

BUTLER PASSED COLD & HOT HORS D'OEUVRES

\$40/pp for 1 hour, Selection of 4 dishes | \$50/pp for 1 hour, Selection of 6 dishes

Foie gras lollipop

port wine jelly, gold leaf supplement \$2 pp

Crabmeat ceviche spoons

Cumin carrots, basil hummus

Angry Deviled Quail Egg,

prosciutto, pineapple

Vietnamese Fresh Salad Roll

cilantro, spicy chili dipping sauce

Watermelon-Jalapeño-Feta Cheese Sticks

Tempura tuna lollipops,

pickled ginger

Bocconcini, grape tomato & basil leaf skewer, balsamic syrup

BBQ Carrot Slider

guacamole

Mini Corn Pancakes, Smoked Salmon & Caviar

Pastrami Salmon on Potato Chip, Nachos Style

Cocktail-style jumbo shrimp, beet & horseradish yogurt

Fresh Maine Lobster Roll,

tomato, herb mayo, potato roll

Yellowfin Tuna Tartare,

savory cone, wasabi mayo

Prosciutto, Fig & Shaved Parmesan Bundle

Steak Tartare Taco

guacamole, pico de gallo

Oysters on Half Shell

cucumber, chili-lime

Pan Seared Vegetable Potsticker
ginger soy sauce

Crispy Fresh Mozzarella Pizzette

Mushroom Arancini Fontina,
black truffle aioli

Thai Chicken Satay
coconut peanut sauce

BBQ Chicken & Jack Cheese Dumplings

Traditional Franks in a Blanket
spicy mustard

Hipster Franks in a Blanket
garlic, chili, basil

Falafel
preserved lemon tahini

Mini Crab Cake
Old Bay, tomato jam

Bacon Wrapped Scallop
maple pear chutney

Prime Beef Dry Aged Sliders Cheddar, Potato Bun

Smoked Chicken Quesadilla
avocado, spicy mayo

Coconut Fried Shrimp
mango chutney

Angry Lobster Dumplings Candied Lemon

Grady's molten spinach crisps

Warm Smoked Gouda Lollipops

Candied Maple Pepper Clothesline Bacon

Kobe Beef Lollipops on Hot Salt Bricks (market price)

Grilled Lamb Chop Lollipops
mint & date chutney suppl. \$4 pp

RECEPTION STATIONS & DISPLAYS

MEDITERRANEAN SAMPLER

Selection of local & organic vegetables, dipping sauces

Cumin carrots, Chilled broccoli branches, citrus guacamole

Watermelon, jalapeño, feta cheese sticks

Blistered shishito peppers, miso vinaigrette, red salt

Endive leaves stuffed with hummus

\$15 per person

TUSCAN TABLE

Selection of cured meats, domestic & imported artisanal

cheeses, grilled marinated vegetables, olives & ricotta

salata, sun dried tomatoes, marinated mushrooms &

artichoke hearts Crispy pita chips, bread sticks, bruschetta,

artisanal breads

\$18 per person

PASTA STATION

Selection of two pastas & two sauces

Pasta:

cheese tortellini ~ rigatoni ~ orecchiette ~ penne ~ gnocchi ~ squid
ink rigatoni ~ lobster & lemon ravioli ~ spicy chicken & Jack cheese
tortellini ~ fresh calamari "noodles"

Sauces:

Alfredo

Smoked Tomato Ala Vodka

Basil Parmesan Pesto Cream

Crushed Tomato Marinara

Spicy tomato sauce

Shaved Parmesan,

crushed red pepper, toasted garlic bread, selection of
mushrooms, green peas, zucchini, peppers, broccoli
or spinach

\$24 per person

Chef required \$150 per 50 guests

GORMET MAC N CHEESE STATION

Selection of two pastas, chef required

Cavatappi Pasta

aged Vermont Cheddar sauce

Quack & Cheese ~

duck skin cracklings

Wild Mushroom & Vegetable Mac n Cheese

Garnished with grated Parmesan, crisp bacon, toasted garlic breadcrumbs

Add lobster ~ +\$8 per person

\$24 per person

Chef required \$150 per 50 guests

CRUDITÉ ASSORTMENT

Selection of local & organic vegetables, dipping sauces

Cumin carrots, Chilled broccoli branches, citrus guacamole

Watermelon, jalapeño, feta cheese sticks

Blistered shishito peppers, miso vinaigrette, red salt

Endive leaves stuffed with hummus

\$15 per person

ICED RAW BAR

Shrimp

Alaskan Snow Crab Claws

Lobster

Clam

Assorted Oysters

Sea Urchin on Half Shell (market availability)

