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# JEFFREY'S

C A F E C O

2015 Catering Guide



Looking for a simple,  
delicious lunch? Choose  
from one of our long  
standing favorites or  
indulge in our all new  
combo options.

Lets do  
**Lunch**

**Mexican Chicken Wrap Combo/ \$14**

Enjoy our new selection of rustic mexican chicken wraps, verde chicken wrap and our new chicken wrap with roasted corn & black beans. Served with a mexican corn and black bean salad and a green mexican salad with verde salsa vinaigrette. Salsa & sour cream also included. Enjoyed with a selection of light desserts.

Best served with our new cold brewed iced tea/ \$20 per batch (serves 10)



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### Mexican Chicken Wrap Combo/ \$14 per plate **NEW**

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### Philly Cheesesteak Lunch/ \$13 per plate **NEW**

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. With a summer spinach salad with dijon maple vinaigrette. Includes our brownie trio (or a light dessert tray).

### Greek Pita Bar/ \$14 per plate

Requested again and again! A great solution for a group with dietary requests. A selection of fresh pitas (gluten free is also available for an additional \$2 each), fill them with fresh chicken breast, red and green bell peppers, cucumber, tomato, red onion, tzatiki, hummus, parmesan dip, dijon mayo, & feta cheese. Served with a green greek salad (or try our greek pasta salad... also available with gluten free quinoa pasta) and a light dessert tray.

### Creamy Baked Chicken & Pasta/ \$12.50 per plate **NEW**

Rich alfredo sauce, chicken breast slices, broccolini and roasted red pepper, tossed with imported italian penne pasta. Baked with parmesan on top. Served with caesar salad with golden caesar vinaigrette. Garlic butter pull-a-part rolls and a light dessert tray included.

### Balsamic Buttermilk Roasted Chicken Lunch/ \$17.50 per plate **NEW**

Tender oven roasted chicken breast, basted for 24 hours in our rich, balsamic buttermilk marinade. Served with sea salt & butter roasted asparagus, lemon roasted baby potatoes and a summer spinach salad with dijon maple vinaigrette. Includes assorted breads and a light dessert tray.

### BBQ Pulled Roast Beef/ \$14 per plate **NEW**

Slow roasted alberta beef, marinated in beer and roasted garlic & rich BBQ sauce. Served with a selection of fresh kaiser rolls and a mexican corn and black bean pasta salad. This meal is available gluten free as well. Served with brownie trio.

### **NEW** Beverage Options

Cold Brewed Iced Tea / \$20 batch (serves 10)

Vanilla Iced Coffee / \$20 batch (serves 10)

### We Deliver

City of Grande Prairie /\$22

Clairmont/ County Surround /\$25

Bezanson/ Sexsmith/ Beaverlodge /\$45

Disposable Dishes/ \$0.75 per guest

### Beef on a Bun/ \$13 plate

Tender roast beef seasoned with rosemary & garlic, sliced thin and drenched in real beef gravy. Served with caesar salad and lots of fresh baked buns. Accompanied by a light dessert tray.

### Chili & Cornbread/ \$12 plate

Enjoy our updated mexican 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 our chipotle mango slaw. Includes a light dessert tray.

### BBQ Chicken with Roasted Potatoes & Grilled Corn on the Cob/ \$15 plate

Enjoy our favourite BBQ basted, oven roasted chicken legs & backs, served with new nugget potatoes, roasted with sea salt and fresh herbs, chipotle butter corn on the cob, fresh baked focaccia bread and mandarin spinach with our signature orange cream dressing. Accompanied by a light dessert tray.

### Mediterranean Roast Chicken Lunch/ \$17 plate

Enjoy mediterranean spiced chicken breast, roasted and served with basil pesto sauce. Served with herb & garlic focaccia bread, roasted potato medley, roasted squash medley, green greek salad and a variety of light desserts.

### Traditional Beef Lasagna/ \$12.00 plate

Enjoy our lasagnas - made fresh daily with hearty beef tomato sauce, sheets of fresh pasta, creamy ricotta, vibrant spinach and lots of mozzarella and parmesan. Served with classic caesar salad, garlic bread and a light dessert tray.

*Also Available Chicken Alfredo Lasagna/* Like our traditional lasagna we make this with fresh pasta sheets, creamy ricotta and vibrant spinach. Layered with chicken breast, bacon and rich alfredo sauce. Topped with mozzarella and parmesan.

*Also Available Layered Vegetable Lasagna/* Layers of fresh pasta sheets filled with rich tomato sauce, fresh spinach, ricotta, zucchini, eggplant, roasted red pepper, broccoli and carrot. Topped with mozzarella and parmesan.

