

# 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:



### Pick 2 Buffet

CHOOSE 2  
ENTRÉES + CHOOSE 2  
SIDES

**\$25/person**



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



### Chicken + 3 Sides

CHOOSE 1  
CHICKEN ENTRÉE + CHOOSE 3  
SIDES

**\$25/person**



Each guest receives  
**one entrée**



### 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



**LATE NIGHT**  
PAGE 8

Ready to  
Get Started?



763-321-4725



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# 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

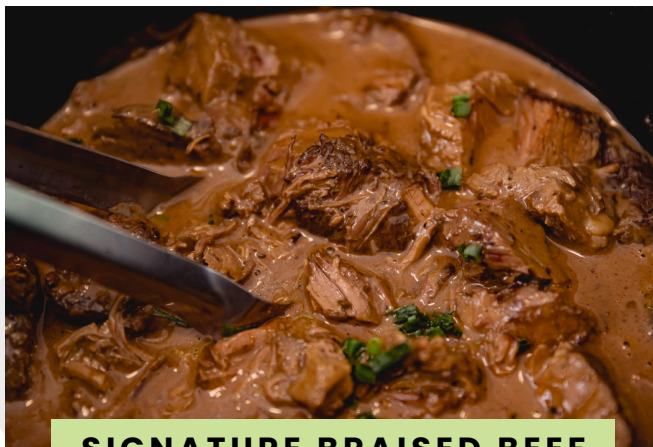
## "WHAT ABOUT GUESTS WITH DIETARY NEEDS?"

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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  
**\*SOME OPTIONS CONTAIN 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!*



# LATE 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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