

APPETIZERS & HORS D' OEUVRES MENU

PLATTERS

DISPLAYED PRESENTATIONS

Whole Herbed & Roasted Beef Tenderloin

Creamy Horseradish, Chipotle Chili Marmalade, Pommery Mustard & Caramelized Onions, Paired with Fresh Baked Rolls

Small \$250 Serves 8-10 Entrée

Large \$325 Serves 16-20 Entrée

Chardonnay & Dill Poached Salmon

Traditional Garni of Red Onion, Black Olives, Chopped Egg, Tomato, Capers, Parsley, & Roasted Red Pepper Boursin with Traditional French Remoulade & Pumpernickel Toast Points

1 Side \$225

2 Sides \$275

Ancho Chile & Coffee Rubbed Pork Loin

Mango & Pineapple Chutney, Pommery Mustard & Chipotle Chile Marmalade, Paired with Fresh Baked Rolls

Small \$125 Serves 12-14 Entrée

Large \$200 Serves 20-25 Entrée

Black Cherry Glazed Virginia Ham

Cranberry Mayo, Pommery Mustard & Chipotle Chili Marmalade, Paired with Fresh Baked Rolls

Small \$150 Serves 12-15 Entrée

Large \$200 Serves 20-25 Entrée

Tuscan Tarragon Chicken Breast

Sliced Tarragon Chicken Breast on a Bed of Fennel & Artichoke Ragout with Yellow & Green Squashes, Topped with Crumbled Feta Cheese & Kalamata Olives

Small \$150 Serves 12-15 Entrée

Large \$200 Serves 15-20 Entrée

Santa Fe Chicken Breast

Sliced Santa Fe Seasoned Chicken Breast with Smoked Corn, Cherry Tomato & Black Bean Relish

Small \$150 Serves 12-15

Large \$200 Serves 15-20

Herb Roasted Turkey Breast

Cranberry Mayo, Chipotle Chili Marmalade & Pommery Mustard, Paired with Fresh Baked Rolls

Small \$125 Serves 12-14

Large \$175 Serves 20-25

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FRUIT & CHEESE PLATTERS

Artisan Cheese Sampler

Chef's Selection of Imported & Artisan Cheeses Displayed with Dried Fruits & Nuts Presented with Sliced Baguette & Gourmet Crackers

Small \$95

Medium \$125

Large \$200

Fruit & Cheese Display

Domestic & Imported Cheeses Artistically Displayed with Fresh Seasonal Fruits, Melons, Berries, & Grapes Presented with Sliced Baguette & Gourmet Crackers

Small \$95

Medium \$125

Large \$200

Wheel of Brie

Imported Brie Wheel Topped with Dried Fruits & Candied Walnuts with Choice of Raspberry Preserves, Orange Marmalade, Apricot Jam or Fig Preserves, Presented with Sliced Baguette & Gourmet Crackers

Small \$45

Large \$75

FRUIT PLATTER OR SALAD

Fresh Season Fruit Platter

A Beautiful Display of Fresh, Seasonal Fruits, Melons, Berries, Sliced & Artfully Arranged with Fresh Bunched Grapes

Small 12" Platter \$45

Large 16" Platter \$95

Tropical Fruit Bowl

5 lb. Medley of Fresh Cut, Bite Size Chunks of Seasonal Tropical Fruits & Berries

\$50 Serves 16-20

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A LA CARTE MINI SANDWICHES

All Priced Per 25 Pieces

Tier One

Corn Beef Reuben on Dark Party Rye

Roasted Vegetable Pinwheels with Boursin Cheese

BLT on a Soft Potato Roll

Turkey Reuben on Light Party Rye

\$87.50/\$1.75 Per Item

Tier Two

Turkey & Smoked Gouda with Jalapeño Peach Jam on a Knot Roll

Tarragon Chicken Salad on a Mini Croissant with Lettuce

Dilled Egg Salad on Mini Croissant with Lettuce

Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

Carolina Pulled Pork on a Potato Roll Topped with Cafe Cole Slaw

\$100/\$2.00 Per Item

Tier Three

Hot Cuban: Roasted Pork, Swiss, Ham, Pickles & Pommery Mustard on Focaccia Roll

BLT with Avocado on Mini Croissant with Lettuce

Avocado, Bacon, & Brie on Mini Croissant with Lettuce

Herb Roasted Beef Tenderloin & Cheddar with Creamy Horseradish on Soft Roll

\$112.50/\$2.25 Per Item

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SIGNATURE EVENT PLATTERS

Antipasti Platter

Sopresetta, Spicy Capicola & Salami Served with Grilled Prosciutto-Wrapped Asparagus, Artichoke Hearts, Hearts of Palm, Olive & Pepper Medley, Tapenade, Parmegiano Reggiano, Asiago & Marinated Mozzarella Cheese with Sliced Baguette

