



## CATERING MENU November 2011 - (519)-966-0997

***We would first like to thank you for considering us for your catered event.***

Let Jeff create a personalized menu for your special event.

Give us a call with your theme idea so we can prepare your menu and price quote.

We take pride on serving **fresh** food to you. To ensure freshness and quality, be sure to plan on consuming your hot food within 30 minutes of having it delivered or after pick up.

***See all of our "Holiday Feature Menus" on our website***

[www.justjeffs.com](http://www.justjeffs.com)

### **JEFF'S MENU SUGGESTIONS**

*(Minimum 10 servings)*

#### **Fajita Time (\$13 per person)**

*House Dijon Salad, Grilled Chicken Breast Strips with Peppers & Onions, Mexican Bean Rice Pilaf, Salsa, Sour Cream, Shredded Tex-Mex Cheese & Guacamole.*

#### **Soup Salad Sandwich Combo (\$11 per person)**

*Strawberry Salad, Mini Beef Sliders, Mini Chicken Sliders, Homemade Traditional Soup of your Choice, Assorted Finger Pastries & Fresh Baked Cookies.*

#### **Pasta Lovers (\$9.75 per person)**

*Caesar Salad, Garlic Cheddar Cheese Bread, Vegetable Pasta a la Olio and Pasta with Meat Sauce & Parmesan.*

#### **Jeff's Luncheon (\$14.50 per person)**

*Greek Salad, Sour Dough Sunflower Seed Bread & Olive Tapenade, Breast of Chicken with Roasted Red Peppers, Pasta Florentine Style, Marinated Grilled Vegetables.*

#### **Italian Tradition (\$17 per person)**

*House Dijon Salad, Bruschetta Cheese Bread, Pasta with Meat Sauce, Chicken Breast Marsala, Roasted Rosemary Potatoes, Zucchini Ratatouille Style.*

#### **Asian Theme (\$13.50 per person)**

*Sweet & Sour Style Coleslaw, Shanghai Style Noodles & Vegetables, Chinese BBQ Chicken Breast, Mushroom Fried Rice.*

#### **From the Islands (\$13.50 per person)**

*Mango Salad with Almonds, Pineapple Chicken Breast, Shrimp Fried Rice and Fresh Cut Fruit Salad.*

#### **Jeff's Gourmet Dinner (\$23 per person)**

*House Dijon Salad, Chicken Breast Roasted Red Pepper Style, Roasted Beef Tenderloin with Mushroom Sauce, Pasta Pesto Blush, Garlic Smashed Potatoes, Mixed Medley of Vegetables.*

#### **Light & Delicious (\$13 per person)**

*Strawberry Salad, Chicken & Mushroom Crepes, Pasta with Tomato Puree Pesto & Parmesan, Fresh Cut Fruit Salad.*

#### **Summer BBQ (\$21.75 per person)**

*Mandarin Orange Salad, Pasta Salad, BBQ Back Ribs, Grilled Herb Chicken Kabobs, Roasted Rosemary Potatoes, Marinated Grilled Vegetables.*



## **PARTY PLATTERS & FINGER FOODS**

### **Nothings & Salsa (our seasoned wonton chips)**

*Our famous addictive chips dusted with our secret seasoning and served with tomato salsa for dipping.*

*\$13 – SM Platter (serves 6-10) ~ \$25 – LG Platter (serves 15-25)*

### **Hummus Platter \$25 – (serves 15-20)**

*Smooth garlic chickpea puree is served with seasoned grilled pitas for dipping.*

### **Roasted Red Pepper & Spinach Cheese Dip \$35 – (serves 15-20)**

*Thick, cheesy and full of flavour then served with seasoned toasted tortillas.*

### **Sundried Tomato Goat Cheese & Olive Spread \$35 – (serves 15-20)**

*This dip is served with our toasted sunflower seed chips.*

### **Mexican Beef & Mushroom Cheese Melt \$35 – (serves 15-20)**

*Our smoked beef, mushrooms, mixed with cheese then served with flour tortillas on the side.*

### **Quesadillas \$30 - 40 pieces ~ \$45 - 80 pieces - Make your platter a combo add \$5 per filling.**

*Filled with our mild Mexican sauce and 3 cheese blend and your choice of one filling.*

*Chicken Breast – Garlic Shrimp – Steak – Mushroom & Asparagus*

### **Chicken Satays \$45 – 30 pieces or Chicken Wings \$50 – 4 dozen**

*Marinated chicken breast tenders broiled then topped with our "peanut free" oriental sauce.*

### **Grilled Sausage Bites - Peppers Onions & Tomato \$25 – 45 pieces ~ \$45 – 90 pieces**

*Grilled smoked sausage topped with a hint of tomato sauce, bell peppers and onions.*

