



CATERING POLICIES

Payment and Cancellation

Food and beverage minimums are required for all private and semi-private events. Minimums may vary. A non-refundable deposit will be made at the time of contract to reserve your event (amount varies between \$300-\$1000). A second 33% deposit is due one month prior to the event. Payment for all known charges are due 72 hours prior to the event. Any additional charges will be due at the conclusion of the event. All deposits will be applied to the total cost of the event. The deposit given at the time of contract is non-refundable. Any additional payments made will be refundable if this contract is terminated more than 30 days before the event. If this agreement is terminated less than 30 days prior to the event, all deposits will be forfeited and 100% of the food and beverage minimum will be payable by the client. At any point after the contract is signed, the deposit required with the signed contract will not be refundable by Jackson's.

Guest Count Guarantee

A final guest count is due 7 days prior to your event. This number is considered a guarantee and is not subject to reduction. Jackson's will prepare a 3% over the guarantee for buffet style menus.

Food and Beverage

A 20-guest minimum is required for buffet service. Jackson's must provide all food and beverage. Menu selections must be completed 4 weeks prior to your event. You will receive confirmation of your menu selections on your event order. Current banquet menu selections and pricing are indicated on all banquet menu materials and are subject to change. You will receive confirmation of your menu selections on your banquet event order. Jackson's reserves the right to make appropriate and reasonable substitutions in the menu to reflect market availability. No alcoholic beverages may be brought on to Jackson's property from an outside source. Jackson's assumes no responsibility for products provided from an outside source such as cakes, or food favors.

Plated Lunch / Dinner Options

Choose three entrées for your guests to select from prior to the event. Client will need to provide a count of each entrée that is needed, along with a list of each individual guest's name and entrée selections, 7 days prior to your event. Jackson's will prepare place cards in order for the service staff to determine which meal each guest has ordered. There is a \$1.00 per person fee for this option.

Taxes and Service Charges

All food and beverage is subject to a fixed seven percent (7%) Florida state sales tax and a modifiable twenty-one percent (21%) gratuity charge. For your convenience, all menu selections, applicable fees, service charge, tax and event details will be outlined on a separate banquet event order. If the organization or company is tax exempt, a current copy of the exemption certificate is required prior to your event.

A \$1.00 per person cake cutting/dessert fee will be charged on any guest provided cakes. A flat \$25.00 fee will be charged when bringing in cupcakes.

The standard event setup charge is \$50 for each event in the Waterfront Room and Backjack's Lounge. The setup fee for the Island Bar is \$75 but may vary on the setup needed. There is an additional \$50 fee for a dance floor setup in the Waterfront Room.

Audio/Visual Equipment

Jackson's can arrange A/V equipment needs if given at least 2 weeks' notice with.

ALL DAY MEETINGS

Continental Breakfast

Coffee, Orange Juice and Milk
Assorted Bakery Basket
Seasonal Fresh Fruit
Yogurt with Granola
\$15 per person

Afternoon Break

Coffee, Tea and Soda
Select Two:
Cheese Platter with Crackers | Chips and Spinach Dip
Cookie and Brownie Platter | Fresh Fruit Platter | Vegetable Crudités
\$15 per person

Sandwich Buffet

Coffee, Tea and Soda
Sliced Ham, Roast Beef, Salami, Turkey Breast
Sliced Cheddar, Provolone and Swiss Cheeses
Assorted Fresh Breads and garnishes
Lettuce, Tomato, Onion, Pickles, & condiments
Pasta Salad and Potato Chips
\$18 per person

Looking for something different? Customized menus are available!

BREAKFAST BUFFET

Coffee, Tea & Orange Juice

Seasonal Fresh Fruit

Select Four:

Cheese Blintzes | Eggs Benedict | French Toast | O'Brien Potatoes

Sausage Links | Scrambled Eggs | Smoked Bacon | Spinach and Bacon Frittata

\$21 per person

BRUNCH BUFFET

Coffee, Tea, Orange Juice & Soda

Seasonal Fresh Fruit

Select Four:

Cheese Blintzes | Eggs Benedict | French Toast | O'Brien Potatoes

Sausage Links | Scrambled Eggs | Smoked Bacon | Spinach and Bacon Frittata

Salad (*Select One*)

Mediterranean Pasta Salad or Caesar Salad

Entrée (*Select Two*)

Grilled Flank Steak with Marsala sauce, Seared Atlantic Salmon,

Shrimp and Chicken Pasta, Sicilian Chicken with Linguine

\$30 per person

Additions

Assorted Bakery Basket \$5 per person

Chef Attended Omelet Station \$10 per person plus a \$75 Chef Attendant Fee

Looking for something different? Customized menus are available!

