



Dinner Package A

\$30 per person

Salad

Choice of

Jackson's Caesar Salad or Unique Mixed Greens Salad

Entrée

Choice of

Grilled Fresh Mahi-Mahi en Papillote

Crosshatch marked mahi-mahi baked with vegetable julienne, lemon, garlic, fresh-herb sun-dried tomato butter and Cajun rice.

This dish will arrive removed from the parchment

10-oz. Pan-Seared Bourbon Black Angus Rib Eye Steak

10-oz. pure rib eye with mushrooms, bourbon, and fresh ginger, whipped potatoes, and baby green beans

Paneed Tuscan Chicken Breast

Free-range chicken breast with fresh fine herbs crust, pappardelle pasta with pomodoro sauce, and grilled asparagus

6-oz. Aged Petite Filet Mignon

With whipped potatoes and baby green beans

Dessert

Mini Homemade Black Bottom Chocolate Mousse

With Oreo cookie bottom and vanilla cream

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Dinner Package B

\$40 per person

Salad

Choice of

Jackson's Caesar Salad or Steakhouse Chopped Salad

Entrée

Choice of

14-oz. Aged Delmonico

With three-cheese macaroni and grilled asparagus

Freshest Grilled Gulf Catch with Fresh Herb Lemon Butter

With baked cheddar grits and grilled asparagus

Paneed Tuscan Chicken Breast

Free-range chicken breast with fresh fine herbs crust, pappardelle pasta with pomodoro sauce, and grilled asparagus

Dessert

Choice of

Homemade Black Bottom Chocolate Mousse

With Oreo cookie bottom and vanilla cream

Chef's Choice Crème Brule

Torch crusted with organic sugar and topped with fresh berries

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Dinner Package C

\$50 per person

Salad

Choice of

Jackson's Caesar Salad or Baby Iceberg and Blue Cheese Salad

Entrée

Choice of

Freshest Grilled Gulf Catch with Fresh Herb Lemon Butter

With baked cheddar grits and grilled asparagus

14-oz. Aged New York Strip

With three-cheese macaroni and grilled asparagus

Paneed Tuscan Chicken Breast

Free-range chicken breast with fresh fine herbs crust, pappardelle pasta with pomodoro sauce, and grilled asparagus

8-oz. Aged Filet Mignon

With three-cheese macaroni and grilled asparagus

Dessert

Choice of

Praline Cheese Cake

New York-style with praline sauce

Baked Fresh Balsamic-Berry Crumble

Fresh strawberries, blackberries and blueberries, sweetened balsamic, crumb topping and pouring cream

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Dinner Package D

\$60 per person

Appetizer Buffet

Pork Pot Stickers with Sweet Gingered Arugula and Sesame Seeds

With smoked tomato chutney

Garlic Sherry Shrimp and Chorizo

With spinach and baked cheddar grits

Salad or Soup

Choice of

Jackson's Caesar Salad
Unique Mixed Greens
Steakhouse Chopped Salad
Roasted-Onion Soup

Entrée

Choice of

Grilled Gulf Catch with Fresh Herb Lemon Butter

With baked cheddar grits and grilled asparagus

Wood-Fired 6-oz. Filet Mignon with Fried Green Tomatoes and Lump Crab

With andouille cream and three-cheese macaroni

14-oz. Aged New York Strip

With three-cheese macaroni and grilled asparagus

Irv's Coastal Crab Cakes

With warm Yukon gold potato salad, baby green beans, bread and butter pickle chips, and aioli sauce with scallions

Grilled Balsamic Painted and Almond Crusted Lamb Chops

With caramelized onions, Maytag blue cheese, whipped potatoes and grilled asparagus

Dessert

Choice of

Key Lime Phyllo Purse

With cream cheese, key lime sauce, and blackberry coulis

Homemade Chocolate Mousse

With Oreo cookie bottom and vanilla cream

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Lunch Package A

\$20 per person

Soup

Roasted-Onion Soup

Oven-roasted Vidalia onions topped with Gruyère cheese crust

Entrée

Choice of

Fried Green Tomato, Lump Crab, and Pancetta Salad

Arugula with herb-roasted mushrooms, broken goat cheese, and shallot-champagne vinaigrette

Governor's Club Sandwich

Sliced baked turkey, country ham, thick sliced peppered bacon, American cheese, lettuce, tomato, fresh basil mayonnaise, bread and butter pickles
on toasted sourdough with homemade chips

Dessert

Chef's Choice Homemade Cookie

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Lunch Package B

\$25 per person

Salad

Steakhouse Chopped Salad

Iceberg and romaine, cucumber, Roma tomato, red onion, red sweet pepper, radish, applewood-smoked bacon, button mushrooms, feta, candied pecans tossed with herb-red wine vinaigrette

Entrée

Choice of

Belle's Farfalle Pasta

Bowtie pasta with sautéed shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, buttered spinach, extra virgin olive oil, and butter broth with fresh Romano cheese

Paneed Chicken Breast Medallions

With lemon-parsley butter sauce, three-cheese macaroni and sautéed vegetables

Dessert

Chef's Choice Crème Brule

Torch crusted with organic sugar and topped with fresh berries

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Cocktail Receptions

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. There are four full sample menus at the end.