### **Stuffed Mushroom Caps with Bacon, Potato & Cheese \$15 – per dozen, 2 dozen minimum.**

*All the great flavours of a double stuffed potato filled into a seasoned mushroom cap and broiled.*

### **Seafood Stuffed Mushroom Caps \$18 – per dozen, 2 dozen minimum.**

*Our seafood mixture of shrimp, crab Pollock and cheese fill these mushrooms then are boiled..*

### **Assorted Beef & Chicken Wraps \$80 – 24 halves**

*Smoked pulled beef with cheese & lettuce – Grilled chicken breast with salsa, cheese and lettuce.*

*You may choose all beef or all chicken at no extra charge.*

### **Mini Steak & Chicken Breast Sliders (mini gourmet sandwiches) \$80 – 24 sandwiches**

*Grilled beef steak with lettuce, cheese & tomatoes – Chicken with pickle, tomatoes, lettuce and garlic sauce.*

### **Brie Cheese & Cranberry Crostini \$18 – per dozen, 2 dozen minimum.**

*Round toast topped with brie cheese, cranberry jelly and your choice of chicken or shrimp.*

## **SAVOURY (from scratch) SOUPS**

*(\$4 per Bowl – 10 bowl minimum)*

*Chicken Noodle – Beef Barley – Cream of Asparagus – Potato Leek – Cream of Mushroom*

*Carrot Ginger – Swiss Onion – Lemon Chicken – Tomato Bouillon – Cream of Tomato*

*Shrimp Gumbo – Hot "N" Sour – Clam Chowder – Beef & Bean Chilli – Minestrone – Bacon, Potato & Cheddar*

*Shrimp Bisque – Crab & Corn Chowder – Italian Wedding – Chicken & Sausage Gumbo*

## **LEAFY GREEN SALADS**

*(\$20 Small Pan 10-12 servings - \$35 Medium Pan 20-24 servings - \$50 Large Pan 30-36 servings)*

*Caesar Style – Greek Style – House Dijon with Tomato & Cucumbers*

*Cole Slaw with our Sweet & Sour Vinaigrette - Strawberries & Toasted Almonds over Greens*

*Mandarin Orange & Walnuts – Mango Sweet Onion & Almonds over Greens*



## **COMPOUND SALADS**

*(Small Pan 10-12 servings - Medium Pan 20-24 servings - Large Pan 30-36 servings)*

**Pasta** (\$30 Small Pan - \$50 Medium Pan - \$80 Large Pan)

*Pasta Salad with Sundried Tomatoes, Peppers & Olive Oil Pesto or,  
Pasta Salad with Mayo, Tomatoes Peppers & Bacon Bits*

**Potato** (\$40 Small Pan - \$75 Medium Pan - \$90 Large Pan)

*Potato Salad with Oil & Vinegar, Bacon Bits, Egg, Onions & Dill or,  
Potato Salad with Mayo, Bacon Bits, Egg, Onions & Dill*

**Veggies** (\$35 Small Pan - \$60 Medium Pan - \$85 Large Pan)

*Tomato Chickpea & Olive with Feta & Bell Peppers or,  
Mushrooms, Green Beans, Roasted Red Peppers, Couscous and Balsamic*

## **PASTAS**

*(\$40 Small Pan 10-12 servings - \$75 Medium Pan 20-24 servings - \$100 Large Pan 30-36 servings)*

*Tomato Puree with Parmesan - All-Beef Meat Sauce - Blush Sauce*

*Pasta a la Olio with... Chicken or Shrimp or Mushrooms*

*Pasta Pesto Blush with... Chicken or Shrimp or Mushrooms*

*Pasta Rosa (Creamy Meat Sauce) with... Chicken or Shrimp or Mushrooms*

*Shanghai Pasta & Veggies with... Chicken Breast Strips or Shrimp*

*Carbonara (Creamy Bacon Garlic Sauce) with... Chicken or Shrimp or Mushrooms*

### **Signature Lasagnas**

*(\$40 Small Pan 9-12 servings - \$75 Medium Pan 20-24 servings)*

*Meat & 6 Cheese Lasagna - Vegetarian with Hearty Tomato Sauce & 6 Cheese*

*Chicken Spinach & Mushroom with Blush Sauce & 6 Cheese*

## **BONELESS SKINLESS CHICKEN BREAST DISHES**

*\$25 Round Pan 4-5 servings - \$49 Small Pan 10-12 servings*

*\$95 Medium Pan 20-24 servings - \$140 Large Pan 30-36 servings*

### **Marsala Style**

*Pan seared then topped with our red wine mushroom sauce.*

### **Roasted Red Pepper Style**

*Pan seared then topped with our creamy roasted red pepper sauce.*

### **Greek Style**

*Pan seared then topped with olives, oregano, bell peppers, Feta cheese and hearty tomato sauce.*

