

Business breakfast or brunch selections

American pastry tray (assorted donuts)	\$2
Continental pastry tray (assorted muffins and Danish)	\$2
English pastry tray (assorted scones)	\$2
Sliced seasonal fruit tray	\$2
- with vanilla yogurt dip	\$3
- with mango banana dip	\$3
Fresh fruit skewers.....	\$3
- with vanilla yogurt dip	\$4
- with mango banana dip	\$4
Buttermilk biscuits & sausage gravy	\$4
Build-your-own breakfast sandwich bar	\$6
Egg frittata with choice of vegetable and meat.....	\$5
Fruit-stuffed French toast.....	\$6
Pan Perdu (French toast with bananas & pecans)	\$5
“Piggy” pudding (pork sausage, apples, corn bread).....	\$5
Quiche with choice of vegetable and meat.....	\$6
Swedish pancakes	\$6

Breakfast A La Carte Items:

Bacon	\$1
Sausage links	\$1
Sausage patties	\$1
Canadian bacon	\$1
Mixed toast	\$0.50
Individual fruit yogurt	\$1.50

Note: All prices are per serving. Minimum of 6 servings per individual item, please.

Casual business lunch selections

Build-your-own sandwich bar \$8

Assorted deli meats and cheeses, bakery breads and rolls, condiments, lettuce, tomato slices, and pickles.

Chef's choice sandwich assortment \$8

Let Jeff create an assortment of cold sandwiches sure to please all of your guests.

Spice-crusted tenderloin of beef sandwiches \$17.50

The finest beef, crusted in spices, seared, and sliced thin, served with only the best cheeses and condiments. You will not taste a better sandwich!

Brats, burgers, and dogs..... \$7

Forget fast food. Let Jeff bring the burger joint to your office. Your choice of meat selection. Served with a plentiful array of fixin's.

Sliced seasonal fruit tray \$2

- with vanilla yogurt dip \$3

- with mango banana dip \$3

Fresh fruit skewers..... \$3

- with vanilla yogurt dip \$4

- with mango banana dip \$4

Jeff's signature salad bar \$3

Mixed field greens, candied pecans, crumbled blue cheese, and sun-dried cherries, presented salad bar style, served with Jeff's three favorite dressings: Mango-chardonnay, Toasted sesame, and Buttermilk ranch.

Executive business lunch selections

- Chef's Choice Executive Lunch..... \$11
Let Jeff customize your corporate event. He will work with you to determine your needs and tastes, and present you with a lunch sure to impress.
- Spice-crusted Tenderloin of Beef Sandwiches \$17.50
The finest beef, crusted in spices, seared, and sliced thin, served with only the best cheeses and condiments. You will not taste a better sandwich!
- Chili-lime Pork Loin Chop..... \$11
Served with Jeff's famous cilantro pesto.
- Herbed Pork Loin with fruit salsa \$10
Whole pork loin, roasted and carved station-style.
- Chicken Satay..... \$9
Thai-spiced chicken, skewered and grilled, served with peanut-lime sauce.
- Jerk Chicken \$9
A Caribbean favorite. Served with fresh mango salsa.
- Red Curry Chicken and veggies \$9
Includes steamed rice. Can also be presented on skewers.
- Chipotle-mango Tilapia..... \$10
Served with a fresh mango salsa.
- Baked Potato Bar \$9
Jumbo baked potatoes, presented with a generous assortment of toppings.
- The Pasta Bar \$10
Assorted pastas, sauces, and toppings, prepared while you wait.

Sides

Broccoli salad	\$2
Brown-sugared plantains	\$1
Cucumber-papaya salad	\$2
Garlic mashed potatoes	\$1
Jicama slaw	\$1
Minted watermelon salad	\$1
Molokai sweet potato salad	\$2
Seasonal sautéed vegetables	\$1
Summer vegetable rice	\$1
Tomato and mozzarella salad	\$2
Assorted bagged chips	\$1
Cascade of Crudités	\$2.50

Beverages:

Soft drinks	\$1.50
Individual fruit yogurt	\$2.50
Coffee: Regular or Decaf	\$1.75
Assortment of bottled juices	\$2
Bottled water	\$1.50

Desserts & Snacks

Assorted cookies	\$1.50
Assorted finger pastries	\$2
Chocolate-covered Strawberries	\$3
Dessert Sushi	\$2
Fresh fruit tartlets	\$2
Brownie tray	\$2
Chocolate-dipped pretzels	\$1.50

Note: All prices are per serving. Minimum of 6 servings per individual item, please.

Also: All items can be packaged as boxed lunches.

Also: Ask us about our monthly and annual corporate lunch programs.

Team Building Events

Looking for something different to bring your team together? Tired of exercises involving ropes, trust walks, or Lego's? How about letting them play with their food with Jeff Can Cook? Catering's You-make-it-We-serve-it team builder meals!