APPETIZERS

Priced per dozen

Items denoted in bold below can be served hand passed at no additional charge

Baby Cakes \$80

BBQ Brisket Sliders \$32

Shaved Prime Rib, Onion Straws & Horseradish Sauce \$34

Chicken Pinwheels \$30

Homemade Meatballs \$28

Tomato Bruschetta \$20

Sausage Stuffed Mushrooms \$34

Tomato and Buffalo

Mozzarella Skewers \$28

Truffle Eggs \$21

Tuna Tartar Shooters \$34

Vegetable Spring Rolls \$28

Blue Point Oysters

Rockefeller \$46

Shrimp Cocktail \$32

Platters

Each platter serves up to 25 people and are served buffet style

Assorted Fruit Tray \$70

Assorted Domestic Cheese Tray \$95

Point Judith Fried Calamari sweet chili sauce & peanuts \$100

Tomato and Buffalo Mozzarella \$72

Vegetable Crudités \$70

Sushi

Tempura Lobster Rolls \$48 per platter (24 pieces)

Maki Sushi Display \$100 per platter (90 pieces)

Maki & Nigiri Sushi Display \$120 per platter (75 pieces)

Custom Sushi Display: any combination of rolls or nigiri (pricing based on choices)

Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee

Serving California Roll, Spicy Tuna Roll, Philly Roll, Salmon Nigiri, Tuna Nigiri and Whitefish Nigiri

Looking for something different? Customized menus are available!

Descriptions for all items are listed at end of event menus

LUNCH BUFFET

Menu A

Includes Coffee, Tea and Soda

Salads *(Select One)*

Caesar Salad | Fruit Salad | House Salad | Potato Salad

Entrées *(Select Two)*

Baked Ziti | Broiled Tilapia | Herb Roasted Chicken Quarters | Chicken Parmigiana
Shrimp Alfredo with Broccoli | Sicilian Chicken with Linguine | Eggplant Parmigiana

Accompaniments *(Select One)*

Seasonal Vegetables | Roasted O'Brien Potatoes | Wild Rice Pilaf

Chef's Assorted Miniature Desserts

\$23 per person

Menu B

Includes Coffee, Tea and Soda

Salads *(Select One)*

Caesar Salad | Fruit Salad | House Salad | Mediterranean Pasta Salad

Entrées *(Select Two)*

Baby Cakes | Chicken Penne Pasta | Grilled Flank Steak with Marsala
Seared Atlantic Salmon | Shrimp Alfredo with Broccoli
Shrimp and Chicken Pasta | Shrimp and Scallop Linguine
Sicilian Chicken with Linguine | Wild Mushroom Chicken Marsala

Accompaniments *(Select One)*

Grilled Asparagus | Seasonal Vegetables
Truffle Fingerling Potatoes | Wild Rice Pilaf

Chef's Assorted Miniature Desserts

\$28 per person

Looking for something different? Customized menus are available!

Descriptions for all items are listed at end of event menus

PLATED LUNCH

Includes Coffee, Tea and Soda

Salad or Soup *(Select One)*

Caesar Salad

House Salad

New England Clam Chowder

Entrée *(Select Three)*

Host must select three entrées for guests to select from prior to the event, or one entrée for all guests.

Blackened Salmon Salad

Chicken Chop Salad

Chicken Penne Pasta

Grilled Beef Tenderloin Sandwich

Jackson's Club

Seared Atlantic Salmon

Shrimp Caesar Salad

Shrimp and Chicken Pasta

Wild Mushroom Chicken Marsala

Dessert *(Select Two)*

Crème Brûlée

Chocolate Truffle Cake

Key Lime Pie

Cheesecake

Tiramisu

\$28 PER PERSON

Looking for something different? Customized menus are available!