### Quesadilla Trio/ \$13 plate

Enjoy our sweet corn & chicken quesadilla along with our mexican mole and BBQ chicken quesadilla. Served with a mexican side salad, salsa, sour cream and a assorted dessert tray.

### Quiche Lunch/ \$13 plate

Our classic quiche - your choice of meat and cheese, spinach & tomato, or roasted vegetable and feta. Served with fresh garlic bread, our new green apple side salad and a light dessert tray. Add an additional slice of quiche for \$4.00/ piece.

### Butter Chicken Lunch/ \$16 plate

Our classic butter chicken, loaded with chicken breast, sweet bell peppers, onions and celery and a rich creamy curry sauce. Served with basmati rice, california mixed greens, and garlic buttered naan bread. Includes a light dessert tray. Add cashews for \$0.50/serving.

### Honey Glazed Ham Lunch/ \$15 plate

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

### Soy Ginger Baked Salmon Lunch/ \$19 plate

Boneless filets of atlantic salmon baked with ginger sesame glaze. Served with roasted vegetables, steamed rice pilaf and an asian green salad. Served with fresh bread selections and a light dessert selection.



Whiskey BBQ Pulled Pork or Chicken /\$12 plate  
Classic pork shoulder, slow roasted with a whiskey and brown sugar marinade, hand shredded and tossed with a rich BBQ sauce. Served with fresh kaiser rolls, dijon apple slaw, deli potato chips and accompanied by a light dessert platter. Also available with pulled chicken.

Chicken Salad Sandwich Combo/ \$13 plate



### Summertime Salad and Sandwich Lunch /\$13 plate

Enjoy the great tastes of summer with our limited time summer sandwich & salad selections. Enjoy a combination of great sandwich fillings on sunflower seed multigrain bread, fresh pretzel rolls and onion herb focaccia bread. Selections include BBQ chicken breast, black forest ham & grainy dijon as well as many others. Served up with our mango chipotle slaw and our classic dijon potato salad. Includes an assorted dessert tray. (Also, available as soup & sandwich combo or soup and salad combo)

Enjoy our new chicken salad fillings on a variety of bread and wraps. Includes cranberry & apple chicken salad, tarragon chicken salad, and tandoori chicken with mango chutney. Also available with deviled egg salad, curry apple tuna salad and zesty seafood sandwiches. Served up with potato chips, vegetable tray, ranch dip and a fruit & dessert tray.

### Mediterranean Salad & Sandwich Sampler/\$14 plate

Enjoy our collection of flatbread sandwiches, including tomato & bocconcini with hummus, curry chicken apple fold & mediterranean chicken club. Served with caprese tomato salad and chilled tortellini salad. Served with a light dessert tray.

### Sub Sandwich Lunch/ \$11.50 plate

A collection of subs made with fresh deli meats and cheese and filled with veggies. Served with fresh vegetables and ranch dip, ripple potato chips and a light dessert tray.

### Create Your Combo Lunches/ \$12 plate (for 2 choices/ \$14.50 for 3 choices)

#### Soup/ Salad/ Sandwiches

Choose any two or have all three for an additional \$2.50/ plate.

Our sandwiches are made on a variety of fresh baked breads and tortilla wraps, filled with real meats and cheeses and fresh vegetables. Made with our home made dressings and sauces each variety is hearty and flavourful. Our soups are made fresh daily and you can choose from meat and vegetables bases as well as cream or broth. Choose one of our salad options below. All combos include a light dessert tray.

#### Side Salad Selections

Mandarin Spinach Salad (GF)

California Mixed Greens (GF)

Pear & Berry Spinach Salad (GF)

Mexican Corn & Black Bean Salad (GF) **NEW**

Greek Pasta (Available GF)

Chilled Tortellini

Broccoli Mandarin (GF)

Classic Caesar Salad

Moroccan Green Apple Salad (GF)

Dijon Potato Salad (GF)

Summer Soinach Salad w/ Dijon Maple Vinaigrette (GF) **NEW**

# Lets Do Boxed

LUNCH

Boxed Lunches/ \$13 each  
Choose from subs or wraps, along with carrots & dip, fresh fruit, chips and a turtle brownie. Individually packed and ready to go. Add a bottle of water, pop or juice for a complete meal.





