

# JACK AUSTIN'S *Eat & Drink*

## ..... *Wedding Package* .....

### Cocktail Hour

*Champagne Greeting, Toast and Five Hour Premium Open Bar*

*Butler passed style*

*Based on 60 minutes of continuous service*

(Choice of 2 Cold and 2 Hot)

#### Cold Canapes

Mini artichoke gorgonzola focaccia

Phyllo wrapped crispy jumbo  
asparagus skewer with prosciutto

Tuna slider with fresh basil

Watermelon and goat cheese on  
skewers

Polenta cake, blue cheese, and  
balsamic red onion jam

Diced salmon tartare

Crème fraîche herbed blini, smoked  
salmon, caviar, dill

Crostini with puree of artichoke,  
parmesan, garlic, and fresh  
Mozzarella

Vegetable tartare, crispy wonton

Mini fish taco

Fresh mozzarella and tomato skewer

#### Hot Canapes

Garlic roasted shrimp

Lump crab cakes with spicy aoli

Chicken souvlaki, tzatziki sauce  
Porcini tart, caramelized onion,  
walnut paste

Risotto ball, pecorino, basil

Sicilian lamb slider w/ red pepper  
aioli

Beef slider, cheddar cheese

Mini falafel ball, lemon garlic  
aioli

Baby waffle, chicken, country style  
gravy, thyme

Brioche toast, filet mignon,  
tarragon mayonnaise

Fresh steam bun, short ribs, flash  
fried chili pepper slices

#### Mediterranean Table

Hummus and cucumber yogurt dip served with grilled flat bread

Greek salad served with cucumbers, tomato, feta cheese, red  
onion, and Kalamata olives

Sopressata, coppa, and prosciutto on a wooden cutting board

Penne alla arrabbiata, eggplant, artichokes, sun dried tomatoes

Selection of artisan cheeses with artisan breads and crackers

## .....*Reception*.....

### Appetizer (choose 1)

Mozzarella Caprese, fresh house made mozzarella, tomatoes, basil, extra virgin olive oil & aged balsamic glaze

Fresh sliced Melon with prosciutto

Grilled Portobello mushroom with watercress and roasted peppers with a balsamic vinaigrette

### Salad (choose 1)

Caesar Salad with romaine, shaved parmesan, Classic dressing

Iceberg Wedge with blue cheese dressing, bacon crumbles

Fresh mixed field greens wrapped in cucumber with balsamic drizzle

### Entrées (choose 3)

(1 chicken, 1 beef, 1 fish)

Chicken Marsala, wild mushrooms, marsala reduction

Lemon Rosemary Roasted Chicken

Pan Seared Salmon with lemon and olive oil

Filet of Tilapia with scallions and sundried tomatoes in a lemon wine sauce

Braised Short Ribs in Barolo reduction

NY Strip Steak with a Garlic Compound Butter

Filet Mignon with caramelized onions in a port wine reduction

### Desserts (choose one)

Chocolate Mousse Cake

NY Cheesecake

Carrot Cake

Cookies and Brownie Platter

**\*Customized Wedding Cake- \$2p/p**

**\$105 p/p ++**

A service charge, currently 22% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges.