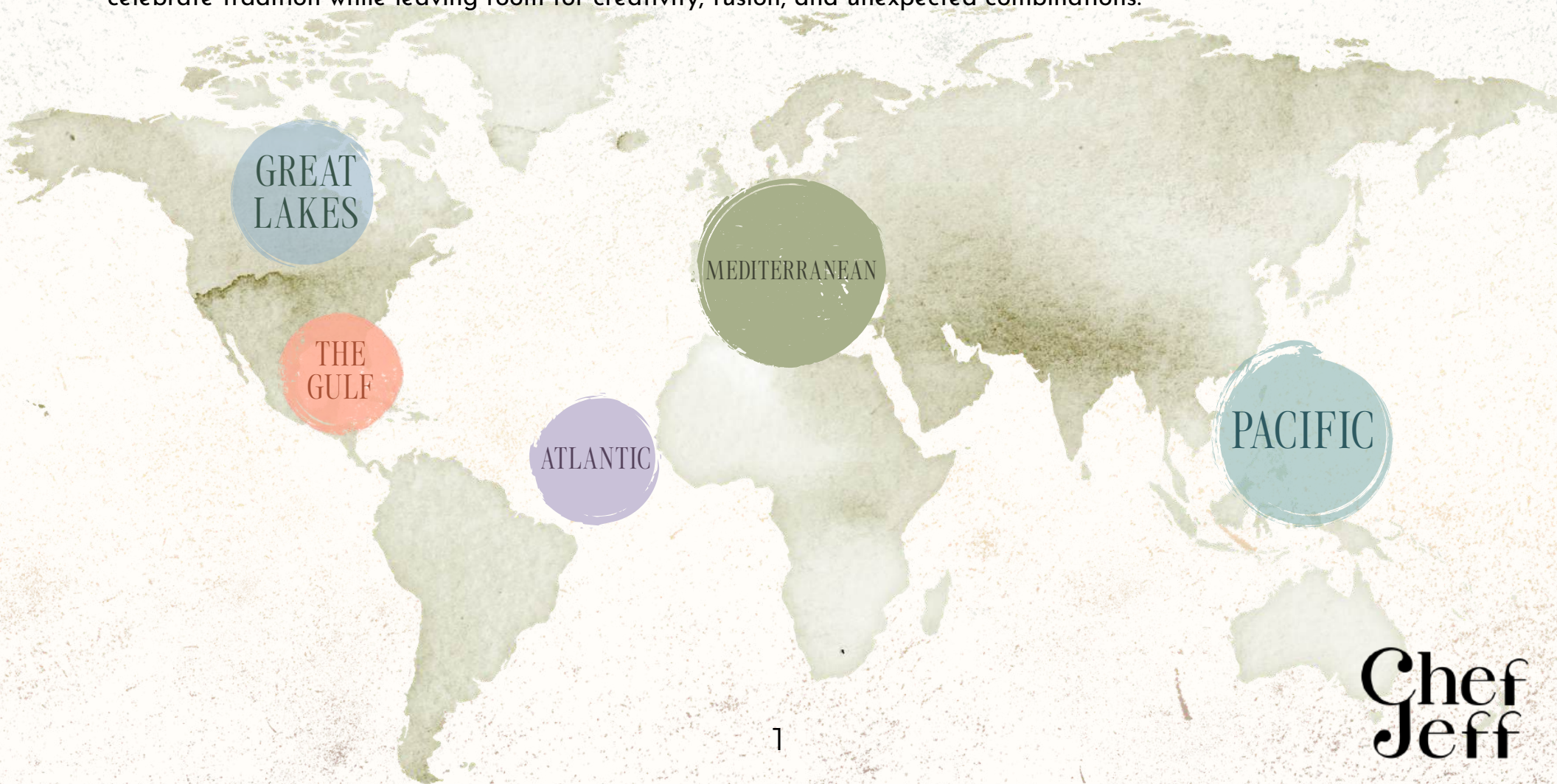


A GLOBAL APPROACH TO SPECIALTY MENUS

Inspired by bodies of water and the regions they connect, we've organized our specialty menus into collections that reflect a wide range of global flavors, cultures, and food traditions.

From the Pacific to the Mediterranean, these collections **explore** regional **ingredients**, familiar **favorites**, cross-cultural **influences**, and the ways **food travels, evolves, and connects people**.