## Premium Boxed Lunch/ \$18 each **NEW**

Includes a premium chicken or salmon spinach salad, trail mix, fresh fruit selection, new york cheesecake, international cheese selection w/ crackers and potato chips. Boxed up and ready to serve! (salads can be switched for one of our premium wrap or sandwich selections.) Fully gluten free boxes are available.

## A La Carte Options

Wraps \$8.50 each

Sandwiches \$8.50 each

Pitas \$8.50 each

Subs \$8.50 each

Pickle Tray \$1.25/ serving

Deli Potato Chips \$1.25/ serving

Simple Cheese Tray \$3.00/ serving

Fruit Tray \$2.50/ Serving

Vegetables & Dip \$2.00/ serving

Fresh Baked Cookies \$1.25 each

Dessert Tray \$2.00/ serving

Brownies \$2.00 each

Trail Mix or Fresh Baked Maple Granola/ \$2.00 each **NEW**

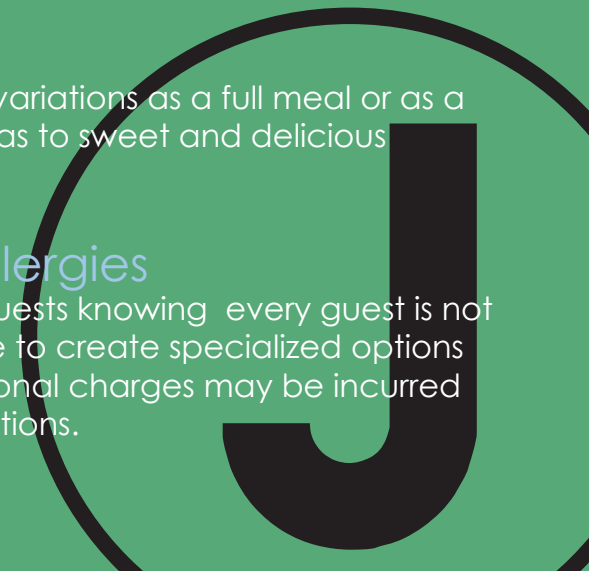
Custom Cooler Bag/ \$20 each **NEW**

## Gluten Free Options

Many of our meals are available in GF variations as a full meal or as a separate option, from breads and pastas to sweet and delicious desserts. Just ask us.

## Ingredient Sensitivities & Allergies

We do our best to accomodate all requests knowing every guest is not the same. Please give us ample notiice to create specialized options for guests requiring custom diets. Additional charges may be incurred as notified in your ordering communications.



# Lets do Drinks

Canned Pop/ \$1.75 each

Canned Juice/ \$2.60 each

Premium Bottled Pop/ \$3.50 each

Bottled Water/ \$1.95 each

San Pellagrino Sparkling Water/ \$3.00 each

San Pellagrino Sparkling Juices/ \$2.50 each

Vitamin Water/ \$3.00 each

Cold Brewed Iced Tea/ \$20 per batch (serves 10)

Lemonade/ \$20 per batch (serves 10)

Iced Vanilla Coffee/ \$20 per batch (serves 10)

Coffee Service \$2.00/ serving

Smith Teas \$2.30 / serving

Cold Brewed Iced Tea for a Crowd/ \$2 per guest  
enjoy our new real brewed tea loaded with vibrant  
flavour, served in a large jug, perfect for any size group.  
Available in Classic Black Tea with lemon, Green Tea with  
lemongrass or Herbal Peach with passionfruit.  
Lightly sweetened, perfectly iced and beautifully served.  
Minimum of 10 servings per order. (Classic Lemonade,  
Pink Lemonade and Peach Passionfruit Lemonade

A 10 cent deposit is added to all canned or bottled beverages. We would encourage you to recycle these items.  
Prices do not include GST, Delivery, or Gratuities.

## Who is Jeffrey's Cafe?

Jeffrey's Cafe Co. is a local cafe and catering company. For 15 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 your need for meal or snack services. Simply choose a menu, call or email us with your details and we will make all the arrangements. We 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.

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

We offer service for all sizes of groups - 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. We seek to accomadate all requests to your satisfaction.

## How much notice do I need to give?

While we try to accomodate all requests no matter the time, we encourage 24 hours notice for all bookings and changes to orders. Please do call or email for all last minute orders- we will make every effort to provide all requests.



Lets  
**Start Something**

## How do I book?

**call us/ 780.876.4994**

**email us/ catering@jeffreyscafe.ca**

**visit us/ 10136 101 Ave Grande Prairie, AB**

## How do I pay?

You will be emailed an invoice following your event. You can pay at any of our cafe locations or online. We accept Interac, 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](http://www.jeffreyscafe.ca)