



Executive Food Service Full Dinner Menu

Executive Food Service
Jacksonville and Surrounding Area
Cell 904-504-3112
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This Year's Exciting New Menu Options and Pricing; Created with **You** in mind. Take a peek, and remember, if you don't find exactly what you're looking for, just ask! We are always happy to custom create to your specifications and tastes.

Executive Food Service/ Catering and Events have proudly served Jacksonville and it's finest for the past 9 years. We will continue to provide excellent quality and customer service for all of your catering and event needs.

We don't just cater the big stuff; we also deliver to offices for Training Meetings, Breakfast or just a Change of Pace.

Contact Olivia González at: 904-504-3112
Olivia-Gonzalez@comcast.net



Steaks

The Filets: Tender hand cut certified and selected filet mignons of:

4 oz. petit \$19.95

8 oz. dinner cut \$30.95

10 oz. hearty cut \$36.95

Seasoned with our garlic herb rub and seared to temperature in the following presentations:

Combo with Choice Chicken or 4/oz fish add \$9

*Marsala: Mushrooms and Bermuda onion in a sweet wine demi reduction

*Caramelized shallot cabernet reduction

*Garlic Herb butter topped

*Oscar: crab and asparagus tip fondue topped with Béarnaise

The New York: Tender aged certified strip loin of beef grilled or seared:

10 oz. standard cut \$31.95

12 oz. full cut \$34.95

16 oz. top cut \$41.95

Seasoned with our garlic herb rub and seared or grilled to temperature in the following presentations:

Combo with choice Chicken or 4 oz. fish add \$9

*Marsala: Mushrooms and Bermuda onion in a sweet wine demi reduction

*Caramelized shallot cabernet and port reduction

*Garlic Herb butter topped

*Oscar: crab and asparagus tip fondue topped with Béarnaise



The Ribeye: Tender hand cut certified marbled rib of beef hand cut to:

12 oz. full cut \$33.95

16 oz. top cut \$40.95

Seasoned with our garlic herb rub and seared or grilled to temperature in the following presentations:

*Marsala: Mushrooms and Bermuda onion in a sweet wine demi reduction

*Caramelized shallot cabernet and port reduction

*Garlic Herb butter topped

*Oscar: crab and asparagus tip fondue topped with Béarnaise

Dinner Entrées

Prime Rib: Aged, slow roasted fully marbled certified rib of beef crusted with garlic, cracked pepper and kosher salt

10 oz. petit cut \$31.95

12 oz. full cut \$34.95

16 oz. top cut \$40.95

Served with natural jus and vodka spiked chive horsey



Seafood

Market Catch: Atlantic Salmon, Maui-Maui, Atlantic Cod, Tilapia

Each freshly cut and prepared and served to you Grilled in these styles of preparations:

*Blackened *Char Grilled with Lemon Dill Fondue

*Crab Topping in Wine Mushroom Butter

*Jerk Style *Asian Thai Chili Grilled

*Potato crusted

\$20.95

Baked Stuffed Mayport Shrimp:

Jumbo Mayport Shrimp filled with crabmeat stuffing and topped with lemon-chive chardonnay butter \$19.95

Pastas

Bowtie Veggie Pasta:

A unique blending of peppers, olive, lemon zest, vine tomato, basil, Bermuda onion, olive oil, pine nuts in a light broth and topped with Asiago & Feta cheeses \$13.95

Grilled Chicken Tuscan Penne:

Grilled seasoned chicken in a creamy white wine parmesan sauce with squash,

Onion and tomato and southwest seasonings \$19.95

Grilled Chicken & Shrimp Pesto Alfredo:

Grilled chunks of chicken and shrimp in a creamy pesto cheese sauce with tomato and pine nuts

And garlic cheese bread \$20.95



Chicken Entrees

French Skillet

An EFS classic, breast of chicken lightly dusted and seared golden brown,

Served topped with a dill-caper chardonnay butter fondue \$20.95

Wild Forrest Marsala

Golden browned sauté chicken breast in a mushroom and shallot Marsala wine demi glace with a touch of cream \$20.95

Boursin Chicken Florentine

Breast of chicken filet stuffed with fresh spinach and Boursin cheese, rolled and coated in Japanese breadcrumbs,

Crisped brown and oven finished. Topped with a white wine cream sauce \$22.95

Old Family Sorrento

Pan seared breast topped with prosciutto ham, fresh mozzarella cheese and Sherry tomato basil demi \$20.95

Natural Roast Breast with Fresh Herbs

Holiday roasted breast on the bone, removed and served boneless with natural jus, and EFS favorite \$19.95

Pineapple Thai Chili BBQ

Sesame marinated and grilled, topped with Grilled Pineapple Thai Chili BBQ sauce

\$19.95



Buffet Dinners

The Executive

Mixed Field Greens Salad with choice of two dressings

Julienned Vegetables in lemon butter fondue

Whipped Garlic Potatoes or Cheddar Gratin

Chicken choice: Marsala, French Skillet, Pesto Alfredo, Tuscan or Sorrento

Choice of Second Entrée: Garlic Rubbed Carved Beef with Natural Jus or Jerk Atlantic Cod with Fresh Herb Butter

Choice of Two Desserts

Bakery Rolls with Butter

Tea and Water \$20.95

*add second veggie or starch for \$3

*upgrade to prime rib \$4

The Tex Mex

Grilled Cilantro Lime Chicken with Bermuda Onions

Seared Chili Beef with Peppers

Grilled Flour Tortillas

Ranch Beans and Spanish Rice topped with Melted Cheese

Tortilla Chips and Cilantro Salsa

Choice of Two Desserts

Tea and Water \$15.95



The Islander

Tahitian Style Creamy Tropical Fruit Salad

Kalua Style Pulled Pork

Jamaican Jerk Maui Maui

Thai BBQ Chicken Breast

Ginger Veggie Medley

Banana Cream Pie

Bakery Rolls with Butter

Choice of Two Desserts

Tea and Water \$19.95

The Rustic Italian

Caesar Salad with Onion and Garlic Croutons

Traditional Meat Lasagna

Grilled Chicken Alfredo with Penne Pasta

Oven Roasted Ratatouille

Crunchy Garlic Bread

Tiramisu

Tea and Water \$15.95



Seafood & Sushi

Sesame Cucumber and Onion Salad

Mixed Field Greens Salad with Choice of Two Dressings

Cajun Boiled Shrimp with Corn and Potatoes served Hot or Cold

Steamed Snow Crab Legs with Drawn Butter

Fried Coconut Shrimp with Orange Horsey Marmalade

Assorted Hand Rolled Sushi: Tuna/Shrimp/Crab/ Veggie

Choice of Two Desserts

Tea and Water \$30.95

Down Home BBQ

Country Style Potato Salad

Creamy Cole Slaw

Brown Sugar & Bacon Baked Beans

Chili and Honey Glazed Smoke House Ribs

Sticky BBQ Baked Chicken

Pulled Kalua Style Pork

Apple or Peach Cobbler with Whipped Cream and Chocolate Sin Cake

Garlic and Corn Bread with Butter

Tea and Water \$18.95