Descriptions for all items are listed at end of event menus

DINNER BUFFET

Menu A

Includes Coffee, Tea and Soda

Salad or Soup *(Select One)*

Caesar Salad | House Salad | New England Clam Chowder

Entrées *(Select Two)*

Chicken Penne Pasta | Crab Stuffed Broiled Flounder | Grilled Flank Steak with Marsala sauce
Roasted Herb Pork Tenderloin | Roasted Vegetable Rollatine | Seared Atlantic Salmon
Shrimp Alfredo and Broccoli | Wild Mushroom Chicken Marsala

Accompaniments *(Select Two)*

Grilled Asparagus | Seasonal Vegetables | Truffle Fingerling Potatoes | Wild Rice Pilaf

Assorted Miniature Desserts

\$42 per person

Menu B

Includes Coffee, Tea and Soda

Salad or Soup *(Select One)*

Caesar Salad | House Salad | Lobster Bisque

Entrées *(Select Two)*

Groupers Stacked with Crabmeat | Tri color Fusilli
Shrimp and Scallop Linguine | Shrimp Alfredo and Broccoli
Wild Mushroom Chicken Marsala | Chef Attended Beef Tenderloin Carving Station
(Chef Attendant fee will apply if selected)

Accompaniments *(Select Two)*

Grilled Asparagus | Seasonal Vegetables | Truffle Fingerling Potatoes | Wild Rice Pilaf

Chef's Assorted Miniature Desserts

\$50 per person

Looking for something different? Customized menus are available!

Descriptions for all items are listed at end of event menus

PLATED DINNER

Includes Coffee, Tea and Soda

Salad *(Select One)*

Caesar Salad

House Salad

Entrées *(Select Three)*

Host must select three entrées for guests to select from prior to the event, or one entrée for all guests.

All entrées are served with a starch and vegetable, excluding pastas.

Tri Color Fusilli

Roasted Vegetable Rollattine

Wild Mushroom Chicken Marsala

\$31 per person

Grilled New York Strip Steak

Shrimp and Scallop Linguine

Crab Stuffed Broiled Flounder

\$46 per person

Seared Atlantic Salmon

Five Spice Roasted Chicken

Grilled Angus Sirloin Steak

Shrimp, Broccoli and Alfredo Pasta

\$41 per person

Grilled Beef Tenderloin

Grouper Stacked with Crabmeat

Lobster Pasta

\$48 per person

Dessert *(Select Two)*

For more than 30 guests, select one dessert for all guests

Crème Brûlée | Chocolate Truffle Cake | Key Lime Pie | Cheesecake | Tiramisu

COCKTAIL RECEPTION

Menu A

Includes Coffee, Tea and Soda
Domestic Cheese and Fruit Display
Fresh Vegetable Crudités
Chicken Pinwheels
Tomato and Buffalo Mozzarella Skewers
Truffle Eggs
Homemade Meatballs
\$24 per person

Menu B

Includes Coffee, Tea and Soda
Imported Cheese and Fruit Display
Fresh Vegetable Crudités
Chicken Pinwheels
Tomato and Buffalo Mozzarella Skewers
Sausage Stuffed Mushrooms
Baby Cakes
Shrimp Cocktail
\$34 per person

ENHANCEMENTS

Chef Attended Carving Station – Choice of Turkey, Ham or Roast Beef
\$10 per person plus a \$75 Chef Attendant fee
Chef Attended Pasta Station – Includes Seafood Marinara, Chicken Alfredo
and assorted ingredients for made to order pastas
\$10 per person plus a \$75 Chef Attendant fee
Maki Sushi Display \$100 per platter
Maki & Nigiri Sushi Display \$120 per platter
Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee

Looking for something different? Customized menus are available!

