



The Jackson

\$90.00 - \$125.00 Depending on Month and Day of Week



5 Hour Open Standard Bar with poured Champagne as guests arrive

1 Hour Cocktail Reception to include:

Stationary Hors d'oeuvres Display

4 passed Hors d'oeuvres

Salad

3 Entree selections

Wedding Cake

Coffee, Tea and Cordials

1 dessert Option



60 State Bar Options

Included in all bar options

Soda, juices, appropriate mixers, San Pellagrino or Saratoga Sparkling Water
Becks or Buckler Alcohol Free Beer, Tott's Champagne

Premium.....

Bottled Beer
(choose 4)

Coors Light, Heinekin, Corona, Peroni, IPA (Choice), Blue Moon,
Samuel Adams, Stella Artois, Miller Lite, Budweiser, Bud Light

House Wines
(Mondavi)

Pinot Grigio, Cabernet Sauvignon, Chardonnay, Merlot,
Sauvignon Blanc

All Included

Malibu, Captain Morgan, Tanqueray, Bombay, Absolute, Tito,
Jose Cuervo, Jim Beam, Jack Daniels, Dewar's, Seagram's 7,
Seagram's VO, Canadian Club, Kahlua, Triple Sec, Baileys,
Amaretto, Peach Schnapps's, Vermouth

Top Shelf.....

All Options from Premium package as well as items listed below

Wine Upgrade, Makers mark, Crown Royal, Glenfiddich, Patron, Grey
Goose, Bombay Sapphire, Johnnie Red

Appetizers

Stationary

Bistro Table International Cheese Display, Hummus, Marinated olives, red roasted peppers and long stem artichokes, crackers, pitas, flatbreads, crab spread, fresh seasonal fruit, grilled vegetables and cured meats

Grand Package Please add two hot stationary appetizers, or one chef attended station and one hot stationary appetizer.
Please not Grand Package also includes sushi display.

Passed

- | | |
|--------------------------------|---------------------------|
| Duck Wontons | Sesame Chicken |
| Crab Cakes | Franks en Croute |
| Spring Rolls | Spanakopita |
| Coconut Chicken | Dim Sum |
| Prosciutto Wrapped Asparagus | Sesame encrusted Ahi Tuna |
| Jump Scallops Wrapped in Bacon | Strip Steak Poppers |
| Shrimp wrapped in Bacon | Soup Shooters |
| Stuffed Mushrooms | Mini Pastrami Reubens |

60 State Menu Options

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Chicken Marsala

Haddock

Short Ribs*

Chicken Francais

Stuffed Sole

Eggplant Rollatini

Chicken Tuscany

Rack of Lamb*

Mushroom Ravioli

Chicken Ruggiero

Sliced Sirloin

Homemade Jumbo Ravioli

Veal Ruggiero*

Strip Steak (14oz)*

Pasta Primavera

Salmon

Filet Mignon*

Roasted ½ Chicken

Sea Bass*

Prime Rib

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All entrées are served with appropriate starch and vegetables.

Special requests as well as gluten free or vegan menu options are also available.

Grand package include custom entree pairing to be discussed with your event consultant and an ice display filled with raw and cold seafood.