JACKSON MANOR
EXCLUSIVE CATERING SPECIALS

2027 / 2028 | Prepared by Twist Catering Company

Curated catering packages exclusively for Jackson Manor celebrations. Choose from the menus and enhancements below. All prices are in USD.

MENU COLLECTION

— Signature Catering
— Mexican Twist
— BBQ Twist
— Asian Twist
— Italian Twist
— Elegant Twist
— Ice Cream Cart & Rentals

Package pricing and inclusions are shown as provided. Additional charges apply only where noted. Please confirm final selections and availability with the catering team.

SIGNATURE CATERING

Includes staffing, one bartender, all taxes and fees. Select one appetizer, two sides, one salad, and two entrées.

Package pricing

50 guests	$5,850
75 guests	$8,150
100 guests	$9,100
125 guests	$11,500
150 guests	$13,500

Appetizers | Choose 1

- Steak and potato bites with chimichurri and jalapeño aioli
- Beef sliders with Boursin cheese and jalapeño aioli
- Chicken bites with peanut sauce
- Pork belly bites with orange chili sauce
- Queso dip with chips
- Fried tempura cauliflower with chipotle aioli
- Spinach-artichoke dip with baguette bread
- Fruit platter
- Meat platter with jams and crackers
- Mushroom flatbread with truffle oil, Parmesan, and garlic
- Fried chicken sliders with chipotle aioli
- Crab dip with pico de gallo and baguette bread

Sides | Choose 2

- Garlic mashed potatoes
- Jalapeño-poblano mac and cheese
- Tempura cauliflower
- Candied bacon Brussels sprouts with honey
- Chipotle butter corn
- Herb-marinated roasted Yukon potatoes with garlic butter
- Roasted garlic asparagus
- Fried broccoli
- Truffle fries
- Pineapple-jalapeño coleslaw

Salads | Choose 1

- Spring mix, apples, dried cherries, candied pecans, arugula, apple balsamic dressing, and goat cheese
- Spring mix, strawberries, candied pecans, arugula, lemon basil dressing, and goat cheese
- Caesar salad with croutons and Parmesan
- Romaine and iceberg lettuce with cherry tomatoes, shaved carrots, croutons, cucumbers, and ranch
- Wedge salad with ranch, bacon, tomatoes, hard-boiled eggs, and Colby cheese

Entrées | Choose 2

- Chicken Parmesan with marinara and mozzarella
- Braised pork shoulder with Hawaiian BBQ
- Fettuccine Alfredo with roasted chicken and peppers
- Roasted chicken breasts and thighs with rosemary cream sauce
- Curry Pad Thai with peanut sauce or honey curry cream, sautéed shrimp or chicken, and seasonal vegetables
- Roasted pork chop with apple balsamic compote or honey Dijon cream sauce

- Chicken piccata with lemon cream
- Chicken or pork enchiladas with red or green sauce, cheese, and diced tomatoes
- Baked rigatoni with caramelized onions, Italian sausage, and Alfredo sauce
- Creamy mushroom risotto
- Roasted salmon with lemon beurre blanc or jalapeño aioli
- Seared hanger steak with garlic butter
- Seafood risotto with salmon, shrimp, crab, cream, and seafood stock
- Seafood pasta with crab, salmon, shrimp, and lobster stock cream sauce

MEXICAN TWIST

Choose one appetizer, one side, two proteins, two salsas or sauces, and one cheese. Includes flour and corn tortillas. Service can be styled as enchiladas, fajitas with peppers and onions, or tacos.

Package pricing

50 guests	$5,450
75 guests	$7,750
100 guests	$8,600
125 guests	$10,600
150 guests	$12,900

Appetizers | Choose 1

- Chips and salsa
- Chips and queso
- Jalapeño popper dip with cream cheese, pepper jack, poblanos, green onion, and chips
- Southwest chicken taquitos with jalapeño crema
- Shredded beef nachos with pico de gallo and queso sauce
- Southwest chicken quesadilla with jalapeño crema and pico de gallo
- Shredded pork empanadas (+$4 per guest)

Sides | Choose 1

- Butter rice
- Black beans
- Roasted potatoes
- Garlic fries

Proteins | Choose 2

- Shredded beef
- Cajun curry shrimp
- Taco-seasoned ground beef
- Barbecue pork ribs
- Marinated chicken
- Roasted vegetables
- Chorizo
- Chimichurri-braised pork
- Marinated tofu
- Marinated steak (+$4 per guest)
- Blackened halibut (+$5 per guest)
- Braised short rib (+$6 per guest)

