

# **Chef Jeff's Gourmet On The Go!**

**Social - Private - Corporate  
Small Event Catering**

## **Private Dining Menu**

**[chefjeff@gourmetjeff.com](mailto:chefjeff@gourmetjeff.com)**

**713.410.0129**

## **Cold Appetizers**

### **Jumbo Shrimp Cocktail Platter**

*Served with traditional cocktail sauce and  
Louisiana Remoulade*

### **Domestic and Imported Cheese Board**

*Includes Camembert, Brie with Raspberry,  
Apricot or Pear Preserves, English Stilton, Jarlsberg, Cheddar &  
Asiago*

### **Seasonal Raw Vegetable Platter**

*Served with garlic-herb dip*

***Herb Smoked Crostini with Sun dried Tomato & Basil,  
Garlic and Onion Spreads***

### **Thai Spiced Grilled Beef Roll ups**

*Marinated Flank steak wrapped around  
Sweet & Spicy Pickled Asian Cucumber Spears*

## **Hot Appetizers**

***Shrimp Skewers*** (2 shrimp per skewer)

*Jumbo grilled shrimp marinated in a Chili Cilantro Lime  
Sauce*

***Thai Grilled Chicken Satays with peanut sauce***

***Assorted Mini Quiche***

***Swedish Meatballs***

*With Crème Fraise & Lingonberry Sauce*

## Houston

*2 Hot or Cold Appetizers*  
*Mixed Field Greens or Caesar Salad*  
*Smoked Filet Mignon*  
*Roasted Asparagus*  
*Garlic Mashed Potatoes*  
*Dessert or Cheese Board*  
*\$75 per Person*

## New Zealand

*2 Hot or Cold Appetizers*  
*Mixed Field Greens or Caesar Salad*  
*Rack of Lamb*  
*Sautéed Green Beans*  
*Oven Roasted Potatoes*  
*Dessert or Cheese Board*  
*\$75 per Person*

## Chicago

*2 Hot or Cold Appetizers*  
*Mixed Field Greens or Caesar Salad*  
*Prime Rib*  
*Roasted Balsamic Brussels Sprouts*  
*Oven Roasted Potatoes*  
*Dessert or Cheese Board*  
*\$75 per Person*

## Louisiana

*2 Hot or Cold Appetizers*  
*Salad of Mixed Field Greens*  
*Pork Tenderloin in Bourbon Mustard Sauce*  
*Sautéed Green Beans*  
*Garlic Mashed Potatoes*  
*Dessert or Cheese Board*  
*\$60 per Person*

## Milan

*2 Hot or Cold Appetizers*  
*Salad of Mixed Field Greens*  
*Slow Roasted Veal Osso Buco*  
*Sautéed Spinach or Rapini*  
*Risotto Milanese*  
*Dessert or Cheese Board*  
*\$75 per Person*

## Venice

*2 Hot or Cold Appetizers*  
*Salad of Mixed Field Greens*  
*Parmesan Crusted Chicken Breast*  
*Angel Hair Pasta w/ Garlic & Olive Oil*  
*Grilled Balsamic Vegetables*  
*Dessert or Cheese Platter*  
*\$60 per Person*

**Naples**

***2 Hot or Cold Appetizers***  
***Salad of Mixed Field Greens***  
***Chicken Marsala***  
***Angel Hair Pasta w/ Garlic & Olive Oil***  
***Roasted Balsamic Brussels Sprouts***  
***Dessert or Cheese Platter***  
***\$60 per Person***

**Florence**

***2 Hot or Cold Appetizers***  
***Salad of Mixed Field Greens***  
***Chicken Florentine***  
***Bowtie Pasta w/ Garlic & Olive Oil***  
***Sautéed Green Beans***  
***Dessert or Cheese Platter***  
***\$60 per Person***

**Yucatan**

***2 Hot or Cold Appetizers***  
***Salad of Mixed Field Greens***  
***Grilled Cilantro Lime Shrimp***  
***Rice Pilaf***  
***Roasted Asparagus***  
***Dessert or Cheese Platter***  
***\$60 per Person***

**México City**

***Mini Chipotle Chicken Tacos***

***Tortilla Soup***

***Pechuga Delicioso***

*Marinated, Grilled Chicken breast topped with Monterey Jack Cheese  
on a bed of Sautéed Onions, Peppers & Mushrooms*

