

COCKTAIL RECEPTIONS

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

If you're interested in a more interactive event, an hors d'oeuvres and cocktail reception may be for you. This type of event focuses on hors d'oeuvres, either all stationary or a combination of passed and stationary. Instead of having a seated meal, guests stand and mingle with small tapas-laden plates while enjoying cocktails. The variety of hors d'oeuvres depends on the length of the party. A good rule of thumb: For a two-hour party, serve at least six different kinds of hors d'oeuvres; for a four-hour affair, at least eight.

À LA CARTE HORS D'OEUVRES SELECTIONS

\$3.00 per person, per item

- Crostini with Pesto, Goat Cheese, and Pancetta, 2 each
- Smoked Salmon Crisps with Dill Cream Cheese, 2 each
- Crispy Vegetable Spring Rolls with Scallion-Ginger Sauce, 2 each
- Grilled Tomato Crostini with Roasted Garlic, Brie, and Scallions, 2 each
- Roasted Roma Tomato Crostini with Tapenade and Goat Cheese, 2 each
- Crostini with Smoked Tomato Chutney, Fresh Basil, and Feta, 2 each
- Thick-Sliced Cucumber with Smoked Salmon Cream Cheese, 2 each
- Fresh Mozzarella Crostini with Olives, Roasted Peppers, Fried Capers, and Fresh Basil, 2 each
 - Wood-fired Vegetable Skewers with Balsamic Vinaigrette, 2 each
- Grilled Zucchini with Southwest-Spiced Cream Cheese, Tomato Salsa, and Crisp Tortillas, 2 each

For more information contact Maria Goldberg at (850) 217-2347 or e-mail her at maria@jacksonsrestaurant.com.
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À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

\$4.00 per person, per item

- New Potatoes with Sour Cream and Lump Crab and Crisp Bacon, 1 each
- Rosemary-Skewered Fried Mozzarella with Hickory Basil Marinara, 1 each
- Crostini with Seared Prime Tuna and Roasted Sweet Peppers and Wasabi Caviar, 2 each
 - Prosciutto-Wrapped Marinated Asparagus, 2 each
 - Pork Pot Stickers with Gingered Arugula and Sesame Seeds, 2 each
 - Fried Cannonball Oysters with Sweet Red Chili Sauce, 2 each
- Baked Oysters with Hot Peppered Collards, Cornbread Crust, and Andouille Cream, 2 each
 - Salmon-Potato Clusters with Spicy Fresh Dill Vinaigrette, 2 each
- Fried Wontons with Fresh Tuna, Asian Salsa, Ponzu Drizzle, and Red Chili Sauce, 2 each
 - Crimini Mushrooms Filled with Crab Stuffing and Glazed with Hollandaise, 2 each
 - Firecracker Shrimp with Red Pepper Aioli, 4 each

\$5.00 per person, per item

- Basil and Goat Cheese Stuffed Calamari with Fire-Roasted Pepper Coulis, 1 each
 - Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 1.5 each
 - Asian-Marinaded Beef Satays with Smoky Hoisin Sauce, 2 each
 - Beef Tartare Crostini with Dijon Horseradish Cream, 2 each
- Asian-Style Glazed Pork Satays with Sesame Seeds and Spicy Peanut Sauce, 2 each
 - Griddled Ginger-Marinaded Salmon Cake with Thai Pesto Rub, 2 each
- Shrimp Empanadas, Goat Cheese, Roasted Garlic, and Sweet Peppers with Chipotle Salsa, 2 each
 - Crab-Stuffed Mushrooms with Worcestershire-Pepper Bacon and Aioli Sauce, 2 each
 - Oysters Rockefeller with Spinach and Parmesan, 2 each (Limited to parties of 30 or less)

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À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

\$7.00 per person, per item

- Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 2 each
 - Goujonnettes of Grouper with Old Bay Tartar Sauce, 2 each
- Skewered Cornmeal Tempura Baby Lobster with Ginger-Scallion Vinaigrette, 2 each
- Smoked Salmon on Flat Bread with Dill, Mustard Crème Fraîche, and Capers, 2 each
 - Skewered Barbecued Beef Tenderloin, 3 each
 - Sliced Smokehouse Pepper-Crusted Prime Tuna, 3 slices
 - Sliced Roast Beef with Demi-Glace and Gratin Potatoes, 4 ounces
 - Sliced Grilled Pork Tenderloin with Smoked Tomato Chutney, 4 ounces

\$9.00 per person, per item

- Grilled Marinated Shrimp with Dipping Sauces, 4 each
- Iced Spiced Shrimp with Cocktail and Rémoulade Sauces, 4 each
- Pecan-Crusted Grouper with Louisiana Meunière Sauce, 4 ounces
- Duck Breast with Candied Pecans and Cherry Reduction Sauce, 4 ounces, sliced
 - Sautéed Crab Claws with Drawn Butter, 5 ounces

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À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

\$12.00 per person, per item

- Single Lamb Chop with Gorgonzola, Roasted Garlic, and Rosemary Demi-Glace, 1 each
- Foie Gras Crostini with Fresh Berries, Cornmeal Tempura Onions, and Balsamic Reduction, 1.5 each
- Pepper-Seared Tuna with Marinated Mushrooms and Asian Sauces, 4 ounces

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Jackson's
· STEAKHOUSE ·

SPECIALTY PLATTERS

— Serves 25 people —

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

· Mini Crème Brûlée ·
—\$75—

· Chocolate Truffles ·
—\$75—

· Assorted Fresh Fruit Pastries ·
—\$75—

· Mediterranean Savory Cheese Cake ·
Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes, Kalamata Olives, Fresh Basil, and Bruschettas
—\$75—

· Grilled Vegetables with Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction ·
—\$75—

· Seasonal Fruit Platter ·
—\$100—

· Seasonal Fruit and Gourmet World Cheeses ·
—\$150—

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