

Appetizers

(all appetizers priced to serve 8 people)

Alsace onion & bacon tart	\$20
Asparagus wrapped in capicola.....	\$32
Baked feta cheese with balsamic reduction (also available with goat cheese)	\$32
Billionaire bacon.....	\$16
Buttermilk chicken skewers.....	\$24
Cascade of crudités	\$20
Cheese board with assorted crackers	\$30
Premium cheese board with assorted crackers.....	\$40
Chicken & pear satay with peanut-lime sauce.....	\$22
Coconut shrimp with apricot dip.....	\$24
Crawfish beignets.....	\$32
Creole BBQ Shrimp.....	\$24
Curried bell pepper mousse	\$24
Feta cheese fondue	\$16
Grilled brie with assorted jams	\$20
Goat cheese bruschette	\$16
Goat cheese canapé with sweet pepper relish.....	\$16
Island ceviche.....	\$28
Mango salsa with chips	\$12
Mozzarella & feta stuffed tomatoes.....	\$24
New potato canapé	\$16
Parsley hummus with cauliflower.....	\$20
Pesto & goat cheese canapé	\$16
Pesto crostini with assorted tapenades	\$16

Plantain tostones	\$20
Pork medallions on potato pancakes.....	\$32
Rumaki variations	\$16
Seared scallop spoons.....	\$32
Shrimp cocktail.....	\$40
Shrimp & pear satay with peanut-lime sauce	\$32
Smoked salmon with caviar dip.....	\$32
Stuffed brie en croute.....	\$16
Stuffed mushrooms.....	\$16
Stuffed pepperoncini	\$20
Sun-dried tomato canapés	\$16
Swedish meatballs.....	\$16
“Tiny” burgers.....	\$32
Tomato Napoleons.....	\$24
Vegetable spring rolls.....	\$16

Salads

(salads priced per person)

Antipasto salad.....	\$1
Broccoli salad with peanut vinaigrette.....	\$2
Caesar salad	\$2
Caribbean chicken salad with papaya and peanuts.....	\$4
Cucumber papaya salad in sesame vinaigrette.....	\$1
Grilled southwest potato salad	\$1
Homemade coleslaw.....	\$1
Jeff's fruited chicken salad with mini rolls	\$4.50
Jeff's signature salad	\$2
Jicama slaw.....	\$1
Minted watermelon salad	\$1
Molokai sweet potato salad	\$2
Pear & gorgonzola salad with green goddess dressing.....	\$3
Picnic potato salad	\$1
Red and blue potato salad.....	\$2
Tomato & mozzarella salad with balsamic granita.....	\$3
Traditional broccoli salad.....	\$1

Soup

(soups priced per person)

Baked potato soup.....	\$3
Cajun gumbo.....	\$4.50
Chilled roasted peach soup.....	\$3
Corn chowder with chilies.....	\$3
Cream of chicken & wild rice	\$3

Cream of wild mushroom.....	\$3
Curried tomato & bell pepper	\$3
Fajita chicken	\$3
Lobster bisque.....	\$6
- with seared scallops.....	\$7.50
- with monkfish medallions.....	\$7.50
Minestrone	\$3
Pumpkin bisque.....	\$3
Pureed peanut butter & vegetable	\$3
Tomato gazpacho	\$3
- with crab salad	\$6.50
Wild mushroom cappuccino	\$4.50

Dinner items - Beef

(all items priced a la carte per person)

Beef Wellington a la Jeff	\$35.50
Blue cheese crusted beef tenderloin.....	\$32
Cilantro-lime New York strip with cilantro pesto.....	\$16
Cowboy steak.....	\$16
Filet Mignon with shallots & cognac	\$32
Roast beef with parsley tomato sauce	\$8
Spice-crusted rare beef tenderloin (carved to order)	\$32
Swedish meatballs	\$8

Dinner items - Lamb

(all items priced a la carte per person)

Lamb kabob pita with yogurt sauce	\$10
Lemon-mint pesto lamb chops.....	\$14

Dinner items – Picnic fare

(all items priced a la carte per person)

Brats & bun with assorted condiments	\$5
Burger & bun with assorted condiments	\$6
Hot dog & bun with assorted condiments.....	\$5
Italian beef sandwiches	\$6
Italian sausage & bun with assorted condiments.....	\$6

Dinner items - Pork

(all items priced a la carte per person)

