



Dinner Served Mon.-Sat. - 5:00P.M. till 10:30 P.M. Sundays -4:00 P.M. till 9:00 P.M.
 Please send all inquiries to mick@jacksfirehouse.com or call 215-232-9000

Jack's Firehouse
LARGE PARTY DINNER PROPOSAL

DINNER OPTION 1

\$39.00 / GUEST

1st Course

FireHouse Soup
of the Day

Caesar Salad

Entree

Sirloin Steak
sautéed spinach,
whipped potatoes,
shitake chianti sauce

Roasted Salmon
roasted potatoes,
spicy tomato sauce

Roasted
Chicken Breast
roasted seasonal vegetables

Vegetable Pasta
homemade pasta,
pomodoro sauce

Dessert

Chocolate Cake

Cheesecake with Fruit

**Menus
are subject to change
We are glad to customize a
menu just for your event.*

DINNER OPTION 2

\$48.00 / GUEST

1st Course

FireHouse Soup
of the Day

Field Greens Salad
smoked tomato vinaigrette

Entree

Pan Seared Tilapia
creamy soft polenta,
vegetable of the day
country pesto

New York Strip
peppercorn sauce,
mashed potatoes,
asparagus

Grilled Pork Chop
roasted garlic risotto,
mango salsa

Wild Mushroom Pasta
wild mushrooms,
seasonal vegetables,
parmesan cream sauce

Dessert

Chocolate Cake

Philadelphia Butter Cake

DINNER OPTION 3

\$59.00 / GUEST

1st Course

Sautéed Sea Scallop
chive emulsion

2nd Course

New England Style
Clam Chowder

Anjou Pear & Lancaster
Greens Salad
champagne vinaigrette

Entrée

Filet Mignon
potato gratin,
sautéed spinach,
shallot red wine sauce

North Carolina
Crab Cake
hot lava sauce,
julienne vegetables

Yellow Fin Tuna
rice, spicy chili sauce

Truffled Wild
Mushroom Risotto
parmesan cheese,
white truffle oil

Dessert
Chef's
Specialized Dessert

CHEF'S TASTING

\$75.00 / GUEST

1st Course

Sautéed Sea Scallop
chive emulsion

Roasted Duck Breast
dried cherry & rosemary sauce

2nd Course

Crab and Asparagus Bisque

Mixed Baby Greens
And Dried Apricot Salad
honey tarragon vinaigrette

Entrée

Filet Mignon
with Jumbo Lump Crab
potato gratin
honey roasted shallot burgundy sauce

Oven Roasted Maine Lobster
fennel tempura
lobster vermouth sauce

Pan Seared Duck Breast
sweet potato leek fondue,
spicy ratatouille,
cider vinegar sauce

Roasted Red Snapper
wild mushroom cous cous
lemon thyme fumet

Dessert
Chef's
Specialized Dessert



HORS D'OEUVRES

Butlered to Guests throughout the course of your event
 Check your Selection of Service – Circle your Choices

- _____ **Choose any 5 choices from Premium List**
- \$18 / guest for 1 hour
- \$21 / guest for 1 _ hours
- \$26 / guest for 2 hours
- _____ **Choose any 8 for \$28.00 / guest for 1.5 hours**
- _____ **Pay Per Platter:** each platter has 15-20 pieces; Minimum order of 6 Platters

