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JEFFREY'S

CAFE CO

Christmas 17 Guide



a local story

since 2001

Who is Jeffrey's Cafe?

Jeffrey's Cafe Co. is a local cafe and catering company. For 17 years, we've provided our guests with great meals & exceptional service. Our team is here to make every event our best, from corporate training, in home dinners, to weddings and celebrations of life. We are a part of your community - here to make your next event our best event.

How does catering work?

Catering is a simple solution to all your holiday dining needs. Simply choose a menu, call or email us with your details and we will make all the arrangements and can provide everything from dishes, linens, servers, alcohol service, chairs & tables and more. We deliver, set-up and return for all retriaveables the following day. Your job - simply call and enjoy the ease of Jeffrey's Cafe Catering services. Take & Serve meals are packaged and par-baked for ease of preparation in your home.

What's your minimum or maximum size for a function?

We offer service for all group sizes - with experience & expertise from groups of 6 up to 3000+. Our minimum for breakfast and lunch functions is usually 6, and our dinner functions are generally a minimum of 8. Take and serve orders are available for groups as small as 2.

How much notice do I need to give?

While we try to accommodate all requests no matter the time, we encourage 24 hours notice for all bookings and changes to orders. Booking for Christmas Eve and Christmas Day should be made by December 18 to guarantee availability for pick up on December 23, 2017. There is a surcharge for all Sunday & stat holiday jobs.

Your Morning Coffee

Breakfast Baking

Let us bake for you! Please give us 24 hours notice and we will have your fresh baking ready to wow your guests. We can even deliver for you! (Orders for December 24-25 should be made by December 20)

Loaves / \$12 lrg / \$3 individual
lemon & coconut / cranberry mandarin / classic banana or pumpkin

Muffins / \$2.50 / \$2 (over 12)
we offer a wide variety of fruit, nut, bran, oatmeal & GF muffins

Scones / \$16 per 6
blueberry & white chocolate / cinnamon streusel / cranberry orange

Coffee Cake / \$16ea / \$20 GF
cranberry & walnut/ wild blueberry/ strawberry rhubarb

Quiche / \$34ea / \$36 GF
bacon & brie / tomato spinach & parm / ham & cheddar / ask us...
Available to take & bake at home

Cinnamon Buns & Pull-A-Parts
cinnamon buns with cream cheese icing \$18 for 6
cinnamon pull-a-parts / \$18/serves 6
pastry style cinnamon buns / \$2.50 each

Croissants & Pastries
Butter Croissant / \$3 each / \$12 for 6
Pain au chocolate / \$3.50 each / \$15 for 6
Almond Custard Crown / \$3.50 each / \$15 for 6
Assorted Mini Pastries / \$12/dozen

Take and Serve

celebrate
Mornings

Christmas Morning Coffee Service / \$7 per person

Includes a selection of freshly baked seasonal muffin / pumpkin & cranberry loaves/ fruit juice / coffee & condiments.

Grab 'N Go Breakfast Pack / \$15 per person

Assorted muffins & individual loaves / Greek yogurt & granola cups / fresh fruit kabobs with maple yogurt dip / assorted breakfast wraps / fruit juice / coffee & condiments.

Christmas Continental Breakfast / \$13 per person

Assorted seasonal coffee cakes / cranberry scones & pastries / fresh mandarin oranges / a selection of cold meats and cheeses / fruit juice & coffee.

Hot Mediterranean Breakfast / \$18 per person

Assorted freshly baked coffee cakes / potato frittata with feta and roasted peppers / chorizo with mushrooms and onions / European cheese selection / fresh fruit skewers / Greek yogurt with berries & handmade granola / Orange juice / coffee & condiments.

Breakfast Quiche / \$14 per person

Enjoy our ham & cheddar or bacon & brie quiche selections, served with warm hollandaise sauce and a fresh fruit tray. Served with fresh baked biscuits (switch to muffins or cinnamon buns for \$1 extra).

Add **Eggnog** to any meal package for \$2.50/guest.

We are happy to supply disposable dishes for \$0.75/person.
Glass dishes available from \$2.50/setting.

Prices do not include GST, Delivery Charges or Gratuities.
Prices subject to change without notice.

Festive Hot Breakfast Buffet / \$20 per person

Holiday Favourite

Baked cranberry & walnut French toast with maple syrup / honey Dijon glazed ham / rustic farmhouse potatoes / fresh fruit salad / assorted festive muffins & pastries / simple cheese tray / coffee & fruit juice

add scrambled eggs for \$2/guest

Substitute Belgian waffles or crepes in place of French toast, with cranberry maple syrup / \$2 additional

Belgian Waffles / \$12 guest

strawberry & cranberry compote, whipped cream & maple syrup

French Crepes / \$12 guest

strawberry & cranberry compote, whipped cream & maple syrup

Cranberry Walnut Streusel Coffee Cake / \$16

Freshly baked oatmeal coffee cake loaded with cranberries & toasted walnuts then topped with brown sugar oatmeal streusel. Each cake serves 6 generously.

