



Jacques
EXCLUSIVE CATERING

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WEDDING GUIDE

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FROM OUR BEGINNING

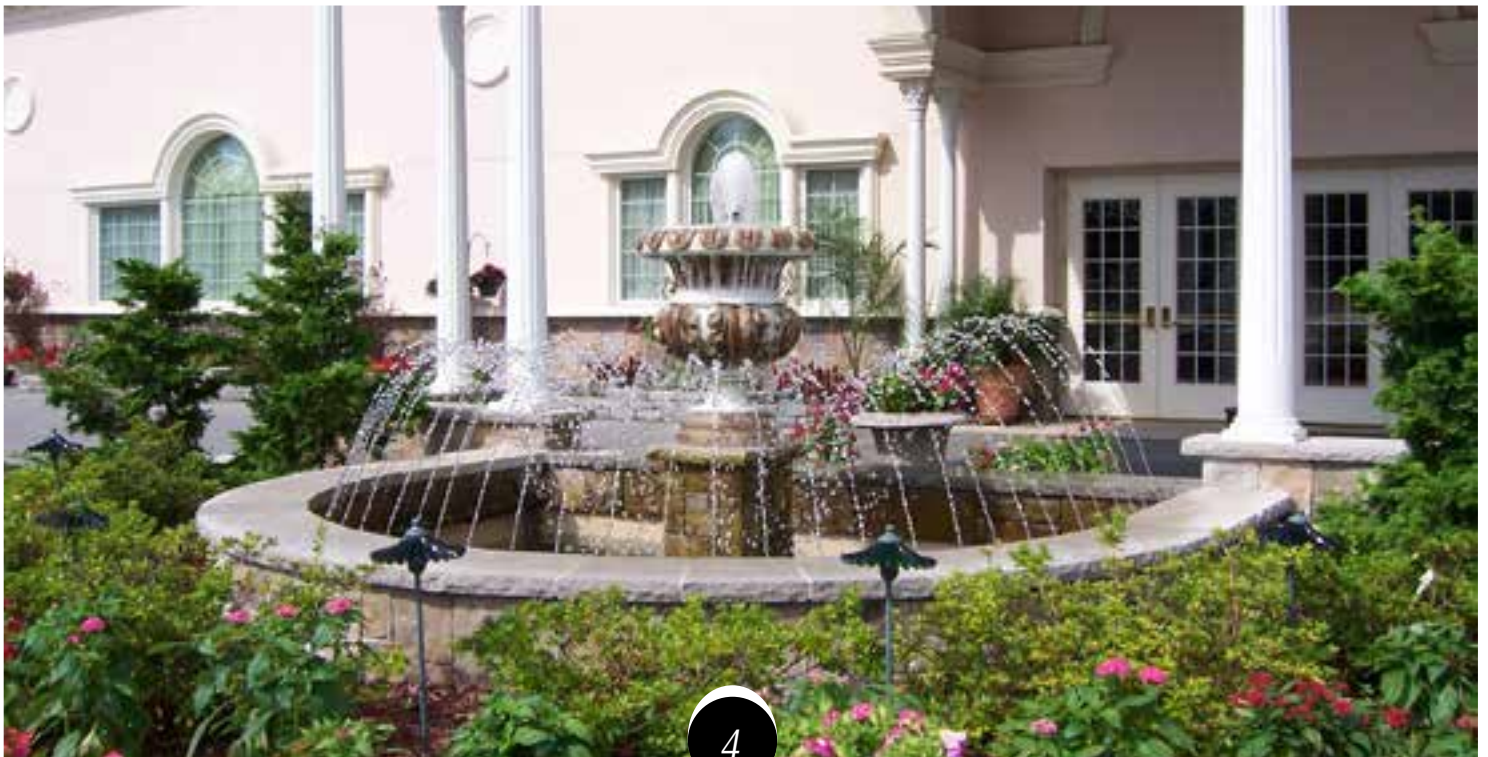
Originally founded in Brooklyn, New York in 1955, Jacques Caterers has grown to become the complete caterer for all your needs. Jacques is one of the original pioneers responsible for bringing fresh quality foods into your home, thus coining the term "off-premise catering". Whether it's for a traditional family gathering or an elaborate seven-course sit-down dinner with china, wait-staff, and the utmost in style and elegance, Jacques has evolved to bring you the BEST!!

After growing up enjoying the smell of fresh home cooking, and with years of experience from our original Brooklyn office, I decided to bring Jacques to the Garden State. Since our first office opened in 1981, Jacques Caterers of New Jersey has been providing our excellent cuisine to your home, office or at any location you choose.

In 2000 we expanded our operation to include our beautiful new Reception Center in Middletown. This full service on-premise Banquet facility for Weddings, Bar-Mitzvahs or any occasions will follow the same traditions, service and quality you have come to expect from our company. This new facility has undergone a multi-million dollar renovation project, boasting cascading fountains, imported Italian chandeliers, expansive Lobby with granite floor. This newly renovated reception center will take your breath away. We can accommodate your every need, from intimate dinners of 40 people up to Gala Receptions of 450. You're invited to call us any time to schedule a tour.