Small \$85 Serves 15-20

Large \$150 Serves 25-30

Smoked Salmon Platter

Lox Style Salmon, Sliced & Garnished with Diced Red Onion Capers, Chopped Egg, Tomato, Parsley, Black Olives, & Red Pepper Boursin, Served with Toasted Pumpernickel Rounds

Small \$75 Serves 10

Large \$150 Serves 15-20

Mediterranean Platter

Greek Dolmas: Rice Stuffed Grape Leaves, Marinated Mushrooms, Artichoke Hearts, Kalamata Olives, Seasoned Feta Cubes, Pickled Cucumber, Roasted Fennel & Red Onion, Served with Cucumber Tzatziki and Garlic Hummus, Served with House Fried Pita Chips

Small \$85 Serves 15-20

Large \$150 Serves 25-30

Roasted Vegetable Platter

Seasonal Vegetables Roasted with Olive Oil & Herbs, Includes Asparagus, Green Beans, Summer Squashes, Portobello & Button Mushrooms, Baby Carrots, Cherry Tomato, Red Onion, Fennel & Eggplant

Small \$65 Serves 10-15

Large \$120 Serves 16-25

Classic American Meats Platter

An Assortment of Smoked Turkey, Roasted Beef & Virginia Ham with Sliced Cheddar & Swiss Cheeses, Served with Condiments of Leaf Lettuce, Roma Tomatoes & Pickles with Pommery Mustard, Creamy Horseradish & Mayo, Presented with Sliced Fresh Baked Rolls

Small \$65 Serves 10-12

Large \$100 Serves 16-20

Italian Deli Plater

A Selection of Genoa Salami, Spicy Capicola, Pepperoni Slices & Sopresetta with Sliced Provolone & Pepperoncini, Served with Lettuce, Roma Tomato, Sliced Onion & Pickles with Whole Grain Mustard & Mayo with Sliced Italian Bread or Fresh Baked Rolls

Small \$75 Serves 10-12

Large \$120 Serves 16-20

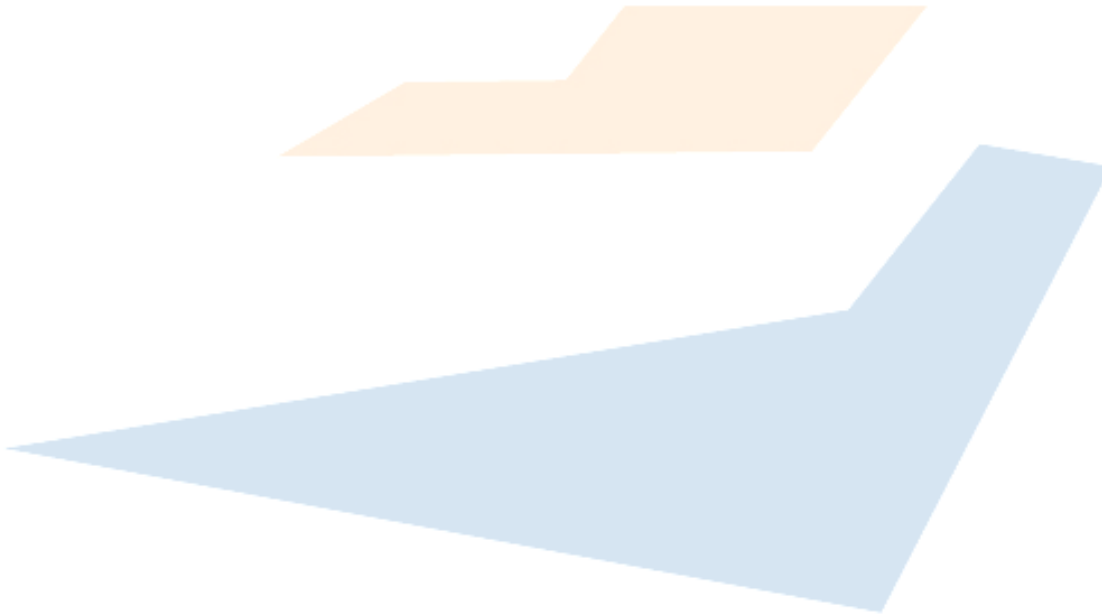
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Classic Garden Vegetable Platter