Also available in Blueberry Maple & Strawberry Rhubarb

Gluten free option also available (\$20)



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'Tur-stuffin' Sandwich Lunch / \$14 per plate **NEW!**

Holiday Favourite

enjoy the classic turkey dinner stuffed between two slices of multi-grain bread. Served hot, these sandwiches are loaded with roasted turkey, classic stuffing, corn pesto, and cranberry sauce on the side. Accompanied by an apple & kale slaw and an assortment of Christmas baking.

Celebrate with
Holiday Lunches

Maple Syrup Chili & Cornbread / \$13 plate

Enjoy this maple inspired chili with lots of fresh ground beef, assorted beans, fresh corn bits and a sweet hint of Mexican chili and cilantro. Served with fresh baked cornbread and kale and apple slaw. Includes a light dessert tray.

Philly Cheesesteak Lunch / \$14 per plate

Already a new hit! Thinly sliced roast beef, vibrantly seasoned and topped with strips of sweet bell peppers and Swiss cheese. Served with a selection of fresh toasted buns, and with a summer spinach salad with Dijon maple vinaigrette. Includes our brownie trio (or a light dessert tray).

BBQ Pulled Roast Beef / \$14 per plate

Slow roasted Alberta beef, marinated in beer, roasted garlic & rich BBQ sauce. Served with a selection of fresh Kaiser rolls and a Mexican corn & black bean pasta salad. This meal is also available gluten free. Served with the brownie trio for dessert.

Rustic Red Wine Beef Stew / \$15 per plate

Enjoy our new selection of rustic European styled stews. Tender beef, slow roasted with red wine and fragrant spices, loaded with root vegetables, potatoes and a rich tomato sauce. Served with cheddar & chive biscuits and a Provence style green salad. Enjoyed with a selection of festive cupcakes.

Rustic Creamy Turkey Stew / \$15 per plate / **Holiday Favourite**

Rich and creamy turkey stew loaded with roasted garlic and fragrant herbs. Filled with root vegetables, potatoes and a white wine infused sauce. Served with cheddar & chive biscuits and a Provence style green salad. Enjoyed with a selection of festive cupcakes.

World Tour Wrap Lunch / \$15 per plate / **NEW!**

Try our new trio of Asian, Italian, and Greek Wraps

Asian: sliced Alberta beef, hoisin sauce, pickled carrot, cilantro, cucumber, romaine, whole wheat wrap

Italian: salami, pepperoni, Calabrese, Swiss cheese, tomato, arugula, basil pesto, tomato wrap

Greek: Greek salad vegetables, orzo couscous, Kalamata olives, squash hummus, pita

Served with a Moroccan sun salad and Belgian chocolate brownies.

Winter Sandwich & Soup Lunch / \$15 per plate / **NEW!**

Enjoy our new selection of winter sandwiches, served with our chef inspired soups and a dessert tray.

Includes a collection of the following sandwiches:

- chicken, bacon, brie, tomato, mixed greens, caramelized onion, and mayo on a sub bun
- shaved Alberta beef, celery root slaw, aged cheddar and arugula on a multi-grain bun
- shaved pastrami, pickles, spinach and honey Dijon mayo on marble rye
- grilled vegetable melody, squash hummus and pea shoots on a sweet potato bun



Christmas Roast Chicken Lunch / \$20 plate

Holiday Favourite

Enjoy fragrant spiced chicken breast, roasted and served with white wine sauce. Served with herb & garlic focaccia bread, roasted potato medley, roasted squash medley, Christmas green salad and pumpkin pie.

Rustic
Winter Lunches

Pomegranate Glazed Ham Lunch / \$16 plate

A hearty meal of pomegranate glazed ham / herb & garlic roasted potatoes / cinnamon glazed carrots / pomegranate mandarin spinach salad. Accompanied by assorted breads and a light dessert selection.

Herb Roasted Chicken with Roasted Potatoes & Cinnamon Carrots / \$16 plate

herb basted chicken backs & legs, slow roasted for full flavour / new nugget potatoes, tossed with sea salt & fresh herbs / cinnamon glazed carrots / our signature focaccia bread / pomegranate & mandarin spinach salad with orange cream dressing. Served with a light dessert tray.

