

Chef Jeff

Hors D'oeuvres and Appetizers



Grazing

SNACKS

(each serves 25 guests)

POPCORN | \$20

CARAMEL, CHEESE, CHICAGO-STYLE,
GOURMET SALTS & SEASONINGS

NUTS | \$25

CASHEWS, PECANS, SMOKED
ALMONDS & GOURMET

CHIPS | \$20

ASSORTED TORTILLA CHIPS
ASSORTED PITA CHIPS
ASSORTED POTATO CHIPS



DIPS | \$15/QT

JAZZY GARDEN SALSA
CORN & BLACK BEAN SALSA

DIPS | \$20/QT

PINEAPPLE MANGO SALSA
HOUSEMADE MEDITERRANEAN
HUMMUS
HOUSEMADE ROASTED RED PEPPER
HUMMUS

DIPS | \$25/QT

HOUSEMADE GUACAMOLE

DOMESTIC CHEESE TRAY | \$40

ARTISAN CHEESE TRAY | \$65

ASSORTMENT OF DOMESTIC OR
ARTISAN CHEESES, ARTFULLY
DISPLAYED WITH CRACKERS AND
GARNISHES

DELI & DISPLAYS

(each serves 25 guests)

MINI DELI SANDWICH DISPLAY

(ASSEMBLED) | \$150

mini sandwiches with deli sliced meats, sliced cheeses, lettuce, tomatoes and condiments; served on choice of bread (dollar rolls or sub-style French bread)

DELI SANDWICH DISPLAY (BUILD YOUR OWN) |

\$125 trays of black forest ham, smoked turkey, assorted sliced cheeses, Roma tomatoes, red onions, chiffonade romaine and condiments; served on dollar rolls



ANTIPASTO DISPLAY | \$75

chef curated antipasto board including assorted cured meats, pickled vegetables, specialty cheeses and olives

CHARCUTERIE DISPLAY | \$135

chef crafted display of cured meats, garnished with cheeses, nuts and fruits

RELISH DISPLAY | \$30

baby pickles, assorted olives, capers, pickled peppers

CRUDITE | \$40

assorted blanched vegetables served with dip

JUMBO SHRIMP DISPLAY | \$65

2 lbs. jumbo shrimp peeled with tail on, served with chef's spicy cocktail sauce

SALMON DISPLAY

Small (serves 15-20) \$75 | Large (serves 30-40) \$150

in-house smoked or poached salmon, hardboiled egg whites & yolks, lemon, lime, capers, red onion, and tomatoes, served with crackers



Hearty Apps

SLIDERS

(minimum order is 10 of each)



PULLED BBQ | \$3.25
CHICKEN OR (VEGAN) JACKFRUIT
WITH COLESLAW

JAMAICAN CHOPPED CHICKEN | \$3.25

BUFFALO SHREDDED CHICKEN | \$3.25
WITH BLEU CHEESE SAUCE

BEEF TENDERLOIN | \$6.50
WITH CARAMELIZED ONIONS &
HORSERADISH SAUCE

BRAISED BEEF | \$4.50

BURGER | \$3.50
WITH TOPPINGS

SLOW COOKED BBQ PORK | \$3.25
WITH ASIAN COLESLAW

CUBANS | \$3.25
BLACK FOREST HAM, ROAST PORK,
SWISS, SPICY DILL PICKLES WITH
MOJO MUSTARD

SKEWERS

(minimum order is 10 of each)



MAHOGANY SATAY | \$3.25
CHICKEN, SCALLIONS, SESAME SEEDS
WITH MAHOGANY GLAZE

THAI PEANUT SATAY | \$3.25
MARINATED IN THAI SEASONED
COCONUT MILK, PEANUT SAUCE

CHICKEN SHAWARMA | \$3.50
MARINATED IN MEDITERRANEAN
SPICES, CUCUMBER SAUCE

BEEF KABOBS | \$4.75
MARINATED, GRILLED TENDERLOIN,
CALGARY SEASONING, RED ONIONS,
SWEET PEPPERS AND MUSHROOMS

CHICKEN KABOBS | \$4.00
MARINATED, GRILLED CHICKEN,
CALGARY SEASONING, RED ONIONS,
SWEET PEPPERS AND MUSHROOMS

VEGGIE KABOBS | \$3.00
CALGARY SEASONING, ZUCCHINI, RED
ONIONS, SWEET PEPPERS AND
MUSHROOMS

MEATBALLS

ALL BEEF, HAND-ROLLED MEATBALLS | \$20/DOZ
ITALIAN - HOISIN BBQ - SWEDISH - ASIAN CHILI PLUM

Elevated Apps

(ordered by the dozen)

SEAFOOD

NORI STACK | \$25

smoked salmon, sushi rice, rice wine vinegar, sugar, mirin, sake, nori sheets, wasabi paste, topped with wasabi caviar and pickled ginger

SUNSHINE WASABI SHRIMP CANAPES | \$25

shrimp & wasabi cream cheese, on rye bread, garnished with dill

SHRIMP SHOOTER | \$30

shrimp shooter, spicy cocktail sauce, lime points



CANAPES

STUFFED ENDIVE | \$20

grilled asparagus, roasted red bell pepper, basil asiago mousse

TENDERLOIN | \$20

beef tenderloin, creme fraiche horseradish, caramelized onions on rye toast

GRAVLAX | \$20

gravlax, dill, Irish soul mustard sauce on pumpernickel

CROSTINIS

AVOCADO GOAT CHEESE | \$20

avocado goat cheese mousse, garnished with pistachios

SPICY SHRIMP | \$20

shrimp siracha cream cheese mousse, garnished with dill



Bites

(ordered by the dozen)

WINGS | \$20

MAHOGANY, BUFFALO, LIME PEPPER,
JAMAICAN, HOISIN BBQ OR PLAIN

LIL SMOKIES | \$25 - 5 DOZEN

MINIATURE SAUSAGES PLAIN OR IN
HOISIN BBQ SAUCE



ON A STICK

FRUIT KABOB | \$3.00/EA

MINI FRUIT KABOB | \$2.25/EA

MINI CAPRESE SKEWERS | \$1.25/EA



CROSTINIS | \$16

BRUSCHETTA

Roma tomatoes, kalamata olives,
fresh basil, garlic, olive oil

MEDITERRANEAN

kalamata olives, sundried tomato
hummus

SOUTHWEST

red onions, sweet bell peppers,
cilantro, cream cheese, house-
made Southwest seasoning

ROASTED RED PEPPER

roasted red pepper hummus,
roasted chickpeas, parsley

SUNSHINE THAI

house-made Thai seasoning, cream
cheese, cilantro, wasabi peas

CANAPES | \$16

DEVILED HAM

black forest ham, pickled relish on American sourdough

EGG & BACON

egg, avocado, apple cured bacon, chives on wheat bread

ROMA BOATS

spinach and bacon mousse on top of Roma tomato spears



STUFFED MUSHROOMS

MUSHROOMS WITH SAVORY FILLINGS

SAUSAGE OR PARMESAN | \$20/DOZ
CRAB | \$25/DOZ

Desserts

(each serves 25 guests)

CHEF JEFF'S SIGNATURE BROWNIES

With almond bark drizzle (optional walnuts)

GOURMET DESSERT BARS OR BITES DISPLAY | \$35

assorted specialty dessert bars



SPECIALTY DESSERTS

house-made New York cheesecake, strawberry shortcake, crisps & cobblers, mini pies, fresh baked cookies, gourmet s'mores bar