



HISTORY

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 occasion 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 Off-Premise facilities in Brooklyn NY, Staten Island NY, and Hazlet. 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





*Bar/Bat Mitzvahs
Include*

5-HOUR AFFAIR WITH PREMIUM BAR

KOSHER STYLE MENU

ICE SCULPTURE

MAITRE D'

CHALLAH BREAD

CUSTOM TORAH CAKE

VALET PARKING

UNIFORMED SECURITY OFFICER

MIRRORED TABLE CENTERS

CHOICE OF LINENS

PLACE CARDS

DIRECTION CARDS

COAT CHECK



Traditional Reception

5 HOUR AFFAIR

USE OF A SEPARATE ROOM
FOR ADULT COCKTAIL HOUR

PREMIUM OPEN BAR

NON-ALCOHOLIC FROZEN DRINK BAR

COCKTAIL HOUR

Passed Hors D'Oeuvres

Cold Station

Attended Stations

Kids Buffet

APPETIZER

SALAD

ENTRÉE

DESSERTS

ADULT COCKTAIL HOUR

Passed Assorted Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres.

Unlimited, and Passed Butler Style for a full hour

Cold Station

On the lighter side, select 3 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

Latkes Station

Potato pancakes made with Idaho potatoes with the following accompaniments: Cinnamon Apple Sauce, Caramelized Onions, Cajun Sour cream

Attended Stations

There is nothing like smelling the delicate aroma of sauteed garlic and fresh herbs as a professional chef puts together one of our fabulous dishes right in front of your eyes. You may select any two of our Attended Stations.

YOUNGSTERS COCKTAIL HOUR

Frozen Drink Bar

A separate non-alcoholic bar just for the kids. Serving sodas, & Shirley Temples as well as frozen pina coladas and strawberry daiquiris.

Cocktail Buffet

All teens and children will enjoy their cocktail hour in the main ballroom as your DJ provides the entertainment. Select any 4 of the following dishes.

Mini Rubens

Cocktail Franks

Boneless Wings

Spicy Beef Empanadas

Sweet & Sour Chicken Kabobs

Coconut Chicken

Beef Satay

Chicken Dim Sum

Baked Brie w/Raspberry

Mozzarella Sticks

Potato Puffs

Broccoli & Cheddar Bites

Cheese Quessadillas

Grilled Cheese Triangles

Chips and Salsa

Jalapeño Poppers

APPETIZER

Assorted seasonal fresh fruit topped with shredded coconut & raspberry coulis

SALAD

Select one:

International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

Oriental Salad

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

Spinach Salad

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

Caesar Salad

Hearts of Romaine, tossed in our homemade Caesar dressing. Topped with seasoned croutons and shaved Romano cheese



ENTRÉE SELECTION

Select two 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

FOR THE YOUNGSTERS

Honey dipped fried chicken tenders with beef steak potato fries.

- or -

Choose any 4 of the following hot chafing dish selections:

Stir Fry Vegetables	Mini BBQ Sliders
Mac & Cheese	Corn Dogs
Potato Skins	Spaghetti & Tomato Sauce
Baked Ziti	Chicken Fingers & Fries
Fried Ravioli	Rolled Chicken Tacos
Mini Sicilian Pizzas	Chicken Chow Mein
Potato Knish	Teriyaki Beef Kabobs
Asian Spring Rolls	Chicken or Beef Stir Fry

DESSERT

ICE CREAM SUNDAE BAR

Vanilla, Chocolate, & Strawberry Ice Cream. Toppings to include chocolate and rainbow sprinkles, crushed Oreo's, M&M's, wet walnuts, whipped cream, cherries, and hot fudge.

MINI CANOLI

Each Adult table will be served a silver platter of Mini Canoli dusted with chopped pistachios.

TORAH CAKE

Custom created with your choice of frosting, sponge and filling to indulge your sweet tooth.

Deluxe Options

Just a sampling of some of the many specialty dishes our chefs can prepare for your special occasion.

