



Chef Jeff & Co., Private Jet Catering

Chef Jeff & Co.: the highest standard for all in-flight food and beverages served on jets departing Concord Regional Airport.

Custom, made-from-scratch menus with distinctive fare developed to exceed your vision and to 'wow' your guests.

Our extensive experience and proven high-level performance guarantees an impressive presentation of the highest quality foods delivered on time with impeccable attention to detail.

All offerings are chef developed and supervised

ORDERING INFORMATION

Phone Number: 704-262-3933

Packaging:

Chef Jeff & Co. will package your meals to meet your specific needs including galley configuration and cabin staffing. Hot entrées can be delivered in either our state-of-the-art packaging ready to be heated and plated or ready-to-go on our disposable packaging. Cold selections can be delivered in individually-packaged gourmet boxes or on our attractive group platters.

Payment:

Chef Jeff & Co. requires credit card information on file, which will be charged if payment is not received within our payment terms of net 15 of service date.

We accept Visa, Master Card, American Express and Discover.

Ordering:

Policies are oftentimes reviewed on a case-by-case basis to incur as little expense as possible to both our clients and to Chef Jeff & Co.

- Though we deliver anytime, every day, holiday surcharges apply.
- Orders placed with less than 24-hours advanced notice may be subject to a slight service fee.
- Orders may be cancelled 24 hours, or more, prior to delivery time. A 75% cancellation fee will apply to orders cancelled with less than 24 hours notice.
- Any order placed within 8 hours of delivery time, or less, cannot be cancelled without incurring the full invoice fee.
- Special Orders (Items not on the menu) must be placed at least 24-48 hours – depending on ingredient availability – prior to scheduled delivery time and cannot be cancelled without incurring the full invoice fee.

Placing your order

- Pricing is determined by our continuous availability, freshest of ingredients and our highly-trained culinary staff.
- To place your order, simply call us at 704-262-3933 so we can determine the date, time and details regarding your flight. At this time, we will be happy to answer any questions you may have. We can typically provide an estimate for you at the time of your call. Upon your approval, your event will be booked and you need not give your meal plans another thought.
- Menu items are priced per person, unless otherwise noted
- Feel Free to inquire about special requests.
- State sales tax (6.75%), delivery, and appropriate and reasonable service charges will be added to all orders.

SNACKS & APPETIZERS (Served in individual or group platter form)

- Healthy Trail Mix
- Fruit Salsa with Cinnamon Chips
- Cheese Ball with Gourmet Crackers
- Caramel Snack Mix with Pecans
- Crudités
- Fruit Platter
- Greek Salad On A Stick (Feta, Tomatoes, Cucumbers, Olives, drizzled with our own Greek Dressing)
- Antipasto Brochettes (A variety of some, but not all, of the following antipasto items on a stick, drizzled with our special homemade Italian Dressing: Genoa Salami, Asiago Cheese, Black Olives, Red Bell Pepper, Green Bell Pepper, Tomatoes, Provolone Cheese, Mozzarella Cheese, Marinated Artichoke Hearts)
- Vegetable Pinwheels
- Brie en crout
- Tapenade with Assorted Gourmet Crackers
- Chicken Satay with Peanut Sauce
- Meatballs
- Andouille Sausage In Puff Pastry
- Thai Sausage Skewers With Sweet Chili Sauce
- Filo-Wrapped Wild Mushroom Duxelles
- Prosciutto-Wrapped Asparagus
- Canapé Assortment
- Finger Sandwich Assortment
- Prosciutto-Wrapped Fruit
- Domestic & Imported Cheese Tray with Assorted Gourmet Crackers
- Crab Puffs
- Smoked Salmon & Goat Cheese Pinwheels
- Goat Cheese-Stuffed Apricots
- Shrimp Cocktail
- Smoked Salmon (with capers, tomato, onion, bagel and cream cheese)
- Peppercorn Tenderloin (minimum 10 people)
Served with mini rolls and assorted sauces. Beef can be cooked medium rare to medium and served pre-sliced and chilled on executive platter or individual boxes.

BREAKFAST

Beverages:

Coffee

Bottled water

Tea

Milk (whole or low-fat)

Juices (variety)

Continental Breakfast

A variety of fresh assorted pastries, bagels, croissants and breakfast breads served with a variety of preserves, butter and cream cheeses.

Lite Beginnings

Fresh seasonal fruit and breakfast parfait (Layers of low fat yogurt, our special granola, bananas, strawberries, and seasonal berries artfully layered)

Potato Bacon Kugel

A casserole of home fried potatoes, crispy bacon and egg with onion and creamy sour cream, baked until golden brown.

