



HALL OF KINGS



AT JEFE URBAN COCINA

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.



CHEF'S PREMIUM WINTER PLATED

Featuring selections available from
September 15th - March 31st

FIRST COURSE

Choice of 1

CURRIED BUTTERNUT SQUASH SOUP Garnished with pistachio yogurt

POTATO LEEK SOUP Leek oil, pecorino, bacon

GREEK SALAD Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish

BEET AND FETA SALAD Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel

CAESAR SALAD Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan



SECOND COURSE

Choice of 2 or 3 if choosing the veg. option

WALNUT CRUSTED NORDIC BLU SALMON Herbed butter, parsnip puree, apple chutney, shaved fennel

FILLET Roasted garlic mashed potatoes, brussels sprouts, portobello cream sauce

AIRLINE CHICKEN BREAST Leek cream sauce, barley risotto, roasted broccolini

BONE IN PORK CHOP Sweet potato hash, brussels sprouts, apricot mostarda

ACORN SQUASH Barley, kale, garlic, red onion, pecans, dried cranberries, spices, goat cheese and aged balsamic



THIRD COURSE

Choice of 1

CHOCOLATE MOUSSE Strawberries, aged balsamic, whipped honey goat cheese

BLACK CHERRY RICOTTA CHEESECAKE Blackberries, sweetened toasted hazelnuts, white chocolate

SAFFRON PANNA COTTA Spiced blackberries, almonds

CHEF'S PREMIUM SUMMER PLATED

*Featuring selections available from
April 1st - September 14th*

FIRST COURSE

Choice of 1

CHILLED PEACH SOUP Garnished with pistachio yogurt

PROSECCO PECORINO SOUP Garnished with roasted pears

GREEK SALAD Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish

PANZANELLA SALAD Croutons, heirloom cherry tomatoes, garlic-basil oil, fresh mozzarella, aged balsamic, and red onion on a bed of mixed greens

BEEF AND FETA SALAD Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel

CAESAR SALAD Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan



SECOND COURSE

Choice of 2 or 3 if choosing the veg. option

SABLEFISH Cashew-annatto salsa, cucumber and honeydew salad, saffron rice

FILLET Garlic mashed potatoes, peppercorn sauce, broccolini

ALMOND AND COCONUT CRUSTED CHICKEN BREAST Dark rum sauce, sweet potatoes, sugar snap peas

CHIPOTLE AND HONEY GLAZED PORK CHOP Yuca, peppers, onions, mojo de ajo

VEGGIE OR VEGAN SHAWARMA Baked tofu shawarma, cauliflower tabbouleh, tzatziki or vegan tzatziki, feta or vegan feta, olives, pepperoncini's, cilantro.



THIRD COURSE

Choice of 1

CHOCOLATE MOUSSE Strawberries, aged balsamic, whipped honey goat cheese

BLACK CHERRY RICOTTA CHEESECAKE Blackberries, sweetened toasted hazelnuts, white chocolate

SAFFRON PANNA COTTA Spiced blackberries, almonds

CHEF'S PREMIUM BUFFET

VEGETABLE COURSE

Choice of 2

BRUSSELS SPROUTS

Roasted with chili powder, garlic, crushed red pepper and butter

CAULIFLOWER Curry roasted

GREEN BEANS Szechuan style

CARROTS Roasted with garam masala and garlic

SALADS

Choice of 1 | Plated salads available

GARDEN

CEASAR

GREEK

MAIN COURSE

Choice of 2

BUTTER BASTED WALLEYE Herbs, wild rice pilaf, toasted almonds

MOROCCAN CHICKEN Turmeric & cilantro cous cous

BRAISED PORK SHOULDER Black beans & rice

KOREAN BBQ SHORT RIB Cilantro jasmine rice

CHICKEN MARSALA Wild mushrooms & mashed potatoes

SIRLOIN STEAK Potato hash & peppercorn gravy

*HAVE A FEW VEGETARIAN GUESTS?
JUST LET US KNOW AND WE WILL ACCOMMODATE.*

EXTRAS

BREAD BASKETS with
butter - 20 rolls per basket

PLATED SALADS

CASUAL PLATTERS

CHARCUTERIE

Cured meats & cheeses with accoutrement

FRUIT PLATTER

Melons, grapes, pineapple, strawberries

CHEESE & OLIVE

Assortment of olives, pickled vegetables and cheeses

SALMON LOX

Cured Alaskan salmon, capers, onions, arugula, hard-boiled egg, preserved lemon cream cheese, tomatoes, crackers, and crostini

