



Christmas '18 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 24, 2018. 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 / \$15 lrg / \$3 individual
lemon & coconut / cranberry mandarin / classic banana or pumpkin

Muffins / \$2.75 / \$2.25 (over 12)
we offer a wide variety of fruit, nut, bran, oatmeal & GF muffins

Scones / \$18 per 6
blueberry & white chocolate / cinnamon streusel / cranberry orange

Coffee Cake / \$20ea / \$24 GF
cranberry & walnut/ blueberry maple/ strawberry rhubarb

Quiche / \$40 ea / \$44 GF
bacon & brie / tomato spinach & parm / ham & cheddar / ask us...
Available to take & bake at home

Take and Serve

Cinnamon Buns & Pull-A-Parts

cinnamon buns with cream cheese icing \$22 for 6
cinnamon pull-a-parts / \$18/serves 6
pastry style cinnamon buns / \$2.50 each

Croissants & Pastries

Butter Croissant / \$3 each / \$15 for 6
Pain au chocolate / \$3.50 each / \$18 for 6
Assorted Fresh Baked Pastries / \$3.50 each / \$18 for 6
Assorted Mini Pastries / \$15/dozen



celebrate
Mornings

Festive Hot Breakfast Buffet / \$24 per person

Holiday Favourite

Baked cranberry & walnut bread pudding with creme anglaise and maple syrup / maple glazed ham / scrambled eggs / rustic farmhouse potatoes / fresh fruit salad / assorted festive muffins & pastries / simple cheese tray / coffee & orange juice

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

Belgian Waffles / \$15 guest

strawberry & cranberry compote, whipped cream & maple syrup

French Crepes / \$15 guest

strawberry & cranberry compote, whipped cream & maple syrup

Cranberry Walnut Streusel Coffee Cake / \$20

Freshly baked oatmeal coffee cake loaded with cranberries & toasted walnuts then topped with brown sugar oatmeal streusel. Each cake serves 12 generously.

Also available in Blueberry Maple & Strawberry Rhubarb

Gluten free option also available (\$24)

Christmas Morning Coffee Service / \$8.50 per person

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

Grab 'N Go Breakfast Pack / \$17.50 per person

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

Christmas Continental Breakfast / \$15 per person

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

Hot Mediterranean Breakfast / \$21 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 & hand-made granola / Orange juice / coffee & condiments.

Breakfast Quiche / \$17 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)/ orange juice/ coffee & condiments.

Add **Eggnog** to any meal package for \$3 /guest.

We are happy to supply biodegradable dishes for \$1.15/person.

Glass dishes available from \$2.50/setting.

Prices do not include GST, Delivery Charges or Gratuities.

Prices subject to change without notice.





'Tur-stuffin' Sandwich Lunch / \$17 per plate

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 / \$15 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 collection of seasonal squares.

Philly Cheesesteak Lunch / \$17 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 buns, and with a summer spinach salad with Dijon maple vinaigrette. Includes our seasonal assorted squares.

BBQ Pulled Roast Beef / \$17 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 assorted seasonal squares.

Rustic Red Wine Beef Stew / \$17 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 / \$17 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.

Warm Flatbread Sandwich Lunch / \$17 per plate / **NEW!**

Try our new trio of warm flatbread sandwiches.

Italian salami, Hawaiian ham and pineapple and alfredo chicken. Baked with cheese and served warm. Comes with a fresh Italian green salad with creamy dill dressing and a selection of squares.

Winter Sandwich & Soup Lunch / \$18 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:

- The Ruben - the classic on rye served with our homemade 'high harvest' kraut
- Italian Stacked Club - salami, ham & prosciutto stacked with Monterey jack cheese
- Beef & Smoked Gouda
- Roast Turkey & Guacamole Club



Christmas Roast Chicken Lunch / \$24 plate

Holiday Favourite

Enjoy fragrant spiced chicken breast, roasted and served with white wine sauce. Served with herb & garlic focaccia bread, roasted potatoes, balsamic honey roasted vegetables, Christmas kale salad and individual pumpkin pie.

Rustic
Winter Lunches

Pomegranate Glazed Ham Lunch / \$18 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 / \$18 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 / \$25 plate

Assorted fresh baked rolls & breads / spinach salad with mandarin oranges, pomegranates & candied pumpkin seeds / balsamic honey roasted vegetables / creamed mashed potatoes / slow roasted turkey / rich turkey gravy / cranberry sauce / pickles.