French Toast Casserole

Tender, bits of French toast in a creamy custard, served with butter and syrup – stuffed with fruit, if desired.

Biscuits & Sausage Gravy

Fluffy buttermilk biscuits smothered in savory sausage gravy

Breakfast Burrito

Scrambled eggs with peppers, onions tomatoes and chorizo sausage folded into a flour tortilla, and topped with salsa and sour cream

Breakfast Munch

Bite-size Mini Quiche and Frittata Bites, assorted fresh fruit, and assorted breakfast breads

Fresh Fruit Platter

An assortment of seasonal fruits and berries

Smoked Salmon Platter

Smoked salmon with red onion, tomatoes, capers and crème fraîche, served with assorted flatbreads and bagels

Extras

Cold cereal

Grits

Smoked salmon

Breakfast meats

Irish Oatmeal

Assorted muffins

Fresh fruit salad

Yogurt (variety)

Granola

Brown Gravy Potatoes

SANDWICHES & WRAPS

Our Gourmet Sandwich Menu can be ordered in either individual disposable crystal-like boxes or executive platter form. Individual Gourmet Box Lunch includes Entrée Salad or Sandwich or Wrap, deli side, and dessert. (Cup of soup or an extra side, additional)

SANDWICHES

Crab Cake Sandwich

Jumbo lump crab cake lightly sautéed and served on fresh bread, with a special remoulade sauce.

Lobster Roll

Fresh Maine Lobster tossed with celery, onion and mayonnaise, served in a toasted roll.

Pub Sandwich

Tender roast beef served on an onion roll with horsey sour cream sauce, lettuce and cucumbers

Continental Baguette

Tender pork tenderloin served on a crispy baguette with fruit chutney and garlic and herb cheese spread

Chicken And Braeburn Apple Sandwich

Creamy and crunchy, sweet and spicy chicken salad served on a crispy baguette

WRAPS

Sweet 'N Hot Pork Wraps

Thinly sliced pork tenderloin rolled in a flour tortilla with a fruity, sweet and zesty cream cheese spread and sprouts

Shredded Chicken Tacos

Spicy shredded chicken and cheddar cheese wrapped in a flour tortilla with crisp lettuce and juicy tomatoes

Deli Wraps

Turkey, ham and Swiss cheese wrapped in a flour tortilla with ripe avocado and crisp lettuce and roasted red pepper aioli.

Harvest Turkey and Veggie Wraps

Chopped smoked turkey, sweet kernels of corn, red bell peppers and purple onion wrapped in a flour tortilla with sprouts and our secret sauce.

Southwestern Roll-Ups

Your choice of smoked turkey or roast beef rolled in a flour tortilla with cheddar **cheese** pico de gallo and chipotle mayonnaise.

VEGETARIAN

Caesar Wrap

Caesar salad on a focaccia roll layered with thinly sliced boiled egg and juicy tomatoes

Caprese Sandwich

A classic southern Italian salad called Caprese combines fresh white mozzarella, sliced tomatoes, and basil. We offer the same ingredients, which bring the feeling of summer in Italy, to a wrap.

DELI SIDES

Potato Salad

Everyone has his or her own special recipe. This is Mrs. Chef Jeff's

Three-Cheese Pasta Salad

With aged Parmesan, Asiago and Romano

Baked Apples (served cold)

Baked apples with cinnamon and sugar is a fun way to have your fruit

Tuscan Couscous Salad

A delicate pasta salad drizzled with a red wine vinaigrette, combined with cucumbers, tomatoes and pine nuts

Summer Beans with Cherry Tomatoes and Tarragon

A unique twist on your mother's three-bean salad

Purple Apple Slaw

Finely shredded purple cabbage and a sherry reduction mayonnaise take this slaw one step above the usual

Caribbean Sweet Potato Salad

This potato salad includes both russet and sweet potatoes with sweet kernels of corn and a dressing of fresh flavor combinations

Amish Macaroni Salad

A more flavorful version of old fashioned macaroni

SOUPS & SALADS

SALADS

Classic Caesar(available with chicken or shrimp)

Crispy Romaine lettuce with shredded Parmesan, hand-cut croutons and classic Caesar dressing

Canadian Bacon & Swiss

Crispy Romaine lettuce with slices of Canadian bacon, Roma tomatoes, and Swiss cheese served with candied pecans and Honey Mustard Poppy Seed Dressing