Salsas & Sauces | Choose 2

- Avocado-cilantro crema
- Jalapeño-cilantro crema
- Roasted tomato chipotle
- Roasted habanero tomato cream
- Chimichurri
- Queso dip
- Pineapple salsa
- Mango-jalapeño salsa
- Pico de gallo

- Corn and chili salsa
- Salsa verde
- Al pastor (pineapple, dried chilies, onions, and cilantro)
- Guacamole (+$3 per guest)

Cheeses | Choose 1

- Monterey Jack
- Pepper Jack
- White cheddar
- Colby Jack
- Cotija
- Queso fresco

BBQ TWIST

Includes garlic bread. Choose one appetizer, one side dish, and two main courses.

Package pricing

50 guests	$5,550
75 guests	$7,850
100 guests	$8,100
125 guests	$10,700
150 guests	$13,000

Appetizers | Choose 1

- Garlic fries with lemon aioli
- Mini smash burgers with aioli
- Cajun potato bites with garlic butter
- Pulled pork sliders with Korean BBQ
- Pork belly bites with sweet chili-orange glaze

Side Dishes | Choose 1

- Cheesy mashed potatoes
- BBQ beans
- Pineapple-jalapeño coleslaw
- Roasted herbed fingerling potatoes
- Roasted sweet chipotle corn
- Corn on the cob with chili butter and queso fresco
- Potato salad
- Sweet cornbread muffins
- Chicken wings with assorted sauces
- Andouille sausage links with BBQ
- Fried green beans
- Mac and cheese (add sausage or chorizo for +$3 per guest)

Main Courses | Choose 2

- Roasted chicken thighs with Korean BBQ
- Pulled pork with BBQ
- Pulled pork with cilantro-jalapeño sauce
- Brisket with BBQ
- Pulled chicken with BBQ
- Pork back ribs with sweet or spicy BBQ or Asian ginger glaze
- St. Louis-style ribs with sweet or spicy BBQ
- Fried chicken (+$3 per guest)

ASIAN TWIST

Choose one appetizer, one salad, and two main courses. Includes a rice choice and vegetable accompaniment.

Package pricing

50 guests	$6,100
75 guests	$8,150
100 guests	$9,200
125 guests	$11,600
150 guests	$13,600

Appetizers | Choose 1

- Pork dumplings with soy glaze
- Pork or chicken samosas with sweet chili-Sriracha crema
- Chicken or pork satay with peanut sauce or Asian glaze
- Chicken or beef skewers with pineapple and Asian sweet soy glaze
- Crab wontons with sweet chili glaze
- Pork belly lettuce wraps with sweet chili-garlic sauce
- Pork or beef cabbage and potato pancakes with sweet soy glaze
- Honey sesame chicken bites
- Curry prawns with coconut curry cream and baguette bread
- Sticky chicken wings

Salads | Choose 1

- Spring mix, peppers, onions, oranges, and honey sesame dressing
- Thai chili mango salad with pineapple basil dressing, red onion, cilantro, and spring mix
- Shredded cabbage, pineapple, chilies, cilantro, Thai chili dressing, and spring mix
- Shredded cabbage, peanut dressing, sesame oil, crunchy Brussels sprouts, and spring mix

Main Courses | Choose 2

- Chicken or beef Pad Thai
- Chicken or beef Pad See Ew
- Beijing beef with peppers and onions
- Sticky ribs with sweet soy glaze
- Thai chicken or beef curry with vegetables
- Thai cashew chicken
- Mongolian beef
- Szechuan beef
- Chicken asado
- General Tso's beef or chicken
- Honey sesame chicken
- Shredded short ribs with Asian glaze (+$5 per guest)

Included Accompaniments

Fried rice or coconut sticky rice; garlic bok choy or fried garlic broccoli.

ITALIAN TWIST

Includes one appetizer, one salad, one side, and two pasta selections with two sauces and one meat choice.