Homemade pumpkin pie with vanilla whipped cream.

Add stuffing for only \$2.75 per person

Seasonal Beverage Options

Winter Chai / \$35 (serves 10)

Christmas Blend Coffee / \$3.25 per guest

San Pellegrino Sparkling Italian Sodas / \$3 each

We Deliver

City of Grande Prairie /\$24

Clairmont / Surrounding County /\$27

Bezanson / Sexsmith / Beaverlodge /\$50

Extras

Biodegradable Dishes / \$1.15 per guest

Premium Disposable Dishes / \$1.80 per guest

Glass dishes from \$3.50 per setting

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.

Dips

House-made Dill Dip / \$6 per 250 ml jar
Baked Spinach Dip in Sourdough Bread / \$2
Spicy Feta Dip with Pita Crisps / \$2 *a Jeffrey's Favourite*
Classic Tomato Bruschetta with Baguette Crisps / \$2.15
Antipasto with Cracker Collection / \$2
Fresh Pico Di Gaio Salsa with Tortilla Chips / \$2
Pomegranate Goat Cheese with Baguette Crisps / \$2.25
Spicy Indian Kale & Yogurt Dip with Naan Crisps / \$2
Classic Hummus with Naan / \$2
Trio of Hummus, Antipasto & Spicy Feta Dip with Naan & Tortilla Chips / \$4

Baked Brie Collection

1/2 Brie / \$27 Full Brie / \$45
Caramelized Onions & Red Pepper Jelly
Cranberries & Spiced Pecans
Blackwood Honey & Almonds

Chicken Skewer Collection

\$2.25 each (minimum of 12 per flavour)
Bourbon BBQ
Pineapple Chili Jam
Lemon Garlic & Rosemary
Honey, Lime & Sriracha
Teryiaki with Black Sesame

Chicken Wings

\$12.5/ lb. (minimum of 2lbs per flavour)
Classic Hot
Salt & Pepper
House BBQ
Teryiaki & Black Sesame
Sweet Chili Mango
Dill Pickle *a Jeffrey's favourite*

Hot Bites

Warm Asparagus in Prosciutto / \$2.25
Baked Prosciutto Wrapped Stuffed Dates / \$2.5
Spicy Chorizo with Maple & Dijon / \$2
Crab Cakes with Mango Salsa / \$4
BBQ Pulled Pork Sliders / \$2.5
Turkey Apple Sliders / \$3
Beef, Bacon & Cheddar Sliders / \$3
Smoked Salmon & Asparagus Tart / \$2
Bacon & Cheddar Tart / \$2
Caramelized Onion, Mushroom & Goat Cheese Tart / \$2

House-Made Meatballs

\$20/ dozen
Mango Sweet Chili
House BBQ
Marinara

Charcuterie & Cheese Collection

Charcuterie Collection

Prosciutto, Hot Calabrese, Hot Capocollo, Pepper Salami / \$6

Domestic Cheese Collection

Brie, Havarti, Aged Cheddar, Smoked Cheddar, Chevre / \$5

Imported Cheese Collection

Blue Stilton (England), Aged Gouda (Holland), Manchego (Spain), Le Gruyere (Switzerland) Vintage Cheddar (New Zealand) / \$7

Smoked & Cured Seafood Collection

Alder Smoked Salmon, Candied Pacific Salmon, Pickled Herring, Smoked Tuna / \$6

Antipasti

Pickled Artichoke Hearts, Roasted Red Pepper, Spanish Green Olives, House Pickled Mushrooms, Classic Antipasto Dip / \$5

Side Notes

Dried Blueberries, Dried Cranberries, House Spiced Pecans, Dijon Mustard, Red Pepper Jelly, Baguette Crisps / \$5