These menus are not meant to define any one cuisine or draw strict culinary borders. Instead, they give us a way to celebrate tradition while leaving room for creativity, fusion, and unexpected combinations.



BEFORE YOU EXPLORE

These menus are a starting point - *not a limit*.

This collection is designed and pulled from **real menus** we have created for events, weddings, galas, fundraisers, and more. We can **customize** these menus to fit your event, **adapt** selections, **accommodate** dietary needs, or **build something** totally different.

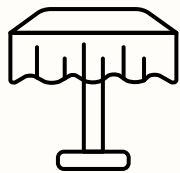
CUSTOM MENUS

Have something specific in mind? Our team can help create a menu based around your vision and food preferences.

Custom menu development can take **1-2 months** or more, depending on the scope of menu, number of items being developed, tastings, availability, and other factors.

PRICING

Pricing shown is the food-only cost per guest for easy comparison. Your personalized proposal will break pricing down by item and account for your event's service style, quantities, rentals, and other details. Take a look at other [Sample Proposals here](#).



EXPLORE OUR LINEN
OPTIONS [HERE](#)



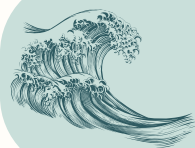
EXPLORE OUR RENTAL
OPTIONS [HERE](#)



CONTACT US
ANYTIME [HERE](#)

WHAT'S INSIDE

EXPLORE MENUS BY REGION



PACIFIC

Pacific Rim – Asian Inspired

PAGE 3



GREAT LAKES

Midwestern – Backyard – Seasonal

PAGE 5



THE GULF

Southern – Caribbean – Cajun Inspired

PAGE 8



MEDITERRANEAN

Mediterranean – North African – Middle Eastern

PAGE 12



ATLANTIC

European – Coastal – Tea Time

PAGE 15



BEYOND THE MAP

Events – Themes – Celebrations

PAGE 17

PACIFIC

PACIFIC RIM –
ASIAN INSPIRED

PAGE 3 →



PACIFIC RIM

PRICING: \$25/GUEST

CANAPÉS

Wasabi Shrimp Mousse

Samisa's Egg Rolls

Chicken and Pork

MANDARIN SALAD

Mixed Greens, Napa Cabbage, Mandarin Oranges, Sweet Bell Pepper, Daikon, Bean Sprouts, and Toasted Almonds with Citrus Thai Vinaigrette

