



## CATERING OPTIONS

Please send estimated # of guests with selected catering options so we can accurately quote your event. Any changes to the estimated # of guests, once the contract has been signed, will increase your catering costs accordingly. Final counts on catering must be a week prior to the event.



IDEAS CAN BE DISCUSSED WITH OUR SPECIAL EVENTS, CATERING CHEF JOHNNY CHAANINE. CHEF CHAANINE CAN OFFER YOU A WIDE VARIETY OF OPTIONS. YOUR EVENT RECEIVES COMPLIMENTARY, ONE BARTENDER (UP TO 75 GUESTS), ONE EVENT COORDINATOR AND ONE ASSISTANT. DISCRETION IS LEFT UP TO MANAGEMENT AS TO ANY ADDITIONAL STAFF THAT MAY BE REQUIRED BASED ON THE # OF GUESTS FOR YOUR EVENT @ \$30 PER STAFF, PER HOUR.  
20% GRATUITY WILL AUTOMATICALLY BE ADDED TO JACK'S CATERING.

### *BUFFET STYLE*

At this time due to limited staff, buffet style is the only option we offer.

Right now prices in the market fluctuate drastically, sometimes week to week. Chef Chaanine will do his best to give you an estimate on a menu but cannot guarantee pricing until the week of purchasing food for your event.

You cannot mix caterers due to health code violations. We do allow complimentary desserts to be brought in at no charge.

Chef Johnny Chaanine:  
[chef@jacksonthewaterfront.com](mailto:chef@jacksonthewaterfront.com)

**\*PLEASE NOTE WE DO ALLOW OUTSIDE FOOD FOR \$500 CHARGE AND OUTSIDE PROFESSIONAL CATERING FOR \$1000 CHARGE**