



Book your dream event now:



www.jeffboley.com
(407)-719-9637
chefjsb@yahoo.com

Scan the QR-Code to save my contacts quickly.



Catering Menu Index

World Fusion	3
Culinary Creations	3
Hawaiian Luau	4
Latin and Caribbean	4
Florida Country Style BBQ	4
Italian	5
Brazilian Nights	5
French Affair	6
Gluten Free Feasts Desserts	6
Bar Packages	7
	8

5 Items minimum required



World Fusion

\$8 per item

- 👉 Charcuterie Board w/ Crostini, Imported Meats, Cheese & Dips
- 👉 Gourmet Sliders w/ Beef, Chicken or Pulled Pork
- 👉 Crab Meat Button Mushroom Caps Florentine
- 👉 Stromboli Focaccia w/ Ham, Pepperoni, Salami & Italian Cheeses
- 👉 Mediterranean Antipasto w/ Balsamic Honey Vinaigrette
- 👉 Ahi Tuna Asian Chop Chop Slaw w/ Ginger Sesame Dressing & Crispy Wonton
- 👉 Shrimp & Scallop Scampi w/ Angel Hair Pasta
- 👉 Skirt Steak w/ Chimichurri
- 👉 Mahi Mahi w/ Mango Pineapple Chutney & Wok Vegetables
- 👉 Salmon Filo w/ Brie & Spinach Pommery Caper Glaze w/ Rice Pilaf
- 👉 Chicken Piccata w/ Saffron Risotto
- 👉 Tuscan Pork Loin Marsala w/ Portobello Duxelle & Whipped Garlic Potatoes
- 👉 Filet Mignon in Danish Blue Port Wine w/ Scalloped Potatoes
- 👉 Steak Diane (Delmonico Ribeye w/ Green Peppercorn Demi-Glace & Red Bliss Potatoes)

Culinary Creations












\$8 per item

- 👉 Baked Brie en Croûte w/ Fruit Compote & Almonds
- 👉 Mexican 7 Layer Dip w/ Tortilla Chips
- 👉 Hot Artichoke & Spinach Dip w/ Panatini
- 👉 Bruschetta w/ Tapenade, Crostini & Flatbread
- 👉 Hibachi Beef w/ Sweet Chili Plum Sauce & Brown Rice
- 👉 Beef Wellington w/ Scalloped Potatoes
- 👉 Jamaican Jerk Chicken w/ Jasmine Rice
- 👉 Veal Marsala w/ Fontina Fettucine
- 👉 Seafood Penne Alfredo w/ Fresh Vegetables











Hawaiian Luau

\$8 per item

-  Coconut Chicken Sate w/ Pineapple Mint Salsa
-  Ahi Tuna Poke
-  Paniolo Ribeye Steak
-  Grilled Pineapples
-  Sweet Macaroni Salad
-  Rice Paper Spring Rolls w/ Dipping Sauce
-  Hibachi Beef Sate w/ Plum Sauce
-  Lanai Roast Suckling Pig w/ Garnishes
-  Mandarin Honey Glazed Shrimp
-  Polynesian Rice Pilaf w/ Spring Vegetable Medley
-  Stir Fry Wok Vegetables w/ Glass Noodles







Latin & Caribbean

\$8 per item

-  Chips w/ Salsa & Chipotle Dip
-  Mini Quesadillas w/ Guacamole
-  Chicken Skewers w/ Mojo Glaze Platanos
-  Caribbean Marinated Skirt Steak w/ Sauteed Onions
-  Cilantro Lime Marinated Chicken Breasts
-  Pernil (Roast Pork)
-  Pan Roasted Salmon w/ Red Chili, Cilantro & Lime
-  Paella w/ Fresh Seafood, Chicken & Yellow Rice

Florida Country Style BBQ















\$8 per item

-  Texas Style Barbequed Loin Pork Ribs
-  Barbeque Chicken Quarters
-  Barbeque Pulled Pork
-  Sliced Barbeque Beef Brisket
-  Simply Seasoned Flank Steak Skewers
-  Mesquite Grilled Salmon w/ Vegetable Medley













Italian

\$8 per item

-  Tuscan Meatballs
-  Pesto Pinwheels
-  Antipasto
-  Bruschetta Focaccia
-  Fried Calamari w/ Garlic Aioli
-  Fried Mozzarella w/ Marinara
-  Shrimp & Garlic Fettucine Alfredo
-  Chicken Parmesan Pasta Marinara
-  Chicken Marsala Pasta
-  Spinach & Vegetable Lasagna
-  Mixed Grill (Beef and Pork Chunks in Rosemary & Herb Sauce w/ Fresh Vegetables)
-  Veal Piccata Risotto
-  Ribeye Bistecca Fiorentina
-  Broccoli Rabe Artichokes