Beautifully displayed on a bed of crushed ice, garnished with seaweed salad, cocktail sauce, mignonette, hot sauce, saffron aioli, horseradish, lemon wedges

\$40 per person

CHEF'S ICE CARVING MASTERPIECES

We suggest a special ice sculpture to enhance your special occasion

Priced by selection

DIM SUM STATION*Selection of three*

Lemongrass Chicken Dumplings

Roast Pork Dim Sum

BBQ Chicken

Jack Cheese Dumplings

Shrimp and Pork shumai

Shrimp Dumplings

Vegetarian Spring Rolls

Kung Pao Chicken

Sesame Steamed Scallops Sith XO Sauce

Served in bamboo steamer baskets

Ginger sesame sauce ~ spiced plum sauce ~ spicy garlic sauce

Add Lobster Dumplings ~ +\$3 per person

\$25 per person

ASIAN STIR-FRY STATION

Selection of one protein, one sauce, one starch

Protein

Marinated Beef

Chicken

Shrimp or

Mushroom Tofu

Sauce

Black Bean Garlic

Oyster or Sesame

Starch

Shanghai noodles,

fried rice

steamed rice

lap cheong fried rice

\$25 per person

Chef required \$150 per 50 guests

MEATBALL STATION*Selection of two*

Buffalo chicken meatballs
spiced fries, blue cheese dressing

Kobe beef & scallion meatballs
sesame noodles, ponzu sauce

Spiced lamb meatballs
tomato couscous, apricot chutney

Veal & Asiago meatballs
Parmesan risotto, tomato ragout

Swedish meatballs
creamy potato, lingonberry jam

Grandma's Italian meatballs
rigatoni mezze, pomodoro sauce

Served with bread sticks, toasted garlic bread

\$25 per person

CLOTHESLINE BACON STATION

Served with pickled vegetables, tortilla crepes

Extra Thick Cut Candied Bacon

Black Pepper Maple Glaze

\$12 per person

NEW YORK DELI STATION
Selection of two carved items

Sliced Corned Beef,
Sliced Pastrami,
Sliced Hickory Smoked Turkey

Served with Spinach knish, potato pancakes, stuffed cabbage, Apple sauce, coleslaw, garlic dill pickles,
Chopped liver

Rye, pumpernickel rolls, Swiss cheese
Deli mustards, Russian dressing

\$25 per person

Chef required \$150 per 50 guests

TACO STATION
Selection of two

Grilled Mahi-Mahi
Shredded Beef
Chicken Chili
Tuna Tartare
Ginger Crème Fraîche
Steak Tartare & Guacamole
Mushroom & Black Truffle Tartare
Parmesan, Tarragon

Served with soft white corn & crisp tortilla shells, cumin simmered black beans,
Mexican rice, shredded lettuce, queso fresco & cotija cheeses, pico
de gallo, sour cream, guacamole, chipotle salsa

\$27 per person

Chef required \$150 per 50 guests

SLIDER STATION

Selection of three

Dry Aged Beef Burger

Crisp Chicken

Portobello Mushroom

Meatball

Carrot

Shrimp

BBQ Pulled Pork

All served on a potato bun with House made chips, remoulade sauce, ketchup, sautéed mushrooms, Onions, sliced American & Cheddar cheese

\$25 per person

Chef required \$150 per 50 guests

ENHANCED RECEPTION STATIONS

CURED & SMOKED FISH CARVING STATION

Hand-carved smokehouse salmon
72 hour-cured aquavit gravlax Pastrami cured salmon,
Smoked trout

Served with hard cooked eggs, chives, red onions, capers, select
mustards, Pumpernickel, rye & mini bagel chips

\$29 per person
Chef required \$150 per 50 guests

CAVIAR STATION

Grinnell Caviar From Southern Rivers And Streams

Black-aubergine color with lemony and citrus flavor
\$30 / per oz.

