



Jacques
EXCLUSIVE CATERING

what Dreams are made of...



HISTORY

Our reception center will wow your guests from the moment they arrive and start to follow our cobblestone paths around a beautiful Roman Urn fountain.

Imported Italian crystal chandeliers, granite dance floors, warm contemporary colors, and a stone fireplace all combine to present to you the warmth and charm of old world Rome. From the antiques that decorate our Bridal Suite to the 1st class cuisine, your reception will be second to none. From one generation to the next, our family has maintained the quality of food and service you have come to expect.

We can accommodate your every need, from intimate dinners of 50 people up to gala receptions of 450. Jacques Catering has been serving the tri-state area for over 50 years, and can now present to you this beautifully detailed masterpiece for your most important affair.

Let us invite you to take a tour of our facility, to walk through and experience first hand, the glamour that was Rome, and the sophistication you and your guests will enjoy on your special day.



CELEBRATIONS

First Class Cuisine

• • •

Accommodates Events up to 500 Guests

• • •

4 Generations of Culinary Expertise

• • •

Anniversaries, Fundraisers, Sweet 16's



BRUNCH MENU

A 4 Hour Reception



BREAKFAST STATION

Unlimited Champagne
Western Scrambled Eggs
Potatoes & Onions
Sausage Links & Bacon
Assorted Mini Bagels

Assorted Danish
Fresh Fruit Platter
Assorted Juices
Soda, Coffee, & Tea
Cream Cheese & Jelly

CARVING STATION

Select 1 of the following:

Marinated Steak
Slow Roasted Prime Rib
Roast Turkey Breast
Glazed Virginia Ham
Roast Pork w/Apple Raisin Chutney

DELUXE COLD ITEMS

Select 2 Cold Appetizers

(See page 13 for dessert choices)

CHAFFING DISHES

Choose any 3 selections
of our homemade
specialty dishes

(See page 13 for menu choices)



DESSERT SELECTIONS

Choose any 3 of Specialty Desserts

(See page 13 for dessert choices)

DELUXE ITEMS

Texas French Toast (2.00 pp)
Eggs Benedict (3.50 pp)
Mimosa Fountain (3.00 pp)
Waffle Station (5.50 pp)
Crepes Station (7.00 pp)
Sliced Lox Platter (5.00 pp)

OMELET STATION

Looking to enhance your event?
Upgrade to made to order omelets by one of
our professional chefs along with
an array of fresh ingredients.
\$7.00 pp



CARVING STATION

Looking to enhance your event even more?
Have one of our professional chefs hand carve
a succulent meat of your choice.
\$7.50pp



\$48.00

Package restricted to start time between 11am - 1pm

\$22.00 pp Children 12 & Under, Children 2 & under are free.

Events under 80 guests require attendant fee of \$100.

Unlimited Beer & Wine can be added for \$12.00pp.

An Open Bar can be added for an Additional \$22.00pp

for information or a tour, please call us toll free: 1.866.JACQUES (522.7837)

www.jacquescatering.com

SWEET 16 MENU

A 4 Hour Reception



BOARDWALK STATION

A selection of 3 of the following items to be served buffet style during the first hour.

BBQ Bacon Sliders
Pigs in a Blanket
Quesadillas
Mini Rubens
Mini Pizza Bagels

Boneless Wings
(Buffalo, BBQ or Asian)
Mozzarella Sticks
Empanadas
Fried Ravioli

DINNER BUFFET

1 Pasta, 1 Vegetable, 1 Potato, and
3 Entrees from our selection of
homemade dishes

(See page 13 for menu choices)

SUNDAE BAR

Vanilla, Chocolate ice cream
accompanied by and assortment of
specialty toppings, hot fudge,
and whipped cream.

INCLUDES

Unlimited Soda, Coffee & Tea
Choice of House of Caesar Salad
Freshly Baked Dinner Rolls
Custom Created Cake

BEVERAGE UPGRADES

UNLIMITED BEER & WINE

\$12.00 PP*

Bud & Coors Lt, on tap, Merlot, Pinot Grigio, & White Zinfandel as well as Coke, Diet Coke & Sprite, served unlimited for the duration of the event. Bottled Beer and Wine upgrades available.

PREMIUM OPEN BAR

\$22.00 PP*

For 4 hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of liquor is available upon request.

* \$200.00 Bartender Fee Required



\$45.00

NOT Available on Saturday Evening - Other Restrictions Apply

Children 12 and under are \$22.00 each, children 2 and under are free
A security officer is required to ensure your guests safety and security.
1 officer is required for every 75 teenagers at a cost of \$295 each

FUN, FUN, FUN, STATIONS

POTATO SKIN BAR - \$5.50PP

Melted cheddar, sour cream, bacon, and much more.

