



Special Occasions and Weddings



- ✦ Romantic Ceremony in the pine grove by the gazebo overlooking rolling greens and babbling brook
- ✦ Elegant Outdoor Weddings under graceful tent with linen-covered tables, linen napkins, china place settings and crystal stemware
- ✦ Al Fresco Receptions and Bridal Showers on awning-covered patio with decorative paper lights, wrought-iron seating and flowering baskets
- ✦ Cozy Firesides Weddings, Receptions and Rehearsal Dinners in charming dining room with antique chandeliers and candlelight

Jesse Camille's Restaurant and Catering

615 N. Church Street

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Wedding and Special Occasion Dinner Packages starting at
\$25.00 per person (tax/gratuity additional)

Package #1: Simple Pleasures

- Charcuterie, Fruit and Cheese Reception – dazzling display of domestic and imported cheeses, assorted crackers, crudités and dips, fresh fruit
- Two Entrée Choice Buffet, including misto salad with choice of dressing, pasta, meatballs, potato and fresh vegetables

Package #2 Romantic Buffet Affair

- Two Hour Open Bar
- Hot and Cold Hors D'Oeuvres Buffet (choice of four)
- Three Entrée Choice Buffet, including Deluxe Carving Station attended by white-coated chef and Pasta Creations Station



Jesse Jamille's RESTAURANT



Package #3 Classic Dining Elegance

- Four Hour Open Bar
- Cocktail Appetizer Reception featuring an assortment of butler-passed hot and cold hors d'oeuvres
- Three Course Sit-Down Dinner, including misto salad with choice of homemade dressings, pasta intermezzo and choice of two entrees, starch and fresh vegetables

Package #4 Memorable Event Decadence

- Five Hour Open Bar
- Cocktail Appetizer Reception featuring Charcuterie Board and an assortment of butler-passed hot and cold hors d'oeuvres
- Four Course Sit-Down Dinner, including chef's specially prepared soup, misto salad with choice of homemade dressings, pasta intermezzo and choice of three entrees, starch and fresh vegetables
- Champagne Toast



Jesse 
Camille's
RESTAURANT

Hot and Cold Hors D'oeuvre Choices

Sausage and parmesan stuffed mushrooms
Chicken teriyaki skewers with pineapple
Mozzarella fritters in marinara sauce
Assorted stuffed breads
Coconut chicken tenders with honey mustard sauce
Prosciutto wrapped melon with basil, olive oil and salt
Chicken, gorgonzola, prosciutto and apricot brochette
Mini meatballs in marinara sauce
Sea Scallops wrapped in bacon with honey
Mini crab salad tartlets
Petite crab cakes with tarragon and caper remoulade
Smoked Salmon with Dilled Herb Cheese on Melba toasts
Truffle Parmesan Wings
Roast Turkey with Cranberry Mandarin Relish on pumpernickel
Assorted marinated olives, mushrooms and roasted peppers
Mini Tomato, Basil & Mozzarella Bruschettas with Pesto

Entrée Choices:

Sliced Rib eye of Beef Au Jus
Chicken with Mustard Marscapone Marsala with Mushrooms
Chicken Francaise with Lemon and Capers
Chicken Cordon Bleu Stuffed with Ham & Swiss with Dijon Cream Sauce
Roasted Chicken with Seasoned Marinade
Filet of Sole with Crabmeat Stuffing
Scrod Francaise with Lemon and Capers
Baked Scrod with Herb-Buttered Ritz Crumbs
Baked Stuffed Shrimp with Crabmeat and Drawn Butter
Pork Parmesan Meatballs in Tomato Basil Sauce
Eggplant Parmesan

Starch Choices:

Roasted New Potatoes with Butter & Garlic
Garlic Mashed Potatoes
Baked Potato
Rice Pilaf or Jasmine Rice

Pasta Creations Station Choices:

Farfalle A La Vodka with Peas and Prosciutto
Cavatelli Pasta with Sausage and Broccoli in a Garlic Wine Sauce
Linguine with Baby Rock Shrimp and Asparagus in Alfredo Sauce
Penne Pasta with Capers, Kalamata Olives, Tomatoes and Feta Cheese

Deluxe Carving Station:

Roast Breast of Turkey with Pan Gravy
Seasoned Roasted Pork Loin with Demiglace
Garlic Crusted Roast Prime Rib of Beef au jus



Supplement your party with these suggestions . . .

- * Add a Champagne Toast ... from \$3.00 per person
- * Add a Four Hour Open Bar ... from \$20.00 per person
- * Add a dazzling Charcuterie Board with a display of domestic and imported cheeses, mixed crackers, crudité's and dips, fresh and dried berries, baquette during your appetizer reception for \$5.00 per person
- * For an extra special appetizer reception, select three (3) of the following appetizers for an additional \$10.00 per person:
 - Shrimp Cocktail with spicy cocktail sauce
 - Mini Beef Tenderloin Wellingtons in puff pastry
 - Escargot stuffed mushroom caps
 - Mango Shrimp Skewers
 - Raw Bar with littleneck clams and oysters on the half shell

Dazzling Venetian Dessert Table and Coffee Stations . . .

- For extra special events, treat your guests to a dazzling display of decadent desserts on doily-laden trays and an impressive coffee station featuring regular and decaffeinated 100% Columbian coffee, assorted imported teas and a gorgeous tray of garnishes, including lemon peel, grated orange peel, shaved Belgium chocolate, cinnamon sticks, fresh whipped cream, light cream, assorted sugars for \$12.00 per person

Dessert Selections: (choose any six)

Mini Belgium Chocolate Mousse Napoleons with Strawberry Garnish
Lemon Curd Tartlets with Fresh Raspberries
White Chocolate Mousse Tartlets with Blackberry Garnish
Mixed Berries in Phyllo Shells with Chambord Cream
Macerated fruits with Chantilly Cream in stemmed glasses
Freshly Baked Chocolate Chip and Walnut Cookies
Italian Anisette Cookies with Pastel Frosting
Sweet Marscapone Phyllo Shells with Assorted Fruit Topping
Mini Cannolies with Chocolate Chips and Ricotta
Mini Cheesecakes with Fresh Cream and Berries
Key Lime Tartlets with Fresh Whipped Cream