Classic Turkey Lunch / \$22 plate

Assorted fresh baked rolls & breads / spinach salad with mandarin oranges / pomegranates & candied pumpkin seeds / lemon butter green beans with garlic & Parmesan / honey roasted root vegetables / creamed mashed potatoes / slow roasted turkey / rich turkey gravy / cranberry sauce / pickles.
Homemade pumpkin pie with rich vanilla whipped cream.

Add stuffing for only \$2.50 per person

Seasonal Beverage Options

Winter Chai / \$35 (serves 10)

Christmas Blend Coffee / \$3 per guest

San Pellegrino Sparkling Italian Sodas / \$3 each

We Deliver

City of Grande Prairie /\$22

Clairmont / Surrounding County /\$25

Bezanson / Sexsmith / Beaverlodge /\$45

Extras

Disposable Dishes / \$0.75 per guest

Premium Disposable Dishes / \$1.50 per guest

Glass dishes available for rent.

Linen rentals available upon request.

Take and Serve

Rustic Creamy Turkey Stew / \$30 for 2 servings (\$14 per additional serving)

Rich and creamy turkey stew loaded with roasted garlic and fragrant herbs. Filled with root vegetables, potatoes and a white wine infused sauce. Served with cheddar & chive biscuits and a Provence style green salad. Enjoyed with a selection of festive cupcakes.

Traditional Beef Lasagna / \$48 meal package, serves 6

Enjoy our lasagna, made fresh daily with hearty beef tomato sauce, sheets of fresh pasta, creamy ricotta, vibrant spinach and lots of mozzarella & Parmesan. Served with classic Caesar salad, garlic bread and fresh baked cookies.

Also available: Alfredo Chicken Lasagna / Layered Vegetable Lasagna / Gluten Free & Vegan options.

Classic Selections

Dips

- Baked Spinach Dip in Sourdough Bread / \$1.75
- Garden Bruschetta with Garlic Baguette Crisps / \$1.50
- Baked Brie with Caramelized Onions / \$40lg / \$25sm
- Baked Brie with Cranberries & Walnuts / \$40lg / \$25sm
- Fresh Tangy Salsa with Tortilla Chips / \$1.50
- Apple & Pomegranate Bruschetta with Baguette Crisps / \$1.75
- The "Party" Trio - Hummus, Antipasto & Spicy Feta Dip with Fresh Pita Breads / \$2

Individual Bites

- Spicy Chicken Satay with Peanut Sauce / \$2
- Chicken Skewers with Pineapple Chili Jam / \$2
- Bourbon BBQ Chicken Skewers / \$2
- Chilled Shrimp Skewers with Coconut Cocktail Sauce / \$2.45
- Ginger Shrimp Rice Wraps / \$3
- Tomato & Broccolini Skewers with Pesto Dip / \$2
- Mango Vegetable Rolls / \$2.50
- Warm Asparagus in Prosciutto / \$1.75
- Goat Cheese Stuffed Dates / \$1.25
- Baked Prosciutto Wrapped Figs / \$1.75
- Mini Asparagus & Smoked Salmon Quiche / \$1.65
- Smoked Salmon & Cream Cheese Canapes / \$2
- Spicy Chorizo with Honey & Dijon / \$1.50

Platters

- Summer Vegetable & Dip Selections / \$2.25
- Fresh Fruit Selections / \$2.50
- Jumbo Shrimp Platter with Cocktail Sauce / \$4
- Simple Cheese Selections / \$3
- International Cheese Selections / \$5
- Assorted Antipasti / \$4
- Canapé Platter / \$4
- Crostini Platter / \$4
- Spiced Mixed Nuts / \$8 per 8oz.
- Assorted Desert Tray / \$2.50

Crostini Platter

Choose three(3) of the following:

- Cranberry pomegranate bruschetta
- Mango vegetable roll
- Smoked salmon crostini
- Roasted beet crostini
- Vodka beet cured salmon
- Chicken brie crostini
- Beef crostini
- Pork tenderloin crostini

Please order all appetizer selections by the dozen. All prices are per piece or serving unless otherwise noted. Many of our selections are available for home preparation and serving, please inquire for full details.