Jacques Caterers also serves the Tri-State area with our Off-Premise facility in Hazlet, NJ. Jacques Caterers will endeavor to provide our customers with the highest level of quality and service to which you have grown accustomed. My sons now continue the tradition of providing the same authentic Italian cuisine and remarkable service you remember as a child. So when planning your next occasion, let Jacques Caterers do it all.

Kathleen D'Angelo-Mamola
Owner/Operator





TO YOURS

As you plan the celebration to begin your new life, Jacques will be with you every step of the way. Our wedding professionals have the experience and knowledge you will need to help guide you in planning your most perfect day.

Begin in our classic Ceremonial Gardens. Proclaim your love for each other in a romantic and tranquil setting, or dine "al fresco" and sip cocktails under the setting sun. Our gardens provide a backdrop of elegance for your ceremony and cocktail hour. Available all year for your most memorable photos.

As you enter our elegantly adorned Foyer, with stone fireplace and glistening chandeliers, you appreciate our every attention to detail. Hand painted gold leaf moldings, tapestries, and artwork add to the Roman inspired design.

The Magnificent Grand Ballroom boasts 14 foot high ceilings and Alabaster chandeliers. A timeless setting like no other for your special day. Feast on our gourmet cuisine with recipes that have been handed down from generation to generation. Dance the night away on a marble dance floor, designed and hand cut by Italian artisans.

Jacques Reception Center has so much to offer. Classic, Elegant and Timeless. Let us make your celebration last a lifetime.





CEREMONIAL *Garden*

The anticipation begins as your guests follow our cobblestone paths around a beautiful Roman Urn fountain. With just one step through the grand entry gates, you realize you just entered a formal Italian Garden. Say your vows under a shaded pergola adorned with the finest silk drapery. Nothing could be more perfect. Listen to the tranquil sounds of splashing water, or sit and enjoy the aroma of thousands of blooming flowers on one of the many stone benches that decorate the sides of the garden. You and your guests will be lost in the beauty that surrounds them.

Start your cocktail hour as the sun romantically begins to set and the summer sky lights up with brilliant shades of red and orange. Your guests will indulge themselves on the same gourmet food and spirits Jacques has been known for over the last 55 years. As day turns into night, your wedding photographs become even more special. The fountain lights turn on as well as the many accent lights that enhance the various trees and shrubs. Jacques Ceremonial Gardens has everything you need to make your wedding day shine.





GARDEN CEREMONIES

All ceremonies include the following:

Use of our outdoor garden for up to a 30 min ceremony.
In the event of inclement weather,
an indoor location will be provided.

.....

Beverage Station

.....

White Padded Garden Chairs

.....

Bridal Attendant

.....

Bridal Suite

Available 2 hours prior to event

.....

Advance Rehearsal

\$8.00 per person plus tax

Outdoor Gardens can accommodate up to 250 guests

Ceremony Start Times:

Friday - Anytime

Saturday Afternoon - 11am or 11:30am

Saturday Evening - 5pm or 5:30pm

Sunday - Anytime





WEDDING RECEPTIONS

include

PREMIUM OPEN BAR

VALET PARKING SERVICE

MAITRE D'

BRIDAL SUITE - Available 2 hrs prior to event

CEREMONIAL GARDENS

RASPBERRY CHAMPAGNE UPON ARRIVAL

CHAMPAGNE TOAST

WHITE GLOVE SERVICE

3 TABLESIDE ENTREES

TIERED WEDDING CAKE

WHITE FLOOR LENGTH LINENS

CHOICE OF LINEN NAPKIN COLOR

CENTERPIECES

MIRRORED TABLE CENTERS

CUSTOM PRINTED MENU CARDS

PLACE CARDS

DIRECTION CARDS

COAT CHECK



BRIDAL SUITE

Our Bridal Suite will be available on the day of your wedding beginning 2 hours prior to your start time. You may use this time for preparation, photos, or a moment of tranquility prior to the start of your big day. Your suite will be stocked with complimentary champagne, bottled water and soft drinks.

EARLY ARRIVAL PACKAGES

Full Day

Arriving at 10am for up to 8 people

CONTINENTAL BREAKFAST

Bagels & Cream cheese

Danish

Fresh Fruit

Mimosas, Orange Juice, Coffee & Tea

BISTRO LUNCH

Hail Caesar Wrap, Smoked Turkey, & Mozzarella Caprese Sandwich

Penne Pasta Salad

Homestyle Cookies

Assorted Soft Drinks

\$695.00

Half Day

Arriving at 2pm for up to 8 people

BISTRO LUNCH

Hail Caesar Wrap, Smoked Turkey, & Mozzarella Caprese Sandwich

Penne Pasta Salad

Homestyle Cookies

Assorted Soft Drinks

\$495.00



"LA DOLCE VITA" Wedding Reception

5 Hour Affair

Use of a separate room for the Cocktail & Viennese Hour

Cocktail Hour

Passed Hors d'oeuvres

3 Hot Chaffing Dish Selections

2 International Cold Displays

2 Hot Specialty Station

1 Action Station

Seafood Raw Bar

Bottled Wine Service

Salad

Entree

Dessert

Tiered Wedding Cake

Viennese Hour

Espresso & Cordials

Sweet Dreams Goodnight Station

COCKTAIL HOUR

Assorted Passed Hors d'oeuvres

Feast on a selection of 8 hot Hors d'oeuvres. Unlimited, and passed Butler Style for a full hour.

