

Formal Dinner Packages

Whether it be a wedding for 200, a rehearsal dinner for 50, or an intimate engagement celebration for 8, *Jeff Can Cook?* Catering will make sure that your special day is perfect in every way. With Chef Jeff's attention to detail, our extensive menu of high quality, unique, and tasty dishes, and first class service, you'll be sure to keep your guests talking about your event for years to come.



Our Formal Dinner Packages are designed to make the planning of your event simple and straight-forward. Each package is priced per person, and includes a first course soup or salad, the main course, and a dessert. Browse through the menu choices on the following pages. Choose your main dish, and then pair it with your choice of vegetable and starch. Next, choose your first course to compliment your main dish. Finally, choose a dessert to finish your meal. You can customize your menu by adding hors d'oeuvres, a second course of soup or salad, or additional dessert selections.



Can't find the dish you were looking for? Simply ask. We will be happy to create a fully customized menu specifically for you.



Does your event have a special theme? Let us know! Chef Jeff loves to customize the food and décor to match.

Step 1: Choose a main dish

Herbed Loin of Pork \$40

Fresh parsley, rosemary, and sage are pressed onto succulent pork loin roast, seared, and then roasted. Served with a fresh strawberry salsa.

Pork Tenderloin en Crouete \$45

Whole pork tenderloin is encased in a layer of your choice of a wild mushroom stuffing, sun-dried tomato and goat cheese stuffing, or apricot, cherry, and pecan stuffing, and then wrapped in puff pastry.

Tequila-chile Marinated Pork Loin Chop \$40

Pork loin chops are marinated in tequila, lime, chili, and cilantro overnight, and then flame grilled. Served with Jeff's famous cilantro pesto.

Blue cheese Filet Mignon \$55

Tender choice beef tenderloin filets are pan-seared, and then finished with crumbed blue cheese.

Cilantro-lime New York Strip Steak \$50

A marinade of chopped cilantro and fresh lime juice applied to generous portions of New York Strip steaks, then grilled to perfection. Served with Jeff's famous cilantro pesto.

Beef Wellington a la Jeff \$55

Individual portions of tender beef tenderloin are topped with wild mushroom compote, then encased in puff pastry and baked to a flaky golden brown. Finished with a rich demi-glace.

Mini Chicken Wellington \$45

Boneless breast of chicken is topped with a sun-dried tomato and rosemary blend, then encased in puff pastry and baked to a flaky golden brown. Finished with a red wine and rosemary reduction.

Spinach & Goat cheese stuffed chicken \$45

Fresh spinach and goat cheese are folded between a tender chicken breast, then roasted to perfection. Served with a rich shallot and cognac cream sauce.

Caribbean Jerk chicken \$40

Chicken breast marinated in fresh herbs and roasted spices, then grilled and topped with a mango salsa. A Caribbean specialty.

Chicken Marsala \$40

Wild mushrooms are sautéed with Marsala, creating a rich mushroom sauce to be served over tender grilled chicken breasts. An Italian classic.

Chicken with Asiago and Prosciutto \$45

Inspired by the Roman specialty Saltimbocca. Chicken breast is pounded flat, then topped with asiago cheese and prosciutto.

Capicola & Citrus crusted

Salmon on a plank \$45

Mild Italian Capicola sausage and colorful citrus zest encrust a tender salmon fillet. Baked to perfection on a cedar plank. Served with a warm lemon-butter sauce.

Sesame-crusted Salmon with Apple Cider Reduction

\$45

Apple cider and white wine are combined with brown sugar and reduced to form a sweet, syrupy sauce. Two salmon fillets are crusted with white and black sesame seeds, and served surrounded by the sauce. One of our Chef's favorites!

Tuna au Poivre

\$45

Rich yellow-fin tuna, crusted in cracked black pepper and Dijon mustard.

Step 2: Choose a vegetable

- ❖ Asparagus in roasted red pepper vinaigrette
- ❖ Garlic roasted broccoli
- ❖ Herb-roasted winter vegetables
- ❖ Sautéed baby carrots
- ❖ Sautéed spinach with garlic and orange
- ❖ Sautéed summer squash and tomatoes
- ❖ Spicy green beans
- ❖ Vegetable ribbons with horseradish lemon butter



Step 3: Choose a starch

Pasta

- ❖ Tri-color couscous

Potato

- ❖ Garlic mashed potatoes with chives
- ❖ Oven-roasted red potatoes with blue cheese
- ❖ Sweet potato with cranberry-walnut sauce
- ❖ Whole baked potato

Rice

- ❖ Basmati rice with cinnamon saffron
- ❖ Fruited white and wild rice
- ❖ Pan-roasted corn risotto (additional \$1)
- ❖ Wild mushroom risotto (additional \$1)

Step 4: Choose a 1st course soup or salad

Soups

- ❖ Baked potato soup
- ❖ Chilled roasted peach soup
- ❖ Corn chowder with chiles
- ❖ Curried tomato-bell pepper soup
- ❖ Lobster bisque (additional \$2)
- ❖ Pumpkin bisque
- ❖ Pureed peanut butter and vegetable soup
- ❖ Soupe a L'Oignon au Fromage (additional \$2)
- ❖ Tomato gazpacho with mound of crab (additional \$1)



Salads

- ❖ Caribbean salad with papaya and cashews (additional \$1)
- ❖ Caesar salad
- ❖ Jeff's signature salad
- ❖ Tomato and mozzarella salad with balsamic granita (additional \$2)

Step 5: Choose a dessert

- ❖ Assorted finger pastries
- ❖ Berry fool with black pepper
- ❖ Bittersweet chocolate roulade
- ❖ Chocolate espresso soufflé (additional \$1)
- ❖ Chocolate pate with Champaign Sabayon
- ❖ Crème Brule (additional \$1)
- ❖ Individual molten chocolate cakes (additional \$2)
- ❖ Orange-cardamom cupcakes
- ❖ Pear soufflé (additional \$1)
- ❖ Pineapple Foster (additional \$2)
- ❖ Strawberries on a cloud
- ❖ Warm crepes with hazelnut brown butter (additional \$2)
- ❖ White and dark chocolate bread pudding



Step 6: Custom additions

Hors d'oeuvres

- ❖ Asparagus wrapped in prosciutto
- ❖ Beef & sun-dried tomato rolls
- ❖ Cascade of crudités
- ❖ Cheese and cracker display
- ❖ Clams casino (additional \$1)
- ❖ Creole BBQ Shrimp (additional \$1)
- ❖ Goat cheese canapé with sweet pepper relish
- ❖ Grilled brie with fruit jam
- ❖ Fresh fruit skewers
- ❖ Island ceviche (additional \$2)
- ❖ Jeff's Shrimp Cocktail (additional \$2)
- ❖ New potato canapé
- ❖ Oysters Rockefeller (additional \$2)
- ❖ Pepperoncini stuffed with smoked salmon
- ❖ Pesto and goat cheese canapé
- ❖ Pesto crostini with olive tapenades
- ❖ Pesto crostini with tomato bruschetta
- ❖ Pork medallions on potato pancake
- ❖ Red pepper mouse on endive
- ❖ Seared scallop spoons (additional \$1)
- ❖ Soup shots
- ❖ Tomatoes stuffed with mozzarella and feta
- ❖ Zucchini stuffed wild mushroom quiche

Chef's choice of 3 hors d'oeuvres \$5

Your choice of 4 from our hors d'oeuvres selection \$7

Addition of 2nd course

Choice of soup or salad from our 1st course selection \$4

Additional Dessert Selections

Choice of any number of additional items from our dessert selection \$5

Custom wedding cake (ask for pricing)

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