

**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.*

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



# Banquet Menu 2019

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.*

<b>Penne Pasta Primavera</b>	23	<b>Chicken Chordonnay</b>	27
with alfredo sauce and fresh vegetables		sautéed chicken breast in light white wine beurre blanc	
add grilled chicken +4		<b>Chicken Marsala</b>	27
add sautéed shrimp +6		sautéed chicken breast with mushrooms, demi and marsala wine	
<b>Grilled Marinated Boneless Chicken</b>	25	<b>Cajun Shrimp &amp; Grits</b>	28
with fresh herbs		with Andouille sausage, white wine, peppers and onions over cheese grits with Cajun cream	
<b>Baked Penne Pasta</b>	23	<b>Beef Tenderloin Tips</b>	27
with meat, riccota and mozzarella		with mushrooms in a bordelaise wine sauce	
<b>Herb Crusted Loin of Pork</b>	28	<b>Chicken &amp; Shrimp Française</b>	30
with pan gravy		chicken breast and shrimp dipped in egg batter and sautéed in butter with lemon and white wine sauce	
<b>Blackened Mahi</b>	33		
with cajun cream			
<b>Grilled Salmon</b>	28		
triple citrus glaze			

## 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.*

<b>Beef Tenderloin</b>	33
with horseradish sauce	
<b>Slow-Roasted Top Round of Beef</b>	28
with a black pepper rub and au jus	
<b>Slow-Roasted Herb Crusted Prime Rib</b>	31
with au jus and horseradish cream	

## DESSERTS

*Ask about our dessert tray!*

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

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