A Bountiful Display of Fresh Garden Vegetables Including Asparagus, Summer Squashes, Baby Carrots, Celery, Pepper Strips, Cherry Tomatoes, Button Mushrooms, Green Beans, & Fennel, Served with Buttermilk Ranch & House Fried Pita Chips

Small \$45 Serves 12-14

Large \$65 Serves 16-24



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SANDWICH, WRAP & DELI PLATTERS

Includes Choice of Side

Sides

State Fair Potato Salad, Blue Cheese Cole Slaw, Bow Tie Pasta Salad, Fresh Garden Salad or Individual Bags of Potato Chips

Salad Sandwich Platter

A Fabulous Platter of Our Homemade "Cold" Salad Sandwiches

Your Selection of 3

Tarragon Chicken Salad

Dilled Egg Salad

Classic Tuna Salad

Virginia Ham Salad

All on a Mini Croissant with Lettuce & Tomato & Displayed with Bunched Grapes & Pickles

8 Person Minimum

\$8.99 Per Person

Gourmet Mini Sandwich Platter

A Remarkable Platter of Our Distinctive Mini Sandwiches, Artfully Displayed with Bunched Grapes & Pickles

Your Selection of 3

Corn Beef Reuben on Dark Party Rye

Turkey Reuben on Light Party Rye

Hot Cuban on Focaccia

BLT on a Soft Roll

Smoked Turkey & Gouda with Jalapeño Peach Jam on a Knot Roll

Herb Roasted Tenderloin with Cheddar & Creamy Horseradish on a Soft Roll

Roasted Vegetable Pinwheels with Boursin Cheese

Avocado Bacon Brie on Mini Croissant

Pulled Pork Slider Topped with Cafe Cole Slaw

Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

8 Person Minimum

\$9.49 Per Person

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Tortilla Wrap Platter

Filled with Lettuce & Roma Tomato, Served on Flavored Tortilla Wraps, Displayed with Bunched Grapes & Pickles

Your Selection of 3

Smoked Turkey, Swiss, Maple Bacon & Buttermilk Ranch

Smoked Turkey & Gouda with Jalapeño Peach Jam

Virginia Ham, Maple Bacon, Swiss & Mayo

Herb Roasted Beef Tenderloin with Cheddar & Mayo

Roasted Vegetable with Provolone & Boursin Cheeses

Grilled Chicken with Brie & Avocado

Greek Chicken with Cucumber, Feta and Tzatziki Sauce

8 Person Minimum

\$9.49 Per Person Serves 1 Wrap Per Person

Italian Sandwich Platter

A Tasty Assortment of Our Choice Tuscan-Style Sandwiches, Displayed with Bunched Grapes & Pickles

Italian Deli Sub with Genoa Salami, Capicola, Ham, Pepperoni, & Provolone with Northern Italian Dressing

Sicilian Focaccia with Fresh Mozzarella, Roma Tomato, Red Onion, Basil Pesto & Romaine Lettuce on Rosemary Focaccia

Panini with Prosciutto, Parmesan with Basil Pesto

8 Person Minimum

\$9.49 Per Person

COLD HORS D' OEURVERS

All Priced Per 50 Pieces

VEGETARIAN

Cucumber Rounds with Red Pepper Boursin Cheese

\$50

Traditional Deviled Eggs with Smokey Paprika

\$50

Deviled Eggs with Truffle Sea Salt or Lavender Salt

\$62.50

Baked Polenta Squares with Sun Dried Tomato Pesto & Artichoke, Topped with Parmesan Cheese

\$62.50

Cowpoke Caviar

Black Beans, Corn, Red Onion & Cherry Tomato in a Tomato Phyllo Cup

\$62.50

Black Bean and Corn Chile Cake with Guacamole

\$75

Tortilla Cups with Refried Black Beans Topped with Guacamole and Cheddar Cheese

\$87.50

Watermelon and Feta Drizzled with Balsamic Glaze

(In Season Only) \$87.50

Fruit Kabob with Fresh Melon, Pineapple, and Strawberry with Mango Yogurt Dipping Sauce

