

# COURSED MENUS

*Served plated or family style*

*Menu is subject to seasonal changes*

JACKIE PRIVATE EVENTS

79 POTOMAC AVENUE SE

NINA FOLDVARI

(202) 919-3802

NFOLDVARI@JACKIEDC.COM

## THREE COURSES

*\$85 per person*

### APPETIZERS

*Pick one*

SHRIMP CAKES sweet chili sauce

MIXED GREENS SALAD peas, asparagus, mache, baby red oak, coconut pea puree, mint vinaigrette *vg*

BRAISED MUSHROOMS herbs, fried garlic, Chef's pick of mushrooms, Hondashi purée *gf*

### ENTRÉES

*Pick two*

VEAL FRANÇAISE veal cutlets sautéed in lemon and wine sauce

CHICKEN FORESTIÈRE breast of chicken, wild mushrooms, sherry wine cream sauce

PASTA AL POMODORO penne pasta, Parmigiano Reggiano, olive oil, fresh tomatoes, basil *vg*

### DESSERTS

*Pick one*

CHOCOLATE LAYER CAKE

PISTACHIO TORTE

MANGO SORBET

*v-vegetarian, vg-vegan, gf- gluten free*

*September 27*

# COURSED MENUS

*Served plated or family style  
Menu is subject to seasonal changes*

JACKIE PRIVATE EVENTS  
79 POTOMAC AVENUE SE  
NINA FOLDVARI  
(202) 919-3802  
NFOLDVARI@JACKIEDC.COM

## THREE COURSES

*\$105 per person*

### APPETIZERS

*Pick two*

BRUSCHETTA garlic, olive oil, tomato, market vegetables, cheese

SAUSAGE-STUFFED PORTOBELLO hot and sweet Italian sausages, celery, garlic, onion, bell pepper, Parmigiano Reggiano

ROASTED BEETS & ARUGULA SALAD heirloom beets, baby arugula, feta cheese, dried cranberries, sugar roasted pecans *vg*

CRAB CAKES Dijon mustard, Worcestershire sauce, hot sauce, lemon wedges

### ENTRÉES

*Pick two*

HANGER STEAK tendered beef, roasted garlic, red wine sauce

ARCTIC CHAR summer veggies, lemon butter, chive oil

GRILLED PORK CHOP brandy and green peppercorn sauce, rice pilaf

PORTOBELLO PENNE PASTA vodka sauce, garlic, tomato and green peppercorn sauce, rice pilaf *vg*

### DESSERTS

*Pick two*

CHOCOLATE MOUSSE

TIRAMISU

COCONUT SORBET

*v-vegetarian, vg-vegan, gf- gluten free*

*September 27*

# COURSED MENUS

*Served plated or family style  
Menu is subject to seasonal changes*

JACKIE PRIVATE EVENTS  
79 POTOMAC AVENUE SE  
NINA FOLDVARI  
(202) 919-3802  
NFOLDVARI@JACKIEDC.COM

## FOUR COURSES

*\$125 per person*

### STARTERS

*Pick one*

CHICKEN SATAY chicken thighs, coconut milk, turmeric, colatura, lime, garlic, shallots, fresh ginger, chili paste, peanut sauce

SHRIMP TEMPURA SKEWER jumbo shrimp, Hondashi purée

VEGAN PHYLLO DOUGH TURNOVERS spinach, garlic, onion, dill *vg*

### APPETIZERS

*Pick three*

ROQUEFORT WEDGE SALAD iceberg lettuce, pancetta cubes, onion, tomato, chives, Roquefort dressing and crumbles

GREEK SALAD tomatoes, olives, cucumbers, green pepper, Greek feta, capers, oregano, paprika, red wine vinegar

CEVICHE arctic char, shrimp, lime, onion *vg*

CRAB CAKES Dijon mustard, Worcestershire sauce, hot sauce, lemon wedges

BEEF CARPACCIO horseradish cream, micro cilantro, Parmigiano crisps, capers, black garlic shoyu

### ENTRÉES

*Pick three*

PRIME RIB Black Angus beef, herbs and garlic rub, au jus, Dijon mustard, raw horseradish

BRANZINO FILET grilled filet of fish, sautéed vegetables, green Kalamata olives tapenade, white wine and herbs sauce

MUSHROOM RISOTTO wild mushrooms, olive oil, leeks, vegetable broth, vegan butter, Parmigiano Reggiano *vg*

CHICKEN PICCATA chicken breast, olive oil, garlic, parsley, white wine sauce, capers, lemon

### DESSERTS

*Pick three*

CHOCOLATE MOUSSE

TIRAMISU

RASPBERRY SORBET

KEYLIME PIE

*v-vegetarian, vg-vegan, gf- gluten free*

*September 27*