

Chef Jeff Lunch Menus



**FULL SELECTION OF LUNCH OPTIONS
INCLUDING SANDWICHES, WRAPS, SALADS,
BOX LUNCHES, DELI LUNCH DISPLAYS AND
DESSERTS**

*THESE PACKAGES AND OPTIONS ARE GREAT FOR CORPORATE
CATERING, TRAINING LUNCHES, BOARD MEETINGS, MEMORIAL
SERVICES AND CHURCH GATHERINGS.*

CHEF JEFF CATERING | LUNCH | INFO@CHEF-JEFF.COM | 763-321-4725

Cold Lunch Options

BOX LUNCHES

STANDARD BOX LUNCH \$12

Sandwich, half wrap or leafy green salad plus a bag of chips, cookie or signature brownie, diced fresh fruit cup, condiments and utensils

EXECUTIVE BOX LUNCH \$15

Sandwich, half wrap or leafy green salad plus a bag of chips, cookie or signature brownie, diced fresh fruit cup, cold veggie pasta, trail mix, condiments and utensils



SALADS

(prices vary)

FRESH GARDEN SALAD

romaine, mixed greens, grape tomatoes, English cucumbers, red onions, curly carrots, Parmesan

SPINACH SALAD

baby spinach, dried cranberries, pecans, curly carrots, smoked bacon, bleu cheese

ASIAN SALAD

mixed greens, napa cabbage, Mandarin oranges, sweet bell pepper sticks, curly daikon, bean sprouts, toasted almonds

SALADS

(prices vary)

CAESAR SALAD

chopped romaine hearts, anchovy, Parmesan, toasted Italian croutons, Caesar dressing

MEDITERRANEAN SALAD

romaine, English cucumbers, heirloom tomatoes, kalamata olives, chickpeas, red onions, feta cheese, red wine vinaigrette

PENNE VEGGIE SALAD

penne pasta, baby spinach, sweet bell peppers, sun dried tomatoes, red onions, kalamata olives, fresh basil, citrus Thai vinaigrette

GRILLED CHICKEN WALDORF

grilled chicken, granny smith apples, red grapes, red onions, celery hearts, Mandarin oranges and pecans tossed in tarragon mayonnaise



WRAPS

(full - \$8 | half - \$4)

SOUTHWEST CHICKEN WRAP

grilled chicken, sweet bell peppers, red onions, mozzarella, tomato and cilantro salsa

BLTA WRAP

smoked bacon, tomatoes, baby spinach, avocado, red onions, fresh basil

ASIAN VEGGIE WRAP

roasted portabellas, bean sprouts, baby spinach, sweet bell peppers with teriyaki sauce

CHICKEN CAESAR WRAP

chiffonade romaine lettuce, diced chicken, Parmesan with house-made Caesar dressing

BUFFALO CHICKEN WRAP

panko-cruste chicken breast in buffalo sauce, tomatoes and lettuce

SANDWICHES

\$6.50 each

CARAMELIZED ONION HOAGIE

deli ham and sliced turkey, caramelized onions, tomatoes, lettuce, cheddar, Swiss and mayo

DUET CHEESE MELT

Italian seasoned bread, smoked bacon, caramelized onions, tomatoes, cheddar and mozzarella

GRILLED CHICKEN SANDWICH

grilled chicken breast with pepper jack, tomatoes, red onions, baby spinach and Dijon mustard

TURKEY CLUB SANDWICH

sliced smoked turkey, smoked bacon, lettuce and tomatoes

PULLED PORK SANDWICH

slow roasted pork shoulder, tossed in hoisin barbeque sauce with Asian coleslaw

AVOCADO EGG SALAD

SANDWICH our specialty avocado egg salad with lettuce and optional bacon

TUNA SALAD SANDWICH

house-made tuna salad with cheddar cheese



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

DOMESTIC & ARTISAN CHEESE TRAYS | \$40 & \$65

assortment of domestic or artisan cheeses, artfully displayed with crackers and garnishes

RELISH DISPLAY | \$30

baby pickles, assorted olives, capers, pickled peppers

FRUIT CASCADE | \$65

sliced seasonal fruits and berries, beautifully garnished



Desserts

(each serves 25 guests)



MINTED FRESH FRUIT COCKTAIL | \$65 diced pineapple, assorted melons, red grapes and seasonal berries with fresh mint

GOURMET DESSERT BARS DISPLAY | \$32 assorted specialty dessert bars (full- portions)

GOURMET DESSERT BITES | \$35 assorted specialty dessert bars (mini portions)

A LA CARTE & SPECIALTY DESSERTS

SPECIALTY DESSERTS house-made New York cheesecake, chocolate sheet cake, strawberry shortcake

CHEF JEFF'S SIGNATURE BROWNIES with almond bark drizzle (optional walnuts)

GOURMET DESSERT BARS carrot cake, pumpkin, lemon, raspberry lemon crunch, mount carmel bars, seven layer bars

GOURMET S'MORES BAR roast your own marshmallows (we provide everything you need including skewers, flames and a variety of toppings.)

CRISPS & COBBLERS sugar crusted peach cobbler, sour cherry cobbler, apple ginger pecan crisp, apple cranberry pecan crisp

OLD-FASHIONED PIES apple pie, pumpkin pie, Kentucky bourbon sweet potato pie, strawberry pie, key lime pie

FRESH BAKED COOKIES

