

**ENDLESS POSSIBILITIES,
ALL FULLY CUSTOMIZABLE.**

Whether it's a corporate banquet, wedding reception or family reunion, rest your mind as our 40+ years of experience handles all of the little details. We work carefully with your budget and preferences and can customize everything - *just ask!*

**JEFFREY'S RESTAURANT
IS PASSIONATE ABOUT
GOOD FOOD & GOOD TIMES**



STARTERS

All selections are priced per person. 20% gratuity and tax are not included.

Artisan Cheese Tray local and imported cheese with gourmet crackers add fruit +2	3.5	Housemade 3 Pepper Pimento Cheese classic warm pimento cheese with a touch of spice, served with fresh cooked flatbreads	3
Brie en Croûte baked golden brown with toasted almonds, Raspberry Puree and gourmet crackers	3	Ducktrap Smoked Salmon with warm crostinis	5
Antipasto mozzarella, olives, basil, roasted peppers, cured meats, extra virgin olive oil, balsamic reduction	4	Sesame Seared Tuna seared ahi tuna encrusted with sesame seeds, served with wasabi sauce and soy	6.5
Crab Cakes lump crab cake topped with silver queen corn relish and served with spicy remoulade	6	Crispy Calamari served with a marinara	4
Spinach Artichoke Dip cream cheese, white wine, shallots and garlic with caramelized onions and spicy cracker bread	3.5	Chicken Hibachi Skewers ginger soy marinated chicken drizzled with ginger scallion sauce	3
Chili Garlic Shrimp or Shrimp Cocktail two jumbo shrimp, lightly dusted and friend, served with chili garlic dipping sauce	5	Homemade Meatballs two savory meatballs with fire roasted tomato sauce	3
Fried Green Tomatoes with candied bacon and remoulade	4	Crudités with Dipping Sauce seasonal vegetables with ranch	2.5



Banquet Menu 2018

20 OR MORE GUESTS

BUFFET

Your choice of two entrées includes two sides and a salad (caesar or mixed green).

All selections are priced per person. Two entrées included at the greater entrée cost. 20% gratuity and tax are not included.

Penne Pasta Primavera with alfredo sauce and fresh vegetables add grilled chicken +4 add sautéed shrimp +6	19	Chicken Chordonnay sautéed chicken breast in light white wine beurre blanc	24
Grilled Marinated Boneless Chicken with fresh herbs	22	Chicken Marsala sautéed chicken breast with mushrooms, demi and marsala wine	24
Savory Spinach or Meat Lasagna with mozzarella, ricotta and parmesan cheeses	19	Cajun Shrimp & Grits with Andouille sausage, white wine, peppers and onions over cheese grits with Cajun cream	24
Herb Crusted Loin of Pork with pan gravy	24	Beef Tenderloin Tips with mushrooms in a bordelaise wine sauce	23
Blackened Mahi with crawfish bisque	32	Chicken & Shrimp Française chicken breast and shrimp dipped in egg batter and sautéed in butter with lemon and white wine sauce	27
Asian Salmon pan-seared ginger salmon with scallion sauce	24		

SIDES

seasonal vegetables / sautéed green beans / mashed potatoes / herb-roasted red potatoes

CHEF'S CARVING TABLE

All selections are priced per person. 20% gratuity and tax are not included. Carving attendant will be \$25, or pre-carving available.

Beef Tenderloin with horseradish sauce	29
Slow-Roasted Top Round of Beef with a black pepper rub and au jus	22
Slow-Roasted Herb Crusted Prime Rib with au jus and horseradish cream	27

DESSERTS

Ask about our dessert tray!

All selections are priced per person. 20% gratuity and tax are not included.

New York Cheese Cake on a graham cracker crust and finished with raspberry sauce	4
Strawberry Mousse Cake yellow shortcake, strawberry mousse on a graham cracker crust	4
Two-Layer Chocolate Cake rich chocolate cake filled with chocolate mousse and frosted with chocolate butter cream	4
Bourbon Bread Pudding our signature dessert served with bourbon sauce	5