CHIPS & SALSA

Tomatillo salsa (mild), chipotle salsa (medium) arbol salsa (hot), guacamole, tortilla chips

VEGETABLES *(choice of 2 dips)*

Assortment of fresh vegetables

Hummus

Sundried Tomato Goat Cheese

Vegetable Dill

Olive Tapenade

French Onion

Green Goddess

CHIPS & GUACAMOLE

LATE NIGHT SNACKS

WINGS

Choice of buffalo, bbq or dry rubbed served with celery, ranch dressing and bleu cheese dressing

BUILD YOUR OWN MAC & CHEESE

Hot sauce, green onion, french fried onions, bacon bits, toasted herbed bread crumbs, pickled jalapenos

SMORES' STATION

Includes: Fire pit, roasting sticks, marshmallows, graham crackers and chocolate bars

HOT CHOCOLATE STATION

Hot Chocolate, mugs, marshmallows, peppermints

SALAD PLATTERS

GREEK SALAD

Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish

BEET AND FETA SALAD

Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel

CAESAR SALAD

Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan

SPRING/SUMMER OPTION (April 1st – September 14th)

PANZANELLA SALAD

Croutons, heirloom cherry tomatoes, garlic-basil oil, fresh mozzarella, aged balsamic, and red onion on a bed of mixed greens

APPETIZERS

Minimum order of 25 per item

CROSTINI'S

CAMEMBERT & WALNUT PATE

Slow roasted grapes, basil

RED WINE MARINATED STEAK

(medium rare) Leek pesto, aged balsamic

STEAK

(medium rare) Chimichurri, chipotle mozzarella

FIVE SPICED PORK BELLY

with pear jam

CRIMINI MUSHROOM

Cremini mushroom, brussels sprout, ricotta, balsamic

CRISPY PROSCIUTTO

Caramelized onion and sundried tomatoes, goat cheese

NDUJA

Duck fat crostini, drunken figs

SATAY

TIKKA CHICKEN

KOREAN BBQ SHORT RIB

SHRIMP

Served with tequila cocktail sauce

GARLIC MARINATED SHRIMP

PORK BELLY

Watermelon & feta

TOMATO

Fresh basil mozzarella, aged balsamic

ROASTED BUTTERNUT SQUASH

Pearl onion, aged balsamic

CUCUMBER & PICKLED JICAMA

with arbol, lime, cilantro (V)

AHI TUNA

ponzu, ginger, cucumber

SPECIALTIES

CORN & BLACK BEAN QUESADILLA

Choice of flour or corn tortilla

CHICKEN TINGA QUESADILLA

Choice of flour or corn tortilla

BARBACOA QUESADILLA

Fresno crema

ENDIVE

Bacon jam, organic goat cheese

DEVEILED EGGS

DEVEILED EGGS WITH BACON

CHORIZO STUFFED JALAPENO

with cheese

BACON WRAPPED DATES

Stuffed with Manchego cheese

MINI CUBANO HAM

Braised pork, swiss, pickles, and mustard

CHICKEN EMPANADAS

CHIPOTLE SWEET EMPANADAS

JEFE TACO BARRE

Recipes from Urban Cocina

INCLUDED:

CHIPOTLE SALSA & CHIPS AT THE TABLE

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

PROTEIN

Choice of 2

CARNITAS
CHICKEN TINGA
BARBACOA
GROUND BEEF
CHORIZO
VEGAN CHORIZO
(from Herbivorous Butcher)