COCKTAIL RECEPTION

Menu C

Includes Coffee, Tea and Soda

Maki Sushi Displays

Pasta Stations

Seafood Marinara, Chicken Alfredo and assorted ingredients for made to order pastas

Hors D'oeuvres (Select Four)

Shaved Prime Rib, Onion Straws & Horseradish Sauce

Chicken Pinwheels

Jumbo Shrimp Cocktail

Sausage Stuffed Mushrooms

Tomato and Buffalo Mozzarella Skewers

Truffle Eggs

Tuna Tartar Shooters

Vegetable Spring Rolls

Chef Attended Carving Station (Select One)

Roast Turkey with Homemade Gravy

Honey Baked Ham with Cola Mustard Glaze

Roast Beef with Au Jus and Horseradish Cream Sauce

All beef served medium rare to medium

\$42 per person

(Two Chef Attendant fees will apply if selected)

ENHANCEMENTS

Upgrade to Maki & Nigiri Sushi Display \$2 per person

Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee

Looking for something different? Customized menus are available!

BAR OPTIONS

OPEN BAR PACKAGES

Liquor brands are subject to change, based on availability. Shots are not included.

Top Shelf Package

Ketel One, Bombay Sapphire, Patron, Silver, Captain Morgan, Myers, Bacardi, Crown Royal, Maker's Mark, Chivas, Johnny Walker Black, Bailey's and Kahlua

Includes Domestic and Imported Beers and Premium Wine Assortment

\$38 per person

Premium Package

Stoli, Tanqueray, Cuervo Silver, Captain Morgan, Bacardi, Dewars, Johnny Walker Red, Jack Daniels and Seagram's VO

Includes Domestic and Imported Beers and Premium Wine Assortment

\$32 per person

House Level Package

Smirnoff, Beefeater, Cuervo Gold, Captain Morgan, Bacardi, J&B, Jim Beam, Seagram's 7

Includes Domestic & Imported Beers and House Wine Assortment

\$28 per person

Bar packages are only available for a three hour time frame. A consumption bar or cash bar are available after the package begins or ends, if your event is scheduled longer than three hours.

Consumption Bar

Select one or more options from the below list and you will be charged for the total quantity of drinks ordered. You may also set a dollar limit for the maximum amount that you would like to spend. A full wine list is available if you would like to pre-select wines to serve.

Soft Drinks

Unlimited Coffee, Tea, and Soda

\$3 per person

Drink Tickets

Select a pre-set amount of tickets to use at your event. You will be charged for the amount of each drink that has been ordered with each ticket and will be given a total at the end of your event.

Cash Bar

A \$100 per bartender fee applies to each cash bar in the Waterfront Room.

We offer an award winning, world-class list of wines to complement your dining experience.

Ask for our wine menu of over 200 wines to enhance your special event.

CHILDREN'S MENU OPTIONS

Plated Lunch or Dinner

Each meal includes iced tea and soda
Chicken Fingers, fries and honey mustard
Grilled Cheese sandwich and fries
Penne or Linguine Pasta with Alfredo, Marinara or Butter
4 oz. Hamburger/Cheeseburger and fries
4 oz. Grilled Hot Dog and fries
\$12 per child

A LA CARTE DESSERT SELECTIONS

Miniature Desserts

Chocolate Covered Strawberries
\$18 per dozen
Tuxedo Style \$20 per dozen

Chef's Assorted Dessert Display

This assortment can include items such as miniature cannolis, miniature tarts, miniature cheesecakes, cream puffs, pecan bars and miniature s'mores bar. This is a chef's assortment, so you cannot specify the items to be prepared.

\$1.95 per piece *(minimum of 25 pieces required)*

Looking for something different? Customized menus are available!

FOOD ITEM DESCRIPTIONS

BREAKFAST AND BRUNCH

Cheese Blintzes Ricotta and mascarpone cheese filled crepes topped with strawberry sauce and grated lemon

Eggs Benedict Poached eggs with Canadian bacon served on an English muffin with hollandaise sauce

French Toast Egg battered brioche sautéed until golden brown, topped with fresh berries and powdered sugar

Grilled Flank Steak Spiced rubbed and served with wild mushroom marsala sauce

O'Brien Potatoes Caramelized red bliss potatoes with sautéed onion, garlic and roasted red pepper

Sausage Links Mild fennel scented pork sausage

Scrambled Eggs Classic scrambled eggs garnished with parsley

Seared Atlantic Salmon Topped with a caper lemon sauce

Shrimp and Chicken Pasta Sautéed with spinach, sweet corn and Neuski bacon in a white wine cream sauce

Sicilian Chicken with Linguine Seared chicken cutlets with mushrooms, artichokes and garlic served on a bed of linguine