Let's
willing



Rice Wraps

all served with peanut dipping sauce

Mango Vegetable (Vegan) \$2.75

Chicken Vegetable \$3

Shrimp Noodle Vegetable \$3.25

Chilled Bites

Chilled Shrimp w/ Classic Cocktail Sauce (5pc) / \$4

Shrimp Skewers w/ Pesto Cocktail Sauce / \$3

Tomato & Bocconcini Skewers with Pesto / \$3

Seared Pork Tenderloin with Sweet Tomato Chutney / \$4

Prosciutto Melon & Basil / \$2.25

Crostinis

priced per dozen

Cucumber, Radish, Goat Cheese, Pecan / \$24

Smoked Salmon, Cream Cheese, Dill / \$33

Blackwood Honey, Blueberry, Cream Cheese / \$24

Chicken, Brie, Arugula, Grape, Basil Aioli / \$30

Beef, Pickled Onion, Smoked Gouda, Horseradish / \$33

Cherry Tomato, Bocconcini, Pesto Mayo, Balsamic / \$30

Platters

Sliced Fresh Fruit / \$2.75

Summer Fresh Vegetables with House Dill Dip / \$2.25

Sliced Deli Meat / \$6

Assorted Sliced Cheese / \$3.25

Domestic & Imported Cheese / \$5

Sweets

Fruit Skewers with Maple Yogurt Dip / \$2.75

S'more Brownies / \$2

Individual Panna Cotta / \$3

Individual Eggnog Cheesecake / \$4.5

Individual Tiramisu / \$4.5

Holiday Baking Tray / \$3

Seasonal Brownies / \$2.25

Spiced Mixed Nuts / \$12 per 8oz.

Assorted Desert Tray / \$3

Holiday Caramel Corn / \$2

Please order all appetizer selections by the dozen (12). 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 us simplify your decision making with these great seasonal pre-packs.

The Quick Mingle / \$14 guest (minimum 12 guests) Holiday Edition

Oven Baked Spinach Dip in Sourdough Bread

Spicy Chorizo in Maple Dijon Glaze

Fresh Fruit Skewers with Maple Yogurt Dip

Cranberry & Pecan Baked Brie

Cranberry Salsa & Pomegranate Guacamole w/ Tortilla Chips

Prosciutto Wrapped Asparagus

The After 5 Mixer / \$18 guest (minimum 12 guests) Christmas Collection

Oven Baked Spinach Dip in Sourdough Bread

Spicy Chorizo in Maple Dijon Glaze

Fresh Fruit Skewers with Maple Yogurt Dip

Cranberry & Pecan Baked Brie

Cranberry Salsa & Pomegranate Guacamole w/ Tortilla Chips

Prosciutto Wrapped Asparagus

Bourbon BBQ Chicken Skewers

Cranberry Glazed Meatballs

The Works / \$25 guest (minimum 18 guests)

Oven Baked Spinach Dip in Sourdough Bread

Spicy Chorizo in Maple Dijon Glaze

Fresh Fruit Skewers with Maple Yogurt Dip

Cranberry & Pecan Baked Brie

Cranberry Salsa & Pomegranate Guacamole w/ Tortilla Chips

Prosciutto Wrapped Asparagus

Bourbon BBQ Chicken Skewers

Cranberry Glazed Meatballs

Shrimp Skewers with Pesto Cocktail Sauce

Summer Vegetables with Dill Dip

House Made Lemon & Pepper Hummus w/ Baked Pita Chips

Lemon, Garlic & Rosemary Chicken Skewers

The Charcuterie Slab / \$25 guest (minimum 12 guests)

Full Charcuterie Selection

Full Imported Cheese Selection

Antipasti Collection

Dried Blueberries, Dates & Spiced Pecans

Stone ground Dijon, Sweet Pepper Jelly

Grilled Baguette & Crisps

Delivery from \$24 / Biodegradable Dishes \$1.15 set / Glassware from \$3.50

Prices do not include GST, Delivery or Gratuities

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



Moroccan Spiced Turkey Dinner / \$46 plate NEW!

Warm naan with hummus / Moroccan sun salad / cinnamon and orange glazed carrots / cumin roasted cauliflower with pearl onions/ couscous topped with pomegranates & walnuts / slowly roasted turkey breast basted in honey & spices / spiced turkey jus / orange honey cranberry sauce / nut & fruit tray.
Chai cake with orange whipped cream and cherries

Add Herb Butter Roasted Salmon/ \$8 portion

Gather for a
Holiday *Feast*



Traditional Roast Turkey Dinner / \$32 plate

Assorted fresh baked rolls and bread
Spinach salad with mandarin oranges, pomegranates & candied pumpkin seeds
Classic Caesar salad
Butter creamed corn
Balsamic honey roasted vegetables
Heavy cream mashed potatoes with garlic
Thyme turkey gravy
Slow roasted hand rolled turkey
Sage stuffing
Cranberry sauce
Pickles, olives & blue cheese
Vanilla bean cake served with strawberries & cream

Classic Turkey Dinner / \$25 plate

Assorted fresh baked rolls & breads
Spinach salad with mandarin oranges, pomegranates & candied pumpkin seeds
Balsamic Honey roasted 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 / \$32 plate
Rosemary Almond & Orange Chicken / \$32 plate
Asparagus & Smoked Gouda Stuffed Chicken with White Wine Cream Sauce / \$35 plate

Assorted fresh baked rolls and bread
Roasted beet salad with lemon vinaigrette & candied walnuts
Kale salad with mandarin oranges, pomegranates, pumpkin seeds & Moroccan vinaigrette
Green beans almondine with roasted cranberries
Natural baby carrots, with roasted grapes & apples
Wild rice pilaf
Dark chocolate cake served with baileys cream sauce

Additional Options /

Maple glazed ham / \$5 per portion
Rosemary roast beef / \$6 per portion
Herb & butter baked salmon / \$8 per portion
Sweet potatoes with marshmallows & spiced pecans / \$3 per portion
Roasted Brussels sprouts with bacon / \$3 per portion
Chickpeas with organic carrots, red lentils & preserved lemon (vegan entree) / \$5 per portion

Let's *Celebrate* Together

Malaga Prime Rib Dinner/ \$50 plate

NEW!

Freshly baked breads / roasted beet & arugula salad with a preserved lemon vinaigrette / Kale salad with mandarins, pumpkin seeds & spiced vinaigrette / roasted brussel sprouts with bacon / balsamic honey roasted root vegetables / garlic & smoked paprika potatoes / Spanish style prime rib wrapped in cured ham & fresh sage / red wine jus / dark chocolate cake served with red wine cherries & orange whipped cream. Fruit & nut tray.

Add Herb Butter Roasted Salmon/ \$8 portion

Maple Glazed Ham Dinner/ \$32 plate

NEW!

Freshly baked breads / spinach salad with pears & pomegranates / mixed greens with feta & cranberries / cinnamon orange glazed carrots/ balsamic honey roasted root vegetables / scalloped potatoes / smoked ham glazed in maple syrup and sour cherries / grilled pineapple/ grainy dijon / warm date cake served with red wine cherries & orange whipped cream



Rosemary Roast Beef Dinner / \$29 plate

Assorted fresh baked rolls and bread
Classic Caesar salad with fresh Parmesan and toasted croutons
Kale with oranges, pomegranates, pumpkin seeds and spiced vinaigrette
Garden beans almondine with cranberries
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 / \$44 plate

Assorted fresh baked rolls and bread
Classic Caesar salad with fresh Parmesan and toasted croutons
Cinnamon orange glazed carrots
Pesto roasted vegetable medley
Roasted potatoes with fresh herbs
Fresh fruit platter
Red wine jus, dijon mustard, horseradish
Slow roasted Alberta prime rib with herbs and crispy onions
Dark chocolate cake served with Baileys cream sauce

Beef Tenderloin Dinner / \$46 plate, or Herb Stuffed Beef Tenderloin Dinner / \$50 plate

Assorted fresh baked rolls and bread
Classic Caesar salad
Roasted Beet salad with arugula, mandarin segments, and candied walnuts
Dill roasted cauliflower, radish & peas
Roasted vegetable medley with pesto
Carrots roasted with grapes and apples
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 berries and Baileys cream sauce

Add-ons

Domestic & Imported Cheese Tray / \$5 per serving
Yorkshire Pudding / \$3 each
Spiced Nuts / \$12 per 8oz.
Fresh Fruit Tray / \$2.75 per portion



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, \$9 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, Coors, Bud Light \$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

Sticky Toffee Pudding / \$7

The Classic served with Eggnog Creme Anglaise

Pumpkin Spice Cake / \$6

Cinnamon Cream Cheese Frosting

Cheesecake / \$8

Choose from Turtle, Eggnog, Bourbon Gingersnap, Dark Cherry Vanilla, Oreo, White Chocolate Peppermint Bark

Chai White Chocolate Cake / \$6

Raspberry Coulis, Salted Caramel Sauce, Whipped Cream

Dark Chocolate Cake / \$6

Eggnog Cream, Spiced Cranberry Sauce

Poached Pears / \$7

Cinnamon Whip, Red Wine Coulis, Walnut Crumble

Homemade Pumpkin Pie / \$5

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
- 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 (\$90/hr after 12am)
- Full Day \$450
- Seated 60 max
- Standing 80 max.