-- CIRCLE YOUR CHOICES --
JACK'S PREMIUM HORS D'OEUVRES

| | | |
|--|---|--|
| <p>Tempura Chicken plum mustard sauce \$21</p> | <p>Southern Style Pulled Pork spiced chips \$26</p> | <p>Spicy Rice Cakes cilantro pepper sauce \$22</p> |
| <p>Horseradish Salmon mustard dipping sauce \$25</p> | <p>Asparagus wrapped in Smoked Ham roasted pepper glaze \$18</p> | <p>Fried Risotto Cakes tomato dipping sauce \$18</p> |
| <p>Roasted Mushrooms portabella glaze \$22</p> | <p>FireHouse Pigs in Blankets honey mustard dip \$23</p> | <p>Fried Beef Au Poivre blue cheese dip \$30</p> |
| <p>Spinach and Feta Crisp roasted garlic sauce \$20</p> | <p>Salmon with Roasted Vegetables spicy tomato sauce \$28</p> | <p>BBQ Ribs spicy Carolina Sauce \$28</p> |
| <p>Bruschetta tomato, capers, parmesan \$16</p> | <p>Roasted Pepper Tarts goat cheese, basil \$25</p> | <p>Caramelized Onion Tart herb crème fraiche \$19</p> |
| <p>Smoked Brisket caramelized onion slaw \$25</p> | <p>Smoked Chicken garlic chive aioli \$22</p> | <p>Spicy Seitan Apertifs ginger soy topper \$22</p> |

Desserts

| | | |
|--|---|--|
| <p>Chocolate Dipped Fruit seasonal fruit \$50</p> | <p>Petite Fours homemade sweet treats \$45</p> | <p>Petit Fours and Chocolate Fruit combination \$65</p> |
|--|---|--|

SUPER PREMIUM HORS D'OEUVRES

Per platter only.

| | | |
|---|--|--|
| Grilled Shrimp mango dipping sauce \$48 | Miniature Crab cakes hot lava \$48 | Shrimp Cocktail horseradish cocktail sauce \$48 |
| Braised Beef Cannoli red wine glaze \$42 | Basil and Black Pepper Tempura Shrimp sweet tomato ginger coulis \$56 | Roasted Duck fennel apple filling \$48 |

CENTERPIECE SHARING BOARDS

15 to 25 guests

| | | |
|--------------------------------------|---|---|
| Artisan Cheese Board \$165 | Imported and Domestic Cheese Board \$85 | Seasonal Vegetable Board \$75 |
| Exotic Fruit Board \$165 | Domestic Cheese Board \$55 | Fruit and Vegetable Board \$75 |
| Dessert Petite Fours \$90 | Chocolate Dipped Fruit Board \$80 | Chef's Special Dessert Display \$Market\$ |

SMALL COCKTAIL PARTY BUFFETS

15 to 30 guests

| | |
|-------|--|
| _____ | Add a Pasta Station (2 pastas additional \$10 per guest) |
| _____ | Add a Pasta to Order Station (\$14 per guest + cost of server) |
| _____ | Add a Carving Station (2 meats additional \$20 per guest + cost of server) |
| _____ | Add Carving and Pasta (additional \$23 per guest + cost of server) |

Limited Budget Cocktail Parties Are Available at Jack's FireHouse

25 to 75 guests for 90 minutes

\$25 per Guest

House Beer and Wine

4 Hors D'oeuvres

Southern Pulled Pork with Garlic Chips

BBQ Ribs Smothered in FireHouse Sauce

Sweet Potato Quesadillas

Fried Catfish Fingers

\$14 per Guest with Consumption Bar

*only available to begin between 4pm and 6pm – events start promptly



Beverage Options

***Consumption Bar Option:** only pay for drinks that your group orders.
or choose one of these options:

Beer and Wine Bar

-All Domestic Beer
House red, white and white zin
No Liquor included
Soft Drinks
1 Hour : \$12 / guest
2 Hours: \$16 / guest
3 Hours: \$25 / guest
4 Hours: \$30 / guest
5 Hours: \$32 / guest

House Open Bar

- All 16 Types of Beer
House red, white and white zin
House (non-Premium) Liquor
Soft Drinks
1 Hour: \$14 / guest
2 Hours: \$20 / guest
3 Hours: \$30 / guest
4 Hours: \$36 / guest
5 Hours: \$40 / guest

Premium Open Bar

- All 16 types of Beer
Premium House Wines
Premium Liquors (Absolut etc.)
Soft Drinks
1 hour: \$16 / guest
2 hours: \$25 / guest
3 hours: \$37 / guest
4 hours: \$42 / guest
5 hours: \$48 / guest

Additional Costs

PA Sales Tax on Food: 7%; Phila. Sales Tax on Alcohol: 10%; Large Group Gratuity: 20% post tax
Set Up Fees may be applicable.

