



**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.



# 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

## CASUAL PLATTERS

*Priced per person*

### 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)  
mango habanero 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

## SALAD PLATTERS

*Priced per person*

### 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

## 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

# 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 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 BUFFET

## VEGETABLE COURSE

*Choice of 2*

### BRUSSELS SPROUTS

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

### GREEN BEANS Szechuan style

**CARROTS** Roasted with garam masala and garlic

### CAULIFLOWER Curry roasted



## SALADS

*Choice of 1 | Plated salads available*

### GARDEN

### CAESAR

### 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

**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

# 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)  
EXTRA PROTEIN

*EXTRAS*

SAFFRON RICE  
BLACK BEANS  
GUACAMOLE  
GRILLED PEPPER &  
ONION  
SWEET PLANTAINS

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



# 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

## **FIRE PIT & SMORES' STATION**

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

## **HOT CHOCOLATE STATION**

Hot Chocolate, mugs, marshmallows, peppermints





# BRUNCH MENU

## SWEETS

Choice of 1

APPLE STREUSEL COFFEE CAKE

YOGURT & GRANOLA with berries

MINI CINNAMON ROLLS

FRENCH TOAST BAKE

Tres leches style with strawberries, maple syrup, toasted pecans

FRUIT PLATTER

## SAVORIES

Choice of 3

SCRAMBLED EGGS

HUEVOS RANCHEROS Chorizo, scrambled eggs, refried black beans, pico de gallo, chipotle salsa

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

# DESSERTS

*Our desserts are prepared by Cocoa & Fig Desserts  
For current flavor offerings, please visit [cocoaandfig.com](http://cocoaandfig.com)*

**BROWN BUTTER  
RICE KRISPIE TREATS**

**MINI FLOURLESS  
CHOCOLATE CAKE**

**MINI COOKIES**

**MINI TARTLETS**

**DIPPED RICE KRISPIE TREATS**

**MINI CHEESECAKE**

**BOUCHON BROWNIES**

**MINI PIES**

**FRENCH MACAROONS**

**CAKE POPS**

**MINI SANDWICH COOKIES**

**SHOOTERS**

## CUPCAKES

**FULL SIZED CUPCAKES**

**MINI CUPCAKES**

## CAKES

**6" ROUND CAKE**

**8" ROUND CAKE**

**10" ROUND CAKE**

## WHOLE DESSERTS

**9" CHEESECAKE**

**5" CHEESECAKE**

**9" FLOURLESS CHOCOLATE CAKE**

**5" FLOURLESS CHOCOLATE CAKE**

*Custom cakes are welcome and subject to a cutting and plating fee.  
Contact your venue coordinator for more details.*