Loft Lobby

- Daytime \$250
- Evening \$250
- Seated 20 max
- Standing 40 max

Full Loft

- Day / Evening \$500
- Full Day \$750
- Hourly \$125

- * coffee, tea & water service as well as table linens included in all rentals
- * rates above do not include linen napkins, 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 backdrop.

Able to accommodate parties of up to 70 people.

Rental Rates/

\$300 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. This recently refreshed space is able to accommodate parties of up to 36 people.

Rental Rates/

\$300 from 6pm-12am
Hourly / \$75

Includes staffing, dishes and standard setup.





Custom crafted

These menus have been custom crafted to take advantage of our on-site kitchens. We are only able to provide these menus at our Jeffrey's 214 Place and Loft locations. Enjoy the best we have to offer! Build your own custom menu with the options below or have us craft a custom menu for you.

- Saigon Roasted Duck / \$55**
- Butter & Herb Roasted Salmon Fillet / \$43**
- 12 oz Rib Eye Steak / \$60**

Each meal includes fresh bread service, appropriate condiments & paired sauce, your choice of 2 salad selections, 1 starch and 1 dessert selection.

Salad Selections /

- Moroccan Sun/ Roasted Beet & Arugula/ Classic Caesar
- Spinach & Pear / Christmas Kale
- California Mixed Greens / Dijon Potato Salad
- Broccoli, Apple & Bacon / Caprese
- Preserved Lemon Quinoa / Mediterranean Chickpea

Starch Selections /

- Garlic Mashed Potatoes / Lemon & Herb Roasted Potatoes
- Provence Herb Roasted Potatoes
- Wild Rice Pilaf / Soft Parmesan Polenta
- Almond Rice Pilaf/ Baked Red Pepper Risotto

- Apple Roasted Pork Loin / \$39**
- Red Wine Braised Lamb Shank / \$45**
- Goat Cheese & Roasted Vegetables / \$35**

Hot Vegetable Selections /

- Cinnamon Orange Glazed Carrots / Parsnips
- Balsamic Honey Vegetables / Green Beans
- Honey Creamed Corn / Carrots Roasted with Bacon
- Brussels Sprouts & Bacon / Sweet Potato
- Cumin Roasted Cauliflower

Dessert Selections /

- Date Cake with Honey Whipped Cream
- Dark Chocolate Cake with fresh berries
- Chai & White Chocolate Layered Cake
- Lemon & Vanilla Panna Cotta
- Assorted Cheesecakes

2018 Custom Craft Menu

plated service available only in the Loft

Espresso Crusted Fillet of Beef / \$75

Crab & smoked gouda stuffed mushrooms

Fresh baked croissants

Kale, apple & roasted grape salad

Pan roasted carrots with honey, pecans and blue cheese

Butter roasted potatoes with fresh dill

Sweet potatoes with shaved brussels sprouts & nutmeg

Sweet cherry and red wine jus

Char-grilled fillet of beef crusted with espresso and harissa

Fresh berries with cherry granita

Dark chocolate fondant with white chocolate whipped cream and red wine cherries

Sharp aged cheddar & spiced nuts

Pairs well with Hey - Malbec / Argentina / juicy black fruits combined with violets and black pepper, with soft and ripe tannins.

provide these premium
m crafted menu from the

\$48
Filet Terrine / \$39


selections, 2 hot vegetable

Pesto Roasted Vegetables
Beans Almondine
Red with Grapes & Apple
Potatoes with Candied Pecans

Ham
Cheese & Cream
Sauce

Exclusive to the Loft at Mill District, and Jeffrey's Cafe 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, \$9 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 / Draught \$5 / sleeve

Beer / Canned - GP Brewing/ Bud Light/ Coors \$5

Beer / Domestic & International / market price

Liqueurs/ Baileys / \$5 oz

Liqueurs/ Others - market price

Red Wines

Malbec / \$30

Hey! (Mendoza, Argentina)

Juicy black fruits combine with violets and black pepper, with soft and ripe tannins.

Pairs with beef, or lovely on its own.

