



HALL OF KINGS

AT JEFE URBAN HACIENDA

WELCOME TO THE HALL OF KINGS!

Harkening back to earlier times, when one could be comfortably cared for at the Royal Court, we who serve at the Hall Of Kings will do our best to treat you supremely.

Prices shown are **PER PERSON** (unless noted otherwise) and are subject to change. Due to seasonal changes and market fluctuations, **menu items and pricing cannot be guaranteed until your BEO (banquet event order) is signed by both parties.**

Food, Liquor and Service Charges are subject to sales tax per the Hall of Kings Event Contract.

Kindly be aware that neither **sales tax** nor **service charges** are listed in this menu.



PLATTERS

Minimum order each item 30

CHARCUTERIE

fresh meats, cheeses, and accoutrement

9 PER ORDER

JEFE

Guacamole, salsa verde (mild), salsa rojo (medium), salsa diablo (fire), with tortilla chips

7 PER ORDER

VEGETABLE WITH DIP

Dip options (choose 2) white bean hummus, olive tapenade, sun dried tomato feta spread, French onion, vegetable dill

7 PER ORDER

SALADS

Choice of Jefe House, Simple Greens, or Caesar

6 PER ORDER

FRUIT & ARTISAN CHEESE

8 PER ORDER

FLATBREADS

24 pieces for 36 dollars

MEDITERRANEAN

Roasted onions, asparagus, Kalamata olives, arugula, and parmesan

APPLE BACON BLEU

Roasted onion, granny smith apples, bacon, gorgonzola dolce, and aged balsamic

BUTCHER'S BLOCK

Sopresatta, fennel sausage, bacon, and chicken

BASIL PIZZA

Garlic basil oil, fresh heirloom tomatoes, pecorino

APPETIZERS

Minimum order each item 30

MARINATED FLANK STEAK

with peppers and goat cheese on toast

4

CHICKEN ABLONDIGAS A LA TINGA

4

BACON WRAPPED DATES

stuffed with Manchego cheese

4

EMPANADAS CON POLLO VERDE

5

MINI CUBANO

ham, braised pork, swiss, pickles, and mustard

5

CHIPOTLE SWEET POTATO EMPANADA(V)

4

CUCUMBER & PICKLED JICAMA SKEWERS

with arbol, lime, cilantro (V)

3

GARLIC & CITRUS SHRIMP

4

OXTAIL QUESADILLA with chipotle crema

5

CHORIZO STUFFED JALAPENOS

with Panela cheese

5

FRUTAS CON CHILI

or Fruit Skewer (V)

3

MARINATED PORK SKEWERS

with pepper & pineapple

4

TOSTONES

with avocado and pico de gallo (V)

4

THE HALL OF KINGS PLATED

*Featuring a Coured Meal created in the Hall of Kings Kitchens
45 per person*

FIRST COURSE

ARTISAN BREAD BASKETS with whipped butter on the tables

SECOND COURSE

choose 1

GARDEN SALAD Carrots, peas, cucumber, cherry tomato, and onion,
with mixed greens and champagne vinaigrette

POTATO LEEK SOUP with bacon, grated gruyere, and leek oil

CAESAR SALAD Crisp artisan romaine, croutons, cherry tomatoes,
and shaved parmesan tossed in house made Caesar dressing

MAIN COURSE

choice of up to 3

CHICKEN 8oz airline breast, leek cream sauce, barley risotto, roasted
asparagus

PORK CHOP 10oz bone-in pork chop cooked medium, crusted with
herbs and black pepper, turnip puree, slow roasted button mushrooms,
and sauce Robert.

FLAT IRON STEAK 8oz cooked medium rare, roasted garlic and herb
mashed potatoes, red wine demi glace, and roasted cipolini onion and
carrots

SHRIMP & GRITS with leek & chive beurre blanc, grilled spring
onions, and wild mushrooms

HERBIVOROUS BUTCHER RICE BOWL

Vegan chorizo, saffron rice, black beans, radish, tomato, onion, avocado,
cilantro, and chipotle crema

THE URBAN HACIENDA PLATED

A coursed meal created with our Jefe recipes

45 per person

FIRST COURSE

SALSAS & CHIPS ON THE TABLES

SECOND COURSE

choose 1

JEFE SUMMER SALAD Onion, tomato, cucumber, cilantro, avocado, lime juice, olive oil

JEFE HOUSE SALAD Quiona, avocado, chiles, onion, cucumber, mixed greens, tomato, pepita, cotija, citrus vinaigrette

CAESAR SALAD Crisp artisan romaine, croutons, cherry tomatoes and shaved parmesan tossed in house made Caesar dressing

MAIN COURSE

choice of up to 3

SIRLOIN STEAK 7 oz steak, cooked to medium rare, green chili polenta cakes, avocado puree, "fajita" vegetables.

PORK CHILI RELLENO Poblano pepper stuffed with carnitas and Monterrey jack cheese, salso roja, then baked, served with black beans and rice

STUFFED CHICKEN BREAST Spanish chorizo stuffed, saffron rice, olive and pepper medley, salsa roja.

CAMARONES CON AJO Served with masa cakes, pickled onion, cotija cheese and Summer squash.

