

JACK AUSTIN'S *Eat & Drink*

Warm & Cold Canapes

SELECTION OF FOUR: \$22++
SELECTION OF SIX: \$32++
SELECTION OF EIGHT: \$42++

BASED ON 1 HOUR OF SERVICE

Cold Canapes

DEVILED EGGS
MINI LOBSTER ROLL
MINI BLT WEDGES
MINI CRUDITES
hummus dip
SHRIMP COCKTAIL
TOMATO GOAT CHEESE TART
SMOKED CHICKEN SALAD
TEA SANDWICHES
SPICED SWEET POTATO CAKES

Warm Canapes

FRIED CHICKEN & WAFFLES
DEVILS ON HORSEBACK
SHRIMP & GRITS CAKE
16-HOUR SMOKED BRISKET CROSTINI
MAC & CHEESE BALLS
SPINACH ARTICHOKE CROSTINI
BUFFALO CAULIFLOWER BITES
SRIRACHA LIME SKEWERS
choice of chicken, beef or shrimp
ASSORTED SLIDERS
choice of cubano, jack's or brisket

Desserts

NEW YORK CHEESECAKE
GLUTEN-FREE CARROT CAKE
GLUTEN-FREE BROWNIES

SEASONAL FRUIT TART
MINI CHOCOLATE MOUSSE
MINI CANNOLI

*GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST*

JACK AUSTIN'S *Eat & Drink*

Cocktail Reception

\$75++ PER PERSON
ADDITIONAL \$125 PER CHEF PER STATION
BASED ON 2 HOURS OF SERVICE

Canapes

CHOICE OF TWO COLD & TWO HOT CANAPES
BASED ON 1 HOUR OF CONTINUOUS PASSED SERVICE

Cheese & Charcuterie

PROSCUITTO
HOT SOPPRESSATA
VIRGINA COUNTRY HAM
BRIE
BEER CHEESE
GRUYERE
HOUSE MADE PICKLES
HOUSE MADE CRACKERS
& BREADSTICKS
FRESH CUT FRUIT
ASSORTMENT OF OLIVES

Slider Station

CHOICE OF THREE

CUBANITOS
16-HOUR SMOKED BRISKET
JACK'S BURGER
SMOKED MEATLOAF
VEGGIE
BREAKFAST BURGER
CATFISH PO BOYS
GRILLED CHEESE

Fresh Seafood

CHILLED SHRIMP
EAST COAST OYSTERS
LITTLENECK CLAMS
SEAFOOD SALAD
SEAWEED SALAD
TUNA SASHIMI
*CHILLED MAINE LOBSTER +\$10PP
*KING CRAB LEGS +\$10PP

Fried Chicken Station

FRIED & HOT CHICKEN
WAFFLES
MAC & CHEESE
SWEET CORNBREAD
BIBB LETTUCE CUPS WITH TOMATO
BACON & BLUE CHEESE
HONEY COMB BUTTER
MAPLE SYRUP & HOT HONEY
DAMN SPICY PICKLES

*GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST*

JACK AUSTIN'S *Eat & Drink*

Buffet Lunch or Dinner

LUNCH: \$40++ PER PERSON
DINNER: \$45++ PER PERSON

*CHOICE OF ONE SALAD, ONE PASTA, TWO ENTRÉES & ONE DESSERT.
INCLUDES POTATOES, VEGETABLES, & BEVERAGES*

Salads

MARKET GREENS
choice of dressing

CAESAR SALAD
gem lettuce, romaine
anchovy garlic dressing, parmesan

ICEBURG WEDGE
blue cheese, bacon, tomato, scallion

CHOPPED SALAD
tomato, avocado, cucumber, lemon vinaigrette

ARUGULA SALAD
lemon, olive oil parmesan

Pastas

MAC & CHEESE
add thick cut bacon or broccolini

GARGANELLI
heirloom cherry tomato

BOWTIE PASTA
garlic, olive oil, parmesan

Entrées

VEGETABLE QUINOA
grilled zucchini

ROASTED CHICKEN
lemon, rosemary

FRIED CHICKEN
honeycomb butter

PAN SEARED ATLANTIC SALMON
lemon, olive oil

RED SNAPPER VERACRUZ
basmati rice

GRILLED NEW YORK STRIP
shallot butter

16-HOUR SMOKED BEEF BRISKET

PORK CHOP AND PEPPERS

FILET MIGNON
mushroom gravy (+\$5 pp)

GRILLED LAMB CHOPS
mint sumac yogurt (+\$5 pp)

Desserts

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

**ASSORTED COOKIES &
GLUTEN-FREE BROWNIES**

CARROT CAKE

PIE OF THE DAY

CUSTOMIZED SHEET CAKE
(+\$2 pp)

