



**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





for information or a tour, please call us toll free: 1.866.JACQUES (522.7837)  
[www.jacquescatering.com](http://www.jacquescatering.com)

# 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

## INTERNATIONAL COLD DISPLAY

Select 1 Display  
(See page 8 for Cold 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

## 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 (3.50 pp)  
Mimosa Bar (8.00 pp)  
Savory Crepes Station (8.50 pp)  
Sweet Crepes Station (\$7.50)  
Smoked Salmon Display (9.50 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.  
\$8.00 pp



## WAFFEL STATION

Looking to enhance your event even more?  
Hf your choice.  
\$7.50pp



# 52.00

*Package restricted to start time between 11am - 1pm*

*\$30.00 pp Children 12 & Under, Children 2 & under are free.*

*Events under 80 guests require attendant fee of \$150.*

*Unlimited Beer & Wine can be added for \$16.00pp.*

*An Open Bar can be added for an Additional \$24.00pp*

# 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 6 Silver Hors D'Ouevres, Passed Butler Style  
(See page 12 for Hors D'Ouevre Selections)

## INTERNATIONAL COLD DISPLAY

2 Cold Displays  
(See page 8 for Cold choices)

## CHAFFING DISH SELECTIONS

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

*Children 12 and under are \$30 each, children 2 and under are free*  
A \$8.00 per person discount can be applied for Friday evenings, Saturday afternoons, & Sundays  
Events under 80 guests require an Attendant Fee of \$150.00

## HOT SPECIALTY STATION

Select 1 of our exciting themed hot buffet stations. Let your guests indulge in freshly made Paninis, Smashed Potato Bar or something else that may delight you.

(See page 8 for 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)

# \$79.00



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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

### 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

\$6.00pp with standard beverages

\$8.00pp with Beer & Wine Pkg

\$12.00pp with Open Bar Pkg



UNLIMITED BEER, WINE \$16.00PP\*

Bottled Bud & Coors Lt, & Corona, 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 \$24.00PP\*

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

\* \$200.00 Bartender Fee Required if under 40 adults

## 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. starting at \$8.00 pp



GENERAL NOTES: A \$8.00pp discount can be applied for Friday evenings, Saturday afternoons, or Sundays. Children 12 and under are priced at \$30.00 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 \$4.00 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 \$4.00pp charge will apply for each selection.



# PRINCESS SWEET 16

A 4 Hour Reception

## BEVERAGE UPGRADES

### UNLIMITED BEER & WINE

\$16.00 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

\$24.00 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 if under 40 adults



## BOARDWALK APPETIZERS

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

- BBQ Bacon Sliders
- Quesadillas
- Mini Rubens
- Mini Pizza Bagels
- Boneless Wings
- (Buffalo, BBQ or Asian Sweet Chili)
- Mozzarella Sticks
- Empanadas
- Fried Ravioli
- Hot Pretzel Bites
- (BBQ, Ranch or Nacho Cheese)
- Pulled Pork Grilled Cheese Triangles
- Rolled Chicken Taquitos
- Cocktail Franks

## INCLUDES:

- Unlimited Soda, Coffee & Tea
- House or Caesar
- Freshly Baked Dinner Rolls
- Fun Stations
- Custom Created Tiered Cake

## DINNER BUFFET

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

(See page 13 for menu choices)

## MOCK-TINI BAR

A selection of 3:

- Lavender Lemonade \*\*\* Jasmine Iced Tea
- Berry Burlesque \*\*\* Blueberry Mojito
- Shirley Temple \*\*\* Cinderella



\$69.00

MIN 80 ADULTS

NOT Available on Saturday Evening  
Other Restrictions Apply

Children 12 & under are \$30.00 each  
Children 2 & under are free  
A security officer is required to ensure your guests safety.  
1 Officer is required for every 75 teenagers  
\$295/per officer

## FUN, FUN, FUN, STATIONS



Select 1 Dinner Station

- MAC & CHEESE
- TABLETOP HOTDOG CARTE
- CHICKEN TENDER STATION
- FRENCH FRY STATION

Select 1 Dessert Station

- DONUT BAR
- ICE CREAM SUNDAY BAR
- HANGING SOFT PRETZELS

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## 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, Stuffed 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 housemade soup and 2 deluxe salads such as Shrimp Pasta Salad, Waldorf Salad, Totellini Salad, just to name a few

### Smoked 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 chilled 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 warm garlic bread and you have a pasta lover's dream.

## 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 and Beef with Oriental Vegetables in a Garlic Teriyaki Sauce w/white rice, Roast Pork Lo Mein 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 brioche roll with cheese sauce. Garnish with fresh cut chips.

## Mac & Cheese \$7.50 pp

A new level of Comfort Food! We serve both Classic & Gorgonzola for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$4.00pp

## Cinco de Mayo \$8.50 pp

Grilled Chicken & Steak fajitas, served with black beans, sauteed 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 with homemade crema, Pico de Gallo, mango salsa, lime wedges and guacamole.

