinner rolls and topping **2.75 PER SLIDER**

**MASHED/BAKED POTATO BAR** – Toppings include sour cream, butter, chili, shredded cheeses, bacon crumbs, chives. **7.00- PER GUEST**

## CONTEMPORARY/FUSION

**CROSTINI BAR** —Toasted baguette slices with choice of tapenade, roasted red pepper hummus, bruschetta, spinach artichoke dip, goat cheese spread, roasted red peppers **16.00- 20.00 PER QUART (16 SERVINGS)**

**SHRIMP & SMOKED FISH** – Shrimp, smoked salmon and walleye served with cracker tomatoes, capers, red onions, lemons, limes, dipping sauces **MARKET PRICE (CALL)**

**SATAY** – Skewered and grilled chicken. Choice of flavors including mahogany, Thai peanut, chili plum and curry **3.00-3.50 PER SATAY**

**TACO** – Ground beef, Barbacoa (pulled pork) or grilled chickens served with corn or flour tortillas. Toppings include shredded lettuce, diced tomatoes, diced onions and shredded cheese **10.00-16.00 PER GUEST**