All-good-things-end-in-a-wetnap Ribs	\$16
- with Espresso BBQ sauce	
- with Key West BBQ sauce	
Boneless pork loin chop	\$14
- Chili-lime marinade	
- Jerk paste marinade	
- Tequila marinade	
Cocoa-spice crusted pork tenderloin.....	\$14
Cola-brined ham.....	\$12
Green chili with pork and hominy	\$10
Herbed pork loin with strawberry salsa	\$14
Pork tenderloin en croute.....	\$15
- stuffed with wild mushroom compote	
- stuffed with sun dried tomato and rosemary	
- stuffed with apricot, cherry, and pecan	
Pulled pork with rolls and coleslaw	\$12

Dinner items - Poultry

(all items priced a la carte per person)

Buttermilk chicken skewers with assorted dipping sauces.....	\$8
Chicken satay with peanut-lime sauce.....	\$8
Chicken with asiago & prosciutto.....	\$12
Chipotle-mango chicken with mango salsa.....	\$8
Cilantro-lime chicken breast.....	\$8
Individual chicken Wellington.....	\$12

Jerk Chicken	\$8
Key West BBQ Chicken	\$8
Mafe' – West African chicken stew.....	\$8
North Indian chicken curry	\$8
Red chicken curry and veggie skewers over rice.....	\$11
Roasted chicken breast in lemon-rosemary sauce	\$8
Spinach & goat cheese stuffed chicken breast.....	\$12
St. Martin BBQ Chicken.....	\$8

Dinner items - Seafood

(all items priced a la carte per person)

Angry shrimp and andouille over grits	\$10
Capicola & citrus salmon on a cedar plank	\$14
Chipotle-mango tilapia* with mango salsa	\$12
Charred sugar-crusted salmon.....	\$12
Crawfish Etouffe	\$10
Margarita tilapia* en papel	\$12
Peanut-crusted tilapia* with pineapple relish.....	\$12
Sesame-crusted salmon with apple cider reduction	\$20
Shrimp boil.....	\$8

(minimum 16 people)

Shrimp & pear satay with peanut-lime sauce	\$10
Steamed mussels	\$10

* Any other fish can be substituted for the tilapia upon request

Pasta

Bowtie pasta in vodka sauce.....	\$8
..... Side dish portion	\$2
Garden vegetable cream pasta	\$8
..... Side dish portion	\$2
Gnocchi in pesto cream sauce.....	\$8
Lasagna.....	\$8
- Pork & raspberry	
- Spinach & red pepper	
- Traditional meat	
Made-to-order Pasta bar.....	\$9
(requires hourly on-site chef service)	
Mosticcolli.....	\$6
..... With Italian sausage	\$8
..... Side dish portion	\$2

Side dishes - Potato

Au gratin potatoes.....	\$1
Baked potato bar.....	\$8
Baked russet potato.....	\$2
Baked sweet potato	\$2
Boiled new potatoes with butter & herbs	\$1
Garlic smashed potatoes	\$1

Side dishes – Rice & Risotto

Arroz poblana (Mexican rice with poblano chili).....	\$1
Basmati rice with cinnamon saffron.....	\$2

Creole dirty rice	\$3
Fruited wild rice	\$2
Rice pilaf	\$1
Risotto	\$1
- roasted corn	
- roasted garlic	
- wild mushroom	
- other variations available upon request	
Summer vegetable rice	\$2

Side dishes - Vegetables

Asparagus with roasted red peppers & goat cheese	\$2
Brown sugared plantains	\$2
Chipotle-molasses corn	\$2
- grilled on the cob	
- oven roasted off the cob	
Ensalada de Napalitos (cactus salad)	\$2
Herbed roasted winter vegetables	\$1
Saturday night Vidalia onions.....	\$2
(seasonal availability applies)	
Sautéed baby carrots.....	\$1
Sautéed tomatoes with grapes.....	\$1
Sautéed zucchini & summer squash.....	\$2
Vegetable ribbons with lemon-horseradish sauce.....	\$2.50
Other vegetables available upon request	

Side dishes - Fruit

Fresh fruit skewers.....	\$2
Sliced fruit platter.....	\$2

Dessert

Assorted cookie platter.....	\$1.50
Assorted finger pastry platter	\$2
Banana Brulee Split.....	\$5
Berry fool with black pepper	\$4
Chocolate-covered strawberries.....	\$2 each
Chocolate espresso soufflé.....	\$4
Chocolate fondue fountain with dipping items.....	\$2
Crème Brulee	\$5
Dessert sushi.....	\$2
Ice cream fondue	\$3
Individual apple crisp.....	\$4
Pineapples Foster	\$4.50
Strawberries on a cloud.....	\$3
Vanilla bean ice cream.....	\$4
Vanilla lime flan	\$4
Warm crepes with hazelnut brown butter.....	\$4
White and dark chocolate bread pudding.....	\$4

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