

## PRIVATE DINING - BUFFET

### CHICKEN MARSALA

MUSHROOMS IN A MARSALA WINE SAUCE

### HERB ENCRUSTED FILET OF SALMON

LEMONY HOLLANDAISE

### PASTA SELECTION

CHOICE OF ALFREDO, RIGATONI POMODORO OR PRIMIVERA PENNE

### JACK'S HOUSE SALAD

ORGANIC FIELD GREENS, GORGONZOLA CRUMBLES, CUCUMBER, TOMATO AND ITALIAN VINAIGRETTE

### ASSORTED DINNER ROLLS

OVEN FRESH BREAD SERVED WITH BUTTER

### SEASONAL FRESH VEGETABLES

LOCAL WHEN AVAILABLE

### GARLIC MASHED POTATOES

BUTTERY, FLUFFY AND HOMEMADE

### ASSORTED DESSERTS

SPECIAL CHEF SELECTION OF SEASONAL DESSERTS

### COFFEE SERVICE

OUR FINEST COFFEE AND PREMIUM BLEND TEAS

## DELUXE ENTRÉE OPTIONS

### CHICKEN TUSCAN

ROASTED ARTICHOKE, PORTOBELLO, AND TOMATO COMPOTE WITH CHIANTI DEMI (\$5)

### STEAK DIANE

FILET MIGNON BEEF MEDALLIONS WITH MUSHROOMS BATHED IN BRANDY MUSTARD CREAM (\$7)

### MASSACHUSETTS COD

OLIVES, MOZZARELLA, TOMATO, AND BASIL (\$5)

### MARYLAND JUMBO LUMP CRABCAKES

LEGENDARY RECIPE WITH TANGY REMICK (\$6)

**\$49.99 PER PERSON / MINIMUM OF 40 GUESTS**

PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX

INCLUDES COFFEE SERVICE

ITEMS AND PRICES SUBJECT TO CHANGE