

RECEPTION MENU

JACKIE PRIVATE EVENTS
79 POTOMAC AVENUE SE
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PASSED HORS D'OEUVRES

SEAFOOD

MINI CRAB CAKE chive, garlic aioli <i>s, e, g</i>	9
SMOKED SALMON toast, dill cream fraiche <i>d, f, g</i>	7
AHI TUNA MINI TACO avocado mousse <i>gf, soy</i>	10
SIGNATURE SPICY TUNA TARTARE served in a mini cone <i>g, soy</i>	12
OCTOPUS MEDALLION served on a fingerling potato, paprika <i>gf</i>	9
MAINE LOBSTER SALAD citrus, fennel, dill <i>gf, s</i>	13
add AMERICAN CAVIAR	16

PROTEINS

DEVILED EGG <i>gf</i>	5
BACON & CHEESE CROQUETTE hot honey mustard <i>g, d</i>	6
STEAK CROSTINI caramelized onions <i>g</i>	9
ANGUS BEEF MEATBALL Roquefort cheese fondue <i>g, d</i>	9
TINY BBQ CHICKEN TACO pico de gallo <i>gf</i>	8
SLIDER mini cheeseburger, veggie burger, fried chicken or pulled pork	8
PANCO BATTERED SCALLOP served on a spoon with poblano aioli <i>g</i>	12

VEGETARIAN

YUKON GOLD POTATOES crème fraiche, apricot gelee, sea salt <i>gf, d</i>	6
SPRING ROLL shitake mushroom, cabbage, chili sauce <i>g</i>	5
MUSHROOM ARANCINI truffle aioli mushroom, cabbage, chili sauce <i>g</i>	5
CAPRESE SKEWER organic cherry tomatoes, mozzarella, olives <i>gf, d</i>	6
MINI ONION TART Gruyère cheese, caramelized onions, crispy shallots <i>g, d</i>	6
STUFFED MUSHROOM spinach, seasonal veggies, fried garlic <i>gf, d</i>	6

DISPLAY PLATTERS

SEASONAL VEGETABLE CRUDITIES house ranch <i>vg</i>	5
ASSORTED CHEESES house condiments, toast points <i>d</i>	10
HEIRLOOM BEETS SALAD asparagus, crumbled blue cheese <i>d, gf</i>	9
CHARCUTERIE PLATTER pickled veggies, mustard, cornichons	9
HEIRLOOM TOMATOES & BURRATA imported burrata <i>d, gf</i>	12
SMOKED SALMON fennel orange salad, chives, crème fraiche <i>gf</i>	12
PETITS GÂTEAUX seasonal dessert assortment	8