American Paddlefish Caviar

Very little salt, firm light to dark grey pearls, versatile with sweet mild finish
\$55 / per oz.

American Sturgeon Caviar

Rich dark pearls, sweet and mild finish
\$65 per oz.

American Osetra

Deeply hued grey & gold large pearls, nutty and silky with gentle finish, low in salt
\$140 per oz.

Traditional garnishes, blini, potato pancakes, toast points

CARVING STATIONS
Chef required

Marinated Sirloin Steak

Our own Jack's steak sauce or chimichurri sauce ~ \$28 pp

Sea Salt & Peppercorn Crusted Bone In

Prime rib of beef with Creamed horseradish ~ \$26 pp

Herb Roasted Filet Mignon

Creamed horseradish, béarnaise sauce ~ \$28 pp

Long Bbone Cowboy Steak

Jack's steak sauce ~ \$22 pp Jack's Signature

Dry Aged "Salt Brick" Roasted Prime Strip Loin

\$28 pp Jack's Signature

Smoked Beef Brisket

Sweet & smoky BBQ sauce ~ \$20 pp

Oven Roasted Turkey

Sourdough & herb stuffing, cranberry relish, tarragon aioli ~ \$16 pp

Hand Carved Mangalitsa Ham

Marcona almonds, piquillo pepper aioli ~ \$18 pp

Crackling Pork Shanks

Firecracker applesauce \$20 pp

Slow Roasted Pastrami Salmon

Mustard sauce, rye croutons ~ \$22 pp

Cedar Planked Salmon

Herb marinade, sauce gribiche ~ \$21 pp

Leg of Lamb

Dijon mustard & herb crust ~ \$18 pp

Rack of Colorado lamb

Selection of two accompaniments:

Crispy shoestring potatoes ~ creamed spinach ~ sautéed mushrooms

Green beans & carrots ~ roasted Long Island marble tomatoes

onion rings ~ hipster fries (shishito peppers, bacon, Parmesan, chili oil)

Sourdough rolls & Cheddar biscuits

\$36 pp

BUTLER PASSED DESSERTS

Ice cream or sorbet filled cones \$39 / dozen

House made ice cream sandwiches \$46 / dozen

Bags of candied popcorn \$38 / dozen

Mini ice cream floats \$39 / dozen

Deep fried Oreos \$46 / dozen

Milk shakes or smoothies \$38 / dozen

Cheesecake lollipops \$47 / dozen

Mini crème brûlée \$47 / dozen

Mini bags of zeppole \$38 / dozen

Cinnamon sugar mini donuts \$46 / dozen

RECEPTION STATIONS DESSERTS

BANANA FOSTER STATION

Ripe bananas, brown sugar & butter flambéed spiced rum, Vanilla ice cream

\$18 pp

Chef required \$150 per 50 guests

COLD STONE STATION

Selection of house made ice creams, Crushed candy bars,
cookie crumbs, toasted coconut, Honey roasted nuts,
dried fruits, brownies, cookie dough
Almond tuile cups, waffle **or sugar cones**

\$18 per person

Chef required \$150 per 50 guests

BUILD YOUR OWN ICE CREAM SUNDAE

Selection of house made ice creams
Sprinkles, mini M&M's, maraschino cherries, slivered
almonds, toasted coconut, Marshmallow sauce,
chocolate sauce, butterscotch sauce, Freshly whipped
cream, strawberries

\$17 per person

CARNIVAL STATION

Apple fritters, cotton candy, funnel cakes, fudge brittle
Kettle corn, candy & caramel apple lollipops

\$20 per person

CREPE STATION
Fresh crepes made to order

Nutella, whipped cream, chocolate sauce
Mixed berries, caramelized apples & bananas

\$20 per person
Chef required \$150 per 50 guests

VIENNESE TABLE

An assortment of cookies, French & Italian pastries, tarts,
cheesecake, petit fours, chocolate dipped strawberries

\$20 per person

CANDY STATION

A variety of candy presented in beautiful
glass bowls to complement your event theme.

\$8 per person