

PRIVATE DINING - DINNER

ALL OF OUR ENTREES INCLUDE COMPLIMENTARY SEASONAL FRESH VEGETABLES
(LOCAL WHEN AVAILABLE), CHEF'S STARCH, OVEN FRESH BREAD AND COFFEE SERVICE

APPETIZERS

CHOOSE 4 ITEMS FROM THE HORS D'OEUVRES MENU FOR YOUR 30-MINUTE RECEPTION

1ST COURSE

JACK'S HOUSE SALAD

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

2ND COURSE

CHICKEN TUSCAN

ROASTED ARTICHOKE, PORTOBELLO, AND
TOMATO COMPOTE WITH CHIANTI DEMI

STEAK DIANE

FILET MIGNON BEEF MEDALLIONS WITH
MUSHROOMS BATHED IN BRANDY MUSTARD
CREAM

MASSACHUSETTS COD

OLIVES, MOZZARELLA, TOMATO, AND BASIL

MARYLAND JUMBO LUMP CRABCAKES

LEGENDARY RECIPE WITH TANGY REMICK

RIGATONI POMODORO

OVEN ROASTED TOMATOES, FRESH ORGANIC
SPINACH, PESTO, AND REGGIANO

HERB ENCRUSTED FILLET OF SALMON

LEMONY HOLLANDAISE

DELUXE 1ST COURSE OPTIONS

MARYLAND JUMBO LUMP CRABCAKES
(\$5)

LEGENDARY RECIPE WITH TANGY REMICK

COLOSSAL SHRIMP COCKTAIL (\$6)
LEMON HORSERADISH, COCKTAIL SAUCE

GOLDEN BROWN CALAMARI (\$5)
ROSEMARY AND MINT INFUSED WHITE BALSAMIC

SEARED SESAME GLAZED AHI TUNA (\$6)
SPICY LEMON GARLIC SAUCE, SEAWEED SALAD

DELUXE 2ND COURSE OPTIONS

VEGETARIAN RISOTTO WITH LOCAL
SEASONAL VEGETABLES AND WHITE TRUFFLE OIL
(\$4)

TRIO OF SEAFOOD FRESHLY CAUGHT AND
PREPARED DIFFERENTLY EVERY DAY (\$6)

SEARED AHI TUNA STEAK WITH JASMINE
RICE AND SESAME SEAWEED BUERRE BLANC (\$7)

DESSERTS

FRENCH MASTER CHEF'S DESSERT OF THE DAY INSPIRED BY THE SEASON

\$49.99 PER PERSON/ \$39.99 WITHOUT APPETIZERS / MINIMUM OF 15 GUESTS
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX
ITEMS AND PRICES SUBJECT TO CHANGE