Music: We have a number of musicians that we can contact that are perfect for parties.

Flowers: We have our in house floral designer who can customize flower arrangements for centerpieces.

Room Rental Fees: No room fees unless notified. A minimum sale of \$500 prior to tax and gratuity is necessary to reserve private dining areas.

Please keep in mind that these are proposals.

We are always willing to personalize events so that special items or specific budgets are met.

Thanks,

Jack's Firehouse
www.jacksfirehouse.com
ph 215.232.9000
fax 215.765.7920

Jack's Firehouse Guest Contract and Booking Information

In order for us to reserve your space at Jack's Firehouse, we require a deposit for groups of 12 or more. Your deposit to reserve your space is \$20 per expected guest and must be sent by check. This deposit is non-refundable sixty days prior to your event. Please fill out enclosed Credit Card Information and authorization sheet. This information is to be used only in case of a cancellation or to provide for payment of guaranteed guests if necessary.

Credit Card Type: _____ Credit Card Number: _____

Name on Card: _____ Exp. Date: _____ Billing Zip Code _____

Authorized Signature: _____

TERMS AND CONDITIONS OF EVENTS AT JACK'S FIREHOUSE

- In the event that your function is canceled prior to cancellation deadline, any payments made will be applied to our costs of reserving your space in the restaurant and will not be refunded.
- We require a final minimum number of guests guaranteed for your event by 11:00 am 14 days prior to your event. You must speak to a manager to finalize your guaranteed number of guests. This guaranteed number of guests is the base for our schedule and food purchases and cannot be changed after this date, without prior agreement. Guest counts increasing above 5% are subject to approval and space availability, and are not automatically accepted. There are often exceptions to this policy, but they are only guaranteed by a mutually signed rider to this agreement.
- If cancellation is within 14 days of your event, the customer agrees to reimburse Jack's Firehouse \$40 per person for dinner events, and \$25 per person for lunch and cocktail events, \$60 per person for restaurant closures.
- When an event with an open menu or a la carte menu has less than the guaranteed number of guests, the guest agrees to pay a charge per guest that has not shown up for the event equal to the average guest cost, including drinks, food, tax and gratuity.
- Please for your benefit – make sure that your guaranteed number of attendees is as accurate as possible. If you do not contact a manager 14 days prior to your event, Jack's Firehouse will assume and insist that your preliminary minimum guarantee is your final guaranteed number of guests.
- Taxes, gratuity, set-up fees and rental costs, unless stated otherwise, are charged above the price of your event. Please note that for large parties of 7 or more, gratuity is guaranteed 20% and is computed post tax. If you are paying with a credit card, please have physical credit card available at time of payment or a 5% surcharge will be added to your final bill.
- In the case of your event completely shutting down Jack's Firehouse to the public (a buy out), the guest agrees and realizes that in return for closing the restaurant, the guest will pay a minimum charge of \$10,000.00 prior to tax and gratuity.
- I/We have read and agree to the terms and conditions of Jack's Firehouse.

Date of Event _____ Time of Event: _____ Menu Choice: _____

Guaranteed Guests: _____ Date of Final Guarantee _____ (event date minus 14 days)

Clients Signature: _____ Phone #: _____

Today's Date: _____

***Please return a copy of menus with choices circled clearly with this completed contract to Jack's Firehouse fax 215.765.7920 or mail to Jack's Firehouse 2130 Fairmount Avenue, Philadelphia, PA 19130. Please do not hesitate to contact us with any questions or concerns at 215.232.9000. Thanks for choosing Jack's.**