Chef Jeff

BUILD YOUR PERFECT BUFFET



We're so excited to be considered for your special day! These menus are designed to make planning **simple**, with **approachable** crowd-pleasers and plenty of opportunities to **add your own personal touches.**

Catering is what we do. After more than 20 years and thousands of events, our team brings not only food made to be remembered, but the experience, guidance, and logistical know-how to help everything come together smoothly. Let's start building!

There are **no rigid packages** or unnecessary requirements. Choose as much or as little as you need from food and staffing to rentals, linens, place settings, and more. Consider these menus a **starting point**; we're always happy to explore **custom requests** and help create the right experience for your event.







Meet Your *Perfect* Buffet

Flexible options with a variety of flavors for catering that feels like you.

*Pricing shown is for **food only.** All buffet options include your choice of salad and artisan bread with butter. Staffing, service, delivery, rentals, and additional selections are customized for your event needs.*

PICK ONE:

1 Pick 2 Buffet

CHOOSE 2 ENTRÉES + CHOOSE 2 SIDES

$25/person

*Each guest receives **one of your entrée selections***

2 Chicken + 3 Sides

CHOOSE 1 CHICKEN ENTRÉE + CHOOSE 3 SIDES

$25/person

*Each guest receives **one entrée***

3 2 Entrée Buffet

CHOOSE 2 ENTRÉES + CHOOSE 2 SIDES

$30/person

*Each guest receives **both entrée selections***

Build Your *Perfect* Buffet

Every buffet includes

BREADSMITH
HAND MADE. HEARTH BAKED.™

an assortment of Breadsmith Artisan breads served with butter

Explore your salad, entrée, and side options.



SALADS
PAGE 3



ENTRÉES
PAGE 4



SIDES
PAGE 5

Plus, inspiration for social hour, desserts, and late night snacks!



SOCIAL HOUR
PAGE 6



DESSERTS
PAGE 7



Llate night
PAGE 8

Ready to Get Started?

763-321-4725

INFO@CHEF-JEFF.COM

CHEF-JEFF.COM

SALAD OPTIONS

"WHAT ABOUT GUESTS WITH DIETARY NEEDS?"

We've got you! Every guest's needs are unique. We'll guide you toward the best choices, suggest alternatives, and identify items that can be served separately or on the side. Just share the details with us, and we'll help create a thoughtful plan for everyone.



FRESH GARDEN SALAD

Romaine, mixed greens, grape tomatoes, English cucumbers, red onions, and carrots
Default Dressing: Balsamic Vinaigrette



CAESAR SALAD

Romaine, parmesan cheese, and croutons pre-dressed in Caesar dressing



HOUSE BERRY SALAD

*Romaine, mixed greens, strawberries, seasonal berries, toasted almonds, and feta cheese – **CONTAINS NUTS***
Default Dressing: Raspberry Vinaigrette



CARIBBEAN SALAD

Romaine with mangos, pineapple, oranges, peppers, poppy seeds, sesame seeds, and corn tortilla strips
Default Dressing: Honey Lime Vinaigrette



MEDITERRANEAN SALAD

Romaine, mixed greens, English cucumbers, heirloom tomatoes, kalamata olives, chickpeas, red onions, and feta cheese
Default Dressing: Balsamic Vinaigrette



SPINACH SALAD

*Baby spinach, dried cranberries, pecans, carrots, bacon crumble, and blue cheese – **CONTAINS NUTS***
Default Dressing: Raspberry Vinaigrette