Chaffing Dish Selections

Choose 3 hot items. Perhaps our famous Penne Vodka, homemade Beef Bourguignon, or timeless Chicken Cordon Bleu.

International Cold Station

Select two of our chilled displays. A bountiful selection for your guests to enjoy.

Hot Specialty Station

Select two of our Specialty Stations. Your guests will be impressed by a grand display of your choice.

Action Station

Select one of our Action Stations. Your guests will WOW as a professional chef prepares one of our signature dishes in front of their eyes

Raw Bar

A grand assortment of seafood from the oceans of the world. Jumbo Shrimp, Little Neck Clams, Oysters on the half shell, and Alaskan Crab Legs. Sauces include Bourbon Cocktail, Mignonette, and Lemon Wedges. Ice Sculpture & Lobster tails are also available at Market Price

SALAD

Enjoy one of our traditional salads, or indulge in one of our seasonal creations, all elegantly presented and freshly prepared.

INTERMEZZO

Choice of:

Peach or Lemon Sorbet

ENTRÉE SELECTION

Select three of our mouth watering entrees, or personalize a Duet plate that will be offered to all your guests as a combination of two entrees. Vegetarian option available

DESSERT

Viennese Hour

An international display of pies, cakes, Italian tiramisu, miniature pastries, butter cookies, chocolate mousse, and Creme Brulee.

Espresso & Cordial Bar

Enjoy hot cappuccino, lattes, espressos, and after dinner cordials, all made to order. Garnish with a selection of specialty flavors and toppings.

Tiered Wedding Cake

Custom created to suit your style and tastes.

SWEET DREAMS GOODNIGHT STATION

As your guests depart, they will be treated to warm homestyle cookies, fresh brewed coffee and teas for them to take on their way home.





"IL STAZIONE BUFFET" *Wedding Reception*

5 Hour Affair

Use of a separate room for the Cocktail & Viennese Hour

Bottled Wine Service

Cocktail Hour

Sparkeltini Station

Passed Hors d'oeuvres

2 International Cold Displays

1 Hot Specialty Station

Reception

Salad Station

Chafing Dish Selections

2 Action Stations

Dessert

Tiered Wedding Cake

Viennese Hour

Espresso & Cordials

Sweet Dreams Goodnight Station

COCKTAIL HOUR

Sparkeltini Station

Welcome your guests with a refreshing drink upon arrival. Some selections include elegantly displayed watermelon and white grape flavored sparklers, perhaps a warm Apple Cider martini or even a custom designed signature drink of your choice. Each individually served and appropriately garnished.

Assorted Passed Hors d'oeuvres

Feast on a selection of 8 Hot Hors d'oeuvres. Unlimited, and passed Butler Style for a full hour.

International Cold Station

Select two of our chilled displays. A bountiful selection for your guests to enjoy. Special.

Hot Specialty Station

Select two of our Specialty Stations. Your guests will be impressed by a grand display of your choice.

RECEPTION

Salad Station

Enjoy any two of either our traditions salads, or indulge in some of our seasonal creations, all elegantly presented and freshly prepared

Chafing Dish Selection

Select five of our mouth-watering entrees served in silver chaffing dishes.

Action Station

Select two of our Action Stations. Your guests will WOW as a professional Chef prepares one of our signature dishes in front of their eyes.

DESSERT

Viennese Hour

An international display of pies and cakes, Italian tiramisu & miniature pastries, butter cookies, chocolate mousse, and Creme Brulee.

Espresso & Cordial Bar

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

Tiered Wedding Cake

Custom created to suit your style and tastes.

SWEET DREAMS GOODNIGHT STATION

As your guests depart, they will be treated to warm homestyle cookies, fresh brewed coffee and teas for them to take on their way home.





INTERNATIONAL COLD DISPLAYS

Garden Crudité & Harvest Grill \$8.50pp

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.

International Fruit and Cheese Table \$8.50pp

A selection of seasonal fresh ripe fruits to complement an artistic display of domestic and imported cheeses.

Ultimate Crostini Station \$8.50pp

Toasted garlic crostini, pesto pitas triangles, rosemary foccaccia, olive loaf, and raisin walnut bread with an assortment of infused olive oils for dipping. Also includes smoked mozzarella & tomato bruschetta, eggplant caponata, and whipped herb butter.

Caprese Station \$8.50pp

Fresh Bufalo mozzarella and ripe beefsteak tomatoes sliced by hand. Garnish from a suspended salt bar and herb infused olive oil and vinegar station.

