

Chef Jeff

Hors D'oeuvres, Appetizers, & Desserts

Our menus are intended as a helpful starting point. As a custom caterer, we're always happy to explore additional ideas and create something tailored to your event. Explore our **Specialty Menus** to see inspiration based on real events we've done.

A Note on Pricing: *Rather than listing food-only prices that may not reflect the full scope of your event, we provide current, customized pricing on your personalized proposal based on your specific needs. Every proposal is clearly itemized so you can see exactly what's included. View our **Sample Proposals** for more detailed pricing examples.*



Zandolee Media

Grazing

SNACKS

sold in servings of 25



ARTISAN CHEESE TRAY

Assortment of artisan cheeses, artfully displayed with crackers and garnishes

CHARCUTERIE

Chef assortment of cured meats, gourmet cheeses, fruit, and nuts

**contains nuts*

CHEESE, CRACKERS, & FRUIT TRAY

Assortment of cheeses and fruit, artfully displayed with crackers and garnishes

DOMESTIC CHEESE TRAY

Assortment of domestic cheeses, artfully displayed with crackers and garnishes

FRESH FRUIT

Assortment of seasonal fresh sliced fruit

MIXED NUTS

Cashews, pecans, smoked almonds

POPCORN

Choice of butter, caramel, cheese, Chicago-style, or plain
Gourmet salts & seasonings available



Nikayla Bautista Photo

CHIPS & DIPS

(dip sold by the quart - serves approximately 15-25)

CHIPS

(sold in servings of 25)

Corn tortilla chips
Kettle potato chips
Pita chips

SALSAS & GUAC

Cowboy caviar
Garden salsa
Guacamole
Pineapple mango

HOUSEMADE HUMMUS

Mediterranean
Roasted red pepper



Trays & Displays

DELI DISPLAYS

sold in servings of 25

ANTIPASTO DISPLAY

Chef curated board with assorted cured meats, pickled vegetables, specialty cheeses, and olives

SALMON DISPLAY

In-house smoked or poached salmon, hard-boiled eggs, lemon, lime, capers, red onion, and tomatoes



CRUDITÉ

Assorted blanched vegetables served with roasted red pepper dip

RELISH DISPLAY

Baby pickles, assorted olives, capers, pickled peppers



SHRIMP DISPLAY

2 lb. of peeled, tail-on shrimp served with spicy cocktail sauce

MINI DELI SANDWICH DISPLAY (BUILD YOUR OWN OR ASSEMBLED)

Black forest ham, smoked turkey, assorted sliced cheeses, sliced tomatoes, red onions, and chiffonade romaine

Available as standard or deluxe



Cold Bites



CROSTINI

sold by the dozen

AVOCADO GOAT CHEESE

Avocado goat cheese mousse,
garnished with pistachios

***contains nuts**

BRUSCHETTA

Roma tomatoes, kalamata olives,
fresh basil, garlic, olive oil

MEDITERRANEAN

Kalamata olives, sun-dried
tomato hummus

ROASTED RED PEPPER

Roasted red pepper hummus,
roasted chickpeas, parsley

SOUTHWEST

Red onions, sweet bell peppers,
cilantro, cream cheese, house-
made Southwest seasoning

SPICY SHRIMP

Shrimp and sriracha cream cheese
mousse, garnished with dill

SUNSHINE THAI

House-made Thai seasoning, cream
cheese, cilantro, wasabi peas

CANAPÉS

sold by the dozen

DEVILED HAM

Black forest ham and pickled
relish on sourdough

EGG & BACON

Egg, avocado, apple cured
bacon, and chives on wheat

ROMA BOATS

Spinach and bacon mousse
on Roma tomato spears

ON A STICK

sold by the piece

MINI SKEWERS

CAPRESE

MEAT & CHEESE

CHEESE & FRUIT

FRUIT

PICKLED &
FRESH VEGGIE

Elevated

CROSTINI & CANAPÉS

sold by the dozen



CANAPÉS

GRAVLAX

Gravlax, dill, and Irish soul mustard sauce on pumpernickel

STUFFED ENDIVE

Asparagus, roasted red bell pepper, basil asiago mousse

TENDERLOIN

Beef tenderloin, creme fraiche horseradish, and caramelized onions on rye toast



CROSTINI

AVOCADO GOAT CHEESE

Avocado goat cheese mousse, garnished with pistachios

***contains nuts**

SPICY SHRIMP

Shrimp and sriracha cream cheese mousse, garnished with dill

SEAFOOD

sold by the dozen

NORI STACKS

Smoked salmon, sushi rice, rice wine vinegar, sugar, mirin, sake, nori sheets, wasabi paste, topped with wasabi caviar and pickled ginger

SUNSHINE WASABI SHRIMP CANAPÉS

Shrimp and wasabi cream cheese
On rye bread and garnished with dill

SHRIMP SHOOTERS

Shrimp with spicy cocktail sauce



Hearty



OTHER BITES



BEEF TENDERLOIN

Served with au jus - try as an assembled bite with mashed potatoes!