CONEY ISLAND STATION - \$7.50PP

Mini hot dogs and Sliders, with stone ground mustard and kraut, bacon, cheddar, and sautéed onions.

CANDY TABLE OR CARTE - \$395.00

A selection of 10 candies and sweets, presented in distinctive glass jars and vases.

Serves 50 guests, additional \$3.00 pp for counts over 50

CARNIVAL MACHINES - \$250.00 EACH

Cotton Candy, Popcorn, Pretzel and Snow Cone Machines Available for up to 100 people,

\$3.00 pp additional for counts over 100

FROZEN DRINK MACHINE - \$295.00

Non-Alcoholic, for up to 75 people, \$2.00 pp additional for counts over 75

ICE CREAM SUNDAE BAR - \$5.00PP

Vanilla, chocolate & strawberry ice cream, & an assortment of candy toppings, hot fudge and cream.

SMORE'S STATION - \$5.50PP

Toast your own marshmallows, then sandwich it between graham crackers and dark melted chocolate.

COCKTAIL PARTY

A 4 Hour Reception



PREMIUM BAR INCLUDED

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. For 4 Hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of all beers and liquors is available upon request

A 4 hour casual and relaxing event. From the moment your guests arrive, they can enjoy a variety of fine spirits and gourmet hors d'oeuvres, leisurely passed for up to 3 hours. At the same time, while your guests enjoy the company of close family and friends, they can take their time enjoying the different stations this package has to offer. Complete the evening with a final hour of coffee, tea and desserts.



PASSED HORS D'OEUVRES

Select 8 Appetizers Passed Butler Style
(See page 12 for Hors D'Oeuvre Selections)

DELUXE COLD ITEMS

2 Cold Appetizers
(See page 13 for Cold choices)

CHAFFING DISH SELECTIONS

Choose any 3 selections of our
homemade specialty dishes
(See page 13 for menu choices)

CARVING STATION

Select 1 of the following:
Marinated Steak
Slow Roasted Prime Rib
Roast Turkey Breast
Glazed Virginia Ham
Roast Pork w/Apple Raisin Chutney

MINI DESSERT TABLE

Choose any 3 of Specialty
Desserts
(See page 13 for dessert choices)

PASTA STATION

Looking to enhance
your event even more?
Have one of our professional
chefs sauté fresh Penne Vodka
and Fettuccini Alfredo.
\$7.00pp




\$62.00

Children 12 and under are \$22.00 each, children 2 and under are free
A \$6.00 per person discount can be applied for Friday evenings
Events under 80 guests require an Attendant Fee of \$100.00

Introducing two great ways to create the wedding of your dreams

1. Photo Booth
Capture every moment of your day with an interactive touch screen photo booth. Your guests will love this fun way to remember your day. They get on-the-spot photos of themselves, which make great favors, plus the option to leave a short video message for the bride & groom. Images can be uploaded to social media or collected in a scrap book to preserve your precious memories.
Starting at \$950.00

2. Uplighting
Create drama, fantasy or any other effect you desire with fully customizable uplighting. Hundreds of colors available, making the possibilities endless for anything you can imagine to create your perfect day.
Starting at \$600.00



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DINNER MENU

A 4 Hour Reception



PACKAGES INCLUDE

PRIVATE ROOM FOR 4 HOUR DURATION

ANTIPASTO DISPLAY

Displayed as your guests arrive. A grand assortment of Italian meats & Cheeses, accompanied by Cracked Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, and Bread Sticks.

CHOICE OF HOUSE OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS



BEVERAGE OPTIONS INCLUDED

TAB - CASH BAR

\$200.00 Set-up fee for bar and bartender

BEER UPGRADES

Change to Specialty beers starting at \$2.00pp each

ADDITIONAL TOP SHELF LIQUORS

Grey Goose, Johnnie Walker Black, or any top shelf liquor can be added to our open bar package for an additional bottle charge

EXTRA HOUR FEE

\$8.00pp



BEER, WINE & SODA

Bottled Bud & Coors Lt, Melot, Pinot Grigio, & White Zinfandel as well as Coke, Diet Coke & Sprite, served unlimited for the duration of the event. Beer and Wine upgrades are available.

PREMIUM OPEN BAR **\$12.00PP***

For 4 hours, our bar staff will also pour an assortment of premium liquors & cordials. A complete list of liquor is available upon request.

*Based on a minimum of 80 guests

SIT-DOWN

INDIVIDUAL ENTREES

Choose 2 of our mouth watering entrees.

All entrees served with our Chefs Selection of seasonal fresh vegetable and potato.

(See page 14 for entrée choices)

BUFFET

HOT CHAFFING DISHES

Choose

1 Pasta, 1 Vegetable, 1 Potato and 3 Entrees from our selection of homemade dishes

(See page 13 for menu choices)



DESSERT

Choose any 1 of Specialty Desserts

(See page 13 for dessert choices)

\$48.00

PASSED HORS D'OEUVRES

Looking to enhance your event?

Consider adding an arrangement of hand made, hot appetizers. Passed Butler Style for the first hour.

\$10.00 pp



GENERAL NOTES: A \$8.00pp discount can be applied for Friday evenings. Children 12 and under are priced at \$22.00 per child and would be served Chicken Fingers & Fries. Children 2 and under are free.

SIT-DOWN INFO: *If you choose 2 entrees, your guests will have the pleasure of making their entrée choice at the table. It is not required that you provide entrée counts prior to the affair. If you would like a third entrée selection, a \$3.00 per person charge will be added to the bill. Vegetarian options must be pre-ordered and include either Grilled Vegetable Tower, Pasta Primavera, Lemon Rice w/Tofu.*

BUFFET INFO: *If you choose more than 6 chaffing dish selections, then a \$3.00pp charge will apply for each selection.*

ENHANCED BUFFET MENU

A 5 Hour Reception



PREMIUM BAR INCLUDED

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. For 4 Hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of all beers and liquors is available upon request

PACKAGES INCLUDE



CHOICE OF HOUSE OR CEASAR SALAD
FRESHLY BAKED DINNER ROLLS
CUSTOM TIERED CAKE
FRESH BREWED COFFEE & TEA
LOUNGE SEATING

COCKTAIL HOUR

CARVING STATION



ANTIPASTO DISPLAY

Displayed as your guests arrive. A mix of Italian meats & Cheeses, accompanied by Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, and Bread Sticks.

PASSED HORS D'OEUVRES

- OR -

ACTION STATION

Select 1 of the following

Marinated Steak
Prime Rib
Corned Beef
Pastrami
Roast Turkey Breast
Virginia Ham
Roast Pork w/Chutney



SMORES STATION

Sweet Tooth?

Have one of our professional chefs roam through your event with our Rolling Smores Station.

\$5.50pp



BACON BAR

Looking to enhance your event even more?

This bar is a bacon lovers dream come true! Includes a variety of bacon inspired delicacies.

\$8.50pp



HOT CHAFFING DISHES

Choose

1 Pasta, 1 Vegetable, 1 Potato
and 3 Entrees from our
selection of homemade dishes

(See page 13 for menu choices)



DESSERT

Choose any 1 of Dessert Stations

(See page 13 for dessert choices)

\$72.00

Children 13 -20 are \$55.00, Children 12 and under are \$35.00 each
A \$6.00 per person discount can be applied for Friday evenings
Events under 80 guests require an Attendant Fee of \$100.00

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SPECIALTY STATIONS

Garden Crudité & Harvest Grill – Crisp seasonal vegetables, locally grown when available, plus marinated fire grilled zucchini, yellow squash, grape tomatoes, red onion and Portobello mushrooms. Presented with ranch & balsamic dressing. \$6.50 pp

Green Tea Sushi Display – Assorted California and Maki rolls with soy sauce, wasabi, pickled ginger. \$8.00 pp
Add Sushi Chef or Lady in Kimono for an additional \$250 each.

International Fruit and Cheese Table – A selection of seasonal fresh ripe fruits to complement an artistic display of domestic and imported cheeses. Also includes warm baked brie stuffed with sliced apples, cranberries and candied walnuts and Voo Doo cheese ball with sweet red pepper jelly. \$7.50 pp

Fulton Fish Market – Whole Poached Salmon with cucumber relish, platter of sliced smoked salmon with capers, onions, and pumpernickel rounds, Frutta di Mare. \$8.50 pp

Ultimate Crostini Station – Toasted garlic crostini and tri-color chips with smoked mozzarella & tomato bruschetta, olive tapenade, and mango salsa, tomato & avocado salsa, red pepper and honey goat cheese - \$6.50 pp

Grilled Cheese Station – Traditional grilled cheese with Vermont cheddar, French Brie with fig jam & prosciutto, and smoked gouda w/roasted mushrooms and caramelized onions. Paired perfectly with tomato bisque soup shouters. \$7.00 pp

Caprese Station – Fresh Bufalo mozzarella and ripe beefsteak tomatoes sliced by hand. Garnish from a suspended salt bar and herb infused olive oil and vinegar station. \$6.50 pp

Smashed Potato Bar – Smashed red bliss and sweet potatoes served in martini glasses accompanied by shredded cheddar, sour cream, crispy bacon, chives, broccoli, mushroom scallopini, mini marshmallows, maple syrup, brown gravy & whipped butter. \$6.50 pp

Pommes Frites - Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Truffled Parmesan Cheese, and Malt Vinegar. \$6.50 pp

NY Deli – Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise. \$8.00 pp

Dim Sum – An array of steamed dumplings, chicken, vegetable and shrimp, with Hoisen and Ponzu dipping sauce presented in bamboo steamer baskets. \$7.50 pp

Bacon Bar – A bacon lovers dream come true! Bacon wrapped smoked jalapeno poppers, Thick cut maple glazed bacon strips with ranch, maple syrup and chipotle sauce, BLT bites, Brown sugar glazed bacon wrapped shrimp, and bacon cheddar biscuits. \$8.50 pp

GOURMET CHEF STATIONS

SUSHI

Yellow Dragon Sushi \$14.00 pp
Assorted California and Maki rolls, plus house specialty rolls, sushi and sashimi, with soy sauce, wasabi, pickled ginger.
Add Sushi Chef or Lady in Kimono for an additional \$195

PASTA BARS

Pasta Wheel Station \$10.00 pp
"Cacio y Pepe" Our signature pasta station consisting of handmade spaghetti tossed and flamed in a carved wheel of Pecorino Romano cheese.

Progressive Pasta Bar \$12.00 pp
A pasta lovers dream come true! Start with either Gnocchi, lemon pepper Creste di Galli, or sheeps milk ricotta ravioli. Then add your favorite sauce, Arugala-Fennel-Lemon Pesto, Clam & Chared Tomato Confit, or Veal Osso-Bucco Ragout. Finally top with crispy prosciutto, zucchini chips, fried carrot threads, pan seared Halloumi, and garnish with truffled crumbs and assorted grated cheeses.

SALT BLOCK

Enjoy some of your favorite foods prepared in this most unique fashion. Using heated (or sometimes frozen) blocks of Nepalese salt mined from the Himalayan Mountains of Pakistan, our chefs will prepare dishes that will WOW your guests!

Salt-Seared Beef Tataki \$8.50pp *
Thinly sliced tenderloin of beef, rock seared and served with Asian Slaw, Ponzu sauce & carbonated wasabi dressing.

Scallops w/Szechuan Peppercorn \$8.50pp*
Rich buttery scallops, sizzling with a spritz of citrus juice and garnished with szechuan peppercorns. Presented with lemon sesame noodles.

Salted Caramel Ice Cream Bar \$7.50 pp *
Luscious French Vanilla ice cream laced with ribbons of caramel sauce, hand mixed on top a block of deep frozen Himalayan salt. Custom make this sumptuous dessert by mixing in peanuts, baklava bits, dried cranberries, crumbled shortbread cookies and/or chocolate sauce.



ACTION STATIONS

Italian Pasta Bar \$7.00 pp

Delicate Alfredo sauce poured over fettuchini pasta with mushrooms and peas, or creamy vodka sauce tossed with penne pasta, baby shrimp and sundried tomatoes. Add your own toppings and warm garlic bread and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

Carved Meat \$7.50 pp

Select one of the tender and juicy meats to be hand carved by our chefs. Additional Selectons - +\$2.00pp per selection

Crepes \$7.00 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$7.50 pp

Stir-Fry Chicken or Beef with Oriental Vegetables in a Garlic Teriyaki Sauce w/white rice and in mini Chinese to go boxes.

Panini \$6.50 pp

Reubens, Grilled Vegetable, and Grilled Chicken panini served hot, toasted, and oozing with melted cheese.

Cowboy Ranch \$7.50 pp

Kentucky Bourbon Marinated Steak with Jicama slaw and sweet mini peppers

Philly Cheese Steak \$7.00 pp

A fresh twist on an old favorite, seared rib eye steak with sauteed onions, mushrooms, and peppers on a warm pretzle roll with hot cheese sauce. Garnish with fresh cut chips.

Mac & Cheese \$6.50 pp

A new level of Comfort Food! We serve both Classic Cheddar & Gorgonzola sauces for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$3.00pp

Cinco de Mayo \$7.50 pp

Grilled Chicken & Steak fajitas, served with black beans, warm flour tortillas, homemade chips, salsa, and avocado.

Quessadilla \$6.50 pp

Warm flour tortillas stuffed with grilled chicken, dried cranberries, diced apples and loaded with monterey jack cheese. Grilled to order and accompanied with guacamole and fire roasted tomato salsa.

Mediterranean Grill \$7.50 pp

Garlic hummus, Greek Tzatziki, stuffed grape leaves, Kalamata olives, Lamb Gyro cooked on flat top grill, Falafel and tabouli salad.

Hot Seafood Station \$8.50 pp

Herb crusted salmon with asparagus buer blanc carved to order, crispy fried calamari with spicy marinara sauce, Baked clams oreganata.

Baja Fish Tacos \$8.00 pp

pre select either broiled Cajun catfish or deep fried atlantic cod. Served in soft flour taco shells with homemade crema, pico de gallo, mango salsa, lime wedges and guacamole.

Slider Bar \$7.50 pp

Home ground beef sliders along with BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedges and assorted condiments.

Paella \$8.00 pp

Spanish safron scented rice presented in a cast iron skillet with assorted seafood, and chorizo.





DESSERT STATIONS

Espresso Bar \$5.50 pp

Enjoy hot cappuccinos, lattes & espressos, all made to order. Garnish with your own specialty flavors and toppings.

Bananas Foster \$6.50 pp

Sliced Bananas Flambéed in Rum and Banana Liquor and Served Over Vanilla Ice Cream.

Belgian Waffles \$6.50 pp

Made fresh and served warm with your choice of strawberry compote, caramelized bananas, whipped cream and vanilla ice cream.

Rolling S'mores Station \$5.50 pp

Torched marshmallow over a dark chocolate dipped graham cracker with a slice of hickory smoked bacon and flaked salt. Presented on a rolling cart as our chef roams the ballroom.

Donut Wall \$6.50 pp

A giant wall of hanging donuts! As your guests approach, they see a grand display of traditional glazed donut with an assortment of frostings and toppings.

Chocolate Fountain \$7.50 pp

Warm velvety smooth dark chocolate, cascading down multiple tiers into an assortment of fresh fruits and other toppings.

Boardwalk Station \$6.50 pp

Add a touch of nostalgia to your wedding with warm Zeppolis, Fried oreos, custard filled chorros and Cotton Candy.

Gourmet Mini Cupcake Station \$6.50 pp

A Kings display of 8 assorted gourmet mini cupcakes displayed on multi level racks, presented with 3 cupcakes per person and accompanied with simmering hot chocolate.

Viennese Hour \$14.00 pp*

An International Assortment of Pies and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, Fresh Fruit Display, and Italian Espresso.

Cheesecake Martini Bar \$6.50pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to include warm caramel Dulce de latches and strawberry compote, fresh berries, Oreos, toasted coconut, and graham cracker crumbs

GOOD NIGHT EXTRAS

Candy Table starting at \$8.00 pp*

Candy Table - An assortment of hard and soft candies presented in glass jars. Selection to include Laffy Taffy, Swedish Fish, Resses Pieces, M&M's, Gummy Bears, Twizlers, Blow Pops, sour patch kids, 2, 1.

Vintage Candy Bar starting at \$14.00pp*

A custom made display, personalized to fit your event style. Choose your own candy based on your color scheme and style. Prices based on your individual selections and guest count.

Cookies and Coffee To Go \$5.00 pp

Silver samovars filled with freshly brewed coffee and steaming hot chocolate for your guests to take home and enjoy along with warm baked homestyle cookies, and biscotti.

Breakfast Sandwiches \$6.00 pp

Plain and everything bagels with porkroll, egg and cheese, wrapped and ready for the ride home.

Hanging Soft Pretzels \$5.50 pp

Warm soft pretzels and cinnamon sugar dusted pretzel nuggets served with warm melted cheese and an assortment of gourmet toppings.



BEVERAGE OPTIONS

PREMIUM BAR

Vodka

Sky
Absolute
Tito's

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Tequila

Jose Cuervo Gold

Cordials

Southern Comfort
Irish Cream
Sloe Gin
Triple Sec
Peach Schnapps
Apple Barrel
Sambuca
Amaretto

Bourbon & Brandy

Jack Daniels
Christian Bros

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Dry & Sweet Vermouth

Bottled Beer

Budweiser & Coors Lt
Miller Lt & Brooklyn Lager
Hieneken & Corona
Sam Adams Seasonal Ale
O'Douls

Beverages

Coke
Diet Coke
Sprite
Assorted Juice
Garnishments



BEVERAGE STATIONS

Sparkeltini Station \$5.75 pp

Welcome your guests with a refreshing drink upon arrival. Some selections include elegantly displayed watermelon and white grape flavored sparklers or perhaps a warm Apple Cider martini. Each individually served and appropriately garnished in martini glasses.

Vodka Luge \$5.50 pp plus ice sculpture

A professional mixologist will pour Grey Goose, Kettle One, and Belvedere vodkas through a Martini glass that has been hand carved out of crystal clear ice. The result is a perfectly chilled shot of vodka and a presentation that is sure to impress your guests.

Craft Beer Tasting \$6.50 pp

Craft beer provided by our local Belford Brewing Co and served during your cocktail hour. Includes a selection of 4 styles of beer presented in 4-glass tasting flights during cocktail hour. Un-served growlers can be added to reception bars until finished. Also included is our Popcorn Cart with freshly popped buttered popcorn, mini soft pretzel nuggets, and seasoned party mix.



PREMIUM BAR UPGRADES

Super Premium \$8.00pp

Grey Goose	Bombay Sapphire
Johnnie Walker Black	Patron Tequila
Chivas Regal	Glenlivet
Grand Marnier	Chambord
B & B	Remy Martin
Courvoisier V.S.O.P.	Hennessy

Individual bottles can be added starting at \$90/bottle

Beer Upgrades

Add \$1.50 pp for each of the following:

Modelo	Yuengling	Blue Moon
Bass	Guinness	Stella Artois







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HORS D'OEUVRES

SILVER

\$8.00 pp for up to 6 selections



Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
Chicken Waldorf on Endive Boats
Bocconcini Mozzarella Lollipops
Asparagus Wrapped in Prosciutto, Parmesan Peppercorn Sauce
Roasted Strawberry Crostini w/Brie and Balsamic Drizzle
Buratta w/Drizzled with Olive Oil and Flake Salt
Breaded Chicken Rollitini with Bacon and Sweet Guava Dipping Sauce
Asian Spring Rolls with Sweet Chili Pepper Sauce
Steamed Pork Dim Sum with Oriental Sesame Dressing
Spicy Beef Empanadas with Mexican Crema
Quesadillas Filled with Grilled Chicken, Cranberries and Jack Cheese
Pizzetta Topped with Ratatouille & Dilled Havarti
Artichoke Fritter Stuffed with Herbed Goat Cheese
Oriental Meatballs w/Fresh Scallions
Sicilian Arancini Rice Balls w/Mozzarella and Veal Ragout
Eggplant Rollatini Bites w/Marinara
Cocktail Franks w/Stone Ground Mustard
Scallops Wrapped in Bacon

GOLD

\$1.75 pp for each selection when added to Silver package

Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
Tequila Salmon on Corn Chips w/Guacamole
Watermelon & Feta Cubes
Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichuri
Chilled Pea Soup Shooter w/Fresh Mint
Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce
Potato and Leek Soup Shooter
Coconut Breaded Shrimp with Spicy Orange Ginger Dressing
Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam
Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto
Baked Polenta with Chevre and Strawberry-Honey drizzle
Spiedini ala Romana
Roman Suppli al Telefono
Porkbelly BLT w/Watercress Puree
BBQ Pulled Pork Sliders w/Southern Slaw
Beef Brisket Sliders w/Southern Slaw
Louisiana Crab Cake and Creole Remoulade
Wild Mushroom Risotto and Truffle Oil Drizzle
Southern Fried Chicken & Waffles
Sicilian Pannele w/Whipped Ricotta & Tomato Coulis
Grilled Shrimp Skewers w/Mango Glaze

PLATINUM

\$2.50 pp for each selection when added to Silver package

Jumbo Shrimp Cocktail Shooters
Grilled Lollipop Lamb Chops with Rosemary Au Jus
Roast Peking Duck w/Scallions & Hoisen Sauce on a Poppy Seed Edible Spoon
Asparagus Martini w/Lemon Creme Fraiche & Caviar Pearls
Fried Quail Egg w/Crisped Bacon on a Parmesan Basil Edible Spoon
Mini Carne Asada Tacos
Tomato-Basil Soup Shooters w/Grilled Cheese Triangles
Guinness Glazed Chicken Lollipops
Salmon Mi-Cuit
Kani Salad w/Salmon Roe in Cucumber Cups
Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers

DELUXE COLD ITEMS

Each item can be added to your event for an additional \$3.50pp

- International Cheese Board** - A grand display of imported and domestic cheeses
- Fresh Fruit Cornucopia** - An assortment of seasonal fruits, elegantly displayed
- Baked Brie en Croute** - French Brie stuffed with dried fruit and pecans, wrapped in puff pastry
- Marinated Grilled Vegetables** - balsamic marinated grilled zucchini, yellow squash, cherry tomatoes, red onion, and portobello mushrooms with toasty pita chips
- Italian Antipasto** - a trio of sliced Italian meats, plus imported provolone, cracked green olives, marinated artichoke hearts, and much more.
- Crudités Basket** - An array of seasonal fresh vegetable and creamy ranch and balsamic dressings.
- Pumpnickel Bread** - artichoke and Spinach Dip
- Bocconchini Salad** - coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes
- Mozzarella Primavera** - beefsteak tomatoes layered with fresh buffalo mozzarella, drizzled virgin olive oil
- Whole Poached Salmon** - diced red onion, chopped eggs, capers, lemons, and dill sauce with dark pumpnickel toast points
- Bruschetta Bar** - toasted foccacia & french breads served with tomato bruschetta, caponata & olive tepenade
- Middle East Spreads** - Garlic hummus and greek tzatiki with warm toasted pita chips for dipping