### **Lemon Sage & Spinach Style**

*Pan seared then topped with spinach and our lemon sage jus.*

### **Parmesan Style**

*Pan seared then topped with our tangy tomato sauce and 3 cheese blend.*

### **Traditional Roasted 9-cut Banquet Chicken (*minimum 3 days notice*)**

*(\$55 Small Pan 25 Pieces - \$110 Large Pan 60 Pieces)*

*Whole chicken pieces (breast, wings, thighs, legs) marinated with seasonings and herbs then roasted.*

### **Chicken Mushroom Crepes with Roasted Red Pepper Sauce** (*\$50 – 20 crepes*)

*Sautéed chicken breast with mushrooms, spinach, bell peppers and a hint of garlic & cream cheese.*



## **BEEF, PORK, FISH & VEAL DISHES**

*(Small Pan 9-12 servings - Medium Pan 20-24 servings - Large Pan 30-36 servings)*

### **Roast Beef Tenderloin**

*(\$70 Small Pan - \$135 Medium Pan - \$195 Large Pan)*

### **Award Winning BBQ Pork Back Ribs**

*(\$70 Small Pan - \$135 Medium Pan - \$195 Large Pan)*

### **Swedish Style or Cajun Style – All Beef Meatballs**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Veal Scaloppini Marsala Style**

*(\$70 Small Pan - \$135 Medium Pan - \$195 Large Pan)*

### **Beef & Rice Cabbage Rolls in Hearty Tomato Sauce**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Grilled Sausage with Peppers, Onions and Tomato**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Beef Meatloaf with Mushroom Gravy**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Glazed Ham with Maple Ginger Glaze**

*(\$65 Small Pan - \$130 Medium Pan - \$190 Large Pan)*

### **Slow Roast Turkey (60%-w 40%-d ) with Gravy**

*(\$70 Small Pan - \$130 Medium Pan - \$190 Large Pan)*

### **Sausage Jambalaya – with... Chicken or Shrimp**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Salmon with Maple Dijon or Lemon Dill Cream Sauce**

*(\$65 Small Pan - \$130 Medium Pan - \$190 Large Pan)*

### **Broiled White Fish with Tomato Leek Lemon Jus**

*(\$45 Small Pan - \$85 Medium Pan - \$130 Large Pan)*

### **Quiche (Bacon & Cheese - Broccoli & Cheddar Asparagus & Cheese - Mushroom & Cheese)**

*(\$13 per 10 inch Quiche – Average of 8 slices per Quiche)*

## **SIDE DISHES**

### **Traditional Favourites**

*(\$35 Small Pan 10-15 servings - \$65 Medium Pan 20-30 servings - \$90 Large Pan 35-45 servings)*

**Garlic Smashed Potatoes - Roasted Red Potatoes with Olive Oil & Rosemary - Rice Pilaf with  
Roasted Red Peppers & Spinach - Rice Pilaf with Wild Mushrooms & Sesame Oil  
Maple Ginger Glazed Carrots - Mixed Medley of Vegetables in Garlic Butter  
Zucchini & Egg Plant Ratatouille**

### **Jeff's Favourites**

*(\$38 Small Pan 10-15 servings - \$68 Medium Pan 20-30 servings - \$99 Large Pan 35-45 servings)*

**Sun-dried Tomatoes & Spinach Risotto - Brown Basmati Rice with Leeks & Peas  
Green Beans "Almondine" - Grilled Zucchini, Asparagus, Red Peppers & Carrots**

## **SWEET FINISHES**

**Assorted Finger Pastries – (\$7 per dozen) - Assorted Fresh Baked Cookies – (\$6 per dozen)  
Fresh Cut Assorted Fruit – (\$35 small / \$60 large platter)**

## **TERMS & CONDITIONS**

All above pricing is subject to an additional 13% HST and is subject to change with notice at time of booking. Delivery is available (\$5 fee) for orders over \$50 in our Zone. Delivery is free for orders over \$100 in our Zone.

Our Zone is within the geographical grid of: Riverside Drive to Manning Rd. to County Rd #8 (North Town Line) to Hwy #18 to Ojibway Parkway back to Riverside Drive. Delivery is available to areas outside of our Zone in Essex County. Additional charges apply pending order size.

Same day notice for food may be available - 3 Days notice is preferred and will guarantee you product. More notice may be required around holidays and long weekends.