Hummus Kitchen \$8.50 pp

Garlic hummus, Roasted Red Pepper Hummus, Greek Tzatziki, tuffed grape leaves, & Kalamata olives, served with warm pita triangles

Taste of Tuscany \$8.50 pp

A selection of Italian cured meats to include soppressata, Genoa salami, Prosciutto de Palma, and pepperoni. Accompanied by, marinated mushrooms & artichoke hearts, & cracked green olives. Let's not forget the imported provolone, and sesame breadsticks,

Baked Brie en Croute \$8.00 pp

Includes warm baked brie stuffed with sliced apples, cranberries and candied walnuts plus Voo Doo cheese ball with sweet red pepper jelly.

Soup & Salad Station \$8.50 pp

Select 1 homemade soup and 2 deluxe salads, such as, Shrimp Pasta Salad, Waldorf Salad, Totellini Salad, just to name a few.

Salmon Station \$9.50 pp

Whole Poached Salmon w/Cucumber dill sauce, Sliced Smoked Salmon, Tequilla Cured Gravlox. All accompanied with chopped red onions, capers, grape tomatoes, sliced eggs, pumpernickel bread and mini bagels.



HOT SPECIALTY STATIONS

Hot Seafood Station \$9.50 pp

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

Smashed Potato Bar \$7.50pp

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.

Pommes Frites \$7.50pp

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

Dim Sum \$8.50pp

An array of steamed dumplings, chicken, vegetable and shrimp, with Hoisin and Ponzu dipping sauce presented in bamboo steamer baskets.

Bacon Bar \$9.00pp

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.

Fulton Fish Market \$9.50pp

Select either Mussels in white wine or Marinara sauce, then finish with warm garlic bread to sop up the juices. Dont forget the Frutta di Mare and zuppa de Vongole.

Grilled Cheese Station \$7.00pp

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 shooters. \$7.00 pp

Panini \$7.50pp

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

NY Deli \$8.50pp

Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise.

ACTION STATIONS

Italian Pasta Bar \$8.00 pp

Delicate Alfredo sauce poured over fettuccini 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 lover's dream. All prepared to order by one of our professional chefs.

Carved Meat \$8.50 pp

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

Savory Crepes \$8.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$8.50 pp

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

Cowboy Ranch \$8.50 pp

Kentucky Bourbon Marinated Steak with Jicama slaw and sweet mini peppers

Philly Cheese Steak \$8.00pp

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

Mac & Cheese \$7.50 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 - \$6.00pp

Cinco de Mayo \$8.50 pp

Grilled Chicken & Steak fajitas, served with black beans, Sautéed peppers & onions, warm flour tortillas, homemade tri-color chips, pico de gallo, and fresh Mexican crema.

Quesadilla \$7.50 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.

Baja Fish Tacos \$9.00 pp

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.

Traditional Mexican Street Tacos \$8.50 pp

This isn't Taco Bell! Your choice of Carne Asada, Carnitas, Pulled Chicken or Carne Enchilada, served on top of warm handmade corn tortillas. Accompanied by authentic salsa verde, salsa roja, lime wedges, grilled spring onions and traditional Mexican Esquites (street corn salad).

Slider Bar \$8.50 pp

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

Paella \$8.50 pp

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

Mediterranean Grill \$8.50 pp

Lamb Gyro, Spicy Chicklen Kabobs, Falafel & Tablouli Salad with Pita Chips and Lemon Potato Wedges

Citrus Fired Shrimp \$9.50 pp

Large Gulf shrimp sauteed in a chipotle infused olive oil with roasted garlic and lime juice. Served with a cilantro pesto and tri-color tortilla chips



GOURMET CHEF STATIONS

SEAFOOD

Raw Bar \$30.00 pp

A grand assortment of seafood from the oceans of the world. Jumbo Shrimp, Little Neck Clams, Oysters on the half shell, Crab Claws and Alaskan Crab Legs, all elaborately displayed in and around a hand carved ice sculpture. Sauces include Bourbon Cocktail, Mignonette, and Lemon Wedges. \$30.00 pp - Lobster tails also available at Market Price

Green Tea Sushi Display \$15.00 pp

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

Yellow Dragon Sushi \$22.00 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 \$250

PASTA BARS

Pasta Wheel Station \$18.00 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 \$16.50 pp

A pasta lover's dream come true! Start with either Gnocchi, lemon pepper Creste di Galli, or sheep's milk ricotta ravioli. Then add your favorite sauce, Arugula-Fennel-Lemon Pesto, Clam & Charred 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 blocks of Nepalese salt mined from the Himalayan Mountains. Our chefs will prepare dishes that will WOW!

Salt-Seared Beef Tataki \$14.50pp *

Thinly sliced tenderloin of beef, rock seared and served with Asian Slaw, Ponzu sauce & carbonated wasabi dressing.

Scallops w/Szechuan Peppercorn \$15.50pp*

Rich buttery scallops, sizzling with a spritz of citrus juice and garnished with Szechuan peppercorns. Presented with lemon sesame noodles.





DESSERT STATIONS

Bananas Foster \$7.50 pp

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

Belgian Waffles \$7.50 pp

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

Rolling Smores Station \$6.50 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 Bar \$7.50 pp

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

Chocolate Fountain \$9.00 pp

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

Boardwalk Station \$7.50 pp

Add a bit of nostalgia to your event with warm Zeppolies, Fried Oreos, custard churros.

Carnival Station \$7.00 pp

Add a touch of nostalgia to your event with warm freshly popped popcorn and fluffy cotton candy.

Sweet Crepes \$7.50 pp

Hand flipped crepe, topped with a selection of fresh berries and sweet toppings.

Gourmet Mini Cupcake Station \$7.50 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, Cakes, Chocolate Dipped Strawberries, Butter Cookies, Miniature Pastries, Chocolate Mousse, Fruit Display, and sooo much more.

Esspresso Bar \$6.00 pp

Fresh brewed Italian espresso, cappuchino, & lattes with an assortment of flavored syrups and toppings.

Cheesecake Martini Bar \$7.00pp

Short martini glasses with a scoop of NV style cheesecake with a variety of mixings to satisfy your sweet tooth.



GOOD NIGHT EXTRAS

Candy Table \$10.00 pp

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

Vintage Candy Bar starting at \$18.00pp*

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.

Breakfast Sandwiches \$6.00 pp

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

Hanging Soft Pretzels \$6.50 pp

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

Cookies & Coffee ToGo \$5.00 pp

Fresh Bakes homestyle cookies and gourmet coffees and teas, wrapped and ready for the ride home





HORS D'OEUVRES

Your choice of 8 selections,

COLD

- Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
- Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
- Chicken Waldorf on Endive Boats
- Bocconcini Mozzarella Lollipops
- Asparagus Wrapped in Prosciutto, Parmesan Peppercorn Sauce
- Tequila Salmon on Corn Chips w/Guacamole
- Watermelon & Feta Cubes
- Roasted Strawberry Crostini w/Brie and Balsamic Drizzle
- Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichurri
- Chilled Pea Soup Shooter w/Fresh Mint
- Buratta w/Drizzled with Olive Oil and Flake Salt

HOT

- Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce
- Breaded Chicken Rollatini with Bacon and Sweet Guava Dipping Sauce
- Spicy Beef Empanadas with Mexican Crema
- Potato and Leek Soup Shooter
- Steamed Pork Dim Sum with Oriental Sesame Dressing
- 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
- Asian Spring Rolls with Sweet Chili Pepper Sauce
- Baked Polenta with Chevre and Strawberry-Honey drizzle
- Spiedini ala Romana
- Roman Suppli al Telefono
- Pork belly BLT w/Watercress Puree
- BBQ Pulled Pork Sliders w/Southern Slaw
- Beef Brisket Sliders w/Southern Slaw
- Louisiana Crab Cake and Creole Remoulade
- 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
- Wild Mushroom Risotto and Truffle Oil Drizzle
- Southern Fried Chicken & Waffles
- Sicilian Pannele w/Whipped Ricotta & Tomato Coulis
- Sicilian Arancini Rice Balls w/Mozzarella and Veal Ragout
- Eggplant Rollatini Bites w/Marinara
- Grilled Shrimp Skewers w/Mango Glaze
- Cocktail Franks w/Stone Ground Mustard
- Scallops Wrapped in Bacon

DELUXE

- Jumbo Shrimp Cocktail Shooters
- Grilled Lollipop Lamb Chops with Rosemary Au Jus
- Roast Peking Duck w/Scallions & Hoisin Sauce on a Poppy Seed Edible Spoon
- Mini Carne Asada Tacos
- Tomato-Basil Soup Shooters w/Grilled Cheese Triangles
- Guinness Glazed Chicken Lollipops
- Kani Salad w/Salmon Roe in Cucumber Cups
- Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers

* Deluxe selections cost additional \$4.00 per person, per item

SALAD OPTIONS

International - Romaine and Mesclun tossed with tomatoes, cucumbers, sliced olives with Balsamic Vinaigrette

Caesar - Romaine tossed in our house Caesar, w/croutons and shaved Romano cheese

Oriental - Mixed greens, crispy lo mein noodles, Mandarin oranges and dried cranberries, tossed with our Oriental Sesame dressing

Spinach - Fresh spinach tossed with Walnut Oil and Apple Cider vinaigrette, topped with sliced apples, toasted walnuts and crumbled blue cheese

Wedge - Crisp Iceberg lettuce, stilton, grape tomatoes, fried shallots & crispy bacon, dressed with chunky blue cheese dressing

Summer Watermelon - Ice cold watermelon cubes, tossed with fresh mint, feta cheese & balsamic dressing

Cranberry-Kale - Mixed with brussels sprouts, toasted pumpkin seeds and blood orange balsamic dressing

Strawberry - Mesclun mix with sliced almonds, fresh strawberries, and fried goat cheese croquette with blood orange vinaigrette



HOT CHAFFING DISH SELECTIONS

Pasta

- Penne Ala Vodka
- Ravioli Ala Vodka
- Pasta Primavera
- Butternut Squash Ravioli
- Pesto Rigatoni
- Stuffed Shells
- Rigatoni Bolognese
- 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
- Fiesta Rice
- Pork Fried Rice **G**

Entrees

- Chicken Sorrentino
- Chicken Cordon Bleu/Margarita
- Chicken Francaise or Marsala
- Alsation Chicken
- Tuscan Chicken **G**
- Sweet Chili Chicken Thighs
- Champagne Chicken
- Chicken w/Artichokes
- Chicken Parm w/Vodka Sauce
- Clasic Chicken Parm
- Veal Marsala or Francaise
- Sausage & Broccoli Rabe **G**
- Sausage, Peppers & Onions **G**
- Hawaiian Ham **G**
- Carnitas **G**
- Stuffed Roast Pork Loin
- Kielbasa with Kraut **G**
- Spanish Paella
- Eggplant Rollatini
- Stuffed Cabbage
- Meatballs in Tomato Sauce
- Swedish or Oriental Meatballs
- Steak w/Cherry-Chipotle Glaze
- Steak w/Pesto Pomodoro
- American Pot Roast
- Beef Bourguignon
- Short Ribs of Beef **G**
- Pinwheel Flank Steak
- Calamari Marinara **G**
- Pecan Salmon
- Herb Crusted Salmon - room temp

CARVING STATION SELECTION

- Loin of Pork w/Apple Walnut Salsa
- Marinated Steak w/Horseradish Sauce
- Crisped Pork Shoulder
- Steamship Round
- Turkey Breast or Glazed Virginia Ham
- Corned Beer or Pastrami

- Salmon Filet + \$2.00pp
- Rack of Lamb +\$4.00pp
- Roast Suckling Pig+\$6.00pp
- Porchetta de Ariccia +\$6.00pp
- Filet Mignon + \$6.00pp

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 nutured Veal Cutlet. Select one of the above sauces

Poached Salmon

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

Pecan Encrusted Salmon

Fresh Atlantic salmon, breaded and oven baked, with lobster-dill cream sauce

Teriyaki Salmon

Free

Shrimp Scampi •

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$6.00pp

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 +6.00pp

Individual Beef Wellington •

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry +10.00pp

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 +\$6.00pp

Herb Coated Swordfish Steak •

Topped with a cilantro pesto or prepared "alla oreganata" +\$8.00pp



DUET PLATE

Sliced Tenderloin of Beef
with choice of:

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

Tilapia 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 Tequila-Lime Marinated
Chicken Breast
with jumbo prawns sautéed 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 chef's choice of seasonal fresh vegetable and potato, unless otherwise noted.

Vegetarian/Vegan options are a chef's 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 three 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 fourth 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 \$4.00pp charge will apply.

BEVERAGE OPTIONS

PREMIUM BAR

Vodka

Sky
Absolute
Tito's

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Tequila

Casa Amigos

Cordials

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

Bourbon & Brandy

Jack Daniels
Christian Bros
Bulleit

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Dry & Sweet Vermouth

Bottled Beer/Seltzers

Budweiser & Coors Lt
Miller Lt & Sam Adams
Hieneken & Corona
White Claw Hard Seltzer
O'Douls

Beverages

Assorted Soft Drinks
Assorted Juices
Garnishments



PREMIUM BAR UPGRADES

Super Premium \$8.00pp

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

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

Beer Upgrades

Add \$2.00 pp for each of the following:

Modelo	Yuengling
Blue Moon	Bass
Guinness	Stella Artois



BEVERAGE STATIONS

Sparkeltini Station \$6.75 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 \$6.50 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 \$7.50 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.



NOTES *to* OUR CLIENTS

PAYMENTS

- Please add 20% service charge, 6.625% New Jersey Sales Tax and 6% Maitre D' & staff gratuity to all prices.
 - An Initial retainer of \$2000.00 is required at time of booking to confirm the date and time of the affair.
 - 25% of estimated balance is to be paid six months prior to the wedding date.
 - 50% of estimated balance is to be paid three months prior to the wedding date.
 - The final balance is due two weeks prior to the affair. The bill will be calculated based on the number of people you provide at this time. Reductions are no longer allowed.
 - All payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
- Payments must be made in Personal or Certified Check, Money Order or Cash. Personal Checks however are not accepted less than two weeks prior to the affair. Jacques Exclusive Caterers 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 same night.

GENERAL INFORMATION

- These packages have a designated minimum guarantee.
 - Jacques Reception Center is a Non-Smoking facility.
- Menu and event details should be finalized no later than 3 months prior to the wedding.
- Affairs that go beyond contract limitations will be billed an additional charge. Please inquire if you wish to extend the times for the affair.
 - Dinners for the Band and Photographer will be charged at \$50.00 per person.
 - Children 12 and under will be charged \$70.00 each. Children 2 and under are free.
- To ensure your guests undivided attention during the Bride & Groom's introduction and first dance, all bars will be closed until the completion of the Best Man's toast.
- Management reserves the right to refuse bar service to anyone who appears to be intoxicated. Any persons under 21 will NOT be served. Proper ID is required.

FINAL DETAILS

- If you are holding your Ceremony at Jacques and would like to schedule an advanced rehearsal time, please let us know at least 1 month prior to your wedding as space and availability are limited.
- Final consultation should be held 2 weeks prior to your wedding. Please bring with you your final seating chart, detailing each table number and how many seats per table, and a final guest count.
- Please bring any table arrangement, favors, toasting glasses, etc., 2 - 5 days prior to your wedding. Also note that place cards should be in alphabetical order, all items need to be unwrapped and the wicks on any candles turned up and label any boxes clearly with the bride's last name and the date of the wedding.
- A list of all persons under the legal drinking age of 21 must be supplied at least 2 days prior to the affair. Any persons under 21 will not be served alcoholic beverages. Proper ID is required.

2025 PRICES

La Dolce Vita Reception	\$138.00 per person
Il Stazione Buffet Reception	\$128.00 per person

SEASONAL DISCOUNTS

Peak Season

April - December

Friday - \$10.00

Saturday Afternoon's, and Sunday's - \$15.00pp

Off Season

January, February, March

Saturday Evenings - \$15.00pp

Friday's, Saturday Afternoon's, and Sunday's - \$20.00pp

Prices do not include 20% service charge, 6.625% NJ State Sales Tax & 6% Maitre D' & staff gratuity

Add \$5.00 per person for each year after 2025.

Guest Minimums:

Saturday - 120 Guests

Friday, Saturday Afternoon, & Sunday - 100 Guests

Exclusive Use:

If you would like more privacy and be the only event scheduled, a minimum guest count of 150 people must be guaranteed at time of booking.

WEDDING START TIMES

Friday ~ 5pm or Later

Saturday Evening ~ 6pm or Later

Saturday Afternoon ~ 11am - 12pm

Sunday ~ Any Time

EVENT CHECKLIST

Your Wedding Preparation Checklist

12 OR MORE MONTHS AHEAD

Take a deep breath and get ready to embrace a whirlwind of people, planning and excitement. Your day is right around the corner!

Plan and host engagement party.

Talk with you fiancé and all parents or family members you choose to involve regarding budget, style, size of event, location, and attendees.

Begin researching and visiting reception sites.

Reserve the ceremony site, reception site, and accommodations for out-of-town guests.

Book your hotel room for your wedding night and pre-wedding night.

If preferred, hire a wedding consultant.

Start shopping for your wedding dress.

Select your wedding party attendants.

Send "Save the Date" cards with hotel information to guests.

Send your engagement notice to your local newspaper. Be sure to get multiple copies of the newspaper in order to send to grandparents and family members.

10 TO 12 MONTHS AHEAD

Research and choose your officiant, if he/she is not already part of your ceremony site.

Star researching and booking vendors.

Discuss any premarital requirements with your officiant or clergy member.

Create gift registries at your local department stores. Many registries are also available on line for those guests purchasing gifts out of town.

Shop for the bridesmaids' dresses and accessories.

8 TO 10 MONTHS BEFORE

Choose and book a hair and make-up artist for your wedding day.

Discuss plans for your bridal shower.

Research the honeymoon.

Order your wedding dress. Order the bridesmaids' dresses.

Shop for favors and attendant gifts.

6 MONTHS BEFORE

Shop for invitations.

Prepare guest list and begin seating chart.

Reserve the groom's and attendants' tuxedos at local tuxedo shop.

4 MONTHS BEFORE

Book the honeymoon and all transportation.

Remember passports if needed.

Finalize the guest list and order invitations.

Provide information to the calligrapher so he/she can begin envelopes.

Make appointment for dress fitting.

Schedule bridesmaids' luncheon.

Begin designing flower arrangements and bouquets for female attendants.

Order wedding rings.

Purchase any last accessories -stockings, lingerie, etc.

Schedule ceremony rehearsal, rehearsal dinner and departure brunch.

Sign up for dance lessons.

Contact Catering Manager to finalize all menu and event details.

2 MONTHS BEFORE

Finalize and confirm with your florist all flower arrangements, bouquets, and boutonnieres for the male attendants.

Write your wedding vows if you wish.

Shop for honeymoon outfits.

Select gifts for attendants and ushers.

Mail invitations, being sure to use proper postage.

Get name change forms if you plan to change your name.

Call your wedding coordinator, catering director, and reception facility manager with an estimated guest count.

Plan all ceremonial events with the clergy member, including any music, readings and vows.

Schedule your rehearsal time and your rehearsal dinner.

6 WEEKS BEFORE

Print programs for the ceremony.

Mail rehearsal/ rehearsal dinner invitations.

Pick up the wedding rings and double check the fit.

Try our hairstyle and make up.

Send wedding announcement to local newspaper.

Contact wedding coordinator about hotel room blocks, confirm reservations for appropriate guest.

Create visitor gift baskets to place in the hotel rooms of those traveling from out-of-town. Remember to include directions from the hotel to the ceremony and reception site.