HOT CHAFFING DISH SELECTIONS

Pasta

- Penne Ala Vodka
- Ravioli Ala Vodka
- Pasta Primavera
- Pesto Rigatoni
- Stuffed Shells
- Rigatoni Bolengese
- Spaghetti Garlic & Oil
- Cavatelli & Broccoli
- Pulled Pork Mac & Cheese

Vegetables

- Broccoli Sautéed w/Garlic **G**
- String Beans Almondine **G**
- Glazed Carrots **G**
- Vegetable Medley **G**
- Tempura Vegetables
- Grilled Asparagus **G**
- Artichokes Francaise

Starch

- Potato Croquettes
- Oven Roasted Potatoes **G**
- Garlic Mashed Potatoes
- Potato & Onion Perogies
- Rice and Broccoli Au Gratin
- Rice Balls w/Mozzarella
- Pork Fried Rice **G**

Entrees

- Chicken Sorentino
- Chicken Cordon Bleu/Margarita
- Chicken Francaise or Marsala
- Tuscan Chicken **G**
- Champagne Chicken
- Chicken w/Artichokes
- Veal Marsala or Francaise
- Sausage, Peppers & Onions **G**
- Hawaiian Ham **G**
- Carnitas **G**
- Stuffed Roast Pork Loin
- Sauteed Pork w/Vinegar Peppers
- Kielbasa with Kraut **G**
- Spanish Paella
- Eggplant Rollitini
- Stuffed Cabbage
- Meatballs in Tomato Sauce
- Swedish or Oriental Meatballs
- Steak w/Cherry-Chipotle Glaze
- Steak w/Pesto Pomodorro
- American Pot Roast
- Beef Bourguignon
- Short Ribs of Beef **G**
- Pinwheel Flank Steak
- Calamari Marinara **G**
- Pecan Salmon
- Herb Crusted Salmon - room temp

DELUXE CHAFFING DISH

- Veal Parmigiana + \$1.50pp
- Chinese Roast Pork **G** + \$1.50pp
- Filet Florentine **G** + \$3.00pp
- Scallops Scampi + \$3.00pp
- Pecan Salmon + \$3.00pp
- Coconut Shrimp + \$3.00pp
- Shrimp Scampi + \$3.00pp
- Shrimp Oreganato + \$3.00pp
- Shrimp Parmigiana + \$3.00pp

DESSERT SELECTIONS

- CUSTOM CREATED CAKE
- APPLE PIE
- ICE CREAM SUNDAYS
- MINIATURE PASTRIES
- MINI CUPCAKES
- NY CHEESE CAKE
- HOME STYLE COOKIES
- CHOCOLATE BROWNIES
- ITALIAN BUFFET COOKIES
- CARROT CAKE
- POTS DE CREME
- SALTED CARAMEL BUDINO



ENTRÉE SELECTIONS

Grilled Chicken

Flame grilled breast of chicken with either, wild mushrooms & white truffle oil cream sauce, or summer mango salsa.

Chicken Sorrentino

Breast of chicken lightly sautéed and topped with a slice of eggplant, prosciutto & mozzarella cheese

Chicken Cordon Bleu

Chicken breast rolled with ham & swiss cheese in a delicate cream sauce

Alsatian Stuffed Chicken

Breast of chicken stuffed with sausage, goat cheese and cranberries, with an Apricot-Riesling glaze

Champagne Chicken

Breast of chicken sautéed in a delicate cream sauce with champagne

Chicken or Veal

Marsala, Piccata, or Francaise
Pre select either sauteed breast of chicken or natured Veal Cutlet. Select one of the above sauces

Poached Salmon

Fresh atlantic salmon, unbelievable tender with lobster-dill cream sauce

Crispy Skinned Salmon

Fresh atlantic salmon, pan seared for a crispy skin, with watercress puree

Shrimp Scampi ▲

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$4.00pp

Prime Rib

Slow roasted to perfection and served medium rare

New York Strip Steak

Grilled to order, precisely to your liking, topped with red wine and shallot butter

Chateaubriand

Sliced medium rare and topped with either a Bordelaise sauce or Cabernet reduction.

Slow-Braised Beef Short Ribs

Boneless Short Ribs, with a sweet and tangy BBQ sauce.

Filet Mignon ▲

Flame grilled 8oz filet mignon with cabernet reduction +4.00pp

Individual Beef Wellington ▲

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry +6.00pp

Veal Saltimbocca

Tender natured veal topped with prosciutto and mozzarella over a bed of sauteed spinach

Rack of Lamb ▲

Parmesan herb encrusted rack of lamb served medium rare+\$3.00pp

Herb Coated Swordfish Steak ▲

Topped with a cilantro pesto or prepared "alla oreganata" +\$5.00pp



DUET PLATE

Sliced Tenderloin of Beef
with choice of:

Grilled Breast of Chicken
wild mushroom & truffle oil cream sauce
or summer mango salsa

Talapia Francaise
Sautéed in a lemon and white wine sauce

Pecan Crusted Salmon
delicate champagne cream sauce

Grilled Jumbo Prawns
bathed in basil infused olive oil, lemon, garlic & herbs

- or -

Breast of Capon
stuffed with spinach risotto and sliced filet of beef
with sweet vermouth sauce

- or -

Grilled Tequilla-Lime Marinated
Chicken Breast
with jumbo prawns sauteed in a
garlic chipotle aioli

- or -

Grilled 8oz Filet Mignon
with Steamed Lobster Tail and drawn butter
+ market price

ENTREE INFORMATION

◆ All entrees are accompanied by our chefs choice of seasonal fresh vegetable and potato, unless otherwise noted.

◆ Vegetarian/Vegan options are a chefs choice of either: Ratatouille w/Sweet Potato Puree, Grilled Vegetable Tower w/Balsamic Reduction, Pasta Primavera w/Garlic and Oil, or Lemon Rice and Grilled Tofu and Coconut Curry Sauce

◆ For these entrees, please add the listed price, per person, to the entire package.

◆ If you choose two entrees, your guests will have the pleasure of making their entrée choice at dinner. It is not required that you provide entrée counts prior to the affair.

◆ If you add a third entree, then exact counts for all entrees must be supplied two weeks in advance. However, if you would like your guests to have their orders taken at dinner, then a \$3.00pp charge will apply.

NOTES TO OUR CLIENTS

PAYMENTS:

- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are accepted for deposit only. Jacques Reception Center does not accept Credit Cards.
- Any additional charges on the day of the affair, (i.e. additional dinners, special beverages, bar charges), will be paid that day in cash only.
- The final number of guests should be given ten days prior to the affair. We will calculate your balance at this time and schedule an appointment with you no later than seven days prior to the affair to settle the charges.
- A Service Charge of 20% and Sales Tax of 7% Will be Added to all Menu Prices.

DEPOSITS & ROOM MINIMUMS:

- There is a minimum revenue amount that must be met to guarantee your banquet room at time of booking. In order to guarantee your banquet room you will need to agree to spend at least the following room minimums before the service charge and sales tax is applied
- Deposit is non-refundable and will be forfeited in the event of a cancellation.

	Deposit	Fri, Sat Afternoon, & Sun	Saturday Night
Grand Ballroom (225-500 ppl)	\$1,500.00	\$7,500.00	\$10,000.00
Forum Ballroom (150-250ppl)	\$1,200.00	\$5,000.00	\$6,000.00
Veneto Ballroom (80-170ppl)	\$ 800.00	\$3,000.00	\$3,500.00
Tivoli Room (60-140ppl)	\$ 1000.00	\$4,000.00	\$5,000.00

GENERAL INFO:

- Jacques Reception Center is a Non-Smoking facility.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Waitstaff for providing excellent service.
- Jacques Reception Center does NOT allow any of the following brought into the facility: Cakes Appetizers, Entrees, Desserts, Candy Carts, or other foods, Photo Booths and Up-lighting.
- Board of Health Regulations stipulate that we are not permitted to allow any food or beverage to be taken off the premises. All food is to be consumed on site and no to-go boxes will be allowed.
- Any persons under 21 WILL NOT be served alcoholic beverages.
- No persons are permitted to bring outside alcohol into the banquet facilities. Any person doing so will be asked to leave.
- During all Sweet 16's, or any event with a high amount of teenagers, a uniformed Police Officer will be present to ensure the safety and security of your guests.
- A final consultation should be scheduled 10 days prior to your event. Please bring with you your final guest count, and seating chart. Please detail how many seats per table, the table number and if any special requests for each table.
- Please bring in any table arrangements, favors no more than 2 days prior to your event. Also note that place cards should be in alphabetical order, all items need to be unwrapped, the wicks turned up on any candles and label any boxes clearly.





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Nestled within the rolling hills and picturesque farmlands of Morganville, New Jersey, this sprawling 15-acre grounds and flower farm offers beautiful, scenic views from every angle. With a garden, patio, firepit, rustic 1800's barn and a personal handcrafted menu, you and your guests will enjoy a variety of intimate, memorable experiences throughout the event.

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