



## JACKY'S GALAXIE RESTAURANT

1488 Mineral Spring Avenue, North Providence, RI 02904

Tel: (401) 353-0088 Fax: (401) 353-0080

Thank you for considering Jacky's for your special event and inquiring about our banquet menus.

Jacky's Galaxie Restaurant and Sushi Bar is conveniently located on Route 15 Mineral Spring Ave, in North Providence, Rhode Island. The restaurant has banquet facilities to accommodate parties from 35 to 150 guests. We are unique in blending two culinary traditions "East meets West" resulting in innovative cuisine and a memorable experience for your guests.

Our wide range of culinary specialties is prepared by classically trained Western and Asian chefs. Our banquet menus offer you the opportunity to choose from selections that can make your event an exciting dining experience. We also offer personalized menu consulting featuring both traditional and innovative cuisine. Our staff is committed to a high standard of excellence in every aspect of planning and delivering a truly special event.

We have several private dining rooms that provide the perfect setting for your wedding, shower, anniversary, birthday, theme party, cocktail reception, reunion, fundraiser, seminar, corporate meeting, or bereavement gathering.

We look forward to assisting you in planning your next successful business, professional, or social event at Jacky's in North Providence, Rhode Island.

[www.jackysgalaxie.com](http://www.jackysgalaxie.com)  
[info@jackysgalaxie.com](mailto:info@jackysgalaxie.com)

# Jacky's Galaxie Restaurant

## GENERAL INFORMATION

### POLICIES - TERMS AND CONDITIONS

#### PRICING

Menu prices will be guaranty with 90 days in effect at time of deposit received. All prices are subject to a 20% House Fee (The house fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees) and 8% RI State Sales & Meals tax. Entrée selections are limited to **two (2) choices** unless approved by management. An additional charge of \$2.00 per person will be added if more than two entrées are selected, three entrees will be the limited.

#### MENU

Menu selections must be made **three (3) weeks prior to the function except Bereavement luncheons**. A three (3) days notice is needed for bereavement luncheons. Due to licensing and insurance requirements, all foods and beverage items must be supplied by Jacky's with the exceptions of specialty cakes. In addition, **no remaining food or beverage shall be removed from the premises**. At the conclusion of the function, such food and beverage becomes the property of restaurant. **All food allergies of anyone attending your function must be brought to our attention at the time of final food selections**. Of course, we will make every effort to accommodate guests with special diets including vegetarians and those with food allergies.

#### BEVERAGE

Rhode Island law prohibits liquor being brought onto or taken from the premises for consumption or distribution. Therefore, all alcoholic beverages must be purchased from Jacky's Galaxie and served by our staffs and no alcoholic beverages may be removed from the premises. If bartender is required, the bar sales must be over \$800, otherwise, **A \$100.00 bartender attending charge will be incurred**.

#### FUNCTION ROOMS

Any decorations, the assembly of center pieces, floral, wedding, or special occasion cake displays, and any other items not part of our standard setup are not the responsibility of the banquet management or staff. The affixing of anything to the walls, floor, or ceilings with nails, staples, tape or any other substance is prohibited. Law prohibits free-standing candles such as candelabra and candle-sticks. Any candle must be contained. Votive or floating candles are allowed. **The throwing of rice or confetti is strictly prohibited**.

#### HOURS

Functions during the day and evening are limited to **five (5) hours** unless agreed upon by management. Functions during the day must vacate no later than 4:30 pm. All music must stop by 4:00 P.M. for daytime functions. **Each additional half hour will incur an additional charge of \$200.00 and must be approved by management**.

Initial: \_\_\_\_\_

# Jacky's Galaxie Restaurant

## GENERAL INFORMATION

### POLICIES - TERMS AND CONDITIONS

#### GUARANTEES

All clients must provide a final count 7 days prior to the date of the function. (No reduction of the final count is allowed within 72 hours of the date of the function and the client will be responsible to pay the guarantee if fewer guests attend.) Should the amount of guests attending be 5% greater than the guarantee final count, we may or may not be able to supply the required menu item and a reasonable substitution may be necessary, an additional set up fee of \$10.00 per table will also be applied.

#### FUNCTION SET-UP

Floor plans are available for each room, our function coordinator will be happy to provide you with a diagram of table layouts for your function. Each table will serve eight people, except special requests which can be set for 10 people. We will base on your guaranteed final count to match number of tables;

#### CANCELLATIONS POLICY

A client's request to cancel a contracted function must be made in writing to the management of Jacky's. In first 14 days of contract signed, the deposit less a \$50 administration fee will be returned to the clients. After 14 days of contract signed, the deposit is forfeited. If the function is cancelled within 14 days of the event date, the client will be responsible for paying 50% of the estimated costs based on the client's minimum guarantee.

#### DEPOSITS AND PAYMENTS

All functions require a \$500.00 deposit in cash, certified check, Visa, or Master Card. Wedding receptions require an additional \$500.00 deposit ninety (90) days prior to the event.

Balances must be paid using a guaranteed customer count three (3)

days prior to the event. Any and all additional charges must be made immediately after the function. Should we overestimate the cost of the function, (sometimes possible with pre-arranged beverage consumption); you will be reimbursed at the conclusion of the function. We do not accept personal checks or company checks without express consent of management.

#### LIABILITY

Jacky's and its representatives reserve the right to exercise reasonable control over any and all functions. Jacky's reserves the right to cancel, at its discretion, a function at any time, including during the event, that does not act in accordance with its policies and regulations, and Rhode Island law, and/or if activities are not suitable to Jacky's. Liability for damage to the property, or any equipment, furniture, or fixtures caused by client(s) or its guests and will be charged accordingly. Jacky's does not assume responsibility for any personal property or equipment brought onto these premises due to theft, loss, or damage of any kind unless resulting from the gross negligence, or willful or intentional misconduct of Jacky's, its employees, or agents. Jacky's is not responsible for any wedding gifts, cash, or envelopes left in our possession. All personal property and packages must be removed from the premises at the conclusion of the function. Jacky's is not responsible for any items left on the premises after the function is complete. We reserve the right to cancel or change policies at any time without notice.

Initial: \_\_\_\_\_



## Jacky's Galaxie Restaurant

1488 Mineral Spring Avenue, North

Providence, RI 02904 Tel: (401) 353-0088

Fax: (401) 353-0080

### CONTRACT

Date of Function \_\_\_\_\_

Arrival Time \_\_\_\_\_

Number of Guests \_\_\_\_\_

Room of Required \_\_\_\_\_

Type of Function \_\_\_\_\_

Entertainment \_\_\_\_\_

Special Requests \_\_\_\_\_

Color of Napkin \_\_\_\_\_

(Napkin color choices: White, Gold, Pink, Burgundy, Teal, Forest Green, Seafoam Green, Light Blue, Cadet Blue, Navy Blue, Purple, Lilac, Peach, Red, Brown, Ivory, Beige, Dusty Rose, Gray and Black)

Bartender required on parties with more than 50 guests

Yes  No

Bartender Fee of \$100 will be waived if bar sales are over \$800

Yes  No

Cake cutting and plating Fee \$1 per person applied

Yes  No

Menu needs to be finalized **Three weeks** before the event

\_\_\_\_\_

Final counts must be **submitted Seven days** before the event

\_\_\_\_\_

**All payments must be received Three days before the event by bank check, cash or credit card.  
No Personal checks Accepted for Final Payment**

I/ We, the undersigned, have read and understood all policies, terms and conditions of this contract and agree to said terms and conditions.

Signed \_\_\_\_\_

Date \_\_\_\_\_

Please Print Name \_\_\_\_\_

Telephone # \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Email \_\_\_\_\_

# Hors d'Oeuvre Menu

Minimum Order for 35 Persons, Priced are based on Per Person unless noted

## COLD HORS D'OEUVRE DISPLAYS

Bruschetta with Tomato and Basil	\$4
Seasonal Fresh Fruit and Melon	\$5
Grilled Vegetables with Balsamic Vinegar	\$6
International and Domestic Cheese with Fruits	\$6
Antipasto Display (Fresh Mozzarella, Cherry Tomatoes, Marinated Mushrooms, Roasted Peppers, Black Olives, Sopressata, Balsamic Grilled Vegetables, and marinated Artichoke Hearts)	\$8
Lobster salad Sliders	\$8
Jumbo Shrimp Cocktail	\$8
Charcuterie Board (Minimum 50 people)	\$10

## JAPANESE SUSHI DISPLAYS

Maki Rolls (California, Cucumber, Avocado, Salmon, Tuna, Philadelphia, Eel Cucumber, Spicy Tuna, Spicy Salmon)	\$10
Fusion and Maki Rolls (Dragon, Hawaii, Snow White, French Crunchy, Mr. Mango, Godzilla, Rainbow)	\$12
Sushi, Fusion Rolls and Maki Rolls (Salmon, Tuna, Yellowtail, White Tuna, Sea Bass, Mackerel, Shrimp, Octopus,)	\$14
Sashimi, Sushi, Fusion Rolls and Maki Rolls (Salmon, Tuna, Yellowtail, White Tuna, Sea Bass, Mackerel, Shrimp, Octopus,)	\$16

## HOT HORS D'OEUVRE (PASSED OR DISPLAYED)

Antipasto Skewers	\$5.5	Wagyu Sliders	\$6.5
Sirloin Tip Skewers	\$5.5	BBQ Pork Bun	\$5.5
Seafood Stuffed Mushroom Caps	\$5	Steamed Dim Sum (Shrimp Dumplings, Siu Mei)	\$6
Scallops Wrapped in Bacon	\$5.5	Beef Skewers	\$5
Grilled Pesto Shrimp in Bacon	\$5	Coconut Shrimp	\$5
Franks Wrapped in Puff Pastry	\$4	Vegetable Spring Rolls	\$4
Spanikopita	\$5	Gyoza (Japanese Pork Dumplings)	\$4
Swedish or Sweet & Sour Meatballs	\$5	Crab Rangoon	\$4
Miniature Quiche	\$4	Chicken Skewers	\$4.5
Bruschetta Tomato & Basil	\$4	Chinese Chicken Fingers	\$4
Chicken Wings (choice of Crispy, Sticky, Buffalo or Plain)	\$4.5	Nime Chow (Vietnamese Spring Roll)	\$4
		Lamb Lollipops	\$8

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# Banquet Dinner Menu

If Under 35 Persons, Please Add an Additional \$2.00 per Person

## SOUP OR SALAD

(Choose One)

Chicken Escarole Soup | Minestrone Soup | Wonton Soup with Pea Pods and Scallions  
Chinese Chicken Egg Drop Soup | New England Clam Chowder, add \$3 | Chinese Seafood Soup, add \$3  
Garden Salad with House Vinaigrette Dressing | Oriental Salad with Ginger Dressing

## ENTRÉES

(Choice of two, add \$2 per person for three choices)

(Add \$3 per person for Penne Pasta (served family style) or \$4 per person served individual)

Stuffed Chicken Breast, House Stuffing and Supreme Sauce	\$28
General Tao's Chicken	\$28
Chicken Marsala, Mushroom Marsala Wine Sauce	\$28
Chicken Française, Lemon Butter Sauce	\$28
Grilled Chicken with Ginger Teriyaki Sauce	\$28
Chicken Cordon Bleu, (Stuffed with Ham and Swiss cheese)	\$30
Bone-In Pan Seared Statler Chicken, White Wine Butter Sauce	\$32
Baked Crumbled Scrod, New England Style (Lemon Herb Cracker Crumbs)	\$28
Baked Stuffed Shrimp (Four jumbo shrimp), Crab and Scallop Cracker Stuffing	\$28
Pan Seared Salmon Fillet, Ginger Teriyaki Sauce, or Lemon Butter Dill Sauce	\$32
Stuffed Fillet of Sole, (Spinach, Crabmeat, and Scallops), Newburg Sauce, Crumb Topping	\$32
10 Oz Bone-In Pork Chop, Dijon Cream Sauce	\$38
Braised Short Rib, Red Wine Reduction	\$40
12 Oz NY Sirloin, Maitre d'Hotel Butter	\$42
Slow Roasted Prime Rib, Au Jus (minimum 30 orders)	\$45
8 Oz Filet Mignon, Demi-Glace Sauce	\$42
Surf & Turf (6 oz Filet Mignon and General Tao's Shrimp)	\$44
Surf & Turf (6 oz Filet Mignon and Baked Stuffed Shrimp)	\$46
Surf & Turf (6 oz Filet Mignon and Lobster 1½ lb with House Stuffed)	MP
Lobster 2lb - Steamed, Baked Stuffed, Crab and Scallop Cracker Stuffing	MP

## POTATOES | RICE | VEGETABLES

(Choice one of Starch and one of Vegetable)

Roasted Red Bliss Potatoes | Baked Potato with Sour Cream | Garlic Mashed Red Bliss Potatoes  
Rice Pilaf | Oriental Pork Fried Rice | Pineapple Fried Rice  
Green Beans with Almonds | Green Beans with Basil and Garlic  
Sautéed Vegetable Medley | Broccoli with Lemon Butter | Stir Fried Baby BokChoy with Garlic

## DESSERTS

Vanilla Ice Cream with Choice of Raspberry Sauce or Chocolate Sauce

**Dinner is served with Fresh Rolls and Butter; Coffee and Tea are served by request.**

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# SIGNATURE BUFFETS

(Minimum 35 people)

All Buffets are served with Dinner Rolls and Butter  
Garden Salad with House Vinaigrette or Ginger Dressing

## ITALIAN BUFFET

Penne Pasta with Marinara Sauce  
Meatballs with Marinara Sauce  
Baked Scrod with Seasoned Crumb Topping  
Chicken Marsala with Mushrooms or Chicken Piccata  
Rice Pilaf or Roasted Red Bliss Potatoes  
Green Beans with Basil and Garlic  
\$36

## THE ASIAN BUFFET

General Tao's Chicken  
Beef with Broccoli  
Shrimp with Spicy Garlic Sauce  
Sautéed String Bean with Basils  
Chicken Lo Mein or Chicken Pad Thai Noodles  
House (Chicken, Pork and Shrimp) Fried Rice or Pork Fried Rice  
\$36

## INTERNATIONAL BUFFET

Tortellini with Pesto Cream Sauce or Penne Pasta with Marinara Sauce  
Chicken Marsala with Mushrooms, Chicken Piccata, or Chicken Francaise  
Stuffed Filet of Sole, or Baked Scrod  
House Marinated Grilled Steak Tips  
Vegetable Medley or Sautéed String Beans with Almonds  
Rice Pilaf or Roasted Red Bliss Potatoes or Vegetable Fried Rice  
\$38

## THE DELUXE ASIAN BUFFET

Chicken with General Tao's Sauce  
Steamed Salmon with Ginger & Scallion  
Beef Steak with Asparagus and walnut  
Chinese Baby Bok Choi with Garlic or String Bean with Basil and Garlic  
Stir Fried Japanese Udon Noodle with Pork or Singapore Noodle  
Pineapple Fried Rice or House Fried Rice (Chicken, Pork and Shrimp)  
\$38

All Buffets are served Vanilla Ice Cream with Choice of Raspberry or  
Chocolate Sauce Coffee and Tea are served by request.

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# GALAXIE BUFFET

(Minimum 35 people)

## DISPLAYS

*Select Any One*

International and Domestic Cheese Display with Crackers | Assorted Garden Vegetable Display with Dip  
Antipasto Platter (add \$1) | Japanese Maki Assortment (add \$2) | Charcuterie Board (add \$3)

## APPETIZERS

*Select Any Two*

Crab Rangoon | Vegetable Spring Rolls | Chinese Chicken Fingers  
Beef Teriyaki (add \$1) | Chicken Wings | Coconut Shrimp | Stuffed Mushroom Caps  
Scallops Wrapped in Bacon (add \$1) | Bruschetta | Spanakopita | Mini Quiche | Franks Wrapped with Puff Pastry

## SALAD

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

## ENTRÉES

**Chicken** (*Choose One*)

Chicken Marsala with Mushrooms | Chicken Cordon Bleu | Chicken Française  
General Tao's Chicken | Orange Flavored Chicken | Lemon Chicken

**Beef** (*Choose One*)

Marinated Sirloin Tips | Beef with Spicy Thai Basil | Beef with Broccoli

**Seafood** (*Choose One*)

Baked Scrod | Salmon with Lemon Butter and Dill | Steamed Cod with Ginger and Scallions  
Walnut Shrimp | General Tao's Shrimp | Seafood Newburg  
Seafood Delights (Shrimp, Scallop, Squid & Vegetables)

## ACCOMPANIMENTS

*Select One Starch, One Noodle and One Vegetable*

Fried Rice (Any Kind) | Roasted Red Bliss Potatoes  
Chicken Lo Mein | Vegetable Lo Mein | Chicken Pad Thai | Penne Pasta with Tomato Sauce  
Baby Carrots & Peas in Herbed Butter | Sautéed Green Beans with Basil & Garlic | Stir Fried Asian Mixed Vegetables

## DESSERTS

Vanilla Ice Cream with Choice of Raspberry Sauce, Chocolate Sauce, or Mango Sauce

**\$55**

**Buffet is served with Fresh Rolls and Butter; Coffee and Tea are served by request**

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax



# Deluxe East Meets West Buffet

## TOAST

Champagne Toast or Wine Toast

## DISPLAYS

*Select Any Two*

International and Domestic Cheese with Crackers | Garden Vegetable with Dip | Seasonal Fresh Fruit Display  
Antipasto Platter (add \$1) | Japanese Maki Assortment (add \$2) | Charcuterie Board (add \$3)

## APPETIZERS

*Select Any Three*

Crab Rangoon | Vegetable Spring Rolls | Boneless Honey Ribs | Chinese Chicken Fingers  
Chicken Wings Any Style | Beef Skewers | Grilled Pesto Shrimp | Stuffed Mushroom Caps  
Scallops Wrapped in Bacon | Spanakopita | Coconut Shrimp

## SALAD

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

## ENTRÉES

**Chicken** (*Choose One*)

Boneless Chicken Marsala with Mushrooms | Chicken Cacciatore | Chicken Française  
General Tao's Chicken | Chicken Breast with Teriyaki Sauce

**Beef** (*Choose One*)

Marinated Sirloin Tips | Beef with Broccoli | Prime Rib Au Jus | Roast Top Sirloin

**Seafood** (*Choose One*)

Salmon with Lemon Butter and Dill | Stuffed Filet Of Sole | Walnut Shrimp | General Tao's Shrimp |  
Baked Scrod | Seafood Newburg | Scrod Bella Vista | Three Delights (Shrimp, Chicken, Pork & Vegetables)

## ACCOMPANIMENTS

*Select Any Three*

Fried Rice (Any Kind) | Roasted Red Bliss Potatoes | Penne Pasta with Tomato Sauce  
Chicken Lo Mein | Vegetable Lo Mein | Chicken Pad Thai | Baby Carrots and Peas in Herbed Butter  
Sautéed Green Beans with Basil and Garlic | Stir Fried Asian Mixed Vegetables

## DESSERTS

Vanilla Ice Cream with Choice of Strawberry Sauce, Chocolate Sauce, or Mango Sauce

**\$65**

**Buffet is served with Fresh Rolls and Butter; Coffee and Tea are served by request**

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# Brunch Menu

Menu prices are based on 35 people or more  
please add \$2 per person if any party is under 35 people

Available Until 1:00 pm Only

Coffee or Tea are serving upon request

## **EAST BAY BREAKFAST BUFFET**

Assorted Muffins, Danish  
Scrambled Eggs,  
Smoked Bacon, Breakfast Sausage  
French Toast  
Home Fried Potatoes  
Chilled Juices (Apple and Orange)  
\$28

