



JACKSON'S STEAKHOUSE

Pensacola, Florida

850-433-9450

www.greatsouthernrestaurants.com

GREAT SOUTHERN CATERING & EVENTS

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for up to 500 or more guests.

To schedule your next event at Jackson's Steakhouse, call our private event coordinators at 850-433-9450.

JACKSON'S STEAKHOUSE

PRESIDENT'S ROOM

Within the President's Room—the main dining room—90 guests can be accommodated for a sit-down affair, and 120 guests for a reception. The view is of historic downtown Ferdinand Plaza. With its handcrafted chandeliers, a stunning mural, and wrap-around windows, this is the perfect venue for a private event.

GOVERNOR'S ROOM

The private dining room, known as the Governor's Room, is perfect for a more intimate evening or for audiovisual and guest-speaker programs. It seats up to 50 guests for dinner and accommodates up to 65 for a reception. The room overlooks historic Ferdinand Plaza in downtown Pensacola. In addition, the room features handcrafted lighting, a beautiful still life painting, and the restaurant's wine cellar.



BRUNCH PACKAGE

— \$25 per person —

APPETIZERS

· French Onion Soup Cup ·

*Oven-roasted Vidalia onion soup
Crouton, and Gruyere cheese crust*

· Bananas Foster Waffle ·

Pecan Belgian waffle, bananas, dark rum praline sauce, whipped cream

· Steakhouse Chopped Salad ·

*Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked
bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette*

ENTRÉE CHOICE OF

· Cajun Omelet ·

*Three-egg omelet, Thibodaux Andouille sausage, bell peppers, onions and garlic, white
cheddar cheese, Cajun spice and green onions*

· Chef Irv's Crab Cake ·

Elote corn salad, salsa Fresca, adobo-spiced pepitas, Cotija and Parmesan crisp

· Panéed Chicken Breast Medallions ·

With lemon-parsley butter sauce, three-cheese macaroni, and sautéed vegetables

· Bill-E Bacon Eggs Benedict ·

*Toasted English muffin, smoky small batch bacon,
two poached eggs your way, and hollandaise sauce*

· Deep Dish Quiche Lorraine ·

*Bacon, caramelized onion, Gruyere, and savory custard baked in
deep dish pie crust, herb-roasted fingerling potatoes, grilled asparagus*



LUNCH PACKAGE A

— \$20 per person —

SOUP

· Cup of Creamy Asparagus Soup ·
With grilled tips

ENTRÉE CHOICE OF

· Panéed Chicken Sandwich ·
*Herb-and panko-crusted panéed chicken breast with lettuce, tomato,
dill pickles and aioli on a kaiser bun. Served with homemade fries*

· Grilled Chicken Caesar Salad ·
*Grilled chicken in a classic romaine salad with homemade Caesar dressing, croutons, and
fresh-grated Parmesan Reggiano*

DESSERT

· Chef's Choice Homemade Cookie ·



LUNCH PACKAGE B

— \$25 per person —

SALAD

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

ENTRÉE CHOICE OF

· Belle's Farfalle Pasta ·

Pasta Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, spinach, extra virgin olive oil, butter, corn broth, and fresh-grated Parmesan Reggiano

· Panéed Chicken Breast Medallions ·

With lemon-parsley butter sauce, three-cheese macaroni, and sautéed vegetables

DESSERT

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE A

— \$50 per person —

SALAD

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

ENTRÉE CHOICE OF

· Yellow Edge Grouper ·

*Dried lime and jalapeno spice, tomato gravy, house made spicy pickles
and Fresno peppers, Delta Blues white rice*

· 6-oz. Aged Petite Filet Mignon ·

With baby green beans and whipped potatoes

· Panéed Chicken Breast Medallions ·

*Two lightly breaded chicken medallions with lemon-parsley butter sauce,
three-cheese macaroni, and sautéed vegetables*

DESSERT

· Chocolate Mousse and Toffee Crunch ·

With crushed toffee, caramel, and Chantilly cream



DINNER PACKAGE B

— \$55 per person —

SALAD CHOICE OF

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

· Caesar Salad ·

Hearts of romaine salad, homemade croutons and Caesar dressing, and fresh-grated Parmesan Reggiano

ENTRÉE CHOICE OF

· 14-oz. Aged Delmonico ·

With grilled asparagus and three-cheese macaroni

· 6-oz. Aged Petite Filet Mignon ·

With baby green beans and whipped potatoes

· Yellow Edge Grouper ·

Dried lime and jalapeno spice, tomato gravy, house made spicy pickles and Fresno peppers, Delta Blues white rice

· Panéed Chicken Breast Medallions ·

Two lightly breaded chicken medallions with lemon-parsley butter sauce, three-cheese macaroni, and sautéed vegetables

