COCKTAIL STYLE RECEPTION

JACKIE PRIVATE EVENTS
79 POTOMAC AVENUE SE

79 Potomac Avenue SE Nina Foldvari (202) 919-3802 nfoldvari@jackiedc.com

Number of portions for each item must be ordered to the size of the party; minimum - 30

Passed Hors d'Oeuvres STATIONS Price is per 1 portion Price is per 1 portion **SEAFOOD** TACO STATION 11 chicken, pork, fish or vegeterian CRAB CAKE chive, garlic aioli station comes with: cabbage slaw, cheese, elote loco, white sauce SMOKED SALMON toast, dill cream fraiche 1 portion is 2 tacos CEVICHE grilled corn, jalapeno, cucumber 8 **PROTFINS** SLIDER STATION 9 **DEVILED EGG** 5 beef burger, veggie burger, fried chicken or pulled pork station comes with: sauces and condiments HAM & CHEESE CROQUETTE hot honey mustard 1 portion is 2 sliders 9 STEAK CROSTINI balsamic onions PORK BELLY SKEWER gold bbq GRILLED SKEWERS STATION 12 SLIDER beef burger, veggie burger, fried chicken or pulled pork 7 beef, chicken, shrimp or seasonal vegetables VEGETARIAN station comes with: sauces and condiments 1 portion is 2 skewers SPRING ROLL shitake mushroom, cabbage, chili sauce 5 5 MUSHROOM ARANCINI truffle mavo SEAFOOD GRAND TOWER 45 DISPLAY PLATTERS shrimp cocktail, crab claw, crab legs, mussels, local oysters station comes with: cocktail sauce, mignonette, horseradish, lemon Price is per 1 portion 1 portion is 1 pound for the listed price SEASONAL VEGETABLE CRUDITIES house ranch, pimento cheese 5 7 ASSIETTE DE FROMAGES spiced nuts, honey, seasonal jam DESSERT STATION 8 SEASONAL SMEARS & BREADS marinated tomatoes, olives 6 seasonal assortment of petits gateaux 7 CHARCUTERIE PLATTER pickled veggies, mustard, cornichons 1 portion is 3 bite size pieces