## Traditional Mexican Street Tacos \$8.50 pp

This isnt 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

Select either Ground serlion beef sliders or BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedes 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 wth 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





## 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.

### Espresso 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 NY 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, Reseses 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

# BEVERAGE OPTIONS

## PREMIUM BAR - 4 HRS - \$24PP

### 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, Hieneken & Corona  
Sam Adams & White Claw  
O'Douls



## PREMIUM BAR UPGRADES

### Super Premium \$10.00pp

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

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

### Beer Upgrades

Add \$3.00 pp for each of the following:

|        |           |               |
|--------|-----------|---------------|
| Modelo | Yuengling | Blue Moon     |
| Bass   | Guinness  | Stella Artois |



## BEVERAGE STATIONS

### 4-Hour Beer, Wine & Soda \$16.00 pp,

A professionally trained Bartender will serve Merlot, Chardonnay & White Zinfandel, as well as Bottled Budweiser, Coors Light & Corona.

### Sparkeltini Station \$8.25 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 \$8.00 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 \$9.00 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.

# 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

## GOLD

*\$2.00 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  
Scallops Wrapped in Bacon  
Louisiana Crab Cake and Creole Remoulade  
Coconut Breaded Shrimp with Spicy Orange Ginger Dressing  
Grilled Shrimp Skewers w/Mango Glaze  
Watermelon & Feta Cubes  
Wild Mushroom Risotto and Truffle Oil Drizzle  
Sicilian Pannele w/Whipped Ricotta & Tomato Coulis  
Baked Polenta with Chevre and Strawberry-Honey drizzle  
Chilled Pea Soup Shooter w/Fresh Mint  
Potato and Leek Soup Shooter  
Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichuri  
Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce  
Roman Suppli al Telefono  
Beef Brisket Sliders w/Southern Slaw  
BBQ Pulled Pork Sliders w/Southern Slaw  
Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam  
Porkbelly BLT w/Watercress Puree  
Spiedini ala Romana  
Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto  
Southern Fried Chicken & Waffles

## PLATINUM

*\$4.00 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  
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



# HOT CHAFFING DISH SELECTIONS

## Pasta

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

## Vegetables

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

## Starch

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

## Entrees

Chicken Sorentino  
Chicken Cordon Bleu/Margarita/Florentine  
Chicken Francaise or Marsala  
Tuscan Chicken **G**  
Alsation Chicken  
Honey Dip Fried Chicken  
Sweet Chili Chicken Thighs  
Chicken Parm w/Vodka Sauce  
Classic Chicken Parm  
Champagne Chicken  
Chicken w/Artichokes  
Veal Marsala or Francaise  
Sausage, Peppers & Onions **G**  
Sausage & Broccoli Rabe  
Hawaiian Ham **G**  
Carnitas **G**  
Stuffed Roast Pork Loin  
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 Pomodoro  
American Pot Roast  
Beef Bourguignon  
Short Ribs of Beef **G**  
Pinwheel Flank Steak  
Calamari Marinara **G**



## 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



## DELUXE CHAFFING DISH

Veal Parmigiana + \$2.50pp  
Chinese Roast Pork **G** + \$2.50pp  
Filet Florentine **G** + \$4.00pp  
Pecan Salmon + \$4.00pp  
Herb-Crusted Salmon + \$4.00pp

Scallops Scampi + \$4.50pp  
Coconut Shrimp + \$4.50pp  
Shrimp Scampi + \$4.50pp  
Shrimp Oreganato + \$4.50pp  
Shrimp Parmigiana + \$4.50pp



# 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

## Pecan Encrusted Salmon

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

## Teriyaki Salmon

Juicy fresh Salmon, marinated in an Asian Teriyaki Sauce

## 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

## Shrimp Scampi •

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



## 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.

# NOTES TO OUR CLIENTS

## PAYMENTS:

- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are accepted for deposit only. We do 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 6.625% Will be Added to all Menu Prices.

## DEPOSITS & ROOM MINIMUMS:

- There is a minimum guest count that must be met at time of booking to guarantee your banquet room.
- Deposit is non-refundable and will be forfeited in the event of a cancellation.

| Room                         | Deposit | Saturday Night<br>Min Guest Count | Min Guest Count for<br>Fri, Sat Afternoon, & Sun |
|------------------------------|---------|-----------------------------------|--|
| Grand Ballroom (200-450 ppl) | \$2000  | 200 Adults                        | 200 Adults                                       |
| Forum Ballroom (120-250 ppl) | \$1500  | 140 Adults                        | 120 Adults                                       |
| Veneto Ballroom (80-160 ppl) | \$1000  | 100 Adults                        | 80 Adults  |
| Tivoli Room (60-140 ppl)     | \$1000  | 80 Adults                         | 60 Adults  |

## 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.
- 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 events with a high amount of teenagers, a uniformed Security 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.





INTRODUCING OUR NEWEST VENUE

THE CLUBHOUSE at  
*Hominy Hill*

With panoramic views of the golf course, The Clubhouse at Hominy Hill boasts a spacious reception hall that can accommodate up to 120 people. Completely renovated, this elegant site is the perfect venue for your wedding.



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