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
-

\$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
- Gaujilla-Spiced Chicken Satays with Chipotle-Honey Glaze, 2 each
- Southwest-Marinaded Chicken Satays with Corn and Black Bean Salsa, 2 each
- Firecracker Shrimp with Red Pepper Aioli, 4 each

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



À la Carte Hors d'oeuvres Selections (Continued)

\$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 Smokey 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)
-

\$7.00 per person, per item

- Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 2 each
 - Goujonettes 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 Smoke House 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 Marinaded 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
-

\$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 Marinaded Mushrooms and Asian Sauces, 4 ounces

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



À la Carte Hors d'oeuvres Selections (continued)

Specialty Platters

Serves 25 people

- Mini Crème Brule, \$75
- Chocolate Truffles, \$75
- Assorted Fresh Fruit Pastries \$75
- Mediterranean Savory Cheese Cake \$75
Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes, Kalamata Olives, Fresh Basil, and Bruschettas
- Grilled Vegetables with Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction \$75
- Seasonal Fruit Platter, \$100
- Seasonal Fruit and Gourmet World Cheeses, \$150

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com



Sample Reception One: \$24.00 per person / 12 pieces per person

- Vegetable Spring Rolls with Sweet Red Chili Sauce, 2 each
 - Roasted Roma Tomato Crostini with Tapenade and Goat Cheese, 2 each
 - Crab-Stuffed Crimini Mushrooms, Glazed with Hollandaise, 2 each
 - Fried Wontons with Fresh Tuna, Asian Salsa, and Ponzu Drizzle, 2 each
 - Sliced Beef Round with Demi-Glace and Yeast Rolls, 4 ounces
-

Sample Reception Two: \$28.00 per person / 12 pieces per person

- Southwest-Marinaded Chicken Satays with Corn and Black Bean Salsa, 2 each
 - Asian Marinaded Beef Tenderloin Satays, 2 each
 - Smoked Salmon Crisps with Dill Cream Cheese, 2 each
 - Prosciutto-Wrapped Marinaded Asparagus, 2 each
 - Fried Wontons with Fresh Tuna, Asian Salsa, Ponzu Drizzle, and Red Chili Sauce, 2 each
 - Crostini with Roasted Roma Tomatoes, Tapenade, Brie, and Scallions, 2 each
-

Sample Reception Three: \$33.00 per person / 14 pieces per person

- Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 2 each
 - Marinaded Beef Tenderloin Satays, 2 each
 - Chef Irv's Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 2 each
 - New Potatoes with Sour Cream, Lump Crab and Crisp Bacon, 2 each
 - Salmon Potato Clusters with Fresh Dill Vinaigrette, 2 each
 - Wood-Fired Vegetable Skewers with Balsamic Vinaigrette, 2 each
 - Vegetable Spring Rolls with Ponzu Dipping Sauce, 2 each
-

Sample Reception Four: \$37.00 per person / 18 pieces per person

- Smokehouse Pepper Crusted Prime Tuna with Vegetable Chow Chow, 2 each
- Iced Spiced Shrimp with Cocktail and Rémoulade Sauces, 4 each
- Fried Cannonball Oysters with Chinese Red Chili Sauce, 2 each
- Shrimp, Goat and Cheddar Cheese Empanadas, Roasted Garlic, Sweet Pepper-Chipotle Salsa, 2 each
- Gingered Crab Ravioli with Scallion, Lobster Cream, and Soy Reduction, 2 each
- Beef Tenderloin Satays Glazed with Hoisin-Peanut Sauce, 2 each
- Roasted Roma Tomato Crostini with Tapenade and Goat Cheese, 2 each
- Wood-Fired Grilled Balsamic Vegetables Skewers, 2 each

To schedule your event, please call
Maria Goldberg (850) 217-2347 or email maria@jacksonsrestaurant.com

400 South Palafox Street • Pensacola, Florida • 32502 • www.jacksonsrestaurant.com