DESSERT CHOICE OF

· Chocolate Mousse and Toffee Crunch ·

With crushed toffee, caramel, and Chantilly cream

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE C

— \$65 per person —

SALAD CHOICE OF

· Caesar Salad ·

*Hearts of romaine salad, homemade croutons and Caesar dressing,
and fresh-grated Parmesan Reggiano*

· Baby Iceberg and Blue Cheese Salad ·

*with roasted Roma tomato and Portobello mushroom, red onion,
and blue cheese dressing*

· Cup of Creamy Asparagus Soup ·
With grilled tips

ENTRÉE CHOICE OF

· Yellow Edge Grouper ·

*Dried lime and jalapeno spice, tomato gravy, house made spicy pickles
and Fresno peppers, Delta Blues white rice*

· 14-oz. Aged Delmonico ·
With grilled asparagus and three-cheese macaroni

· 8-oz. Aged Filet Mignon ·
With baby green beans and whipped potatoes

· Panéed Chicken Breast Medallions ·
*Two lightly breaded chicken medallions with lemon-parsley butter sauce,
three-cheese macaroni, and sautéed vegetables*

DESSERT CHOICE OF

· Miko's Deep Dish Cheesecake with Molten Blueberry Center ·
Baked to order with fresh blueberry center and confectioners' sugar

· Classic Crème Brûlée ·
Vanilla crème, turbinado sugar crust, and fresh berries

G R E A T S O U T H E R N R E S T A U R A N T S



DINNER PACKAGE D

— \$70 per person —

APPETIZER BUFFET

- Beef Satays ·
with tamari and ginger sauce
- Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·
With spinach and slow-cooked cheddar cheese grits

SALAD OR SOUP

CHOICE OF

- Caesar Salad ·
- Cream of Asparagus Soup ·

ENTRÉE

CHOICE OF

- Yellow Edge Grouper ·
*Dried lime and jalapeno spice, tomato gravy, house made spicy pickles
and Fresno peppers, Delta Blues white rice*
- 14-oz. Aged Delmonico ·
With grilled asparagus and three-cheese macaroni
- Chef Irv's Crab Cake ·
Elote corn salad, salsa Fresca, adobo-spiced pepitas, Cotija and Parmesan crisp
- 8-oz. Aged Filet Mignon ·
With baby green beans and whipped potatoes

DESSERT

CHOICE OF

- Key Lime Phyllo Purse ·
Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis
- Chocolate Mousse and Toffee Crunch ·
With crushed toffee, caramel, and Chantilly cream
- Classic Crème Brûlée ·
Vanilla crème, turbinado sugar crust, and fresh berries

Available at Jackson's Steakhouse · 7.5% tax rate and 22% gratuity will apply · To book a private room, please call one of our private event coordinators at 850-433-9450 · 400 South Palafox Street · Pensacola, Florida · www.jacksonsrestaurant.com

G R E A T S O U T H E R N R E S T A U R A N T S



DINNER PACKAGE E

— \$80 per person —

APPETIZER BUFFET

- Beef Satays ·
with tamari and ginger sauce
- Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·
With spinach and slow-cooked cheddar cheese grits
- Crispy Vegetable Spring Roll ·
with Scallion-Ginger Sauce

SALAD OR SOUP

CHOICE OF

- Caesar Salad ·
- Cream of Asparagus Soup ·

ENTRÉE

CHOICE OF

- Yellow Edge Grouper with Creamy Jumbo Lump Crab ·
*Dried lime and jalapeno spice, tomato gravy, house made spicy pickles
and Fresno peppers, Delta Blues white rice*
- 14-oz. Aged Delmonico with Grilled Gulf Shrimp
With grilled asparagus and three-cheese macaroni
- Chef Irv's Crab Cake with Bill-E's Smoky Bacon ·
Elote corn salad, salsa Fresca, adobo-spiced pepitas, Cotija and Parmesan crisp
- 8-oz. Aged Filet Mignon with Seared U-10 Sea Scallop ·
With baby green beans and whipped potatoes

DESSERT

CHOICE OF

- Key Lime Phyllo Purse ·
Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis
- Chocolate Mousse and Toffee Crunch ·
With crushed toffee, caramel, and Chantilly cream
- Classic Crème Brûlée ·
Vanilla crème, turbinado sugar crust, and fresh berries

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À LA CARTE HORS D'OEUVRES SELECTIONS

— \$5 per person, two pieces per person —

· Crostini with Pesto, Goat Cheese, and Smoky Bacon ·

· Smoked Salmon Pita Crisps ·
With Cream Cheese and Fresh Dill

· Crispy Vegetable Spring Rolls ·
With Scallion-Ginger Sauce

· Grilled Tomato Crostini ·
With Roasted Garlic, Brie, and Scallions

· Roasted Roma Tomato Crostini ·
With Tapenade and Goat Cheese

· Crostini with Tomato, Fresh Basil, and Feta ·

· Thick-Sliced Cucumber with Smoked Salmon Cream Cheese ·

· Fresh Mozzarella Crostini ·
With Olives, Roasted Peppers, Fried Capers, and Fresh Basil