PACIFIC JEWELED RICE

Basmati, Bell Pepper, Peas, and Bean Sprouts

STIR FRIED VEGETABLES

Pan fried and lightly seasoned

MAHOGANY CHICKEN

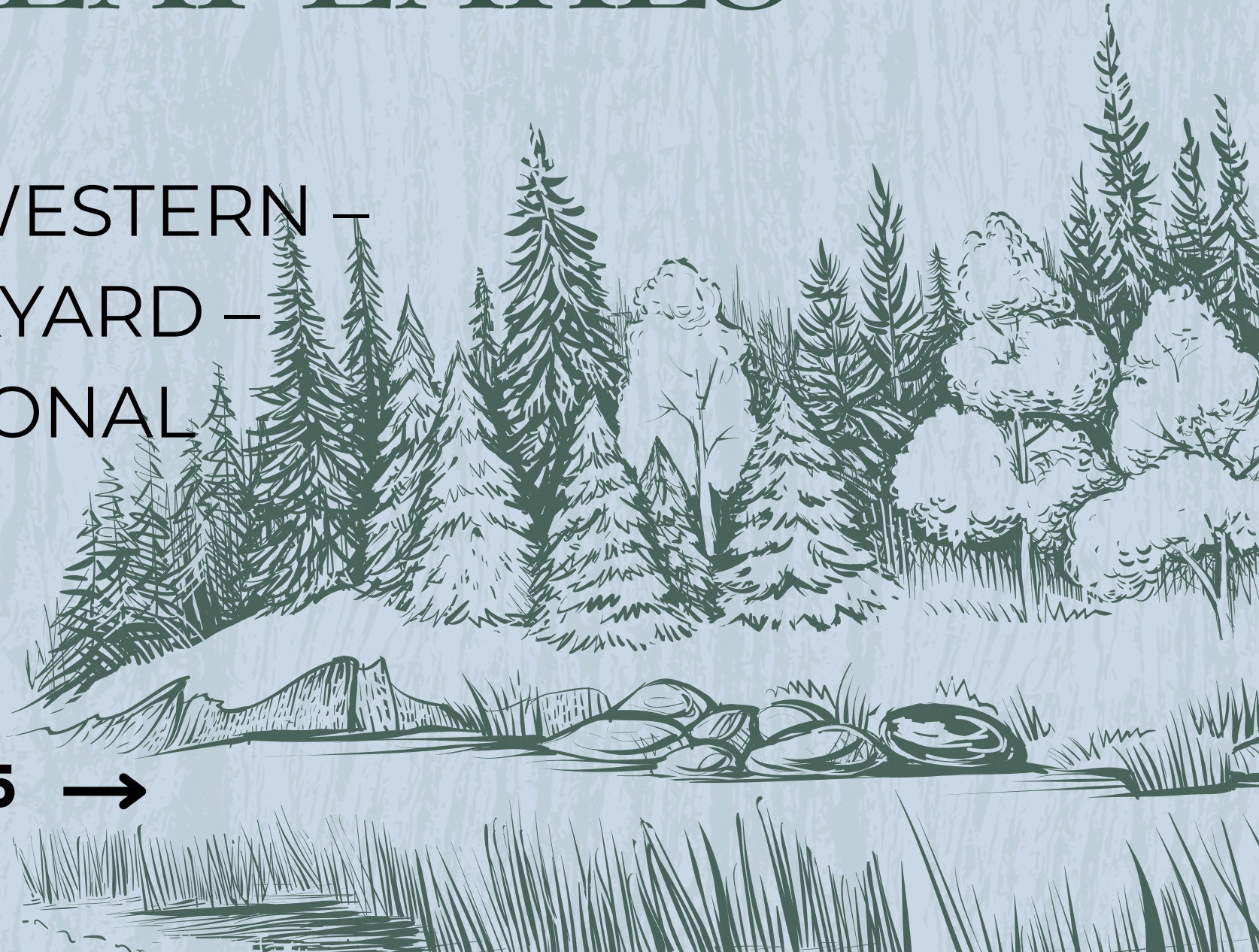
Sesame Seeds and Scallion



GREAT LAKES

MIDWESTERN –
BACKYARD –
SEASONAL

PAGE 5 →



SUMMER BACKYARD BBQ

PRICING: \$40/GUEST

GRILLING ONSITE

Premium Burgers

Sauteed Mushrooms, Caramelized Onion, Smoked Bacon

Grilled Salmon

Choice of Sauce

Assorted Sauces

*Mahogany, Pineapple Mango Salsa,
Chimichurri, and Lemon Caper Butter Sauces*

GARDEN GRAZING MENU

Chips & Dips

*Kettle Chips, Corn Tortilla Chips, House Guacamole,
House Garden Salsa, Black Bean Salsa, French Onion Dip*

Seasonal Grilled Vegetables

Served with Roasted Red Pepper Dip

ON THE SIDE

Smoked Gouda Macaroni & Cheese

**Upgrade as a station to add toppings for guests like parmesan
breadcrumbs, shredded cheese, smoked bacon, and more*



Happier Holidays



PRICING: \$40/GUEST

Cranberry Spinach Salad

Baby Spinach, Seasonal Greens, Dried Cranberries, Pecans, Curly Carrots, Smoked Bacon Crumble, Bleu Cheese Crumble, Raspberry Vinaigrette

Artisan Bread

Old-Fashioned Dinner Rolls

Black Forest Ham

Apricot Brown Sugar Glaze

Roasted Turkey Breast

Rosemary Veloute Style Gravy

Green Bean Almondine

Butter, Silvered Almonds

Mashed Potatoes

Garlic Parsley Mashed Potatoes

Herb Dressing

Classic Herb Stuffing

Cranberry Sauce

Not from a can!