Smoked Bacon Crispy strips of apple wood smoked bacon

Spinach and Bacon Frittata Skillet style scrambled eggs with spinach, bacon, onion, angel hair pasta and fontina cheese

APPETIZERS

Assorted Cheese Tray An assortment of domestic or imported cheese served with artisanal crackers

Assorted Fruit Tray Chef's seasonal selection of the freshest and finest fruit

Baby Cakes Lump and crab claw meat lightly breaded and fried, topped with a Napa cabbage slaw and remoulade sauce

BBQ Duck Sliders Slow braised with cabbage slaw

Beef Carpaccio Crostini Toasted croutons topped with shaved beef, capers, hard cooked eggs, red onion and mustard vinaigrette

Blue Point Oysters Rockefeller Plump blue point oysters topped with a pernot infused spinach smothered in hollandaise sauce and broiled to perfection

Chicken Pinwheels Stuffed with spinach, sundried tomato and goat cheese

Homemade Meatballs Hand rolled with beef and pork with a mushroom Marsala sauce

Mission Fig and Boursin Cheese Bruschetta Toasted croutons with mission figs, boursin cheese spread and balsamic reduction

Point Judith Fried Calamari Calamari fried and served with sweet chili mayonnaise and Thai lime dipping sauce

Sausage Stuffed Mushrooms Roasted crimini mushrooms stuffed with spinach, Italian sausage and fontina cheese

Shrimp Cocktail Served chilled with lemon and cocktail sauce

Smoked Salmon Roulades Cold smoked Atlantic salmon rolled with cream cheese and spinach topped with salmon roe and traditional smoked salmon confetti

Tomato and Buffalo Mozzarella Vine ripe tomatoes layered with fresh mozzarella and extra virgin olive oil with red onion and fresh basil

Tomato and Buffalo Mozzarella Skewers Grape tomatoes, fresh mozzarella, kalamata olives and fresh basil pesto

Truffle Eggs Creamy hard cooked eggs mixed with mayonnaise and truffle oil topped with caviar

Tuna Tartar Shooters Ahi tuna layered with avocado and mango with a sesame cracker

Vegetable Crudités An assortment of seasonal vegetables served with buttermilk ranch dressing

Vegetable Spring Rolls Traditional vegetables delicately wrapped and fried, served with a sweet chili sauce

SUSHI

Tempura Lobster Roll Spicy mayo, cucumber and eel sauce

Maki Sushi Display (92 pieces of rolled sushi) Includes 2 California Rolls, 2 Spicy Tuna Rolls, 2 Red Dragon Rolls, 2 Vegetable Rolls, 2 Lightning Rolls, 2 Philly Rolls

Maki & Nigiri Sushi Display (16 pieces of nigiri and 60 pieces of rolled sushi) Includes 2 California Rolls, 2 Spicy Tuna Rolls, 2 Red Dragon Rolls, 2 Philly Rolls, Tuna Nigiri, Whitefish Nigiri, Salmon Nigiri, Crab Stick Nigiri

Custom Sushi Display Any combination of rolls or fish

Live Sushi Station (approx. 1 roll and 1 order of nigiri per person) California Roll, Spicy Tuna Roll, Philly Roll, Salmon Nigiri, Tuna Nigiri and Whitefish Nigiri

California roll Crab, avocado and cucumber wrapped with seaweed paper and sticky white rice

Spicy tuna roll Tuna, Japanese spices, cucumber and scallions wrapped with seaweed paper and sticky white rice

Red dragon roll Tuna sashimi over a California roll

Vegetable roll Cucumber, asparagus, kanpyo, red ginger and carrot wrapped with seaweed paper and sticky white rice

Lightning roll Spicy chopped shrimp and crab, smelt roe, asparagus and cream cheese wrapped with seaweed paper and sticky white rice

Philly roll Smoked salmon and cream cheese wrapped with seaweed paper and sticky white rice

Nigiri A piece of raw fish (or other topping) served on top of an oblong brick of sticky white rice

SOUPS, SALADS & SANDWICHES

Lobster Bisque Velvety lobster bisque served with a crab and corn fritter

New England clam chowder Served with chunks of potato and clam

Blackened Salmon Salad On a bed of mixed greens, grape tomato, red onion, toasted almonds, Maytag bleu cheese crumbles and buttermilk ranch dressing