Let's
celebrate

JEFFREY

CAFÉ

Premium Selections

Vegetarian/Vegan

Raspberry Salsa with Tortilla Chips / \$2
Lime & Cracked Pepper Hummus / \$1.50
Vegetable Terrine / \$2
Roasted Lemon & Artichoke Hummus / \$1.50
Pomegranate Goat Cheese / \$1.50
Micro Green Mini Salad / \$2
Heirloom Tomato Tartlets / \$3

Warm

Parmesan Stuffed Dates in Prosciutto / \$1.50
Brine Spiced Chicken Skewers with Apricot Glaze / \$2.25
Tandoori Chicken Naan with Mango Chutney / \$2
Cedar Plank Salmon with Maple Syrup / \$2.25
Marinara Meatballs with Fresh Basil / \$2
Beef Gin Tart / \$2.5
Thai Red Curry Chicken Bites / \$2.25
Turkey & Apple Sliders / \$2.75
Crab Cakes / \$3

Chilled

Seafood Kebabs with Olive Tapenade / \$3
Seared Beef Tenderloin with Caramelized Onion Jam / \$3
Vodka & Beet Cured Salmon with Creme Fraiche / \$3
Crab & Avocado Tostadas / \$3
Prosciutto Melon / \$2

Sweet

Fruit Skewers with Maple Yogurt Dip / \$2
S'more Brownies / \$1.75
Individual Panna Cotta / \$2.50
Individual Lemon & Saffron Cheesecake / \$2.50
Individual Tiramisu / \$3
Holiday Baking Tray / \$3
Seasonal Brownies / \$1.75

Let us simplify your decision making with three great seasonal pre-packs.

The Quick Mingle / \$12 guest (minimum 12 guests)

Holiday Edition

Oven Baked Spinach Dip in Sourdough Bread
Spicy Chorizo in Honey Dijon Glaze
Fresh Fruit Tray
Mediterranean Dip Trio
Apple & Pomegranate Bruschetta with Baguette Crisps
Spiced Cranberry Meatballs

The After 5 Mixer / \$16 guest (minimum 12 guests)

Christmas Collection

Warm Prosciutto Wrapped Asparagus
Chicken Skewers with Spicy Cranberry Glaze
Pomegranate Salsa with Tortilla Chips
Garden Bruschetta with Baguette Crisps
Fresh Fruit Tray
Mini Cupcake Assortment
Holiday Charcuterie with Crackers
Shrimp Skewers with Coconut Cocktail Sauce

The Works / \$20 guest (minimum 18 guests)

Turkey & Apple Sliders
Goat Cheese Stuffed Dates with Candied Pecans
Brine Spiced Chicken Skewers with Apricot Glaze
Warm Asparagus Wrapped Prosciutto
Roasted Vegetable Terrine
Fresh Fruit Kabobs with Maple Yogurt
Tandoori Chicken Naan with Mango Chutney
Summer Vegetables & Dip
Jumbo Shrimp with Pesto Cocktail Sauce
Beef Crostini
Raspberry Salsa, Pomegranate Goat Cheese & Lime Black Pepper
Hummus with Tortilla Chips & Crackers

Delivery from \$22 / Disposable Dishes \$0.75 set / Glassware from \$2.50
Prices do not include GST, Delivery or Gratuities

Our full selection of appetizers are available online at www.jeffreyscafe.ca.

We also provide glassware, linen rentals and can assist with bar service.

Gather for a Holiday Feast

Middle Eastern Spiced Turkey Dinner / \$44 plate

NEW!

Pita bread with hummus / fattoush and tabbouleh salad / roasted egg plant with onions and tomatoes spiced with cumin / green beans and roasted pine nuts / Israeli couscous topped with pomegranates & walnuts / slowly roasted turkey breast rubbed in zaatar & baharat / spiced turkey jus / Persian cranberry sauce / nut & fruit tray.

Baklava with honey citrus and lightly whipped cream for dessert.

Add Pink Peppercorn Roasted Salmon/ \$8 portion



Traditional Roast Turkey Dinner / \$26 plate

Assorted fresh baked rolls and bread
Mandarin spinach salad with with an orange cream dressing
Broccoli apple bacon salad
Lemon butter green beans with garlic & Parmesan
Honey roasted root vegetables
Heavy cream mashed potatoes with garlic & fresh herbs
Thyme turkey gravy
Slow roasted hand rolled turkey
Sage stuffing
Cranberry sauce
Pickles, olives & blue cheese
Vanilla bean cake served with a strawberry honey cream cheese

Classic Turkey Dinner / \$22 plate

Assorted fresh baked rolls & breads
Spinach salad with mandarin oranges, pomegranates & candied pumpkin seeds
Lemon butter green beans with garlic & parmesan
Honey roasted root vegetables
Creamed mashed potatoes
Slow roasted turkey
Rich turkey gravy
Cranberry sauce and pickles
Homemade pumpkin pie with rich vanilla whipped cream

Pan Roasted Chicken Dinners

Cranberry Balsamic Roasted Chicken / \$28 plate
Rosemary Almond & Orange Chicken / \$29 plate
Portobella Mushroom, Sun Dried Tomato Stuffed Chicken with White Wine Cream Sauce / \$30 plate
Assorted fresh baked rolls and bread
Classic Caesar salad with fresh Parmesan
Apple brussel sprout salad
Dill roasted cauliflower, radish & peas
Roasted vegetable medley with pesto
Wild rice pilaf
Dark chocolate cake served with Grand Marnier vanilla sauce

Additional Options /

Star anise orange scented glazed ham / \$5 per portion
Rosemary roast beef / \$6 per portion
Jumbo shrimp & cocktail sauce / \$6 per portion
Baked salmon with tomato emulsion (salsa verde) / \$7 per portion

Let's *Celebrate* Together

2017 Provence Prime Rib Dinner/ \$47 plate

NEW!

Freshly baked croissants / beet, pea & arugula salad with a citrus vinaigrette / California mixed green salad with feta & Balsamic vinaigrette / roasted brussel sprouts & butternut squash topped with cinnamon & pecans / honey roasted root vegetables / garlic mashed potatoes / Provence style prime rib / red wine jus / dark chocolate cake served with Grand Marnier vanilla sauce and a fruit & nut tray.

Add Pink Peppercorn Roasted Salmon/ \$8 portion



Rosemary Roast Beef Dinner / \$26 plate

Assorted fresh baked rolls and bread
Classic Caesar salad with fresh Parmesan and toasted croutons
Spinach salad with pomegranates, pears & cinnamon cream dressing
Garden beans with pomegranate butter
Roasted vegetable medley with pesto
Roasted potatoes with fresh herbs and served with sour cream
Rich beef gravy
Slow roasted rosemary roast beef
Pickles, horseradish and olives
Mocha chocolate cake with fresh fruit and lightly whipped cream

Herb Crusted Prime Rib Dinner / \$40 plate

Assorted fresh baked rolls and bread
Classic Caesar salad with fresh Parmesan and toasted croutons
Apple brussel sprout salad
Dill roasted cauliflower, radish & peas
Creamy mashed potatoes
Fresh fruit platter
Red wine jus
Slow roasted Alberta prime rib with herbs and grainy dijon mustard
Dark chocolate cake served with Grand Marnier vanilla sauce

Beef Tenderloin Dinner / \$45 plate, or Herb Stuffed Beef Tenderloin Dinner / \$47 plate

Assorted fresh baked rolls and bread
Apple brussel sprout salad
Dill roasted cauliflower, radish & peas
Roasted vegetable medley with pesto
Roasted potatoes with herbs
Red wine cinnamon spiced poached pear
Beef tenderloin stuffed with fresh herbs, dried cranberries & cracked peppercorns
Red wine jus
Dark chocolate cake served with Grand Marnier vanilla sauce

Add-ons

International Cheese Tray / \$4 per serving
Yorkshire Pudding / \$3 each
Spiced Nuts / \$8 per 8oz.



We are able to help you with bar service arrangements as well as wine suggestions for all staffed events. We also can help provide qualified bar tenders.

Basic Corkage Fee / \$7 per guest (includes glassware & incidentals)

Pro-Serve certified bartenders \$45 / hour (required for all bar service)

Cash Bar set up / minimum of \$200 in sales plus cost of bartender

Licencing with AGLC for your event / cost determined by event complexity

Our pricing for off site liquor service is as follows

Highballs / House Spirits / \$5 single, \$7 doubles

Highballs / Premium / market price

Wine / Apothic \$1/oz (red, dark, white)

Wine / Hey Malbec, Charles & Charles, Gentleman's Collection \$1.50/oz

Wine / Others - market price

Beer / Canned - GP Brewing, Kokanee, Bud Light, Molson, MGD \$5

Beer / Premium & Craft Domestic & International \$7

Liqueurs / Baileys / \$5 oz

Liqueurs / Others / market price

See our house bar service section for additional by the bottle selections and pricing.

On Location

Bar Service

Finishing *Touchees*

Dessert Selections

Christmas Pudding / \$5

Dried Fruits, Carrots, Raisins, Eggnog Creme Anglies

Pumpkin Spiced Cake / \$4

Cinnamon Cream Cheese Frosting

Turtle Cheesecake / \$4

Pecans, Chocolate and Caramel Drizzle

Mocha Chocolate Cake / \$4

Raspberry Coulis, Shaved Chocolate Shavings

Dark Chocolate Cake / \$4

Eggnog Cream, Spiced Cranberry Sauce

Poached Pears / \$5

Cinnamon Whip, Red Wine Coulis, Walnut Crumble

Homemade Pumpkin Pie / \$4

Nutmeg Whipped Cream



welcome to our

House

Allow us to assist in creating your next breathtaking event. Our three venues are able to accommodate a wide range of social functions and business needs such as, but not limited to:

- Holiday parties
- Wedding events
- Work meetings (including teleconferencing and video conferencing)
- Family reunions
- Office outings
- Retirement parties

Our three locations are intimate and can hold from 40-80 in comfort. Each event will be tailored to your specifications. We can also assist with decorating if required.