Seasonal Crisp

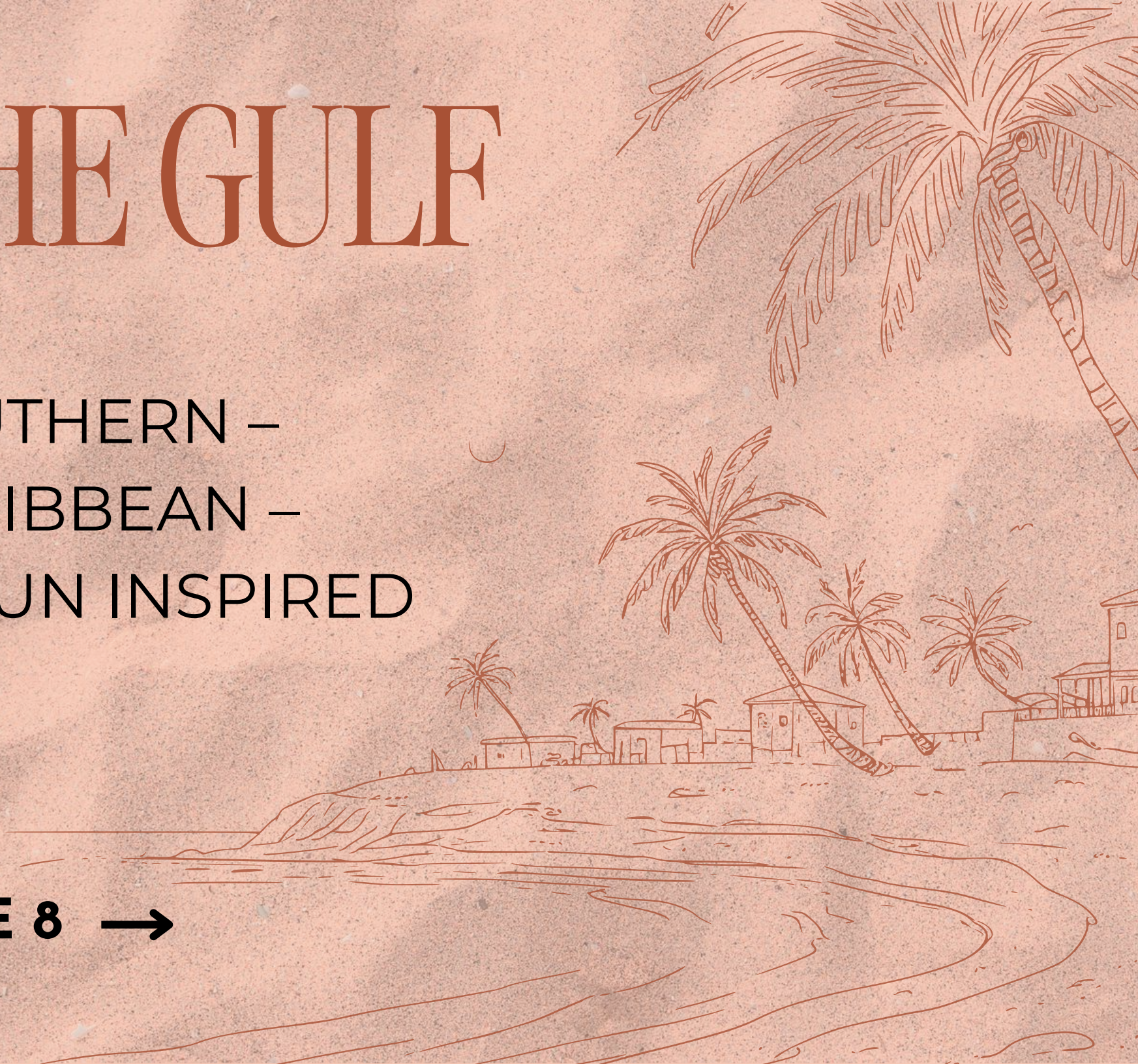
Chef Curated Crisp



THE GULF

SOUTHERN –
CARIBBEAN –
CAJUN INSPIRED

PAGE 8 →



SOUTHERN ROOTS

PRICING: \$45/GUEST

DEVILED EGGS

Go classic or cajun!

CORNBREAD

Served with House-Made Honey Butter

JAMBALAYA

Shrimp, Andouille, Sausage, Chicken

SMOTHERED CHICKEN

Drenched in Gravy

DIRTY RICE

*Pork, Chicken, Bell Pepper, Onion,
Cayenne, and Black Pepper*

GREENS

with Smoked Turkey

MINI PIES

Pecan and Sweet Potato, 2 pies per serving

COBBLER CUPS

House Made Peach or Apple Cobbler



HAITIAN MENU

APPETIZER GALA

PRICING: \$20/GUEST

Soup Joumou

Pumpkin Soup



Diri Kole ak Pwa

Red Beans and Rice

Jamaican Chicken Slider

Spiced Chicken on a Brioche Bun



Baked Plantain Chips

Spiced Chicken on a Brioche Bun



Haitian Griot

Marinated and Fried Pork

Shoulder with Crispy Plantains



Sliced Seasonal & Tropical Fruit

*Including Mangoes, Pineapples,
and Papayas*

Dous Makos

Haitian Fudge



Southwest Bowls

PRICING: \$20/GUEST

CORN TORTILLA CHIPS W/ SALSA & DIPS

*House Garden Salsa, Pineapple Mango Salsa,
Black Bean & Corn Salsa, and House Guacamole*

BUILD YOUR OWN BOWL

*Leafy Greens
Cilantro Lime Rice
Corn Tortilla Chips*

*Adobo Chicken Thighs
Seasoned Ground Beef
Tofu Sofritas*

*Black Olives
Black Bean Salsa
Cilantro Lime Rice
Cotija Cheese
Diced Raw Onion
Diced Roma Tomatoes*

*Mango Pineapple Salsa
Guacamole
Shredded Cheese
Southwest Corn
Southwest Ranch*

DESSERT

Tres Leches Cake Shooter

MEDITERRANEAN

MEDITERRANEAN –
NORTH AFRICAN –
MIDDLE EASTERN

PAGE 12 →



ITALIAN

SERVED BUFFET STYLE

PRICING: \$28/GUEST

ARUGULA SALAD

Baby Arugula with Shaved Parmesan, Dried Cherries, Candied Pecans, and a Fresh Lemon Vinaigrette

ROSEMARY FOCACCIA

House-baked Focaccia Finished with Rosemary, Sea Salt, and Extra Virgin Olive Oil

CHICKEN MARSALA

Chicken Breast with Wild Mushrooms in a rich Marsala Wine Sauce

COD PICATTA

Roasted Cod finished with Lemon, White Wine, Butter, Capers, and Fresh Parsley

PARMESAN HERB ORZO

Tender Orzo Pasta tossed with Parmesan, Garlic, Butter, and Fresh Italian Herbs

ROASTED FINGERLING POTATOES

Fingerling Potatoes Roasted with Herbs, Garlic, and Olive Oil



MEDITERRANEAN BOWLS

PRICING: \$25/GUEST

Pita Chips & Hummus Trio

Classic Hummus, Mediterranean Hummus, and Roasted Red Pepper Hummus

Pita Bread

Assorted Flatbreads also available

Gyro Meat

Chicken Shawarma

Info

Falafel

Vegetarian

Tumeric Yellow Rice

Info

Roasted Vegetable Mix

Baby Carrots, Bell Peppers, and Zucchini

Cucumber Dip

Tzatizi inspired dip

Baklava

Crispy Phyllo Dough, Chopped Nuts, and Honey syrup



ATLANTIC

EUROPEAN –
COASTAL – TEA TIME

PAGE 15 →



GARDEN PARTY

PRICING: \$27/GUEST

Tea Sandwiches

*Avocado, Egg, and Bacon
Cucumber and Lemon Dill Mousse
Chicken Salad with Tarragon Spread and Pecans*

Homemade Scones

*Blueberry
White Chocolate Raspberry*

Chicken & Artichoke Dip

Served Warm

Garden Pizza

French Baguette and Seasonal Vegetables

Berry Salad

*Mixed Greens, Seasonal Berries,
Toasted Almonds, Feta Cheese*

Triple Grain Quinoa Salad

*Roasted Seasonal Vegetables
Served Cold*





BEYOND THE MAP

EVENTS – THEMES –
CELEBRATIONS

PAGE 17 →

APPETIZER NETWORKING

Combination of Passed and Stationed Appetizers

PRICING: \$20/GUEST

Ahi Tuna Bites

Crispy Wonton Crisp, Sesame Crusted Seared Ahi Tuna, and Wasabi Crema

Flatbread with Spreads

Warm Flatbreads with Assorted Chef Curated Spreads

Korean BBQ Meatballs

Cocktail Size Meatballs

Mini Brioche Sandwiches

Beef Tenderloin, Carmelized Onions, and Horseradish Sauce

Seasonal Fruit Display

Chef Curated

Shaved Brussel Sprout Salad

Maple Vinaigrette

Truffle Deviled Eggs

Gold Flake Topping

Warm Phyllo Cups

Roasted Pear and Melted Brie



EID AL-FITR BRUNCH

PRICING: \$45/GUEST

WAFFLE BAR

Quartered Belgian Waffles served with Chocolate Chips, Fresh Berries, Butter, Syrup, and Whipped Cream