Caesar Salad Grilled chicken breast, homemade croutons & Caesar dressing

Chicken Chop Salad Baby greens, mozzarella, grape tomato, grilled chicken, red onion, Neuski bacon, hard-cooked egg and sweet Italian dressing

Fruit Salad Mixed assorted seasonal fruits

House Salad Baby greens, grape tomato, red onion, olives and goat cheese tossed in Sonoma fig vinaigrette with garlic crisp

Mediterranean Pasta Salad Rotini pasta tossed with black olives, sundried tomatoes, feta cheese and tomatoes tossed in balsamic dressing

Shrimp Caesar Salad Grilled shrimp, crisp romaine hearts, herb croutons and parmesan Caesar dressing

Jackson's Club Toasted brioche, ham, turkey, bacon, Swiss, mayo, lettuce & tomato

VEGETARIAN DISHES

Eggplant Parmigiana Lightly fried eggplant layered with marinara and melted mozzarella cheese

Roasted Vegetable Rollatine Seasonal grilled vegetables wrapped with fried eggplant and stuffed with boursin cheese on pomodoro sauce

ACCOMPANIMENTS

Grilled Asparagus Tossed with extra virgin olive oil and fresh lemon

Seasonal Vegetables Vegetables of the season sautéed with extra virgin olive oil and garlic

Truffle Fingerling Potatoes Herb roasted potatoes tossed with truffle oil and parmesan cheese

Wild Rice Pilaf Tossed with toasted almonds and dried cranberries

ENTRÉES

Tricolor Fusilli Artichoke hearts, roasted tomatoes, & asparagus in a savory herb broth

Baked Ziti Tossed with ricotta cheese, Bolognese and melted mozzarella cheese

Chicken Penne Pasta Broccoli, roma tomatoes, Kalamata olives, goat cheese, pine nuts and pesto cream

Lobster Pasta Cavatappi pasta tossed with lobster claw and knuckle meat, broccoli florets and creamy Alfredo sauce

Shrimp and Scallop Linguine Sautéed spinach and fresh tomato scampi sauce

Shrimp and Chicken Pasta Sautéed with spinach, sweet corn and Nueske bacon in a white wine cream sauce

Shrimp, Broccoli and Alfredo Pasta Sautéed baby shrimp with broccoli florets tossed in a creamy Alfredo sauce

Baby Cakes Topped with zesty remoulade sauce and Napa cabbage slaw

Chicken Parmigiana Lightly breaded chicken breast topped with marinara and melted mozzarella cheese

Herb Roasted Chicken Marinated with fresh herbs and garlic, cooked to perfection

Sicilian Chicken with Linguine Seared chicken cutlets with mushrooms, artichokes and garlic tossed in linguine

Broiled Tilapia Broiled to perfection and topped with roasted corn and jalapeno salsa with a sweet corn emulsion sauce

Grilled Flank Steak Spiced rubbed and topped with a roasted corn and jalapeno relish

Prime Rib Herb roasted and cooked to perfection, served with au jus and creamy horseradish sauce

Roasted Herb Pork Tenderloin Slow roasted herb crusted tenderloin served with a bourbon cherry demi sauce

Wild Mushroom Chicken Marsala

Five Spice Roasted Chicken

Crab Stuffed Broiled Flounder

Grouper Stacked with Crabmeat

Seared Atlantic Salmon

Grilled Angus Sirloin Steak

Grilled New York Strip Steak

Grilled Beef Tenderloin

DESSERTS

Chocolate Truffle Cake Chocolate ganache and chocolate mousse spread between 5 layers of chocolate cake and a thick Bavarian brownie bottom

Crème Brulee Tahitian vanilla scented baked custard with brulee topping, fresh berries and cream

Key Lime Pie Traditional Floridian key lime with a graham cracker and macadamia nut crust, fresh whipped cream and toasted coconut

Cheesecake Creamy cheesecake with graham cracker crust, fresh berries and chocolate sauce

Tiramisu Espresso soaked lady fingers layered with mascarpone cheese topped with cocoa powder and chocolate sauce