Ice Carvings

Hand carved especially for you - \$450 per block

Jumbo Shrimp Cocktail

Gulf Shrimp Served Chilled with Cocktail Sauce and Lemon Wedges - \$7.00pp

Melon w/Prosciutto

Fresh Seasonal Melon Topped with Imported Italian Prosciutto - \$3.50pp

Homemade Soup

Your Choice of Our Delicious Soups - \$2.50pp

Pasta Course

Select any of our Italian pasta dishes - \$2.50pp

Cold Antipasto Salad

Individual plate of roasted red peppers strips, grilled portobello mushrooms, provolone cheese, bocconchini, genoa salami, cracked green olives and a garlic crostini. - \$4.50pp

Grilled Vegetable Tower

Layers of marinated grilled vegetables stacked between Buffalo mozzarella and beef steak tomatoes - \$4.50pp

Raw Bar

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Crab Claws, Alaskan King Crab Legs - \$15.00pp
Lobster Tails - Market Price

Sushi Display

An arrangement of Japanese Sushi Rolls served with pickled ginger, soy sauce, & wasabi - \$5.00pp

Pommes Frites

Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Malt Vinegar, Chopped Raw Onion, Peanut Satay Sauce, and sweet chili sauce. - \$5.00pp

Dim Sum Station

An array of steamed dumplings, chicken, vegetable and shrimp, with Hoisen and Ponzu dipping sauce. - \$6.50pp

NY Deli Station

Hot Corned beef & Pastrami on rye with fresh slaw, warm sauerkraut, stone ground mustard, thousand island dressing, and horseradish mayonnaise. - \$6.50pp



"A Taste of Tuscany"

An assortment of toasted Focaccia, Italian, & Flat breads. Accompanied by smoked tomato & mozzarella salad, olive tepeade, chevre, feta & brie cheeses, dry cured meats, pickled vegetables, and more Italian favorites. - \$6.00pp

Champagne - or - Mimosa Fountain

A cascading fountain of Champagne Punch and Rainbow Sherbet or Champagne and fresh squeezed orange juice - \$2.50pp

Chocolate Fountain

Warm velvety smooth dark chocolate, cascading down multiple tiers into an assortment of fresh fruits and other toppings - \$5.00pp

Viennese Hour

An International Assortment of Pies and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, Fresh Fruit Display, and Italian Espresso - \$8.00pp

Miniature Pastries

Assortment of Italian Pastries placed on each guest table - \$3.50pp

Butter Cookies

An assortment of Italian Butter Cookies placed on each guest table - \$2.50pp

Attended Stations

There is nothing like smelling the delicate aroma of sauteed garlic and fresh herbs as a professional chef puts together one of our fabulous dishes right in front of your eyes. Go ahead and select any of our Attended Stations

Italian Pasta Bar \$5.00 pp

Delicate Alfredo sauce poured over fettuchini pasta or creamy vodka sauce tossed with penne pasta. Add your own toppings and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

Carved Meat \$6.00 pp

Select One of the Following Meats:
Virginia Ham, Stuffed Loin of Pork, Marinated Steak, Prime Rib, Turkey Breast, Pastrami
Roast Suckling Pig +\$2.00pp
Filet Mignon +\$4.00pp

Imported Caviar & Vodka \$10.00pp

Finest American Sturgeon Caviar served with toast points, chopped egg, onion, cream fraiche, and blinis. Accompanied by an assortment of flavored vodkas poured through a absolute bottle hand carved in ice. - (not included in Bar/Bat Mitzvah Reception)

Crepes \$5.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$6.00 pp

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

Pannini Station \$5.00pp

Rubens, Grilled Vegetable and Marinated chicken panninis served hot, toasted, and oozing with melted cheese.

Cheese and Wine Table \$5.00pp

An assortment of imported and domestic cheese paired with fresh fruits and a variety of imported and domestic wines

Mashed Potato Bar \$5.00pp

Fresh whipped potatoes served in martini glasses accompanied by crispy bacon, chives, Parmesan cheese, portobello scallopini, fried onions, brown gravy & whipped butter

Cinco de Mayo \$6.00pp

Grilled Chicken & Steak fajitas, Pepper Jack quesadilla's, black beans, warm flour tortillas, chips, salsa, avocado and more.



Sauté Stations

Filet Mignon au Poivre \$6.50pp

Sauteed with portobello mushrooms and onions, in a peppercorn sauce.

Citrus Fired Shrimp \$6.00pp

Gulf shrimp sauteed in a chipolte infused olive oil and lime juice. Served with a cilantro pesto and tortilla chips

Portobello Mushroom \$5.50 pp

Gourmet Portobello Mushrooms Sautéed in a White Cream Sauce with Fresh Basil

Chicken Sauté \$5.00pp

Chicken breast, sauteed with fresh thyme, lemon and caper berries

Dessert Stations

Espresso Bar \$4.00pp

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

Bananas Foster \$5.50pp

A chef to prepare Fresh Bananas Flambéed in Rum and Banana Liquor and Served Over Vanilla Ice Cream.

Belgian Waffles \$5.00pp

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

Smoers Station \$5.00pp

Warm toasted marshmallows sandwiched between rich dark chocolate and sweet graham crackers.