Strawberry Spinach

Baby spinach leaves tossed with Mescaline mix, crumbled bleu cheese, and sliced fresh strawberries and red onions, served with Strawberry Vinaigrette dressing

Chef

Crispy Romaine lettuce with boiled eggs, turkey or ham, ripe tomatoes, bacon crumbles, and Bermuda onions, served with your choice of dressing

Garden Salad

Crispy Romaine lettuce with black olives, ripe tomatoes, Bermuda onions, sunflower seeds and tender sprouts, served with your choice of dressing

Spinach & Roasted Red Pepper Bacon

Tender baby spinach leaves, tossed with roasted red peppers, sliced red onions, and crispy bacon, served with our awesome creamy bacon dressing

Greek

Crispy Romaine lettuce topped with chunks of Feta cheese, Kalamata Olives, Peppercinis and sliced Bermuda onion, served with our twist on Greek dressing.

DRESSINGS

Bleu Cheese

Creamy Bacon

Strawberry Vinaigrette

Buttermilk Ranch

Honey Mustard Poppy

Seed

Russian Tarragon

Steakhouse Italian

Thousand Island

SOUPS

New England Clam Chowder

Italian Wedding Soup

Roasted Roma Tomato

Texas Chili

Broccoli Cheese

Roasted Potato Cheese

Fresh Corn Chowder

Chicken Veggie Bisque

Mushroom Bisque

HOT ENTRÉES

The following hearty, warm entrées below are priced per person and include a side veggie, starch, side salad, and roll – all of which are Chef's Choice to compliment the entrée – and unless otherwise specified*.

ENTREES

Poultry

Blackened Chicken
Chicken Marsala
Chicken Noodle Bake*
Chipotle BBQ Chicken Breast
Grilled Chicken Teriyaki
Honolulu Baked Chicken
Sautéed Greek Chicken
Turkey Tetrazini
Tuscan Baked Chicken Casserole*

Beef

Diner-Style Meatloaf
Sirloin & Gravy
Slow-Cooked Pot Roast

Pork

Carolina BBQ Pulled Pork
Chops & Apples 'n Cider Sauce
Ham Steak
Honey-Pecan Cutlets
Stuffed Cabbage Rolls
Swedish Meatballs

Seafood

Crab Cake-Stuffed Tilapia
Gulf Shrimp Scampi
Maryland-Style Crab Cake
Poached Salmon with Dill
Salmon & Shrimp Aioli
Salmon Croquets

Stir-Fry

Kung Pao Pork*
Sweet 'n Sour Chicken*
Szechwan Beef & Broccoli*

Italian

Chicken Cacciatore
Italian Meatballs
Italian Sausage & Peppers
Pasta Bolognese*
Turkey Cutlet Parmesan

Vegetarian

Fajita Veggie Burrito
Stuffed Shells With Broccoli
Three-Veggie Platter
Vegetable Lasagna
Vegetable Lo-Mien*

SIDE STARCHES

Mashed Potatoes:

- Buttermilk
- Cheesy
- Roasted Garlic Redskin
- Rosemary-Scented

Pastas:

- Fettuccini

- Gemelli

- Spaghetti

Rices:

- Basmati
- Pilaf
- Red Beans & Rice
- Sesame

- Wild Blend

Macaroni & Cheese

Mashed Sweet Potatoes

Roasted Herb Potatoes

Scalloped Bliss Potatoes

Twice-baked Potatoes

SEASONAL VEGETABLES

Baked Apples

Brussels Sprouts

Corn O'Brien

Corn & Asparagus Medley

Creamed Spinach

Corn Pudding

Green Beans Amandine

Green Beans & Carrots

Honey-Glazed Carrots

Green Beans Medley

Ratatouille

Spring Peas with Carrots

Sautéed Spring Vegetables

Stir-Fried Veggies

Spring Peas with Sautéed

Mushrooms

DESSERTS

Banana Pudding

Brownie Bites

Chocolate Dipped Strawberries

Chocolate Mousse

Chocolate Mousse Cake

Fresh Baked Cookies

Homestyle Cobbler

Doughnut Bread Pudding

New York Cheesecake

Tiramisu

Tres Leches

KIDS CHOICES

Kids meals come with a big cookie and a piece of fruit

- PBJ
- Grilled Cheese
- Chicken Tenders with Dipping Sauce
- Cheese Pizza for One

BEVERAGE SELECTIONS

Soft Drinks

Bottled Water

Sparkling Bottle Water

Bottled Ice Teas

SPECIALTY ITEMS

Flower Arrangements, Special Occasion Cake, Dry Ice, Wet Ice