

Heat & Serve Entrees To Go for Busy People...



**3395 HOWARD AVE.
966-0997**

New Second Location in St. Clair Beach



13454 TECUMSEH RD. E. • 979-4971

When you sit down at your dinner table tonight, what will be on your plate? Envision New Zealand lamb medallions, fire grilled and finished with sautéed spinach, roasted red peppers, garlic, feta cheese and tomatoes. Accompanied by garlic smashed rosemary potatoes and a vegetable medley. Wonderful.

Or perhaps you are in the mood for something lighter. Ah, yes. A salad of fresh baby greens tossed with vinaigrette, strawberries and toasted almonds, followed by pasta, parmesan cheese and chicken, bathed in a pesto blush sauce. Delicious!

No time or inclination to cook? No matter. Just Jeff's Gourmet Express has done all the prep work. All you have to do is boil the hot dishes for eight minutes. By the time you have set the table and poured a glass of something refreshing, dinner is ready.

Executive Chef Jeff White is elevating the quality and variety of cuisine served around the kitchen and dining tables in Windsor-Essex County. Out of his professional kitchen in Windsor, Jeff and his certified staff create tantalizing and wholesome dishes from only fresh ingredients, every day. There is an entire menu of single portion dishes that are so generous that seniors and women often find one serving does for two meals. Three single portions comfortably feed a family of four.

Each hot dish is in a vacuum sealed package, ready to finish cooking in eight minutes. "In one pot of boiling water, Mom can have Atlantic salmon fillet, Dad can have our award winning baby back ribs and the kids can have pasta with meatballs," Jeff explains. "Everybody can have just what they want."

For larger gatherings, Just Jeff's produces large pans that serve eight to 12 people. Selections include chicken breast in mushroom and tarragon cream, Cajun style beef tips and sausage, grilled vegetables and pasta a la olio, green beans almondine and

bell pepper rice pilaf. It is instant catering; arrange the pans on your own buffet table, set out the disposable plates, cutlery and napkin provided by Just Jeff's, and your garden party or corporate lunch is served. When catering buffets, Just Jeff's will deliver.

For Easter, Thanksgiving, Christmas and other special occasions, Just Jeff's designs complete feasts, very reasonably priced.

"This is the fast food of the future, here now," says Jeff. "Good, healthy, balanced meals that enable people to eat well."

Regular customers include frugal university students, bachelors who don't cook, seniors who can't be bothered to prepare fancy meals for themselves, and busy families. "Our meals are amazing for camping or at the cottage. There is no work involved in preparing a meal or cleaning up. You get a vacation from cooking," Jeff says.

For a little more than the cost of fast food, you can dine on high quality meat, fresh vegetables and real potatoes. The New Zealand lamb entrée with potatoes is priced at \$12.95. The strawberry vinaigrette salad is \$2.60. The pasta blush and chicken is \$4.65. At these prices, it's hard to justify turning on your own stove.

You can either check out the full menu at www.justjeffs.com or drop in at Just Jeff's and see what tempts you. The Heat & Serve Meals To-Go can be picked up, without pre-ordering, at Just Jeff's Gourmet Express at 3395 Howard Avenue, just seconds from Devonshire Mall. And after just three years in business, Just Jeff's has expanded to the east. Their full menu is now available at their second location at Marc's Fine Foods at 13454 Tecumseh Road East and Manning Road, St. Clair Beach.

So, what are you having for dinner tonight?

FRESH, NO PRESERVATIVES, WELL BALANCED MEALS!



Choose from a variety of homemade meals



Drop items in a pot of boiling water for 7-8 minutes.



Remove from water and cut open the bags



Place bagged entree on your plate and enjoy