Cold Hors D'Oeuvres

Tomato & Smoked Mozzarella Bruschetta w/Parmesan cheese
 Seared Ahi Tuna over a bed of Spring Mix with wasabi vinaigrette
 Gorgonzola and Sundried Tomato on Russian Black Bread
 Smoked Salmon with Lime Aioli over Cucumber Rounds
 Bocconchini Mozzarella Lollipops

Hot Hors D'Oeuvres

Filet Mignon Crostini - with horseradish & roasted pepper sauce
 Grilled Lollipop Lamb Chops with mint jelly
 Steamed Beef Dim Sum with Oriental Sesame Dressing
 Coconut Breaded Chicken with Spicy Orange Ginger Dressing
 Roast Peking Duck w/Scallions and Hoisen Plum Sauce
 Tequila Lime Chicken w/Chipotle infused oil topped with Cilantro Pesto
 Asian Spring Rolls with Sweet Chili Pepper Sauce
 Mini Potato Knish w/Horseradish Mustard
 Breaded Artichoke Hearts stuffed with Goat Cheese
Your guests will enjoy a chefs selection of 10 different Hors D'Oeuvres

Cold Station Selections

International Cheese Board
 Fresh Fruit Cornucopia
 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.*
 Pumpernickel Bread - *artichoke and Spinach Dip*
 Bocconchini Salad - *coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes*
 Mozzarella Primavera Platter-*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 pumpernickel toast points*
 Pickled Herring
 Whole Tile Fish
 Sliced Nova Lox - *with Mini Bagels with Assorted Cream Cheeses*

Hot Chaffing Dish Selections

Add any 3 selections to your cocktail hour for an additional \$5.00pp

Pasta

Penne Pasta Primavera
 Stuffed Shells
 Tortellini Alfredo
 Ravioli w/Sundried Tomatoes
 Filetto Di Pomodoro
 Cavatelli w/Broccoli Rabe
 Rigatoni Bolengese
 Spaghetti Garlic & Oil
 Cavatelli & Broccoli
 Penne with Vodka Sauce

Vegetables

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

Starch

Potato Croquettes
 Garlic Mashed Potatoes
 Rice and Broccoli Au Gratin
 Rice Balls w/Mozzarella
 Pork Fried Rice

Entrees

Chicken Sorrentino
 Chicken Cordon Bleu
 Chicken Florentine
 Chicken Francaise/Marsala
 Chicken Murphy
 Champagne Chicken
 Chicken w/Artichokes
 Veal & Peppers
 Veal Marsala/Piccata
 Spanish Paella
 Eggplant Rollitini
 Stuffed Cabbage
 Meatballs in Tomato Sauce
 Swedish Meatballs
 American Pot Roast
 Beef Bourguignon
 Short Ribs of Beef
 Pinwheel Flank Steak

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

Champagne Chicken

Breast of Chicken Sautéed in a Delicate Cream Sauce with Champagne

Chicken or Veal

Marsala, Piccata, or Francaise Sautéed Breast of Chicken or Natured Veal Cutlet. Select One of the Above Sauces

Pecan Salmon

Fresh Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce

Stripped Sea Bass •

Grilled and topped with a lemon and white wine sauce +\$4.00pp

Shrimp Scampi •

Jumbo Shrimps Sautéed In Garlic & White Wine over Angel Hair Pasta. +\$3.00pp

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

Roast Tenderloin of Beef

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

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 + 5.00pp

Veal Saltimbocca

Tender Natured Veal Topped With Prosciutto and Mozzarella over a bed of sauteed spinach

Roasted Loin of Veal •

Seasoned with fresh herbs and topped with a Port Wine reduction and cherries & grapes. +\$2.00pp

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". +\$3.00pp



Combination Platters

Sliced Tenderloin of Beef

with choice of:

Grilled Breast of Chicken

wild mushroom & truffle oil cream sauce or summer mango salsa

Talapia Francaise

Sauteed 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 -

Sliced Veal Tenderloin topped with a port wine reduction & black cherries with Crab meat Sabayon

- or -

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

Entrée Information

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

Vegetarian options include 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 entrée, 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.