Beverage Service

ASSORTED SOFT DRINKS, FRESH BREWED REGULAR & DECAF COFFEE

JACK AUSTIN'S *Eat & Drink*

Plated Lunch or Dinner

LUNCH: \$40++ PER PERSON
DINNER: \$55++ PER PERSON

*YOUR CHOICE OF ONE SALAD, TWO ENTRÉES & ONE DESSERT.
INCLUDES POTATOES & VEGETABLES, & BEVERAGE SERVICE*

Salads

MARKET GREENS
choice of dressing

CAESAR SALAD
gem lettuce, romaine
anchovy garlic dressing, parmesan

ICEBURG WEDGE
blue cheese, bacon, tomato, scallion

CHOPPED SALAD
tomato, avocado, cucumber
lemon vinaigrette

ARUGULA SALAD
lemon, olive oil parmesan

Entrées

GREENS & GRAINS BOWL
pickled vegetables, sautéed savory greens

GARGANELLI PASTA
heirloom cherry tomato

ROASTED CHICKEN
lemon, rosemary

FRIED CHICKEN
honeycomb butter

PAN SEARED ATLANTIC SALMON
lemon, olive oil

RED SNAPPER VERACRUZ
basmati rice

GRILLED NEW YORK STRIP
shallot butter

16-HOUR SMOKED BEEF BRISKET
house made barbecue sauce

PORK CHOP AND PEPPERS
cherry peppers

FILET MIGNON
mushroom gravy (+\$5 pp)

GRILLED LAMB CHOPS
mint sumac yogurt (+\$5 pp)

Desserts

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

**ASSORTED COOKIES &
GLUTEN-FREE BROWNIES**

CARROT CAKE

PIE OF THE DAY

CUSTOMIZED SHEET CAKE
(+\$2 pp)

Beverage Service

ASSORTED SOFT DRINKS, FRESH BREWED REGULAR & DECAF COFFEE

JACK *Eat & Drink* AUSTIN'S

Wedding Package

\$105++ PER PERSON

INCLUDES A COCKTAIL RECEPTION HOUR, SEATED DINNER
CHAMPAGNE TOAST & 5-HOUR PREMIUM OPEN BAR

Cocktail Reception

CHOICE OF TWO COLD & TWO HOT CANAPES
BASED ON 1 HOUR OF CONTINUOUS PASSED SERVICE

Cold Canapes

DEVILED EGGS
MINI LOBSTER ROLL
MINI BLT WEDGES
MINI CRUDITES
hummus dip
SHRIMP COCKTAIL
TOMATO GOAT CHEESE TART
SMOKED CHICKEN SALAD
TEA SANDWICHES
SPICED SWEET POTATO CAKES

Warm Canapes

FRIED CHICKEN & WAFFLES
DEVILS ON HORSEBACK
SHRIMP & GRITS CAKE
16-HOUR SMOKED BRISKET CROSTINI
MAC & CHEESE BALLS
SPINACH ARTICHOKE CROSTINI
BUFFALO CAULIFLOWER BITES
SRIRACHA LIME SKEWERS
choice of chicken, beef or shrimp
ASSORTED SLIDERS
choice of cubano, jack's or brisket

Mediterranean Table

HUMMUS, CUCUMBER YOGURT DIP, GRILLED FLAT BREAD
GREEK SALAD
cucumber, tomato, feta cheese, red onion, kalamata olives
CHARCUTERIE BOARD
sopressata, coppa, prosciutto
PENNE ALLA ARRABBIATA
eggplant, artichokes, sun dried tomatoes
SELECTION OF ARTISAN CHEESES
breads, jam, crackers

JACK *Eat & Drink* AUSTIN'S

Wedding Package Seated Dinner

CHOICE OF ONE SALAD, THREE ENTRÉES & ONE DESSERT

Salads

MARKET GREENS
choice of dressing

CAESAR SALAD
gem lettuce, romaine
anchovy garlic dressing, parmesan

ICEBURG WEDGE
blue cheese, bacon, tomato, scallion

CHOPPED SALAD
tomato, avocado, cucumber
lemon vinaigrette

ARUGULA SALAD
lemon, olive oil parmesan

Entrées

INCLUDES POTATOES & VEGETABLES

VEGETABLE QUINOA
grilled zucchini

GARGANELLI PASTA
heirloom cherry tomato

ROASTED CHICKEN
lemon, rosemary

FRIED CHICKEN
honeycomb butter

PAN SEARED ATLANTIC SALMON
lemon, olive oil

RED SNAPPER VERACRUZ
basmati rice

GRILLED NEW YORK STRIP
shallot butter

16-HOUR SMOKED BEEF BRISKET

PORK CHOP AND PEPPERS

FILET MIGNON
mushroom gravy (+\$2 pp)

GRILLED LAMB CHOPS
mint sumac yogurt (+\$2 pp)

Desserts

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

**ASSORTED COOKIES &
GLUTEN-FREE BROWNIES**

CARROT CAKE

PIE OF THE DAY

CUSTOMIZED WEDDING CAKE
(+\$2 pp)

Beverage Service

ASSORTED SOFT DRINKS, FRESH BREWED REGULAR & DECAF COFFEE