***Spanish Rice***

***Sautéed Spinach w/ Garlic & Oil***

***Dessert or Cheese Platter***

***\$60 per Person***

**Pacific Northwest**

***2 Hot or Cold Appetizers***

***Salad of Mixed Field Greens***

***Grilled Salmon in Lemon-Dill Sauce***

***Rice Pilaf***

***Sautéed Spinach w' Garlic & Oil***

***Dessert or Cheese Platter***

***\$60 per Person***

**New England**

***2 Hot or Cold Appetizers***

***Salad of Mixed Field Greens***

***Baked Catfish, Flounder or Tilapia***

***Garlic Cheddar Mashed Potatoes***

***Sautéed Green Beans w/ Garlic & Oil***

***Dessert or Cheese Platter***

***\$60 per Person***

## **Beijing**

*2 Hot or Cold Appetizers*  
*Asian Stir-Fry*  
*(Beef, Chicken, Pork or Shrimp)*  
*Fried Rice*  
*Dessert or Cheese Platter*  
*\$60 per Person*

## **Hong Kong**

*Pork Dumplings or Thai Spiced Beef Rolls*  
*Asian Glazed Smoked Pork Ribs*  
*Sautéed Spinach w/Garlic*  
*Fried Rice*  
*Dessert or Cheese Platter*  
*\$60 per Person*

## **Montego Bay**

*Shrimp, Mango & Jicama Salad or*  
*Hot Pepper Shrimp & Mixed Field Greens*  
*Jamaican Jerk Chicken or Pork*  
*Vegetable Rundown*  
*(Caribbean style Mixed Vegetables)*  
*Sautéed Chayote w/ Garlic & Oil*  
*Dessert or Cheese Platter*  
*\$60 per Person*

## **Lazy Sunday Brunch**

***Imported and Domestic Cheese Board  
Choice of Three Salads  
Choice of Pork Tenderloin in Bourbon Mustard Sauce or Grilled Salmon  
Choice of Two Quiches  
Dessert & Coffee  
\$50 per Person***

### **Salad Selections**

#### **Tortellini**

*Stuffed pillows of pasta tossed with  
red & green peppers, red onion in a zesty  
garlic herb vinaigrette*

#### **Tuscan Grilled Vegetable**

*Eggplant, zucchini, peppers, wild mushrooms,  
red onion & fennel lightly grilled and tossed with a  
balsamic vinaigrette*

#### **Caprese**

*Fresh bocconi mozzarella, tomato & basil tossed  
in extra virgin olive oil*

***Mixed field greens with balsamic vinaigrette***

***Classic Caesar Salad***

### **Quiche Selections**

*Asparagus & Cheddar*

*Broccoli & Cheddar*

*Lorraine*

*Wild Mushroom & Goat Cheese*

*Spinach and Goat Cheese*

*Zucchini & Onion*

*Seafood*

*Sun dried Tomato & Basil*

## **Desserts**

### **Mini Pastries**

*Custard filled Éclairs, Petit fours, Cream puffs, Tartlets & Napoleons*

### **Gourmet Banana Pudding**

*Extra creamy pudding layered with fresh bananas & shortbread biscuits*

### **Gourmet Bread Pudding**

*Assorted artisan breads in a rich creamy egg custard with a decadent bourbon caramel sauce*

### **Carrot Cake**

*Rich layers of moist cake studded with pecans & rich cream cheese icing*

### **Donna's Old World Cheesecake**

*Extra rich New York cheesecake with a buttery graham cracker crust*

### **Sweet Potato Praline Cheesecake**

*A Thanksgiving favorite too good to not enjoy year round*

### **Toasted Coconut Cake**

*Moist layers of light coconut cake with a rich coconut pecan icing sprinkled with toasted coconut*

### **Assorted Fresh Baked Fruit Pies**

### **Chef Jeff's Chocolate Fantasy**

*Flourless chocolate cake topped with chocolate ganache  
Served with fresh sweetened whipped cream*

### **Rum Cake**

*Yellow butter cake infused with rum topped with a pecan & rum glaze*

### **Coffee Service Available**

## **Additional Services**

Service Staff, Entertainment, Linens, China & Glassware, Party Rentals,  
Tents available upon request for an additional fee.

## **General Information**

- Chef Jeff prides himself in creating the perfect menu for your guests, so if you don't see an item on the menu that you would like to serve, just ask, we can accommodate almost any request.
- \$50.00 minimum delivery & pick up charge on orders with equipment
- 50% deposit upon signing of contract – balance due upon delivery
- cancellation fee
  - 25% of total order 7 days prior to event
  - 50% of total order 2 days prior to event
  - 100% of total order 24 hours prior
- Chef Jeff is accompanied by one service assistant additional service staff billed at \$25.00 per hour per server