Package pricing

50 guests	$5,650
75 guests	$8,050
100 guests	$8,900
125 guests	$11,250
150 guests	$13,250

Appetizers | Choose 1

- Spinach-artichoke dip with baguette bread
- Mini meatballs with marinara
- Garlic focaccia bites with garlic butter
- Baguette bread with pico de gallo
- Chicken flatbread with pesto sauce and cheese
- Roasted garlic flatbread with mozzarella
- Tempura-fried cauliflower bites with chili aioli

Salads | Choose 1

- Bibb lettuce, iceberg, tomatoes, cucumbers, croutons, shredded carrots, and Thousand Island or chipotle ranch
- Iceberg, olives, banana peppers, croutons, cherry tomatoes, red onions, and Italian dressing

Sides | Choose 1

- Garlic fries
- Roasted potatoes with garlic butter
- Roasted asparagus
- Fried green beans
- Roasted broccoli with garlic butter

Pastas | Choose 2

- Fettuccine
- Linguine
- Spaghetti
- Cheese ravioli
- Penne
- Rigatoni
- Cavatappi

Sauces | Choose 2

- Alfredo
- Marinara
- Pesto cream sauce
- Spicy tomato cream sauce
- Garlic butter with herbs

Meats / Proteins | Choose 1

Add a second protein for +$7 per guest.

- Sausage, ground or link

- Ground beef
- Andouille sausage
- Meatballs
- Roasted chicken
- Garlic shrimp
- Bacon

ELEGANT TWIST

Includes all staffing, taxes, and fees. One bartender for 75 guests and two bartenders for 100–125 guests, as specified in the supplied package details. Bartender count for 50 guests to be confirmed. Choose two appetizers, two sides, one salad, two entrées, and one dessert. Some entrées may be seasonal.

Package pricing

50 guests	$9,995
75 guests	$12,995
100 guests	$15,995
125 guests	$18,995

Appetizers | Choose 2

- Short rib and mashed potato bites
- Crab cakes with lemon aioli
- Lobster sliders
- Seared scallops with champagne sauce
- Filet mignon bites with peppercorn demi-glace
- Tempura-fried shrimp with chipotle aioli
- Fried beef bites with Asian ginger sauce

Sides | Choose 2

- Lobster mac and cheese
- Crab mac and cheese
- Truffle cauliflower and parsnip purée
- Roasted truffle seasonal mushrooms
- Truffle mushroom risotto
- Saffron lobster risotto
- Truffle butter-fried potatoes with roasted garlic

Salads | Choose 1

- Apple, pear, and jicama salad with apple purée dressing, candied peanuts, and cream cheese-mascarpone balls
- Strawberry salad with candied nuts, lemon basil dressing, raspberries, and fried cheese curds
- Shredded cabbage with pineapple-Thai basil dressing, candied nuts, mango, and arugula

Entrées | Choose 2

- Lobster risotto
- Short ribs with peppercorn demi-glace
- Filet mignon with peppercorn demi-glace
- Ribeye with peppercorn demi-glace
- Lobster ravioli with saffron cream and pico de gallo
- Crab-stuffed salmon with pesto cream sauce
- Crab-stuffed prawns with pesto cream sauce
- Seafood pot pie with saffron cream sauce
- Chilean sea bass with champagne lemon sauce
- Halibut with pineapple salsa
- Seared duck breast with huckleberry BBQ
- Confit duck leg with sausage-squash hash
- King salmon with pesto cream sauce

Desserts | Choose 1

- Coconut pecan Irish cream bread pudding
- Caramel apple empanadas with crème anglaise
- Sugar-coated biscuits with strawberry purée
- Lemon curd crème brûlée with seasonal berries

ICE CREAM CART

Choose up to two flavors. Minimum pricing by guest count:

50 guests	$350
100 guests	$550
125–150 guests	$700

Popular Ice Cream Flavors

- Amaretto cherry swirl
- Birthday cake
- Butter pecan
- Huckleberry cheesecake swirl
- Chocolate peanut butter cup
- Irish cream butterscotch swirl
- Key lime pie
- Peanut butter salted caramel
- Turtle brownie
- Whiskey caramel praline

Sorbets

- Blackberry lemon
- Coconut
- Mango passion fruit
- Piña colada
- Strawberry lemonade

RENTAL COLLECTION

À la carte rental pricing. A $50 damage fee applies to all rentals.

Tabletop & Linens

Water goblets — $0.75 each

Colored napkins — $1.00 each

Linens — $28.00 each

Forks — $0.65 each

Knives — $0.65 each

Gold knives — $1.00 each

Gold forks — $1.00 each

Gold steak knives — $1.00 each

Plates — $0.85 each

Specialty Glassware

Highball glasses — $1.25 each

Martini glasses — $1.75 each

Rocks glasses — $1.50 each

Champagne glasses — $0.85 each

Wine glasses — $0.90 each

Beer glasses — $1.50 each

Copper hammered mule mugs — $2.00 each

All menu items, rates, selections, and upcharges reflect the supplied 2027–2028 Jackson Manor specials. Final details are subject to confirmation with Twist Catering Company.