The following pages list the features of each space, rental costs, custom crafted menus, house bar service and other features available to help create the perfect event.

Any idea is a possibility, email us at catering@jeffreyscafe.ca or drop by and we will happily help to create your perfect gathering.



the Loft at Mill District

As part of the Jeffrey's Cafe Co. experience, the Loft is an extension of an ever progressing local story; a unique and picturesque space that brings modern amenities to old-fashioned glamour, ideal for your next endeavours.

At 1,750 square feet (163m²), the Loft is carefully laid out to accommodate a wide range of social functions up to 80 guests.

Set near the heart of town, the Loft is conveniently positioned close to local transit and is walking distance to nearby hotel accommodations and ample complimentary parking space.

We invite you, our friends, to experience the quality and hospitality of the Loft.



Rental Rates/

Loft Studio

- Hourly \$50
- Daytime \$250
- Evening \$250 (\$75/hr after 12am)
- Full Day \$400
- Seated 60 max
- Standing 80 max.

Loft Lobby

- Daytime \$250
- Evening \$250
- Seated 24 max
- Standing 50 max

Full Loft

- Day / Evening \$500
- Full Day \$750

Rooftop Patio / \$150

- * rates above do not include linens, catering, or bar service
- * evenings/ after 5pm



214 Place

Nestled in 214 Place South at 9909 102 street in Grande Prairie, Jeffrey's Cafe Co. - 214 Place is perfectly situated for various social events with a modern and rustic back-drop.

Able to accommodate parties of up to 70 people.



Rental Rates/

\$250 from 6pm - 12am

\$75 per hour after 12am

Includes staffing, dishes and standard set-up

Nordic Court



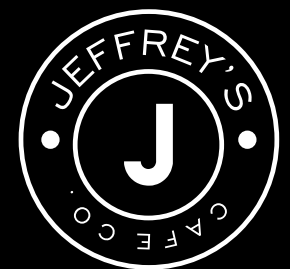
Situated near the core Government offices at #101 10014 99 street in town, Jeffrey's Cafe Co. - Nordic Court is a unique and quaint location for social functions.

Able to accommodate parties of up to 40 people.

Rental Rates/

Hourly / \$75

Includes staffing, dishes and standard set-up.



Custom crafted

These menus have been custom crafted to take advantage of our on-site kitchens. We are only able to provide these premium menus at our Jeffrey's 214 Place and Loft locations. Enjoy the best we have to offer! Select a single menu for buffet style or choose multiple menus for a plated event.

Saigon Roasted Duck / \$55

Warm naan flatbread

Greens with poached pears, pecans & ginger vinaigrette

French green beans with lemongrass & soy
duck fat roasted nugget potatoes
sweet potato & parsnip mash

Sour cherry & ginger red wine reduction
roasted duck breast with Saigon cinnamon

Saigon cinnamon cheesecake with orange
segments, dark chocolate & spiced whipped
cream

Espresso Crusted Filet of Beef / \$60

Fresh baked croissants

Kale, apple & confit fennel salad

Pan roasted carrots with honey, pecans and
blue cheese

Butter roasted potatoes with fresh dill
shaved brussels sprouts with nutmeg

Sweet cherry and red wine jus

Char-grilled filet of beef crusted with espresso
and harissa

Dark chocolate fondant with white chocolate
whipped cream and raspberry sauce



Exclusive to the Loft at Mill District, and Jeffrey's 214 Place

Provence Roasted Leg of Lamb / \$45

Freshly baked croissants

Beet, sweet pea & arugula salad with citrus vinaigrette

Roasted brussel sprouts & butternut squash topped with nutmeg & hazelnuts

Pave potatoes with cream

Provence herb crusted leg of lamb
red wine rosemary jus
mint & lime jelly

Dark chocolate cake with Grand Marnier
vanilla sauce and citrus segments

Cherry & Apple Heritage Pork Loin / \$39

Warm sourdough rolls

Arugula, apple & red grape salad with pumpkin seeds and moscato vinaigrette

Roasted parsnips, cauliflower and spring peas

Nugget potatoes with rosemary, garlic and cider vinaigrette

Brined heritage pork loin, butter basted and slow roasted

Cherry & apple jam

Citrus upside down cake with bourbon sauce and light whipped cream

Pink Peppercorn Poached Salmon / \$43

Warm saffron biscuits

Beet and fennel salad with pickled apples and pistachios

Citrus butter glazed squash

Risotto with plums and rosemary

Pink peppercorn & olive oil poached salmon

White wine cream sauce

Pavlova with fresh berries and passion fruit curd

Goat Cheese & Roasted Vegetable Terrine / \$39

Garlic & herb focaccia bread

Kale, apple & confit fennel salad

Roasted chickpeas with lentils and preserved lemon


Pave of sweet and savory potato

Roasted vegetable & goat cheese terrine with fire roasted tomato and white wine glaze