Premium Open Bar

Vodka

Absolute
Absolute Citron
Smirnoff

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Bourbon & Brandy

Jack Daniels
Christian Bros

Tequila

Jose Cuervo Gold

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel
Dry & Sweet Vermouth

Cordials

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

Bottled Beer

Budweiser
Coors Light
Corona

*Add \$1.50 pp for
each of the following:*

Killians
Sam Adams
Molson
Heineken
Bass
Guinness

Beverages

Coke
Diet Coke
Sprite
Assorted Juice
Garnishments

Super Premium

add 6.00pp
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



2012

Prices

TRADITIONAL RECEPTION

ADULTS \$89.00 PER PERSON

(21 years and older)

YOUNGSTERS 72.00 PER PERSON

(Teens eating Adult Menu)

CHILDREN \$45.00 PER PERSON

(Teens eating children's menu)

(12 and under - under 5 are free)

Seasonal Discounts

Peak Season

April, May, June, September, October, November, & December
Fridays, Saturday Afternoons, & Sundays - \$5.00 pp

Off Season

January, February, March, July & August
Saturday Evenings - \$5.00 pp
Fridays, Saturday Afternoons, & Sundays - \$10.00 pp

Discounts valid for events over 100 people.

Add \$2.00 per person for each year after 2012.

Prices do not include 20% Service Charge and 7% NJ State Sales Tax

The Exclusive use can be offered to our clients who guarantee a minimum food and beverage total of \$12,000.00

Additional \$5.00pp discount for all 2011 events and select dates in 2012

Event Start Times

Friday 5pm or later

Saturday Afternoon 11am - 12pm (must end by 5pm)

Saturday Evening 6pm or later

Sunday Any Time



Notes to Our Clients

PAYMENTS

- A deposit of \$1500.00 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 event date.
- 50% of estimated balance is to be paid three months prior to the event 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 at this time.
- All deposits and payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
- Please add 20% service charge and 7% New Jersey Sales Tax to all prices.
- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are not accepted less than two weeks prior to the affair. 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 same night.

GENERAL INFORMATION

- These packages have a minimum guarantee of 100 people for the Veneto Ballroom, and 150 people for the Forum Ballroom. Custom packages are available for smaller parties.
- Jacques Reception Center is a non-smoking facility.
- Menu and event details must be finalized no later than 3 months prior to the event
- Affairs that go beyond contract limitations will be billed an additional charge. Please inquire if you wish to extend the times for the affair.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Wait-staff for providing excellent service.
- Dinners for the Band and Photographer will be charged at \$45.00 per person.
- Please bring any table arrangements, favors, seating charts, etc., at least 2 days prior to your affair.
- 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.**
- Management reserves the right to refuse bar service to anyone who appears to be intoxicated.

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
	Comfort Inn	732.671.3400	www.middletowncomfortinn.com
	Mariott Courtyard	732.530.5552	www.mariott.com
	Blue Bay Inn	732.708.9600	www.bluebayinn.com
Attire	Dante Tuxedos	732.264.0318	
	Forum Tuxedos	732.264.8802	
Florists	Fine Flowers	800.423.5693	www.18004aflower.com
	Cameron's	732.787.1387	
	Harmony Floral Shoppe	732.787.0947	
Invitations & Party Supplies	Party Fair	732.957.8888	
	An Affair to Remember	732.203.1018	
	B Dazzle	732.343.0445	
	Suzzie's Sweet Shoppe	732.796.0115	
D.J.'s	Cisco's D.J.s	800.436.7235	www.ciscodj.com
	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Noble Productions	732.972.6944	www.nobleproductionsonline.com
	Dancing D.J.'s	800.669.3123	www.dancingdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
	Devotion Band	732.544.9568	www.devotion.com
Planner/Designer	Carrie Gold Events	732.915.2143	www.carriegoldevents.com
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Galis Photography	800.425.4778	www.galispv.com
	Krystle Clear Productions	732.495.7662	www.krystleclearvideo.com
Limousine	V.E.I Limousine	732-441-9400	www.abovealltransportation.com
	Arrow Limousine	732-747-4844	www.arrowlimo.com



Off-Site Catering

Looking to have your next event 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 elegant events throughout New York, New Jersey and the surrounding areas. Our Catering Consultants have the experience you need to help guide you through the entire planning process. Perhaps you are looking to have a 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.







Thank You

Thank you for visiting Jacques Reception Center. It is our pleasure to serve you on your special day and for all the planning leading up to it. In addition to our facility, we also offer catering consultants that can plan your event at any location of your choosing. With offices throughout the Tri-State area, Jacques Caterers is available for your every need.

On behalf of everyone here at Jacques, we welcome you and your guests to enjoy the beauty, fine service, and remarkable cuisine, we have to offer. After over 50 years in business, our commitment to you has never been stronger.

We look forward to hosting your next special event.

Sincerely
The Mamola Family