· Wood-fired Vegetable Skewers ·
With Balsamic Vinaigrette

· Grilled Zucchini ·
With Southwest-Spiced Cream Cheese, Tomato Salsa, and Crisp Tortillas



À LA CARTE HORS D'OEUVRES SELECTIONS

— \$6 per person, two pieces per person unless noted —

- New Potatoes with Sour Cream and Lump Crab and Crisp Bacon ·
- Skewered Fried Mozzarella with Hickory Basil Marinara ·
- Crostini with Seared Prime Tuna and Roasted Sweet Peppers and Wasabi Caviar ·
- Prosciutto-Wrapped Marinated Asparagus ·
- Pork Pot Stickers with Gingered Arugula and Sesame Seeds ·
- Fried Cannonball Oysters with Sweet Red Chili Sauce ·
- Baked Oysters with Hot Peppered Collards, Cornbread Crust, and Andouille Cream ·
- Salmon-Potato Clusters with Spicy Fresh Dill Vinaigrette ·
- Fried Wontons with Fresh Tuna, Asian Salsa, Ponzu Drizzle, and Red Chili Sauce ·
- Crimini Mushrooms Filled with Crab Stuffing and Glazed with Hollandaise ·
- Firecracker Shrimp with Red Pepper Aioli ·
4 each



À LA CARTE HORS D'OEUVRES SELECTIONS

— \$7 per person —

- Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 1.5 each ·
- Asian-Marinated Beef Satays with Smoky Hoisin Sauce, 2 each ·
- Beef Carpaccio Crostini with Dijon Horseradish Cream, 2 each ·
- Asian-Style Glazed Pork Satays with Sesame Seeds and Spicy Peanut Sauce,
2 each ·
- Griddled Ginger-Marinated Salmon Cake with Thai Pesto Rub, 2 each ·
- Shrimp Empanadas, Goat Cheese, Roasted Garlic, and Sweet Peppers
with Chipotle Salsa, 2 each ·
- Crab-Stuffed Mushrooms with smoky bacon and Aioli Sauce, 2 each ·
- Oysters Rockefeller with Spinach and Parmesan, 2 each ·

Limited to parties of 30 or less



À LA CARTE HORS D'OEUVRES SELECTIONS

— \$8 per person —

- Miniature Crab Cakes with Roasted Pecans and Rémoûlade Sauce, 2 each ·
- Goujonnettes of Grouper with Old Bay Tartar Sauce, 2 each ·
- Skewered Cornmeal Tempura Baby Lobster with Ginger-Scallion Vinaigrette, 2 each ·
- Smoked Salmon on Flat Bread with Dill, Mustard Crème Fraîche, and Capers, 2 each ·
- Skewered Barbecued Beef Sirloin, 3 each ·
- Sliced Smokehouse Pepper-Crusted Prime Tuna, 3 slices ·
- Sliced Roast Beef with Demi-Glace and Gratin Potatoes, 4 ounces ·
- Sliced Grilled Pork Tenderloin with Smoked Tomato Chutney, 4 ounces ·

— \$11 per person —

- Grilled Marinated Shrimp with Dipping Sauces, 4 each ·
- Iced Spiced Shrimp with Cocktail and Rémoûlade Sauces, 4 each ·
- Pecan-Crusted Grouper with Louisiana Meunière Sauce, 4 ounces ·
- Duck Breast with Candied Pecans and Cherry Reduction Sauce, 4 ounces, sliced ·
- Sautéed Crab Claws with Drawn Butter, 5 ounces ·

— \$14 per person —

- Single Lamb Chop ·
With Gorgonzola, Roasted Garlic, and Rosemary Demi-Glace, 1 each
- Foie Gras Crostini ·
with Fresh Berries, Cornmeal Tempura Onions, and Balsamic Reduction, 1.5 each
- Pepper-Seared Tuna ·
With Marinated Mushrooms and Asian Sauces, 4 ounces



SPECIALTY PLATTERS

— *Serves 25 people* —

· Mini Crème Brûlée ·

—\$75—

· Chocolate Truffles ·

—\$75—

· Assorted Fresh Fruit Pastries ·

—\$100—

· Mediterranean Savory Cheesecake ·

Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes, Kalamata Olives, Fresh Basil, and Bruschettas

—\$85—

· Grilled Vegetables ·

With Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction

—\$100—

· Seasonal Fruit Platter ·

—\$125—

· Seasonal Fruit and Gourmet World Cheeses ·

—\$200—