LIL' SMOKIES

5 dozen minimum
Hoisin BBQ or Plain

CHICKEN WINGS

5 dozen minimum
Buffalo, Hoisin BBQ, Jamaican, Lime Pepper, Mahogany, or Plain

SLIDERS

sold by the piece

SIGNATURE SLIDERS

**Sliders are presented build-your-own style by default. Assembled sliders are available upon request; additional charges may apply.*

BEEF TENDERLOIN

With caramelized onions & horseradish sauce

BRAISED BEEF

BUFFALO SHREDDED CHICKEN

With blue cheese sauce

BURGER SLIDER

With toppings

JAMAICAN CHOPPED CHICKEN

PULLED BBQ JACKFRUIT

PULLED BBQ PORK

MINI CUBANS

Black forest ham, roasted pork, swiss cheese, and spicy dill pickles with mojo mustard

PULLED BBQ CHICKEN

SKEWERS

sold by the dozen

BEEF KABOBS

Calgary seasoning, red onions, sweet bell peppers, mushrooms

CHICKEN KABOBS

Calgary seasoning, red onions, sweet bell peppers, mushrooms

CHICKEN SHAWARMA

Marinated in Mediterranean spices and served with cucumber sauce

MAHOGANY CHICKEN

Sweet and tangy mahogany glaze, scallions, sesame seeds

THAI PEANUT CHICKEN

Served with spicy peanut sauce



VEGGIE KABOBS

Calgary seasoning, zucchini, red onions, sweet bell peppers, mushrooms

Hearty



SIGNATURE MEATBALLS

sold by the dozen

Asian Chili Plum

Hoisin BBQ

Italian

Swedish

Turkey Cranberry Wild Rice

NEW! COMMUNITY PARTNER FEATURE

STUFFED MUSHROOMS

sold by the dozen

Crab, Parmesan, or Sausage



Samisa's Egg Rolls

NEW! Featuring *Samisa's Hmong Egg Rolls*

Samisa's Hmong Egg Rolls comes from a local husband and wife team making egg rolls and sharing their love for food. What started as a simple recipe in the kitchen has grown into a way to bring people together, celebrate their culture, and create meaningful connections through delicious Hmong egg rolls. Available by the dozen in chicken, pork, veggie, and rotating specials.

Add to any Chef Jeff order for your event!



CHEF JEFF CATERING | APPETIZERS | INFO@CHEF-JEFF.COM | 763-321-4725

Desserts

sold by the serving

CHEESECAKE BITES

Flavors Include: Chocolate Chip, Chocolate Chip Cookie Dough, Lemon Blueberry, Plain, Praline, or Strawberry

SIGNATURE BROWNIES

Almond bark drizzle



CRISPS & COBLERS

Flavors include: Apple, Apple Ginger, Apple Ginger Pecan*, Blueberry Peach, Cranberry Pear, Peach, and Sour Cherry

***contains nuts**

FRESHLY BAKED COOKIES

Flavors Include: Almond*, Chocolate Chip, Macadamia*, Monster, Salted Caramel, and Snickerdoodle

***contains nuts**

GOURMET DESSERT BARS

7 Layer*
Caramel Crunch*
Signature Brownies
Lemon
Oreo Dream
Raspberry Rhapsody*
Rice Krispies

***denotes flavors containing nuts**

MINI PIES

Flavors Include: Apple, Banana Cream, Blueberry, French Silk, Key Lime, Pecan*, Pumpkin, Strawberry, Strawberry Rhubarb, or Sweet Potato

***contains nuts**



MOUSSE SHOOTERS

Chocolate or Key Lime



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](#)

Ready to
Get Started?



763-321-4725



INFO@CHEF-JEFF.COM



[CHEF-JEFF.COM](#)



Matthew Erberle Photo



Zandolee Media



Zandolee Media



Zandolee Media

Ready to
Get Started?



763-321-4725



INFO@CHEF-JEFF.COM



CHEF-JEFF.COM