ENTREE OPTIONS

VEGETARIAN AND VEGAN ENTREES ALSO AVAILABLE

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SAUCED CHICKEN

Chicken Breast or Thighs
- with choice of sauce



SIGNATURE BRAISED BEEF

Tender and slow roasted,
served in a flavorful Au Jus



GARLIC PORK LOIN

Pork loin crusted with garlic and thyme
– with choice of sauce



WILD RICE DUSTED WALLEYE

Pan-seared with a Wild Rice Dusting
- with choice of sauce



PAN SEARED WHITEFISH*

Choice of COD or TILAPIA
- with choice of sauce



PAN SEARED SALMON*

Tender and flaky salmon fillet
- with choice of sauce

***PLEASE NOTE:** SOME ENTREES MAY HAVE VENUE AND/OR SERVING REQUIREMENTS. THESE ITEMS ARE TEMPERATURE SENSITIVE, AND WE WILL ONLY SERVE THEM IF WE CAN ENSURE THE UTMOST QUALITY FOR YOU AND YOUR GUESTS. THESE WORK BEST IF THERE IS AN OVEN ONSITE AT YOUR VENUE.*

SIDE OPTIONS

"WHAT ABOUT GUESTS WITH DIETARY NEEDS?"

We've got you! Every guest's needs are unique. We'll guide you toward the best choices, suggest alternatives, and identify items that can be served separately or on the side. Just share the details with us, and we'll help create a thoughtful plan for everyone.



MASHED POTATOES

Options Include: *Bacon & Cheddar, Bacon & Leek, Garlic Parsley, Peruvian Blue, Smoked Gouda & Scallion, or Sunshine (Turmeric)*



GREEN BEANS

Options Include: *Seasoned Green Beans, Green Beans Almondine, Green Beans with Bell Peppers, Green Beans with Confetti Carrots*



MIXED VEGETABLES

Options Include: *Normandy, Northwest, or Prince Edward Mix*



ROSEMARY CARROTS

Honey Poached Baby Carrots



RICE

Options Include: *Basmati, Cilantro Lime, Jasmine, Jeweled, Jollof, Red Cargo, Red, or Trio Grain*



ADDITIONAL OPTIONS*

Options Include: *Grilled Asparagus, Grilled Mixed Veggies, Roasted Potatoes, Sweet Potatoes, Scalloped Potatoes, or Smoked Gouda Mac and Cheese*

Upcharges may apply

SOCIAL HOUR

NOT INCLUDED IN MEAL PACKAGE PRICING.
PRICED À LA CARTE PER GUEST OR SERVING.

TIP
WE GENERALLY SUGGEST **2-3 CHOICES** FOR SOCIAL HOUR

*__NOTE:__ This is meant to be a starting point or inspiration - check out additional appetizer options __HERE__.



CANAPÉS

Options Include: *Beef Tenderloin, Cucumber, Deviled Ham, Egg and Bacon, Roma Boats, Smoked Salmon, Stuffed Endives, Spicy Wasabi Shrimp*



CHEESE AND CRACKERS

Variety of Chef Curated Artisan and Domestic Cheeses served with Assorted Crackers



CROSTINIS

Options Include: *Avocado Goat Cheese (pictured), Bruschetta, Mediterranean, Roasted Red Pepper, Tapenade, Spicy Shrimp, Southwest, Sunshine Thai*



GOAT CHEESE CRACKERS

Whipped Goat Cheese Topped with a Seasonal Berry and Drizzled with Honey



HAND ROLLED MEATBALLS

Options Include: *Asian Chili Plum, Hoisin BBQ, Cranberry Wild Rice, Italian*



FRESH SHRIMP

Shrimp Cocktail or Shooters - with Spicy Cocktail Sauce



SAMISA'S EGG ROLLS

Locally Made Hmong Egg Rolls Chicken, Pork, or Veggie



STUFFED MUSHROOMS

Options Include: *Parmesan (pictured), Sausage, Crab*

DESSERTS

**NOT INCLUDED IN MEAL PACKAGE PRICING.
PRICED À LA CARTE PER GUEST OR SERVING.**

TIP
WHAT'S BEEN TRENDING:
ASSORTED MINI DESSERTS

*__NOTE:__ This is meant to be a starting point or inspiration - not seeing what you have in mind? Ask us how to bring it to life!