Schedule final dress fitting. Make sure bridesmaids have done the same.

30 DAYS BEFORE

Most room blocks will no longer be held after this date. Be sure all visitor have confirmed their room reservations.

Begin preparing place cards and table cards.

Apply for marriage license. Different states have different policies. You will get a marriage license in the state in which you are married, regardless of where you and your fiancé actually live.

Confirm schedule, arrival times and any other arrangements with all vendors.

It may be helpful to fax directions, contact numbers and the day's itinerary to all vendors.

Confirm honeymoon reservations: including flights, hotel accommodations, and any rental cars.

2 WEEKS BEFORE

Make final facility rental payment.

Confirm tuxedo arrangements.

Begin packing for honeymoon.

Pick up your dress and break in your shoes.

Confirm rehearsal arrangements with bridal party.

Contact wedding coordinator, catering manager, and facility manager with final guest count entrée choice, and clear any outstanding payments.

Schedule time to drop off favors, place cards, seating chart etc.

3 DAYS BEFORE

Make a check-list of final things to remember.

Drop off favors, place cards, seating chart etc.

1 DAY BEFORE

Complete packing for honeymoon, prepare to check into your hotel.

Take some time to relax at some point during the day, and think about something besides the wedding.

Drink plenty of fluids-especially in the summer, and avoid sodium.

Attend the rehearsal ceremony and rehearsal dinner.

Get to bed early and get some rest.

DAY OF THE WEDDING

Eat good breakfast with family and friends.

Put wedding announcements in the mail.

Relax and enjoy your day.

Notes _____

PREFERRED PROFESSIONALS

The following is a list of vendors that Jacques Exclusive Caterers has developed a strong relationship with over the years. They have provided excellent services to many past clients and will undoubtedly do the same for your special event.

Category	Company	Telephone	Website
Accommodations	Holiday Inn	732.888.2000	www.holidayinn.com
	The Hub Middletown	732.671.3400	www.thehubmiddletown.com
	Mariott Courtyard	732.530.5552	www.mariott.com
Attire	Dante Tuxedos	732.264.0318	www.dantezeller.com
	Forum Tuxedos	732.264.8802	www.forumtuxedos.com
Florists	Rose of Sharon	732.922.1806	www.theroseofsharonflorist.com
	Cameron's	732.787.1387	www.cameronskeansburgflorist.com
	Floral Sentiments	732.851.6687	www.floralsentimentsnj.com
	Koch Florist & Gifts	732.671.0744	www.kochflorist.com
D.J.'s	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Royal Entertainment	973.826-7011	www.royalentertainmentus.com
	No Limit	732.201.0250	www.nolimitdjs.com
	Posh Events	855-767-4368	www.poshdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
Officiant	Rev Rita C. Atlas	732.566.1085	www.reverendrita.com
	Rev. Jarret Johnson	732.533-4189	www.weddingvowsyourway.com
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Life Tyme Photo & Video	732.247.6622	www.lifetymephotoandvideo.com
	Sean Patrick Photography	732.513.1295	www.seanpartickphotography.com
Limousine	Arrow Limousine	732.747.4844	www.arrowlimo.com
	V.E.I. Limousine	732.441.9400	www.veipartybus.com
Wedding Planners & Design	Carrie Gold Events		www.carriegoldevents.com
	Jennifer Tolento Events	917.345.6381	www.jennifertolentoevents.com



OFF-SITE CATERING

Looking to have your wedding on a Horse Farm surrounded by stately Elm trees, or under a tent along the Jersey Shore? Look no further than Jacques Exclusive Caterers. For 3 generations we have been catering weddings throughout New York, New Jersey and the surrounding areas. Our Catering Consultants have the experience you need to help guide you through the entire wedding process. Perhaps you are looking to have your ceremony on a white sand beach, or your reception in a historic mansion overlooking New York City, we can help you find the perfect venue. Need rental equipment? Jacques has everything you could possibly need to transform any location into the setting you desire. Select a menu designed around your specific tastes. Linens, Valet parking, Champagne, everything you need to execute a flawless reception that your guests will remember for years to come.





what dreams are made of...



4 CONVENIENT LOCATIONS

Contact All Locations Toll Free:

1.866.JACQUES
(866-522-7837)

www.jacquescatering.com

JACQUES EXCLUSIVE CATERERS

Exclusive Party Rentals

403 Highway 36
Hazlet, NJ 07730

Tues. - Sat. 9-5
Sunday by Appointment,
Closed Monday

JACQUES RECEPTION CENTER

500 Palmer Avenue,
Middletown, NJ 07748

Tues. - Fri. 10-5,
Private Tours
by Appointment Only,
Closed Monday

THE CLUBHOUSE @ HOMINY HILL

Hominy Hill Golf Course

92 Mercer Road,
Colts Neck, NJ 07722

Private Tours Available
By Appointment Only

THE ESTATE @ TATUM

Tatum Park

144 Holland Road,
Middletown, NJ 07748

Private Tours Available
By Appointment Only