EXTRAS

SAFFRON RICE
BLACK BEANS
GUACAMOLE
GRILLED PEPPER &
ONION
SWEET PLANTAINS

*HAVE A FEW VEGETARIAN GUESTS?
JUST LET US KNOW AND WE WILL ACCOMMODATE.*

FLATBREADS

24 pieces per flatbread

MEDITERRANEAN

Roasted onions, tomato, olives, micro arugula,
parmesan

BUTCHER BLOCK

Marinara, sopressata, sausage, bacon, chicken

APPLE BACON BLEU

Roasted onion, Granny Smith apples, bacon,
gorgonzola dolce, aged balsamic

BASIL PIZZA

Garlic basil oil, mozzarella, pecorino

DESSERTS

Our desserts are prepared by Cocoa & Fig Desserts

**CHOCOLATE DIPPED
PRETZEL STICKS**

**BROWN BUTTER
RICE KRISPIE TREATS**

MINI COOKIES

DIPPED RICE KRISPIE TREATS

BOUCHON BROWNIES

FRENCH MACAROONS

MINI SANDWICH COOKIES

**MINI FLOURLESS
CHOCOLATE CAKE**

FRESH FRUIT TARTLET

LEMON MERINGUE TARTLET

CHOCOLATE CARAMEL TARTLET

S'MORES TARTLETS

MINI CHEESECAKE

MINI PIES

CAKE POPS

KEY LIME SHOOTERS

TIRAMISU SHOOTERS

**VERY BERRY
SHORTCAKE SHOOTERS**

SOUTHERN BANANA PUDDING

DARK CHOCOLATE

BUTTERSCOTCH BUDINO

CUPCAKES

**AVAILABLE AS FULL SIZED CUPCAKES
AND AS MINI CUPCAKES**

CUPCAKE FLAVORS

Vanilla | White Chocolate Raspberry | Sinfully Chocolate | Lemon

Raspberry | Black Velvet | Chocolate Salted Caramel

Lemon Raspberry | Chocolate Vanilla | Coffee Lovers

Roasted Coconut | Guinness Stout Cupcakes | Cookies & Cream

Chocolate Raspberry Pumpkin | S'Mores* | Carrot Cake

Vanilla Salted Caramel | Chocolate Hazelnut | Peanut Butter Bombe

Key Lime* | Chocolate Chip | Strawberry Champagne | Banana

**Cannot be made in Mini Size*

CAKES

Our desserts are prepared by Cocoa & Fig Desserts

CAKE FLAVORS

Vanilla | Dark Chocolate | Sinfully Chocolate | Tuxedo
Black Velvet | Lemon Raspberry | Coffee Lovers
Toasted Coconut | Strawberry Champagne | Carrot Cake
Chocolate Raspberry | Pumpkin | Salted Caramel
Banana | Chocolate Hazelnut | Peanut Butter Bombe

6" ROUND CAKE

6" ROUND GF CAKE

8" ROUND CAKE

8" ROUND GF CAKE

10" ROUND CAKE

10" ROUND GF CAKE

10" SQUARE CAKE

CUSTOM WEDDING CAKES

2 TIER CAKE 3 TIER CAKE

WHOLE DESSERTS

9" FRESH FRUIT TART

**5" FLOURLESS
CHOCOLATE CAKE**

9" CHEESECAKE

9" APPLE PIE

5" CHEESECAKE

9" BOURBON PECAN PIE

9" COCONUT CREAM PIE

9" PUMPKIN PIE

**9" FLOURLESS
CHOCOLATE CAKE**

9" BANANA CREAM PIE

BRUNCH MENU

SWEETS

Choice of 1

APPLE STREUSEL COFFEE CAKE

YOGURT & GRANOLA with berries

MINI CINNAMON ROLLS

CORN FLAKE CRUSTED
FRENCH TOAST
with syrup & butter

FRUIT PLATTER

SAVORIES

Choice of 3

SCRAMBLED EGGS

CHORIZO HUEVOS RANCHEROS

MEAT QUICHE
with ham, bacon, onion, cheddar

EGGS BENEDICT with buttermilk
biscuit and fennel sausage

VEGGIE QUICHE
with spinach, onion, tomato, parmesan

BISCUITS with fennel sausage and
wild mushroom gravy

MEATS

Choice of 1

NUESKE'S BACON

FENNEL SAUSAGE PATTIES

BREAKFAST SAUSAGE LINKS

VEGGIE SAUSAGE

SIDES

Choice of 1

HASH BROWN PATTIES

BAGELS & CREAM CHEESE

ROASTED BREAKFAST POTATOES

SALMON LOX PLATTER

GREENS SALAD

PREMIUM FRUIT PLATTER
Strawberries, blackberries, pineapple and
grapes

FRUIT PLATTER