Dark chocolate cake with Grand Marnier
vanilla sauce and citrus segments



Exclusive to the Loft at Mill District, and Jeffrey's 214 Place



We are pleased to offer a dedicated team of staff for all functions booked at Jeffrey's 214 Place and the Loft at Mill District.

We require a minimum spend of \$300 for all cash bars, or there will be an hourly charge of \$45 / bartender. For open bars or subsidized bars we also require a minimum spend of \$300, or an hourly charge of \$45 / bartender will apply.

Our bar selections include the same variety you will find in our 214 Place and Mill District locations, including a selection of local & international beer, wine and spirits, along with all the traditional mix and garnishes.

You can also order the wines listed to the right by the bottle for all events. These wines must be pre-ordered and will be charged out per open bottle. All remaining open wine can be corked and available for you to take with you at the end of the function. You will find recommendations for pairing these wines with each of the dinner menus. We will also be happy to assist you in choosing wines to suit your group.

House Rates/

Highballs / House Spirits / \$5 single, \$7 doubles
Highballs / Premium / market price

Wine / Apothic \$1 per oz (red, dark, white)

Wine / Hey Malbec, Charles & Charles, Gentleman's Collection \$1.50/oz

Wine / Others - market price

Beer / Draft \$5 / sleeve

Beer / Canned - GP Brewing \$5

Beer / Domestic & International / market price

Liqueurs/ Baileys / \$5 oz

Liqueurs/ Others - market price

Red Wines

Shiraz Voignier / \$36

Oscar's Estate Vinyard (Australia)

Dazzling and savoury aromatics of rosemary, pepper, and blackcurrant on the nose. This slightly edgy theme continues on the palate, which is medium-full bodied, fairly dense, sour-edged and warm. The savoury notes carry through to the end.

Pairs with beef, salmon and seafood.

Carménère / \$30

Calina Reserve Carmenere (Chile)

Packed with powerful aromas and flavours of ripe black cherries, fresh berries, spice, fresh herbs, smoked bacon and a hint of vanilla." Firm tannins are backed up by a lush, full mouth feel on the palate.

Pairs with most dishes.

Cabernet Sauvignon / \$34

Gentleman's Collection (Australia)

Rich in blackberry and cassis, with a dash of fortified wine for a smooth finish.

Pairs well with tenderloin and poultry.

Spanish Garanacha / \$32

Sangre de Toro (Spain)

Complex aromas of ripe cherry, black raspberry, chocolate and oak; dry and medium-bodied; cherry, plum and sweet vanilla oak flavours with a slightly tannic finish.

Pairs well with beef.

White Wines

Pinot Grigio / \$28

Cavit (Italy)

Dry, light and crisp, featuring bright straw gold color, and appealing fruit flavors and refreshing scents.

Pairs with salmon, seafood, and charcuteries.

Chardonnay / \$34

Gentleman's Club (Australia)

Charming chardonnay with crisp tropical fruit flavours, a toasty oak mid-palate and a dash of fortified wine for a rounded finish.

Pairs with poultry and salmon.

Gewürztraminer / \$24

Fetzer Valley Oaks (USA)

Classic scents of lychee and rosebud lead to an off-dry palate with balancing acidity in this medium-bodied Gewürztraminer. Flavours in this wine include lychee, peach, white cherry and spice.

Pairs with ham, poultry, and seafood.

Sparkling Wines

Proseco / \$28

La Marca (Italy)

On the nose the wine brings fresh citrus with hints of honey and white flowers. The flavour is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit and minerality. The finish is light, refreshing, and crisp.

Fortified

Tawny Port / \$40

Dona Antonia Reserva (Portugal)

An intense bouquet of ripe fruit, with hints of flowers and of wood.

Pairs with fruit, cheese, and dessert.

