



JACKIE

+

ALEJANDRO

MENU

SIGNATURE COCKTAILS

BEET MARGARITA

1.5 oz Patron Silver, 0.5 oz triple sec, 1 oz lime juice,
0.5 oz beet juice (puree the beets with a touch of water),
0.5 oz freshly squeezed orange juice, 0.5 oz simple syrup,
salt for glass rim

Rim rocks glass with salt. Shake all ingredients
and strain over ice. Garnish with a lime wheel.

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FIELDS OF GOLD

1T honey, 1.5t warm water, 3 orange slices - quartered,
plus 1 orange wheel - for garnish, Ice,
1.5t freshly squeezed lemon juice, 2oz Maker's Mark

In a cocktail shaker, stir the honey and water
until the honey is dissolved.

Add the orange slices and muddle. Fill the shaker with ice
and add the lemon juice and bourbon.

Shake well and strain into an ice-filled rocks glass.
Garnish with an orange wheel.

HORS D'OEUVRES

Wheels and Wedges of SPECIALTY CHEESES
TO INCLUDE....

Humboldt Fog with Candied Pecans

1 Year Manchego with Quince Paste

Double Cream Brie with Lavender Honey

Aged Gouda with a Yuzu Marmalade

Bleu d'auverge with a Walnut Spread

Assortment of CRACKERS AND BREADS,
FRESH AND DRIED FRUITS

HOUSEMADE BABA GHANOUSH

Soft Pita Wedges and Spiced Crisps

HORS D'OEUVRES CONTINUED

CHARCUTERIE BOARD

Prosciutto, Soppressata, Salami

MIXED MARINATED OLIVES

CEVICHE

Red Snapper with Lemon, Lime and Orange

LAMB LOIN CRUSTED IN PISTACHIO

Pomegranate Syrup on Lavash

CARAMELIZED ONION, FIG AND GOAT CHEESE

FLATBREAD

FIRST COURSE

HEIRLOOM TOMATO AND BURRATA SALAD

Fresh Basil, Cracked Sea Salt, First Pressed Olive Oil

TWO DOGS BAKING ARTISAN BREADS

Oat and Barley, Rustic Italian, Crusty Baguette,
Olive Loaf and Rosemary Sourdough
Whipped Salted Butter

ENTREE

13 SPICE RUBBED FLANK STEAK

Chimichurri Sauce

PAN SEARED BRONZINO

Green Tahini and Pomegranite Seeds
Mustard Seed Beurre Blanc

Both Entrees Served with...

QUINOA SALAD

Ricotta Salata, Lemon and Fresh Mint

ROASTED SEASONAL VEGETABLES

including Celery Root, Butternut Squash and Brussell
Sprouts

VEGETARIAN ENTREE

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash, Browned Butter, Crispy
Sage

Parmesan Shards

DESSERT

Freshly Brewed Regular and Decaf COFFEE and a

Selection of TEAS

offered with Half and Half, Milk,
Sugar and Assorted Sweeteners

WEDDING CAKE

Provided by a friend of the Bride and Groom