\$100

Vietnamese Vegetarian Spring Rolls with Mango, Sprouts, Spinach & Julienne Vegetable with Sweet Chili & Peanut Dipping Sauces

\$100

Caprese Skewers

Cherry Tomato, Mini Mozzarella Balls & Fresh Basil, Drizzled with Evoo & Balsamic

\$100

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SEAFOOD

Shrimp Ceviche in Mini Phyllo Cups

\$100

Smoked Salmon on Pumpernickel Rounds with Roasted Red Pepper Boursin Cheese

\$100

Maryland Boiled and Chilled shrimp Cocktail

\$100

Cold Fish Taco Salad with Black Bean & Corn Salsa, Drizzled with Avocado Crème in a Tomato Phyllo Cup

\$100

Lump Crab Salad with Mango & Melon in a Tomato Phyllo Cup

\$137.50

Roasted Shrimp and Marinated Mozzarella Skewers

\$150

Shrimp and Avocado Shooters in Jack's Special Cocktail Sauce

\$150

Seared Ahi Tuna on a Homemade Wonton Drizzled with Hoisin Ponzu Sauce

\$150

Oyster Shooters in a Bloody Mary Sauce

\$150

Jumbo Shrimp with Horseradish-Cocktail & Remoulade

\$Market Price

MEAT

Antipasti Skewers

Cubed Salami, Ham, and Provolone Topped with Sicilian Olives and Banana Peppers

\$100

Grilled Melon Wrapped in Prosciutto

\$100

Grilled Asparagus Wrapped in Prosciutto

\$125

Rare Beef Tenderloin on Toasted Baguette with Garlic Mayonnaise and Shaved Parmesan

\$150

HOT HORS D' OEURVERS

All Priced Per 50 Pieces

VEGETARIAN

Mini Quiche (Assorted)