Our House *Bar Service*

Exclusive to the Loft at Mill District & 214 Place



Fantastic Beverages

Cold Beverages

Pop / \$1.75
San Pellegrino Sparkling Juice / \$2.50
Bottled Water / \$1.85
Cranberry Punch / \$2.50 per guest
Moroccan Christmas Punch / \$2.50 per guest

Hot Beverages

Dark Brew Coffee / \$3 per guest
Bellocq Teas / \$3 per guest

Winter Spiced Chai for a Crowd / \$35 for 10

Enjoy our seasonal hot beverages for a crowd, winter spiced chai with rich Indian spices, lightly sweetened and deliciously creamy.

Also available

Ghirardelli Dark Hot Chocolate / \$30 for 10
Dark Roast Christmas Blend Coffee / \$3 per guest
Cafe Dulce de Leche / \$35 for 10

A 10-cent deposit is added to all canned or bottled beverages.

We encourage you to recycle these items.

Prices do not include GST, Delivery, or Gratuities.

Let's Start Celebrating

How do I book?

call us/ 780.539.3131

email us/ catering@jeffreyscafe.ca

online/ www.jeffreyscafe.ca/christmas

visit us/ 10645 West Side Drive, Grande Prairie, AB

How do I pay?

You will be emailed an invoice following your event. You can pay at our Mill District location or online at www.jeffreyscafe.ca/pay. We accept Interact, Cash, Cheque, Visa, MasterCard & American Express. A 3% processing fee may be added to invoices over \$1000 when paying by credit card.

Find additional information at www.jeffreyscafe.ca

Sweet Holiday Celebrations



Holiday Baking

Take home some sweet holiday treats. These items require 48 hours notice.

Cookies / priced per dozen

Ginger Bread Cookies / \$12

Sugar Cookies / \$12

Shortbread Cookies / \$12

Tarts / priced per dozen

Cherry Chocolate / \$15

Butter Pecan / \$18

Raisin / \$15

Pumpkin / \$15

Loaves / Per Piece

Pumpkin Spice Loaf / \$12 lrg, \$3 sml

Cranberry Mandarin / \$12 lrg, \$3 sml

Classic Banana / \$12 lrg, \$3 sml

Bars & Squares / Per 9" Pan

S'more Cheesecake Bars / \$20

Lemon Shortbread Bars / \$18

Nutella Brownies / \$12

Strawberry Cheesecake Bars / \$20

Lemon Coconut Pound Cake

\$12 lrg / \$3 sml

Indulge in our creamy coconut and lemon pound cake, with ribbon coconut & powdered sugar.

Take us *Home* With You

Take & Serve Menus

These menus are designed to be finished baking at home - enjoy serving these meals anytime throughout the holidays! They are pre-baked and require minimal finishing; simply heat, serve and put in your best serving dishes for a fantastic holiday feast.

Classic Turkey Dinner / \$44 for 2 servings (\$20 per additional serving)

Fresh baked focaccia bread / mandarin spinach salad with orange cream dressing / butter glazed corn & squash medley / cauliflower au gratin / creamy mashed potatoes / rich turkey gravy / slow roasted turkey breast / cranberry sauce & pickles / hand made pumpkin pie & whipped cream.
Add traditional stuffing/ \$2.50 serving

Pan Roasted Chicken with Rosemary Almonds & Oranges / \$56 for 2 servings (\$25 per additional serving)

Assorted fresh baked rolls and bread / golden Caesar salad with freshly shaved parmesan / Moroccan sun salad with spiced pecans/ asparagus / snow peas & French green beans / honey glazed carrots with cinnamon & cranberries / wild rice pilaf with roasted garlic & herbs / chicken - pan roasted with rosemary almonds & oranges / dark chocolate cake / served with raspberry sauce and lightly whipped cream.

Rosemary Roast Beef Dinner / \$96 for 4 servings (\$20 per additional serving)

Assorted fresh baked rolls and bread / classic Caesar salad with fresh parmesan and toasted croutons / spinach salad with pomegranates, pears & cinnamon cream dressing / garden beans with pomegranate butter / roasted vegetable medley with pesto / roasted potatoes with fresh herbs, served with sour cream / rich beef gravy / slow roasted rosemary roast beef / pickles / horseradish and olives / mocha chocolate cake with fresh fruit and lightly whipped cream.


Traditional Beef Lasagna / \$48 meal package, serves 6

Enjoy our lasagnas - made fresh daily with hearty beef tomato sauce, sheets of fresh pasta, creamy ricotta, vibrant spinach and lots of mozzarella & parmesan. Served with classic Caesar salad, garlic bread and fresh baked cookies.
Also available: Alfredo Chicken Lasagna, Layered Vegetable Lasagna, Gluten Free & Vegan options

Additional Take & Serve menus are available in the lunch and breakfast sections.

call/ 780-539-3131

visit us/ 10645 West Side Drive

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www.jeffreyscafe.ca

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