Grenache Shiraz Mourvedre / \$32

Barossa Valley Estate (Australia)

Fragrant violet with a burst of red berryfruits lingering softly on a velvety texture. Grenache Shiraz Mourvedre is a beautiful combination of these three majestic grape varieties perfected in a true Barossa Valley style.

Pairs well with beef, BBQ and chicken wings.

Cabernet Sauvignon / \$30

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 Garancha / \$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.

Rose / \$30

Adorada (California)

Powerfully expressed fruit with spice and a rich, lavish texture. Smooth and round with impressive ripe red fruit flavours and a long juicy close.

Pairs well with most dishes.

White Wines

Sauvignon Blanc / \$25

Whitehaven (New Zealand)

Pale straw colour, pronounced grassy and gooseberry aromas with white peach and citrus notes. Dry and crisp.

Pairs with fish, poultry and pork.

Chardonnay / \$27

Giacondi (Italy)

This rich dry wine has a straw yellow colour and a fruity characteristic bouquet.

Pairs with poultry and salmon.

Pinot Gris / \$24

Grey Monk (British Columbia)

A bright, off-dry wine featuring flavours of pear, apple and white peach on the palate.

Pairs with ham, poultry, and seafood.

Sparkling Wines

Prosecco / \$28

Villa Teresa (Italy)

Bright straw yellow colour with fine bubbles. A slightly aromatic wine with fruit notes of unripe apple, honey and flowers.

Terrific as an aperitif. Pairs well with salad, cheese & poultry

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, and Jeffrey's Cafe 214 Place



Fantastic Beverages

Cold Beverages

Pop / \$2
San Pellegrino Sparkling Juice / \$3
Bottled Water / \$2
Cranberry Punch / \$3 per guest
Moroccan Christmas Punch / \$3 per guest

Hot Beverages

Dark Brew Coffee / \$3.25 per guest
Bellocq Teas / \$3.25 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 / \$3.25 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 / \$18

Sugar Cookies / \$18

Shortbread Cookies / \$18

5" Tarts / priced per six

Cherry Chocolate / \$24

Butter Pecan / \$30

Raisin / \$24

Pumpkin / \$24

Loaves / Per Piece

Pumpkin Spice Loaf / \$15 lrg, \$3 sml

Lemon Coconut Loaf / \$15 lrg, \$3 sml

Cranberry Mandarin / \$15 lrg, \$3 sml

Classic Banana / \$15 lrg, \$3 sml

Bars & Squares / Per 9" Pan

S'more Cheesecake Bars / \$24

Lemon Shortbread Bars / \$24

Nutella Brownies / \$18

Strawberry Cheesecake Bars / \$24

White Chocolate Pound Cake

\$24 lrg / \$3 sml

Indulge in our creamy coconut and white chocolate 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 / \$55 for 2 servings (\$25 per additional serving)

Fresh baked focaccia bread / mandarin spinach salad with orange cream dressing / butter glazed corn / balsamic honey roasted vegetables / creamy mashed potatoes / rich turkey gravy / slow roasted turkey breast / cranberry sauce & pickles / hand made pumpkin pie & whipped cream.
Add traditional stuffing/ \$2.75 serving

Pan Roasted Chicken with Rosemary Almonds & Oranges / \$65 for 2 servings (\$30 per additional serving)

Assorted fresh baked rolls and bread / golden Caesar salad with freshly shaved parmesan / Moroccan sun salad with spiced pecans/ green beans almondine with roasted cranberries / natural baby carrots with carrots, with roasted grapes & apples/ wild rice pilaf with roasted garlic & herbs / chicken - pan roasted with rosemary almonds & oranges / dark chocolate cake / served with Baileys cream sauce.

Rosemary Roast Beef Dinner / \$110 for 4 servings (\$24 per additional serving)

Assorted fresh baked rolls and bread / classic Caesar salad with fresh parmesan and toasted croutons / spinach salad with mandarins & cinnamon cream dressing / garden beans almondine with cranberries/ 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 / \$56 meal package, serves 6 (Just the lasagna - from \$29)

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

Butter Chicken Meal / \$60 meal package, serves 4 (Just the butter chicken - from \$40)

Enjoy our in house made butter chicken meal, loaded with chicken breast, sweet bell peppers, onion and roasted carrots. Slightly spicy creamy sauce. Served with steamed rice, a California mixed green salad, garlic buttered naan bread and a selection of fresh baked cookies. Gluten Free options available.

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