



JACKRABBIT  
club

## EVENT DINNER PACKAGE

*Salad + Pasta + 2 Entrées + 2 Sides*

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### Salad - CHOOSE ONE (1)

*Additional Salad Selection add \$7 PP*

JACKRABBIT SALAD organic greens, garden vegetables, red wine vinaigrette  
SPINACH SALAD pancetta, mushrooms, golden raisins, feta, pumpkin seeds, roasted garlic vinaigrette  
SHAVED FENNEL arugula, avocado, orange salad  
SALAD NIÇOISE hericots verts, tomato, potato, bibb lettuce, hard boiled eggs, capers, herb vinaigrette  
CLASSIC CAESAR romaine, parmesan dressing, garlic croutons

### Pasta - CHOOSE ONE (1)

*Additional Pasta Selection add \$9 PP*

PASTA AL FORNO tomato ragù, fresh mozzarella, parmesan, toasted breadcrumbs, basil  
ORECCHIETTE wild mushrooms, truffle scented goat cheese cream, oloroso sherry  
RIGATONI braised beef ragù, tomatoes, red wine  
PASTA AGLIO OLIO with seasonal vegetables

*gluten free pasta or polenta available*

### Entrées - CHOOSE TWO (2)

*Additional Entrée Selection add \$12 PP*

PORK CHOP MILANESE olive oil & fresh herbs  
CHICKEN MILANESE lemon, arugula  
HERB CRUSTED BEEF TENDERLOIN roasted garlic, sage, thyme  
PORK LOIN ROULADE sausage, greens  
WHOLE ROASTED CHICKEN lemon, garlic, semolina bread  
PAN SEARED SALMON\*\* CHOICE OF SAUCE: lemon beurre blanc / dill cream / miso glaze  
MARKET FISH\*\* chef's preparation  
RED WINE BRAISED SHORT RIB\*\* with polenta  
ROASTED LONG ISLAND DUCK BREAST\*\*  
LEG OF LAMB\*\* slow-roasted with herbs & garlic

*\*\* additional cost per person based on market price*

### Side Dishes - CHOOSE TWO (2)

*Additional Sides add \$8 PP*

HONEY GLAZED ROASTED CARROTS with fresh thyme	HERB ROASTED POTATOES
GARLICKY BRAISED GREENS lemon, olive oil, parmesan	POTATOES AU GRATIN
NAVY BEANS & TUSCAN KALE roasted peppers, parmesan	HOMESTYLE CREAMED SPINACH
ROASTED MUSHROOMS with balsamic onion jam & thyme	SEASONAL VEGETABLES

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STATIONED DINNER: \$52 PP | SEATED DINNER: \$59 PP

*Prices plus 22% hospitality charge & tax, plus any applicable rental costs.*



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## HORS D'OEUVRES OPTIONS

**Passed Hors d'Oeuvres - CHOOSE TWO (2) \$19 PP**

*Additional Selections add \$8 PP  
A la Carte Pricing Available*

RED POTATOES gorgonzola cream, pancetta, pistachios  
PAN CON TOMATE with manchego & garlic  
GRILLED FLANK STEAK with cognac mustard sauce & black pepper on baguette  
FRIED CHICKEN BITES with hot honey  
CHICKEN SATAY SKEWERS with peanut sauce  
GRILLED SHRIMP ESCABECHE with charred red onions\*\*  
MARYLAND STYLE CRAB CAKES with remoulade\*\*  
POTATO CROQUETTES with horseradish & chives  
FRIED CAULIFLOWER with romanesco sauce  
FRESH TALEGGIO CHEESE on baguette with sun-dried tomato pesto  
PARMESAN SHORTBREAD beet pesto, pine nuts, parmesan reggiano  
FENNEL-MARINATED FETA & OLIVE SKEWERS  
LAMB KABOB with dill yogurt sauce  
GOAT CHEESE CROSTINI with oven-roasted tomato

*\*\*additional cost per person based on market price*

### Stations

CHARCUTERIE & ANTIPASTI dried and cured meats, artisan cheeses, pickles, marinated vegetables, fresh bread	\$11 PP
VEGGIE BAR vegetable crudite and grilled vegetables with hummus and housemade dips	\$7 PP
PIZZA MARGHERITA PIZZA - san marzano tomatoes, buffalo mozzarella & basil WHITE PIZZA - chef's selection	\$8 PP
CHILLED SEAFOOD RAW BAR east coast oysters, shrimp, crab, lobster, & green lipped clams with traditional accompaniments	\$MP
BBQ BAR smoked BBQ ribs	\$9 PP
SAUSAGE STATION italian sausages with pepperonata & polenta	\$9 PP
ROASTED FLX BEEF sliced with vegetable salad, rolls & sauces	\$11 PP

*Ask us about seasonal options!*



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## E V E N T   B E V E R A G E   O P T I O N S

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### Open Bar

HOURLY OPEN BAR  
\$13pp each additional hour

ADD \$19 PP FIRST HR

CONSUMPTION  
all beverages ordered are added to one tab

\$ ON CONSUMPTION

### Cash Bar

GUESTS ARE RESPONSIBLE FOR THEIR OWN BAR TABS

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### Café Beverages

SPECIALTY TEA & LEMONADE  
fresh brewed and housemade

ADD \$4 PP

FRESH BREWED COFFEE AND HOT TEA

ADD \$3 PP

GOURMET COFFEE  
fresh brewed coffee, hot tea, specialty syrups,  
hot chocolate or mulled cider, and whipped cream

ADD \$4 PP

COLD BREW  
Java's cold brew coffee and specialty syrups

ADD \$4 PP

## D E S S E R T   O P T I O N S

served with fresh brewed coffee and hot tea

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MINI COOKIES AND BROWNIES

ADD \$7 PP

GRAND DESSERT SPREAD  
cookies, brownies, cupcakes, tarts, specialty desserts  
gourmet coffee station with specialty syrups, hot chocolate and whipped cream

ADD \$13 PP

*Custom cakes and desserts also available a la carte.*

*Prices plus 22% hospitality charge & tax, plus any applicable rental costs.*