\$50

Basil Pesto & Mozzarella Crostini

\$62.50

Wild Mushroom & Chevre Quesadilla with Sour Cream

\$62.50

Veggie Quesadilla

Black Bean & Corn Salsa with Cheddar Cheese

\$62.50

Caramelized Onion, Hummus & Smoked Gouda Flatbread

\$75

Wild Mushroom Ragout on a Crostini Topped with Parmesan Cheese

\$87.50

Spinach & Feta Phyllo Triangles

\$87.50

Mini Falafel Balls with Tzatziki Cucumber Dipping Sauce

\$87.50

Asparagus Wrapped in Phyllo with Asiago Cheese

\$100

Fig & Pear Reduction with Warm Brie in a Graham Cracker Phyllo Cup

\$100

Risotto Balls Stuffed with Chevre & Mushroom

\$100

Asian Dumplings with Ponzu Sauce & Green Onions

\$100

Warm Brie with Roasted Dark Cherries in a Graham Cracker Phyllo Cup

\$112.50

Jumbo Stuffed Mushroom Caps with Brie & Raspberry Chipotle Jam

\$112.50

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SEAFOOD

Mini Maryland Crab Cakes on Sourdough Crostini with French Remoulade

\$100

Coconut Shrimp with Orange-Lime Sauce

\$112.50

Jumbo Stuffed Mushroom Caps with Lump Crab Meat Gratin

\$112.50

Seared Thai Shrimp on Petite Fork

\$125

Seared Sea Scallops on a Corn & Black Bean Cake Topped with Guacamole

\$125

Seared Sea Scallop on Potato Gaufrette Topped with Minted Pea Puree

\$125

Broiled Sea Scallops Wrapped in Bacon

\$125

Bacon Wrapped Shrimp with a Fiesta Salsa Dipping Sauce

\$137.50

Individual Carry Out Boxes with Asian Slaw & 1 Jumbo Thai Shrimp

\$150

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PORK

Pulled Pork Topped with Café Cole Slaw in a Mini Phyllo Cup

\$62.50

Bacon, Caramelized Onion & Smoked Gouda Flatbread

\$75

Maple Bacon Wrapped Medjool Dates Stuffed with Blue Cheese

\$75

Smoked Gouda, Bacon & Maple Syrup in a Mini Phyllo Cup

\$75

Loaded Potato Wedges with Maple Bacon & Smoked Gouda

\$87.50

Mac & Cheese Fritters with Bacon Lardons and a Salsa Creme Sauce

\$87.50

Roasted Pork Loin on Crostini with Warm Blue Cheese

\$100

Scotch Eggs with Savory Maple Sausage

\$100

Jumbo Stuffed Mushroom Caps with Italian Sausage & Diced Vegetables

\$112.50

Mini Sicilian Sausage Kabobs with Ricotta Filled Tortellini on a Bed of Marinara

\$125

Bacon Jam Tarts in Quinoa Crust

\$125

Hoisin Glazed Baby Back Ribs with Gingered Sweet Chile Sauce

\$125

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CHICKEN

Southwest Chicken Quesadilla with Salsa

\$62.50

Chicken Fingers with Honey Dijon Sauce

\$62.50

Loaded Potato Wedges with Buffalo or Fajita Chicken

\$87.50

Thai Chicken with Asian Slaw & Peanuts in a Mini Phyllo Cup

\$100

Jumbo Chicken Wings

Plain, Butter & Garlic, Chipotle BBQ, Mild, Hot, Ranch, or Honey Mustard

Buttermilk Ranch & Blue Cheese Dipping Sauces

\$100

Skewers

Coconut Chicken with Orange Lime Sauce

Jamaican Jerk Chick with a Curry Sauce

Chicken Satay with Zesty Peanut Sauce

Tortilla Crusted Chicken with Salsa Crème

\$100

Chicken and Waffle Skewer

Mini Waffle with Crispy Chicken Strip Drizzled with Sausage Gravy or Maple Syrup

\$112.50

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BEET AND LAMB

Meatballs

Italian in a Traditional Marinara

Italian in a Pink Vodka Sauce

Asian in a Sweet Chili Sauce

Swedish

Sweet and Tangy Bourbon Sauce

Buffalo

\$50

Skewers

Mojito Beef with Salsa Crème

Beef Satay with a Hoisin Drizzle

\$112.50

Rare Beef Tenderloin on a Crostini with Garlic Mayo and Topped with Parmesan

\$125

Mini Beef Wellington with Port Wine Demi-Glace

\$150

Dijon Herb Crusted Lamb Chops with Port Wine Demi-Glace

\$175

FOOD BARS & STATIONS

All Priced Per Person

PASTA BAR & ANTIPASTI DISPLAY

Your selection of 2

Pasta

Bowtie Pasta with Grilled Chicken, Spinach, & Artichokes in a Light Basil Pesto Sauce

Ricotta Filled Tri-Colored Tortellini with Bacon Lardons & Fresh Spring Peas in a Light Vodka Cream Sauce

Penne Pasta Fresh Mozzarella, Cherry Tomatoes & Chiffonade of Basil in Garlic Olive Oil

Cavatappi Pasta with Sautéed Spinach in a Sun-Dried Tomato Cream Sauce

Antipasti

Sopresetta, Spicy Capicola, & Salami Served with Proscitutto Wrapped Asparagus, Artichoke Hearts, Hearts of Palm, Roasted Vegetables, Olive & Pepper Medley, & Marinated Mozzarella Cheese with Sliced Baguette

\$12

MASHED POTATO BAR

Your selection of 3

Twice Baked Potato Shells Presented with Choice of 3 Types of Mashed Potatoes

Yukon Gold, Sweet Potato, Traditional Red Skin or Purple Potatoes

Toppings

Sour Cream, Whipped Butter, Shredded Cheddar, Shredded 4 Cheese Blend, Maple Bacon Crumbles, Chopped Scallions, Rich Beef Gravy, Peppery Sausage Gravy & Brown Sugar-Cinnamon Butter

\$9

SPUD BAR

Potato Skins, Mini Baked Potatoes, Rosemary Steak Fries & Tater Tots

Fillings

Carolina Pulled Pork, Jack's Texas Red Chili, Melted Cheddar Cheese & Hot Steamed Broccoli Florets

Toppings

Sour Cream, Whipped Butter, Shredded Cheddar, Maple Bacon Crumbles, Chopped Scallions, Grated Parmesan, BBQ Sauce & Buttermilk Ranch