## **HOT BRUNCH BUFFET**

Scrambled Eggs  
Smoked Bacon and Breakfast Sausage  
French Toast  
Home Fried Potatoes  
Penne Pasta with Tomato Sauce  
Stir Fried Chicken with String Beans  
Seasonal Fresh Fruits Tray  
Chilled Juices (Apple and Orange)  
\$30

## **MID DAY BUFFET**

Penne Pasta with Marinara Sauce  
Sausage, Meatballs and Peppers  
Baked Scrod with Seasoned Crumb Topping  
Chicken Breast with General Tao's Sauce  
Roasted Red Bliss Potatoes  
Sauteen Green Beans with Basils and Garlic  
Soda table (Coke, Diet Coke, and Sprite)  
\$32

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# Food & Dessert Stations

(Minimum 35 guests)

All Stations Have A Two-Hour Maximum And Must Be Part Of Either a Dinner Or Buffet

## SUSHI STATION

Maki Assortment | Maki Fusion Rolls | Nigiri Assortment

**\$18 per person**

## PASTA TABLE

*(Select Any Two Pastas and Sauces)*

### Pastas

Penne | Tortellini | Farfalle | Gemelli | Tri Color Rotini

### Sauces

Plum Tomato | Butter and Sage | Alfredo | Roasted Vegetables and Garlic Pesto Cream  
Caramelized Onion Black Olive and Garlic  
Roasted Pepper Alfredo | Seafood Scampi

**\$10 per person**

## CARVED MEAT STATION

*(Select Any Two)*

Honey Baked Ham, Roasted Turkey Breast Roasted Prime Rib of Beef, Assorted Rolls and Condiments

**\$22 per person**

## CAKE TABLE

An Exquisite Assortment of Our Most Popular Assorted Cakes And Miniature Pastries,  
Served with Freshly Brewed Regular, Decaffeinated Coffee, and Tea

**\$ 8 per person**

**Food Tables or Stations May Be Added To Any Buffet or Meal**

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax

# Authentic Traditional Chinese Family Style Menu (A)

(Each round table is served with 10 people)

Walnut Shrimps with Pineapple and Lychee

Whole Barbecued Duck (火鸭)

Seafood Soup with Egg White (海鲜汤)

Twin Lobsters with Ginger and Scallion (姜葱炒双龙虾)

Beef Steak with Asparagus and Walnuts (芦笋核桃炒牛肉)

Spareribs with KingDo Sauce (京都排骨)

Crispy Whole Fish with Vegetables (脆皮鱼)

Stir Fried Chinese Baby BokChoy with Fresh Garlic (蒜蓉白菜)

Roasted Pork, Shitake Mushrooms with Japanese Udon Noodle  
(叉烧冬菇炒乌冬面)

Pineapple Fried Rice (扬州炒饭)

Fresh Fruits

\$750 per table

(Excluded 8% tax & 20% service charge)  
(Excludes all alcohol beverages)

# Authentic Traditional Chinese Family Style Menu (B)

(Each round table is served with 10 people)

Sushi and Sashimi Platter (寿司拼盘)

Barbecue Duck, Roasted Pork, Soy Sauce Chicken,  
Roasted Octopus and Sesame Jelly Fish

(烤鸭, 烧肉, 酱油鸡, 墨鱼, 海蜇)

Seafood Soup with Egg White (海鲜汤)

Twin Lobsters with Ginger and Scallion (姜葱炒双龙虾)

Beef Steak with Asparagus and Walnuts (芦笋核桃炒牛肉)

Seafood Delights with Birdsnet (海鲜雀巢)

Steamed Whole Stripped Bass with Ginger and Scallion (姜葱蒸鱼)

Stir Fried Peapod Leave with Fresh Garlic (蒜蓉豆苗)

Roasted Pork, Shitake Mushrooms with Chinese Yee Mein Noodle

(叉烧冬菇炒依面)

Young Chow Fried Rice (扬州炒饭)

Fresh Fruits

\$850 per table

(Excluded 8% tax & 20% service charge)

(Excludes all alcohol beverages)