

Jack's



Jacks Coal Fired Pizza

Catering Menu 2022

2 Wall Street Burlington, MA 01803

www.jackscfp.com



Cocktail Reception

Hors D'oeuvres

	SM*	LG*
Toasted Ravioli <i>with tomato basil dipping sauce</i>	75	150
Tomato Mozzarella Bruschetta	75	150
Mini Beef Meatballs	100	200
Antipasto Skewer	75	200
Beef Sliders	90	180
Caprese Skewers <i>GF</i>	75	150
Vegetarian Stuffed Mushrooms	75	150
Scallops & Bacon	110	220
Shrimp Cocktail <i>GF</i>	100	200
Wild Mushroom Arancini	100	200
Melon & Prosciutto	75	150
Prosciutto Wrapped Asparagus	100	200
Chicken Parm Crostini	80	160

****Small serves approx. 25 guests***

****Large serves approx. 50 guests***

**GF – items denoted with this symbol can be prepared
Gluten free. Please inform us if you would like this dish
to be prepared gluten free.*

Stationary Platters

	SM*	LG*
Vegetable Crudité <i>GF</i> <i>assorted fresh seasonal vegetables and dip</i>	80	160
Cheese Board <i>served with an assortment of fresh bread & crackers</i>	100	200
Chef's Antipasti Board	120	240
Coal Fired Wings <i>your choice of lemon herb rubbed or buffalo</i>	75	150
Garlic Bread	75	150
Caesar Salad <i>caesar, bread crisp, parmesan</i>	100	200
Arugula Salad <i>olives, feta, red onion, blistered, tomato, lemon vinaigrette</i>	100	200
Garden Salad <i>tomato, cucumber, onion, cheery pepper, balsamic vinaigrette</i>	100	200

Dessert

Serves 20-30 guests

Banoffee Pie	150
Brownie Sundae	140
Cannoli	140

All pricing is subject to 7% tax, 4% administrative fee and 20% suggested gratuity

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Coal Fired Pies

Pies from our Woodstone Hearth Oven

	12"/16"		12"/16"
Margarita	16/19	Cheese	15/18
<i>tomato, mozzarella, basil, EVOO</i>		<i>tomato, mozzarella, romano</i>	
Popeye	16/19	Vegetarian	17/20
<i>mozzarella, feta, spinach, roasted garlic, olives</i>		<i>tomato, zucchini, cauliflower, red peppers, caramelized onions, mushrooms, olives</i>	
Formaggio	16/19	Salami	16/19
<i>mozzarella, ricotta, gruyere, romano, roasted garlic, pesto</i>		<i>tomato mozzarella, pepperoni, romano</i>	
Forager's	17/20	Piccante	17/20
<i>wild mushrooms, caramelized onions, thyme, ricotta, gruyere, truffle oil</i>		<i>tomato, pepperoni, sausage, mozzarella, banana peppers</i>	

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Promo Menu

First Course

(Select One)

Romaine Salad

caesar, bread crisp, parmesan

Garden Salad

tomato, cucumber, onion, cheery pepper, balsamic vinaigrette

Entrées

(Select Two)

Shrimp Scampi

linguini, white wine, garlic, capers, asparagus, tomato, lemon, parsley

Coal Fired Pork Chop

coal fire-roasted potatoes, asparagus, roasted red pepper sauce

Fettuccini Alfredo

fresh cream, Romano cheese, reggiano

Chicken Parmesan

breaded cutlets, pomodoro sauce, mozzarella cheese, linguini

\$35 per person

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Secondo Menu

First Course

Tomato Basil Soup
basil, cream, parmesan

Second Course

(Select Two)

Romaine Salad
caesar, bread crisp, parmesan

Garden Salad
tomato, cucumber, onion, cheery pepper, balsamic vinaigrette

Arugula Salad
olives, feta, red onion, blistered tomato, lemon vinaigrette

Entrées

(Select Three)

Shrimp Scampi
linguini, white wine, garlic, capers, asparagus, tomato, lemon, parsley

Coal Fired Pork Chop
coal fire-roasted potatoes, asparagus, roasted red pepper sauce

Chicken Broccoli Alfredo
fettuccini, chicken, broccoli, cream, Romano cheese, reggiano

Spaghetti & Meatballs
grandma's beef & pork recipe, bucatini, basil

\$39 per person

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Terzo Menu

First Course

Tomato Basil Soup
basil, cream, parmesan

Second Course

(Select Two)

Romaine Salad
caesar, bread crisp, parmesan

Garden Salad
tomato, cucumber, onion, cheery pepper, balsamic vinaigrette

Arugula Salad
olives, feta, red onion, blistered tomato, lemon vinaigrette

Entrées

(Select Three)

Shrimp Scampi
linguini, white wine, garlic, capers, asparagus, tomato, lemon, parsley

Coal Fired Pork Chop
coal fire-roasted potatoes, asparagus, roasted red pepper sauce

Chicken Broccoli Alfredo
fettuccini, chicken, broccoli, cream, Romano cheese, reggiano

Chicken Parmesan
breaded cutlets, pomodoro sauce, mozzarella cheese, linguini

Dessert

Brownie

Cannoli

\$45 per person

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