

- presents -

# THE PRIME TIMES



"We are grateful for the growth and exposure the canteen hot food program has provided for 3J's Catering. Not only has it allowed us to expand our staff and create more job opportunities, but it has also helped us showcase our brand and the passion we have for what we do on a larger scale. It's about more than food for us - it's about creating a memorable experience for our customers."

## Contact Info

- +571-373-7607
- chefjeff@3jscatering.com
- @chefjeff2u @3js\_catering
- 1850 Emerson St Jacksonville, FL 32207

## Jeff Johnson

Chef Jeff's culinary journey began in his youth, inspired by the delectable meals prepared by his mother and grandmothers. As he watched celebrity chefs on television, Jeff became enthralled by their artistry and began replicating their recipes, refining his skills and deepening his love for cooking. In 2015, while working overseas in Djibouti as a site manager for Navy Federal, Jeff witnessed firsthand the power of food to create a sense of home and harmony. Recognizing the impact he could have, he volunteered his time to cook for deployed personnel during holidays, parties, and special occasions. This invaluable experience allowed him to develop his expertise in catering for larger groups and solidified his belief in the transformative power of food.

After spending over six years abroad, Jeff returned to the United States and founded 3J's Catering in 2020. Since then, 3J's Catering has achieved remarkable success, earning recognition as a private chef for celebrities, appearances on News4 Jax, and winning prestigious awards such as the Black Expo People Choice Award in 2021 and the Savory Award in 2023. Chef Jeff's talent and dedication have not gone unnoticed. Nominations for the esteemed Boss Award in 2022 and 2023 further solidified his reputation as a culinary force to be reckoned with. He has been invited to showcase his skills at renowned events such as the unCorked Jax Wine Festival and Night Markets, and has served as a featured chef for various Jax Chamber events.

Beyond his culinary achievements, Chef Jeff is driven by a mission to make a positive impact on the community. With each event they cater, Chef Jeff and his team strive to create memorable dining experiences that bring people together through the joy of food. In addition to his culinary pursuits, Chef Jeff is a well-rounded individual. He holds a Bachelor's degree and has traveled to an impressive 43 countries, enriching his understanding of diverse cuisines and cultures. This global perspective infuses his creations with a unique flair and ensures that every dish takes your taste buds on a thrilling culinary adventure. Despite his corporate background as an Operations Manager at Citi Bank, Jeff made the bold decision to leave his stable job in March of 2023 to fully dedicate himself to operating 3J's Catering & More LLC. This leap of faith demonstrates his unwavering commitment to his passion and his steadfast belief in the power of food to bring people together. Chef Jeff's journey is a testament to the transformative power of pursuing one's passion. Through his culinary creations, he continues to make a lasting impact on the community, one delicious dish at a time.

# 4 STEPS TO FOOD SAFETY



  
CLEAN



  
SEPARATE



  
COOK



  
CHILL

## COMING UP...

May 21st National Waiters & Waitresses Day

May 27th Memorial Day

May 28th National Brisket Day

THE MEMORIAL HOLIDAY KICKS OFF GRILLING SEASON. SCAN HERE FOR SAFETY TIPS



Do you have a winning seasonal recipe? Submit and it could be added to the menu selection.

*Seasonal static menu items coming soon...*

## GRILLED PORK TENDERLOIN WITH PINEAPPLE SALSA



Servings: 4

Serving size: 4 oz pork and 3 oz salsa

Prep time: 15 minutes

Total time: 35 minutes

### Ingredients:

- 1 lb Pork Tenderloin
- 1/2 to 1 Tbsp black pepper
- 2 tsp garlic powder
- 1 cup canned diced pineapples, drained
- 1/4 cup red onion, finely diced
- 1/4 cup bell pepper, finely diced
- 1 Tbsp cilantro, finely diced

### Preparation:

1. Preheat grill to high.
2. Rub black pepper and garlic powder on all sides of the pork.
3. Grill over high heat for about 10 minutes, rotating occasionally, until well browned on all sides.
4. Reduce heat to low and continue to cook and rotate until cooked through, about 20 more minutes.
5. Meanwhile, combine pineapple, red onion, bell pepper, and cilantro. Mix well.
6. When pork is cooked (internal temperature of 160° F) remove from platter and let rest for 3-5 minutes.
7. Serve pork sliced and topped with pineapple salsa.



## MONTHLY MARKETING

Get ready to spice up your promotions with our monthly packet! Packed with vibrant templates for weekly holidays and monthly celebrations, including eye-catching digital display and flyers. It's the secret sauce for vendors looking to showcase their food and location with flair! Refer to your teams page for the promotional signage.

### JUNE FEATURES:

1ST WEEK: NATIONAL SAFETY MONTH

2ND WEEK: SUMMER

3RD WEEK: FATHER'S DAY (JUNE 16)  
JUNETEENTH (JUNE 19)

4TH WEEK: ANIMAL RIGHTS AWARENESS WEEK



### Canteen Kitchens Contact Info

William Moser • 402-657-9217  
William.moser@compass-usa.com

Jennifer Kujawa • 913-908-6478  
Jennifer.kujawa@compass-usa.com

Anthony Fries • 816-260-6137  
Anthony.fries@compass-usa.com

Michele Williams • 816-365-1248  
Michele.williams@compass-usa.com

David Kennedy • 913-231-3278  
Dave.kennedy@compass-usa.com

Matt Livers • 813-789-1360  
Matt.livers@compass-usa.com

Evan Hixenbaugh • 217-690-3667  
Evanhixenbaugh.hixenbaugh@compass-usa.com