

♥ Jack's Unforgettable Wedding Reception ♥

Cocktail Hour

Stationed Canapés

- ♥ Antipasto, Cured Meats and Cheeses, Grilled Organic Vegetables
- ♥ Mediterranean Display, Artichokes, Olives, Feta, Hummus and Roasted Red Peppers

Maitre D' Passed Hors D'Oeuvres

- ♥ Melon Prosciutto ♥ Tomato, Basil and Mozzarella on a Homemade Crostini
- ♥ Sweet Salmon Tartar on a Crispy Wonton ♥ Beef Crostini and Horseradish Cream ♥ Crabmeat Crostini ♥ Yakitori Steak Skewers

Dinner

Salad

Honeymoon Salad, Mixed Greens, Cucumber, Tomato and Sun-Dried Tomato Vinaigrette

Entrees

Includes Assorted Rolls

~Choose Three~

- Maryland Jumbo Lump Crab Cakes, Legendary Recipe with Tangy Remick
- Chicken Lemonardo, Chicken Breast with Sautéed Spinach, Mushrooms, and Diced Roma Tomatoes in a Lemon Caper Chardonnay Sauce
- Steak Diane Filet Mignon Beef Medallions with Mushrooms in Brandy Sauce, Buttery Mashed Potatoes and Seasonal Vegetables
- Herb Encrusted Fillet of Salmon with Three Citrus Sauce and Seasonal Vegetables
- Rigatoni Pomodoro
- Oven Roasted Tomatoes, Fresh Organic Spinach, and Reggiano

Dessert

♥ Wedding Cake ♥

Served With Our Finest Coffee and Premium Blend Teas

\$159.99 per person plus 20% administrative fee and 8% sales tax

Minimum of 50 guests

Items and Prices Subject to Change



Luxuries

♥ Receive a 15% Discount on your rehearsal dinner at Jack's with your wedding booking

♥ Bridal Suite, inquire within