ASSORTED DESSERT BARS OR BITES

Includes: *7 layer*, Caramel Crunch*, Lemon, Oreo Dream, Raspberry Rhapsody*, and Chef Jeff's Signature Brownies*

Denotes flavor with nuts



CHOCOLATE MOUSSE

*A Great **Gluten Free** Offering*



CAKE BITES

Options Include: *Carrot, Chocolate, Pound*



CAKE SHOOTERS

Tres Leches or Strawberry Shortcake



CHEESECAKE BITES

Options Include: *Blueberry, Chocolate Chip, Chocolate Chip Cookie Dough, Lemon, Plain, Praline, Strawberry*



DIPPED STRAWBERRIES

Dipped in Almond Bark



KEY LIME MOUSSE

*A guaranteed **crowd pleaser***



MINI PIES

Options Include: *Apple, Blueberry, Pecan, Pumpkin, Strawberry, Sweet Potato*



SIGNATURE BROWNIES

Almond Bark Drizzle



S'MORES STATION

Everything you need for a classic s'more - ask about upgrading options!

Llate night snackies

NOT INCLUDED IN MEAL PACKAGE PRICING & PRICED À LA CARTE

TIP
REMEMBER: **SOME PEOPLE LEAVE** BEFORE SNACKS!



SLIDERS

Options Include: *Braised Beef Burgers, Cuban, Ham and Cheese, Pulled BBQ Chicken, Pulled BBQ Pork*



HAND ROLLED MEATBALLS

Options Include: *Asian Chili Plum, Hoisin BBQ, Cranberry Wild Rice, Italian*



CROSTINI BAR

Options Include: *Avocado Goat Cheese, Bruschetta, Mediterranean, Roasted Red Pepper, Tapenade, Spicy Shrimp, Southwest, Sunshine Thai*



MINI SKEWERS

Options Include: *Caprese, Cheese and Fruit, Meat and Cheese, Pickled and Fresh Veggie*



POPCORN BAR

Salted, Cheese, and Caramel Popcorns with a variety of sweet and salty mix-ins



CHIPS AND DIPS

Options Include: *Corn Tortilla Chips with House Salsa Trio or Pita Chips with House Hummus Trio*



SAMISA'S EGG ROLLS

Locally Made Hmong Egg Rolls Chicken, Pork, or Veggie



STUFFED MUSHROOMS

Options Include: *Parmesan (pictured), Sausage, Crab*

About Us & Our Process

Many elements can be ***CUSTOMIZED*** *including substitutions,* ***DIETARY ACCOMMODATIONS,*** *and other special requests. Additional charges may apply.*

Our food is made from ***SCRATCH*** *with fresh ingredients, high-quality proteins, and* ***BIG*** *flavor.*

Our culinary team can also curate a ***custom menu*** *for your event. Please note that custom menu development requires additional planning time depending on the request.*



About Us

Chef Jeff Riley founded the company over 20 years ago, building it around **great food, hard work, and taking care of people.** Today, his daughter Amber carries that legacy forward, continuing to grow what we do while staying rooted in thoughtful food, genuine service, and taking great care of our clients from start to finish.

Learn more about our story.

How It Works

INQUIRE
Tell us about your plans. We'll check availability and schedule time to connect.

PROPOSAL
Receive a custom proposal with recommendations and clear, itemized pricing.

BOOK YOUR DAY
Secure your date with a signed agreement and deposit. Dates are first come, first served.

CHECK-INS
We'll stay connected to answer questions, confirm details, and make adjustments.

FINAL DETAILS
We'll finalize your guest count, menu, timing, and logistics together.

CELEBR(ATE)
Relax, enjoy the food, and focus on what matters most!

Deposit & Payments
A signed agreement and nonrefundable deposit secure your date. Your payment schedule will be outlined in your agreement.

Service & Logistics
When full service is selected, our team handles setup, staffing, and cleanup while coordinating with you and your venue.

Flexibility Is Our Thing
Menus, quantities, service, and timing can be adjusted as your plans take shape. We're here to make the process easy and enjoyable.

Want to Explore More?
If you're looking for something a little more unique, elevated, seasonal, or customized? Explore our ***Specialty Menus*** *for additional inspiration.*

CHECK OUT OUR SPECIALTY MENUS HERE

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