Here's how it works. Bring your team to Jeff's tasting room and professional kitchen. After a brief introduction, Jeff will have them cutting, chopping, stirring, and cooking their own meal. In about an hour, most of the work will be done, and your team can retire to the tasting room. We take over from here, finishing each dish, artistically plating it, and serving it in your own private restaurant.

Working together, completing a team task, accomplishing goals, sharing, eating, and relaxing together – your team unites in one evening...and may even learn something about the culinary arts.

Contact us for all of the details, and to arrange your team building event!

- Available for teams up to 10 people
- Please allow 2 - 3 hours for your event
- Breakfast events can be scheduled any time between 7am and 11am, and include a fruit dish, 2 breakfast dishes, and 3 sides
- Lunch or afternoon supper events can be scheduled any time between 11:30am and 4pm, and include 2 appetizers, a main course with sides, and a dessert
- After work dinner events can be scheduled any time between 4:30pm and midnight, and include 2 appetizers, a soup or salad, a main course with sides, and a dessert
- Per person pricing includes all of the food, table service, your own private "restaurant", soft drinks, and coffee service, as well as copies of all the recipes prepared during the event (Note: if you'd like to bring wine or beer for your team, let us know)

Pricing per person (minimum of 6 please):

Late breakfast	\$30
Lunch or early supper	\$40
After work dinner	\$45
Additional appetizer	\$3
Additional soup or salad	\$3
Additional dessert	\$5

Policies

To assist us in providing you with the best possible service, we would greatly appreciate your cooperation in adhering to the following guidelines when making preparations for your upcoming function.

- ❖ A deposit of 25% is required on all events, and is due when the menu and event date are finalized.
- ❖ If the event is cancelled, the following will apply to your deposit: 31 days or more out from the scheduled date – refunded 100%, 15-30 days out from the scheduled date – refunded 50%, 14 days or less from the scheduled date – non-refundable, but can be applied to another date within six months.
- ❖ Full payment is due on the date of your event.
- ❖ Menu confirmation and final guest count must be received no later than five (5) days prior to scheduled function. Within those five days prior to the event, the number of guests can increase, but cannot decrease.
- ❖ Should the function be held in a facility requiring additional fees or permits from Jeff Can Cook? Catering, they will be invoiced to the client accordingly.
- ❖ Just like at any given restaurant, standard service gratuities are encouraged, but are not mandatory.
- ❖ Menu items may be subject to seasonal availability and price fluctuation without notice. Jeff Can Cook? Catering reserves the right to make reasonable substitutions to food, beverage or rental if necessary, with no financial concessions made.
- ❖ Remaining leftover food, on location at your event, will be at the sole discretion of Jeff Can Cook? Catering.
- ❖ Due to some uncontrollable circumstances, Jeff Can Cook? Catering's event arrival may be delayed. A 1-hour window of time from contracted arrival time may be allotted. In these cases, no financial concession will be made.
- ❖ Due to the increased volume of business during the busy seasons (May, June, November, and December), we encourage you to book your event in a timely fashion. We cannot confirm a date for your event until we have received a deposit to do so, and therefore will continue to book events on that date until we have reached capacity. Jeff Can Cook? Catering reserves the right to close-out certain days in order to give all events their necessary attention.

Jeff Can Cook? Catering thanks you in advance for your assistance in adhering to these policies. This will help us to better serve you and your guests to the very best of our ability.

Rental

To make your event perfect in every way, Jeff Can Cook? Catering will set up your room to your custom specifications. The items listed below are just a sample of the type of items that can be used to complete the room set-up.

Place settings

All of our food prices do not include place settings (plates, silverware, etc.).

Following is the pricing for various dinnerware options:

❖ High-quality disposable dinner plate, silverware, and napkin	\$1
❖ High-quality disposable salad or dessert plate and cocktail napkin	\$0.50
❖ China and silverware rental for parties of 30 or less	\$2
❖ China and silverware rental for parties larger than 30	market
❖ Stemware rental for parties of 30 or less	\$0.25
❖ Stemware rental for parties larger than 30	market

Chafing Dishes (per piece)

First four chafing dishes provided at no cost. Any additional chafing dishes to be provided at a per item rental cost. \$16

Buffet and Seating Tables

If you have additional table or seating needs, we will be happy to provide pricing for you.

Service Policies

To complete your event, Jeff Can Cook? Catering will provide the staff necessary for a smooth and carefree day. The rates listed below do not include any optional gratuity.

❖ On-site Chef to sauté, carve or grill, or to prepare on site	\$40 / hour
❖ On-site Bar tender	\$35 / hour
❖ On-site service for butler service, bus service, set-up, and tear-down	\$25 / hour
❖ Delivery charge per mile	\$0.88