MADE-TO-ORDER EGGS

Omelets and Scrambles made fresh with your choice of toppings

BREAKFAST POTATOES

Roasted in Olive Oil

ASSORTED PASTRIES

Danishes, Cinnamon Rolls, Muffins

CHICKEN SAUSAGE

Large pieces - 1 per serving

SLICED TURKEY BACON

2 slices per serving

YOGURT CUPS

Individual Cups served with Granola and Fruit on the side

FRESH SLICED FRUIT

Seasonal Assortment

CHEF CARVING STATION

Prime Rib served with Au Jus and Horseradish Sour Cream Sauce

MAC & CHEESE STATION

Smoked Gouda Mac & Cheese with Shredded Cheese, Scallions, Hot Sauce, and Parmesan Bread Crumbs on the side

ROASTED BRUSSEL SPROUTS

Sliced and Roasted with Olive Oil

SPINACH SALAD

Cranberries, Pecans, and Blue Cheese

KIDS MEALS

Chicken Tenders & French Fries

ASSORTED COOKIES & DESSERT BARS

Chef Curated Assortment



CUSTOM WEDDING MENU

SERVED FAMILY STYLE PRICING: \$50/GUEST

PASSED APPETIZERS

Asian Chili Plum Meatballs

Avocado Goat Cheese Crostini

Deviled Ham Canapés

Parmesan Stuffed Mushrooms

Pork Belly & Melon Bites



DINNER

Caesar Salad

Artisan Bread

Mahogany Chicken Thighs

Demi-Glazed Braised Beef

Smoked Gouda Mashed Potatoes

Roasted Carrot Sticks



DESSERTS

Carrot Cake Dessert Shooter

Red Velvet Cake Dessert Shooter

PLATED GALA

PRICING: \$20/GUEST

MEDITERRANEAN SALAD

*Cucumber, Heirloom Tomatoes,
Kalamata Olives, Chickpeas,
Red Onion, Balsamic Vinaigrette*

ARTISAN BREAD

*Individual Baskets of
Breadsmith Bread*

GRILLED CHICKEN BREAST

Thai Coconut Curry Sauce

SEASONED GREEN BEANS

Roasted in Olive Oil

MULTI-GRAIN RICE

Blend of Red and Brown Rices

FAMILY STYLE ASSORTED DESSERTS

*Chocolate Mousse
Key Lime Mousse
Lemon Bites
Oreo Dream Bar
Signature Brownies*

INTENTIONALLY CRAFTED TO
BE **DIETARY FRIENDLY** FOR
LARGE CROWDS!



BRUNCH FUNDRAISER

PRICING: \$25/GUEST

MINI CROISSANT BREAKFAST SANDWICHES

Ham, Egg, and White Cheddar

Vegetarian, Gluten-Friendly, and Vegan Options Available



YOGURT PARFAITS

Vanilla Yogurt with Diced Berries

Served with Assorted Granolas

Dairy Free Options Available



ASSORTED MINI PASTRIES

Assorted Mini Pastries Including

Danishes, Muffins, and Cinnamon Rolls

FRUIT KABOBS

Fresh Seasonal Fruit on Skewers

ASSORTED MINI QUICHE

Assortment of Country Lorraine, Broccoli and Cheese, Triple Cheese, and Garden Veggie



BREAKFAST HASH

Diced Potatoes with Bell Pepper and Onion

COFFEE

Coffee Service with Accompaniments

INFUSED WATER

Water Infused with Mint and Fruits



We're always cooking up new things...check back to see what else we've added!



Ready to Start Planning?

Fill out our [Contact Form](#) or send us an email at info@chef-jeff.com to get the conversation started.

We're excited to help your ideas come to life!