\$9

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SALAD STATION

Your selection of any 2

Chopped Salad with Fresh Field Greens, Egg, Black Olives, Cherry Tomatoes, Crumbled Buttermilk Blue Cheese, Shredded Colored Carrots, and Green Onions tossed with Green Goddess Dressing

Summer Yellow and Green Beans, Country Mustard, Lemon & Shallots on Field Greens with Arugula

Heirloom Tomatoes, Watermelon, Fresh Mozzarella with Fig Balsamic Glaze and Extra Virgin Olive Oil with Basil and Mint Chiffonade

Roasted Beets, Fresh Oranges, Pea Shoots, Fresh Arugula, Spring Greens Tossed with Balsamic Fig Glaze and Olive Oil

Summer Kale, Spinach, Arugula, Dried Cranberries, Feta Cheese

Southwest Caesar Salad

Crisp Romaine with Shredded Parmesan Topped with Zesty Asiago Croutons
\$9

CARVING STATION

Your selection of any 2

Meat

Roasted Turkey Breast

Herb Roasted Beef Tenderloin

Roasted Sirloin of Beef

Prime Rib

Brown Sugar Glazed Spiral Ham

Center Cut Pork Loin

\$14

Ahi Tuna

\$Market Price

Presented with Condiments of Creamy Horseradish, Raw Horseradish, Cranberry Mayonnaise, Pommery Mustard, Chipotle Chili Marmalade, & Caramelized Onions with Selection of Dinner Rolls with Butter

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MAC & CHEESE STATION

6 Cheese Elbow Pasta Mac & Cheese with Bacon Lardons

Italian Penne Pasta Mac & Cheese with Sweet Italian Sausage, Sautéed Mushrooms & Finished with Parmesan Cheese

6 Cheese Cavatappi Mac & Cheese with Spinach & Sun-Dried Tomato Cream

Texas Radiatore Mac & Cheese

Jacks Spicy Texas Chili & Shredded Cheddar with a Frito Chip Topping

Lobster or Crab 6 Cheese Mac & Cheese

Large Pieces of Fresh Maine Lobster or Jumbo Crab Meat

Choice of Pasta-Large Elbow, Penne, Radiatore, or Cavatappi (Add \$4 per person)

\$10

GRILLED CHEESE SANDWICH STATION

Your selection of 3

Maple Bacon & Smoked Gouda with Jalapeno Peach Han on 12 Grain

Buttery Brie & Cranberry Mayo on Sour Dough

Pit Ham, Sliced Tomato & Swiss with Pommery Mustard on Wheat

Apple & Aged Cheddar on 12 Grain

\$8

QUESADILLA & TACO STATION

Tacos

Traditional Taco Beef, Grilled Chicken Strips & Pulled Pork

Flour, Soft Corn, & Crispy Corn Tortillas

Toppings

Shredded Lettuce, Chopped Tomato, Diced Onion, Cheddar Cheese, Red & Green Salsas, Sour Cream, & Guacamole

Quesadillas

Southwest Chicken & Cheddar

Black Bean & Smoked Corn with 4 Cheese Blend

\$12

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SEAFOOD STATION

Ice Table Presentation Suggested

Display of Jumbo Shrimp & Blue Crab Claws with Zesty Cocktail & Classic Remoulade Sauces

Bloody Mary Oyster Shooters

Mini Crab Cakes on a Crostini with Traditional Remoulade

Chardonnay Poached Salmon or Smoked Salmon with Traditional Garnish of Chopped Egg Yolks & Whites, Capers Black Olives, Tomato, Red Onion & Parsley with Red Pepper Boursin & Pumpernickel Rounds

\$Market Prices

PAELLA STATION

Traditional Spanish Paella with Shrimp, Scallops, Chicken & Chorizo Sausage in a rich Tomato Seafood Broth, Served with Saffron Rice & Selection of Crusty Breads

\$10

CHOWDER STATION

Creamy New England Clam Chowder

Manhattan Tomato Clam Chowder

\$9

Served in Mini Bread Bowls with Oyster Crackers, Saltines, Green Onion, Crumbled Maple Bacon & Assorted Hot Sauces

CHILI STATION

Jack's Texas Red Chili (Beanless)

White Bean Turkey Chili

Black Bean & Sweet Potato Chili (Vegetarian)

Toppings

Rice, Frito's, Shredded Cheddar, Red Beans, Green Onion, Diced Onion, Sour Cream, Assorted Hot Sauces

\$8