Brazilian Nights

\$8 per item

-  Brazilian Chicken Empanadas
-  Salt Cod Fritters
-  Traditional Kibes (Fried Meatballs)
-  Creamed Heats of Palm Soup
-  Chicken Couscous
-  Feijoada (Brazilian Black Bean Stew w/ Smoked Meat, Fried Yuca & White Rice)
-  Lobster & Sea Bass Moqueca Stew w/ Roasted Potatoes & White Rice
-  Shrimp Risotto w/ Grilled Vegetables & Fried Yucca
-  "Bobo de Camarao" (Shrimp w/ Yucca Puree)
-  Country Chicken w/ Garlic Collard Greens



French Affair

\$8 per item

- 👉 Coq au Vin Ratatouille
- 👉 Blini w/ Smoked Salmon
- 👉 Coquilles St. Jacques
- 👉 Bouillabaisse Marseille
- 👉 Sole Meunière Cassoulet
- 👉 Croque Monsieur
- 👉 Roast Duck
- 👉 Steak au Poivre (Peppered Filet Mignon w/ Roasted Asparagus & Potatoes Lyonnaise)
- 👉 Market Fresh Fish w/ Cauliflower Gratin & Roasted Brussel Sprouts
- 👉 Coquille St. Jacques Provençale (Sea Scallops w/ Leek Vinaigrette & Caramelized Shallots)
- 👉 Chicken Francese w/ Rice & Herbed Potato Bliss
- 👉 Fondue Baguette

Gluten Free Feasts

\$8 per item

- 👉 Roman Dates (Red Wine Seared Dates Stuffed w/ Pine Nuts)
- 👉 Florentine Artichoke Dip
- 👉 Basil Shrimp Skewers
- 👉 Spicy Blackened Chicken w/ Black Bean Quinoa
- 👉 Chili Lime Chicken Kabobs on Carrot Rice w/ Roasted Brussel Sprouts
- 👉 Cabbage Rolls Stuffed w/ Ground Beef, Roasted Potatoes & Sweet and Tangy Tomato Sauce
- 👉 3 Cheese Eggplant Lasagna w/ Buttery Mashed Cauliflower
- 👉 Poached Salmon Spring Vegetables w/ Brown Rice
- 👉 Beef Tenderloin w/ Chimichurri



Desserts

\$8 per person

- 👉 Deluxe Carmel Pecan Triple Fudge Brownies
- 👉 Chocolate Macadamia Sea Salt Pecan Cookies
- 👉 Petit Fours
- 👉 Tartlets
- 👉 Individual Shooters (Pecan Pie, Raspberry Cheesecake, Rocky Road Mousse, Chocolate Peanut Butter Mousse, Key Lime Pie or Red Velvet Cake)
- 👉 Crème Brulee
- 👉 Fresh Fruit Compotes w/ Crème Fraiche
- 👉 Orange Chocolate Mousse
- 👉 Profiteroles
- 👉 Sweet Crepes w/ Grand Marnier
- 👉 Chocolate Eclairs
- 👉 Chocolate Liqueur Souffle
- 👉 Traditional Flan
- 👉 Gluten Free Rice Pudding
- 👉 Gluten Free Maple Baked Apples
- 👉 Gluten Free Chocolate Ricotta Mousse

Customized cakes available for any occasion upon consultation



Bar Packages

All packages include bar setup and bartender tools

All package can be customized to your specific needs

Premium Bar Setup	Assorted Sodas, Bottled Waters, Tonic Water, Club Soda, Ginger Ale, Orange Juice, Cranberry Juice, Grapefruit Juice, Bloody Mary Mix, Sours Mix, Grenadine, Lime Juice & Bar Fruit (Lemons, Limes, Cherries, & Olives). Setup also include Triple Sec, Dry Vermouth, Sweet Vermouth and Ice.	\$10 per person
Beer, Wine, Sodas & Bottled Waters	Domestic & Imported Beers, California Red & White Wines. Assorted Sodas, and Bottled Waters served with Ice.	\$20 per person
Premium Bar with Liquor	Premium Full Liquor Bar may include Rum, Gin, Whiskey, Vodka, Scotch & Tequila as well as Domestic & Imported Beers and House Red & White Wines. All Glassware for your Event, Ice, Cocktail Napkins, Assorted Sodas, Bottled Waters, Tonic Water, Club Soda, Ginger Ale, Orange Juice, Cranberry Juice, Bloody Mary Mix, Sours Mix, Grenadine, Lime Juice, and Bar Fruit (Lemons, Limes, Cherries, & Olives). Set-Ups also include Triple Sec, Dry Vermouth, and Sweet Vermouth.	\$58 per person
Signature Party Bar	A Selection of signature cocktails such as: Margaritas, Daiquiris, Appletinis, Mojitos, Caipirinhas, Cosmopolitans, and more. Also includes Imported & Domestic Beers, California Red & White Wines, Sodas and Bottled Waters.	\$45 per person

Professional event planners, designers, bartenders, servers & chefs available upon request (\$250 per staff member)