

COURSED MENUS

Served plated or family style

Menu is subject to seasonal changes

JACKIE PRIVATE EVENTS

79 POTOMAC AVENUE SE

(202) 919-3802

EVENTS@JACKIEDC.COM

AMBER MENU

THREE COURSES

\$55 per person

APPETIZERS

ARUGULA SALAD Baby arugula salad, shaved fennel, lemon vinaigrette *gf, vg*

GAZPACHO SOUP Heirloom tomatoes, vegetables, micro basil *gf, vg*

BELL PEPPER CROSTINO Roasted bell peppers, basil, olive oil on toasted sourdough crostino *vg*

SQUASH BLOSSOM Crispy squash bloom, ricotta cheese, lemon zest *v*

ENTRÉES

SCOTTISH SALMON Grilled Scottish Salmon, sweet & sour cabbage, pil pil sauce *gf*

CAULIFLOWER STEAK Roasted cauliflower steak, romesco sauce, chimichurri, herb salad *vg*

BEET & SWEET POTATO RAVIOLI Butter and sage sauce, shaved aged goat cheese *v*

CHICKEN PAILLARD Grilled pounded chicken breast, baby romaine Caesar salad

DESSERTS

PANNA COTTA Vanilla panna cotta, wild blueberry compote

GELATO Seasonal gelato flavor

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

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BRILLIANT MENU

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APPETIZERS

ARUGULA SALAD Baby arugula salad, shaved fennel, lemon vinaigrette *gf, vg*

GAZPACHO SOUP Heirloom tomatoes, vegetables, micro basil *gf, vg*

BEEF CARPACCIO Beef tenderloin carpaccio, mustard vinaigrette, shaved Parmigiano Reggiano

BELL PEPPER CROSTINO Roasted bell peppers, basil, olive oil on toasted sourdough crostino *vg*

SQUASH BLOSSOM Crispy squash bloom, ricotta cheese, lemon zest *v*

ENTRÉES

SCOTTISH SALMON Grilled Scottish Salmon, sweet & sour cabbage, pil pil sauce *gf*

CAULIFLOWER STEAK Roasted cauliflower steak, romesco sauce, chimichurri, herb salad *vg*

BEEF & SWEET POTATO RAVIOLI Butter and sage sauce, shaved aged goat cheese *v*

CHICKEN PAILLARD Grilled pounded chicken breast, baby romaine Caesar salad

ANGUS BEEF PETITE FILET Angus beef petite filet steak, fingerling potatoes, brussels sprouts, house steak sauce

DESSERTS

PANNA COTTA Vanilla panna cotta, wild blueberry compote

TIRAMISU

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

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CRYSTAL MENU

THREE COURSES

\$75 per person

APPETIZERS

CRISPY CALAMARI & VEGETABLES chili aioli, lemon

ARUGULA FENNEL SALAD shaved cheese, lemon vinaigrette *v*

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

ENTRÉES

HERB ROASTED BONELESS HALF CHICKEN marble potatoes, pearl onion, chicken thyme jus

ROASTED CAULIFLOWER Greek yogurt herb vinaigrette, toasted almonds *v*

SHORT RIGATONI slightly spicy tomato pink vodka sauce *v*

WEST VIRGINIA RAINBOW TROUT FILLET baby carrots, sauteed spinach, lemon capers sauce

DESSERTS

ASSORTED GELATO OR SORBET

SEASONAL BERRY PANNA COTTA

TIRAMISU

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IMPERIAL MENU

THREE COURSES

\$85 per person

APPETIZERS

HEIRLOOM TOMATOES SALAD basil, red onion, cucumber, goat feta cheese *v*

CRISPY CALAMARI & SHRIMP vegetables, chili aioli, lemon

IMPORTED BURRATA green peas, sugar snaps, dry figs, roasted olives dust *gf*

HEARTS OF ROMAINE CAESAR SALAD anchovies dressing, mint breadcrumb, parmigiano Reggiano *v*

ENTRÉES

ANGUS BEEF NY STRIP STEAK fingerling potatoes, baby carrots, red wine reduction *gf*

STEELHEAD SALMON FILLET mashed parsnips, summer veggies, harissa chickpeas *gf*

BERKSHIRE PORK CHOP caramelized shallots, braised cabbage, sweet and sour three peppers *gf*

ROASTED CAULIFLOWER Greek yogurt arugula vinaigrette, toasted almonds *v*

DESSERTS

CHOCOLATE MOUSSE

TIRAMISU

ASSORTED GELATO OR SORBET

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

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LUSTRE MENU

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APPETIZERS

ROQUEFORT WEDGE SALAD iceberg lettuce, crispy bacon, onion, tomato, chives, Roquefort dressing, mint bread crumb *v*

HEIRLOOM TOMATOES SALAD basil, red onion, cucumber, goat feta cheese *vg*

SEARED SEA SCALLOPS mashed parsnips, basil oil, crispy parsnips

IMPORTED BURRATA green peas, sugar snaps, dry figs, roasted olives dust *v*

ANGUS BEEF CARPACCIO horseradish cream, micro cilantro, Parmigiano crisps, capers

ENTRÉES

PRIME BLACK ANGUS BEEF RIB EYE herbs and garlic rub, herb garlic butter, fingerling potatoes, asparagus *gf*

MEDITERRANEAN BRANZINO FILLET braised fennel, Kalamata olives and fresh tomato, lime, tapenade *gf*

FOREST MUSHROOM RISOTTO olive oil, leeks, vegetable broth, vegan butter, Parmigiano Reggiano *v, gf*

HERB ROASTED BONELESS HALF CHICKEN marble potatoes, pearl onion, chicken thyme jus *gf*

RICOTTA CHEESE & SPINACH FILLED CREPES baked in a tomato pink sauce *v*

DESSERTS

CHOCOLATE MOUSSE

TIRAMISU

ASSORTED GELATO OR SORBET

SEASONAL BERRY PANNA COTTA

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