



THE CABIN

AT HOTEL JACKSON

SPECIAL EVENTS MENU

\$150 per person (includes service fee) / Excellent for 10-40 people

PICK ONE

LEBANESE APPETIZER PLATTER

house-made hummus, baba ghanoush, pickles & olives with signature hummus and crudité; served with warm house-made pitas

OR

CHARCUTERIE PLATTER

cured meats & local cheese selection with house pickles, olives, baguette, and crackers; served with mustard, jams, and fruit

PICK FOUR

CUCUMBER TOMATO SKEWERS

with parsley & feta cream

FALAFEL

chickpea, parsley, onion, and Lebanese spice

CRISPY EGGPLANT

with red pepper romesco

SPINACH FATAYER (SPINACH PIE)

pastry, spinach, onion, pine nut

MEAT FATAYER (MEAT PIE)

pastry, lamb, pine nut, onion, tomato

VEGETARIAN STUFFED GRAPE LEAVES

tomatoes and rice wrapped in grape leaves; cooked in tomato broth

FRIED KIBBEH

bulgur, spicy beef, pine nut, onion

CORIANDER SHRIMP

with herbed yogurt dip

BLUE CRAB CAKES

with tzatziki sauce

BISON SLIDERS

with pickled onion & persillade

INCLUDES

HOUSE RED WINE | HOUSE WHITE WINE | LOCAL CRAFT BEERS
ASSORTMENT OF NON-ALCOHOLIC BEVERAGES