

Jacques

Reception Center

500 Palmer Ave • Middletown, NJ 07748 • 732.671.0700 • [www](http://www.jacques.com)

New Years Eve Gala 2011



Live Entertainment

Performing Hits from the 70's,
80's, 90's., and Today

Gala Reception

*Enjoy a lavish dinner,
followed by great entertainment and dancing.
Ring in the New Year in style.*

5 - Hour Premium Open Bar till 1am

Cocktail Hour

*An Assortment of Passed Hors D'Oeuvres,
Display of Italian Antipasto
Louisiana Crab Cake Station, and more.*

Dinner Buffet

*A Selection of, Cold Salads,
Homemade Specialties, and Hand Carved Meats
(just ask for our full menu)*

Midnight Champagne Toast

Dessert Station

*A variety of decadent
desserts to indulge your
sweet tooth*

Party Favors

\$85.00 per person

Price includes all taxes and gratuities

Doors Open at 8:00pm

Tickets must be purchased in advance
Discounts available for groups of 10 or more

Proper Attire Required

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New Years Eve 2011

Dinner Menu

Cocktail Hour

An Assortment of Gourmet Passed Hors D'Oeuvres
Louisiana Crab Cake Station
Southwest Quesadilla Station
Display of Italian Antipasto

Dinner Buffet

Salad Station

Caesar - hearts of romaine in our homemade Caesar dressing, topped with garlic croutons and grated cheese

Bocconcini Salad - mini rounds of fresh buffalo mozzarella, with cherry tomatoes, and fresh basil, drizzled extra virgin live oil

International Salad - A mix of fresh greens, tomatoes, cucumbers and olives, accompanied with our house balsamic dressing, and creamy buttermilk ranch

Carving Station

Slow Roasted Prime Rib - slow roasted to perfection, and served with au jus and creamy horseradish sauce.

Accompanied by a mélange of Spanish-style grilled vegetables with breadcrumb picada, and Herb roasted fingerling potatoes w/sautéed leeks

Silver Chafing Dishes

Stuffed Rigatoni - stuffed pasta with sautéed broccoli and roasted red peppers in a garlic and oil sauce

Farfalle Truffalatta - bowtie pasta w/grilled artichokes and porcini mushrooms in a light truffle oil cream sauce

Chicken Provencal - sautéed breast of chicken with a sauce of fire roasted tomatoes, fresh basil and olives

Roasted Pork w/Apple Cider Jus - pork loin wrapped in apple wood smoked bacon, and stuffed with cinnamon sliced apples, and dried fruits.

Seafood Paella - a seafood lovers delight, a mix of jumbo prawns, mussels, and little neck on top a bed of saffron flavored Spanish rice

Assorted home baked dinner rolls with whipped roasted red pepper butter, and warm toasted garlic bread.

Decadent Desserts

An assortment of gourmet miniature cupcakes, Oreo cookie, red velvet, Boston cream and many more.

Bananas Foster Station

Sliced bananas, flambéed in Caribbean rum and banana liquor. Served with French Vanilla ice cream and Chantilly cream