HERBIVOROUS BUTCHER RICE BOWL Vegan chorizo, saffron rice, black beans, radish, tomato, onion, avocado, cilantro, and chipotle crema

THE HALL OF KINGS PREMIUM BUFFET

49 per person

SIDES

choice of up to 2

ROASTED NEW POTATOES

ROASTED SEASONAL VEGETABLES

PINTO BEANS WITH PORK BELLY

REFRIED LENTILS

BLACK BEANS

SWEET PLANTAINS

SALADS

choice of 1

SIMPLE GREENS onion, tomato, cucumber with ranch

CAESAR crisp artisan romaine, croutons, cherry tomatoes and shaved parmesan tossed in house made Caesar dressing

JEFE HOUSE SALAD Quiona avocado, chiles, onion, cucumber, mixed greens, tomato, pepita, cotija, citrus vinaigrette

MAIN COURSE

choice of up to 2

FLANK STEAK AND CILANTRO LIME RICE cooked to medium sliced thin served over seasoned jasmine rice

MOROCCAN CHICKEN with herbed cous cous

CAMARONES CON AJO WITH SPANISH RICE jumbo shrimp marinated with citrus and garlic served over seasoned rice with peppers

ARROZ CON POLLO marinated and roasted chicken with saffron rice

PORK LOIN AL PASTOR with pineapple and roasted pepper rice

BUTTER BASTED WALLEYE with herbs and wild rice pilaf with almonds

HERBIVOROUS BUTCHER RICE BOWL vegan chorizo, saffron rice, black beans, radish, tomato, onion, avocado, cilantro, and chipotle crema

EXTRAS

BREAD BASKETS 30
with butter - 20 rolls per basket

PLATED SALADS 2 PER PERSON

This is our charge to instead of having the salad WHICH IS INCLUDED in the \$49. Served on the buffet, instead be plated.

JEFE TACO BARRE

RECIPES FROM URBAN HACIENDA

32 per person

INCLUDED:

CORN TORTILLAS	JALAPENO	SALSA ROJA
PICO DE GALLO	ONIONS	CREMA
LETTUCE	RADISH	SIMPLE GREEN SALAD
COTIJA CHEESE	PICKLED ONIONS	WITH HOUSE MADE
LIMES	CILANTRO	RANCH

PROTEIN

choice of up to 2

CARNITAS	CHORIZO
CHICKEN TINGA	VEGAN CHORIZO (from Herbivorous Butcher)
CHIPOTLE BRAISED SHORT RIB	EXTRA PROTEIN 4

EXTRAS

SAFFRON RICE	2
PINTO BEANS WITH PORK BELLY	2
BLACK LENTILS	2


PLEASE REMEMBER

Our Royal Staff can happily make various other arrangements for you,
from music and flowers to carriage rides and sword swallowing - just ask.


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EVENT DESSERT MENU

<p>MINI APPLE PIES <i>4</i> house-made apple pie with streusel topping</p> <p>FRESH FRUIT TARTLETS <i>4</i> lemon cream cheese filling garnished with fresh blueberries & raspberries</p> <p>SALTED CARAMEL FRENCH MACARONS (GF) <i>3.25</i> parisian sandwich cookies with caramel buttercream & caramel filling</p> <p>LEMON FRENCH MACARON (GF) <i>3.25</i> parisian sandwich cookie with lemon buttercream filling</p> <p>RASPBERRY FRENCH MACARON (GF) <i>3.25</i> parisian sandwich cookie with raspberry buttercream filling</p> <p>PISTACHIO FRENCH MACARON (GF) <i>3.25</i> parisian sandwich cookie with pistachio buttercream filling</p> <p>VALRHONA CHOCOLATE BOUCHONS <i>4</i> cork shaped brownies studded with mini chocolate chips dusted with powdered sugar</p>	<p><i>4</i></p> <p><i>4</i></p> <p><i>3.25</i></p> <p><i>3.25</i></p> <p><i>3.25</i></p> <p><i>3.25</i></p> <p><i>4</i></p>	<p>MINI VANILLA BEAN CHEESECAKES <i>4</i> classic vanilla cheesecake with graham cracker crust and fresh whipped cream garnish</p> <p>MINI RASPBERRY SWIRL CHEESECAKES <i>4</i> cheesecake swirled with raspberry puree & topped with fresh whipped cream garnish</p> <p>MINI KEY LIME CHEESECAKES <i>4</i> graham cracker crust and key lime cheesecake</p> <p>KEY LIME PIE SHOOTERS <i>4</i> graham cracker crumble, key lime custard & fresh whipped cream & lime zest garnish</p> <p>TIRAMISU SHOOTERS <i>4</i> lady fingers, mascarpone cream, fresh whipped cream & cocoa powder garnish</p> <p>BUTTERSCOTCH BUDINO SHOOTERS <i>4</i> butterscotch pudding and salted caramel topped with fresh whipped cream</p> <p>MEXICAN WEDDING COOKIES <i>3</i> soft pecan cookies dusted with powdered sugar</p>
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CUPCAKES

Mini 3.25 / Regular 5

<p>SWEET VANILLA BEAN CUPCAKES vanilla cake topped with vanilla bean buttercream</p> <p>BLACK VELVET CUPCAKES black velvet cake topped with cream cheese icing</p> <p>LEMON RASPBERRY CUPCAKES vanilla cake filled with lemon curd and topped with raspberry buttercream</p>	<p></p> <p></p> <p></p>	<p>CARROT CUPCAKES moist carrot cake topped with cream cheese icing</p> <p>CARROT CUPCAKES moist carrot cake topped with cream cheese icing</p> <p>SINFULLY CHOCOLATE CUPCAKES dark chocolate cake with chocolate ganache filling, chocolate buttercream icing and dipped in chocolate ganache</p>
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LARGE DESSERTS

Cakes are 9-inch

<p>FLOURLESS CHOCOLATE CAKE (GF) <i>65</i></p> <p>ROUND LAYER CELEBRATION CAKE <i>75</i></p>	<p></p> <p></p>	<p>VANILLA CHEESECAKE <i>65</i></p> <p>VANILLA CHEESECAKE WITH FRUIT <i>70</i></p>
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