



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

OLIVE TAPENADE

with fresh herbs

SATAY

TIKKA CHICKEN

KOREAN BBQ SHORT RIB

SHRIMP

Served with tequila cocktail sauce

GARLIC MARINATED SHRIMP

PORK BELLY

Watermelon & feta

TOMATO AND FRESH MOZZARELLA

Marinated in basil and olive oil, finished with 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

SWEDISH MEATBALLS

with lingonberry jam

ITALIAN MEATBALLS

with marinara and fresh herbs

WALLEYE CAKE

with charred lemon aioli

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

SPINACH AND ARTICHOKE DIP

Finished with aged balsamic, served with pita

FRENCH ONION DIP WITH KETTLE CHIPS

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

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

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

HORCHATA PANNA COTTA Spiced Chocolate Ganache, Salted Dolce de Leche, Pepita Crumb

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

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

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

HORCHATA PANNA COTTA Spiced Chocolate Ganache, Salted Dolce de Leche, Pepita Crumb

CHEF'S PREMIUM BUFFET

VEGETABLE COURSE

Choice of 2

ROASTED BRUSSELS SPROUTS

SPICED CAULIFLOWER

STEAMED GREEN BEANS

GLAZED CARROTS



SALADS

Choice of 1 | Plated salads available

GARDEN

CAESAR

GREEK



MAIN COURSE

Choice of 2

SHORT RIB Sour cream smashed potatoes, red wine jus

MOROCCAN CHICKEN Turmeric & cilantro cous cous

SALMON Wild rice pilaf, lemon burre blanc

SMOKED BRISKET Manchego mac and cheese, crispy onions

BRAISED PORK SHOULDER Saffron rice, black beans, pickled onions



*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	

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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

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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*

**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