

Jackson 20

— PRIVATE DINING —

PLATED MENU "A" 35pp

CORN AND PEPPER CHOWDER

or

CAESAR SALAD

SOUTHERN FRIED CATFISH

creole remoulade, corn/pepper hush puppies

or

APPLEWOOD SMOKED KIELBASA

red rice, collard greens

APPLE PIE A LA MODE

PLATED MENU "B" 40pp

ENDIVE AND APPLE SALAD

or

MIXED GREEN SALAD

MARYLAND CRAB CAKE

creole remoulade

or

J20 BBQ SLIDERS

coleslaw

BUTTERMILK FRIED CHICKEN

mashed potatoes, gravy, green beans

or

BABY BACK RIBS

roasted red potatoes, collard greens

BOURBON PECAN PIE

FAMILY STYLE 37pp

CORN AND PEPPER CHOWDER

MIXED GREEN SALAD

CAESAR SALAD

PRETZEL BITES, BEER CHEESE SAUCE

SOUTHERN FRIED CATFISH, CREOLE REMOULADE

BEEF BRISKET, MUSTARD BBQ GLAZE

BBQ BABY BACK RIBS

COLLARD GREENS

MASHED POTATOES & GRAVY

RED RICE

HUSH PUPPIES

COCKTAIL RECEPTION 25pp

PRETZEL BITES

BBQ SLIDERS

MINI CRAB CAKES

FRIED CHICKEN BITES

ASSORTED SWEET PETIT FOURS