

*Jacques*  
Exclusive Caterers



What *Dreams* are made of...

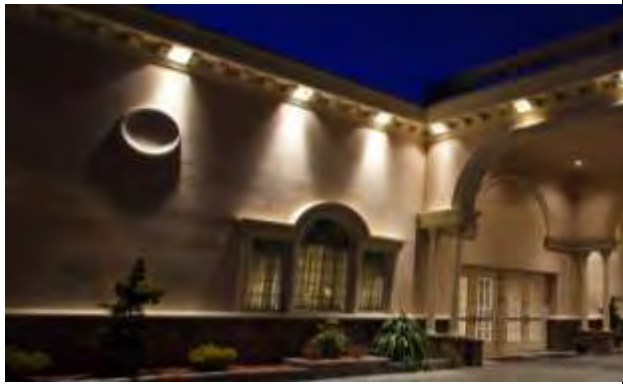
# History

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.



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



# *Celebrations*

*1st Class Cuisine*



*Accommodates Events up to 500 Guests*



*4 Generations of Culinary Expertise*



*Anniversaries, Fundraisers, Sweet 16's, etc.*



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# Brunch Menu

## BREAKFAST STATION

Unlimited Champagne  
 Western Scrambled Eggs  
 Potatoes & Onions  
 Sausage Links or Bacon  
 Bagels & Cream Cheese

Assorted Danish  
 Fresh Fruit Platter  
 Assorted Juices, Soda,  
 Coffee, & Tea

## DELUXE COLD ITEMS

*Select 2 Cold Appetizers*

### CHAFFING DISHES

Choose any three items you like; whether it's pasta, vegetable or meats, you will enjoy all of our homemade dishes.

### CARVING STATION

*Select 1 of the Following:*

Marinated Steak  
 Roast Turkey Breast  
 Glazed Virginia Ham  
 Roast Pork w/Apple Raisin Chutney

## DESSERT SELECTIONS

Select either a Custom Created Cake, Ice Cream Sundaes, Assorted Miniature Pastries, Gourmet Mini Cupcakes, NY Cheese Cake, Apple Pie, Carrot Cake, or Freshly Baked Cookies.

### *Deluxe Items*

**Mimosa Fountain** (3.00pp)  
**Omelet Station** (5.00pp)  
**Waffle Station** (4.00pp)  
**Sliced Lox** (3.00pp)  
**Wok Station** (5.50 pp)  
**Turkey or Ham on Frame**  
 (2.00pp)

*\$38.00*

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

*\$18.00 pp Children 12 & Under  
 Children 2 and under are free.*

*Events under 80 guests require an  
 Attendant Fee of \$75.00*

*Unlimited Beer & Wine can be  
 added for an additional \$8.00pp  
 An Open Bar can be Added for an  
 Additional \$18.00 Per Person.*

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# Afternoon Buffet

*Includes:*

## COLD ANTIPASTO DISPLAY

Displayed as your guests arrive. A grand assortment of Italian meats and Cheeses, accompanied by Cracked Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, and Bread Sticks



## BEVERAGES

Unlimited Wine, Beer,  
Soft Drinks, Fresh Brewed  
Coffee, & Tea

## DELUXE

COLD ITEMS  
Select 2 cold Appetizers



## CHAFFING DISH SELECTIONS

Choose one Pasta, One Vegetable or Potato, and Two Entrees from our selection of homemade dishes.

Accompanied with fresh baked dinner rolls

## DESSERT SELECTIONS

Select either a Custom Created Cake, Ice Cream Sundaes, Assorted Miniature Pastries, Gourmet Mini Cupcakes, NY Cheese Cake, Apple Pie, Carrot Cake, or Freshly Baked Cookies.

## *Deluxe Items*

- Crepes Station** (5.50 pp)
- Sliced Lox** (2.00 pp)
- Turkey or Ham on Frame** (2.00pp)
- Carving Station** (6.00pp)
- Roast Beef, Turkey, or Glazed Ham,  
Prime Rib (7.00pp)
- Mimosa Fountain** (3.00pp)

# \$35.00

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

*\$18.00 pp Children 12 & Under  
Children 2 and under are free.*

*An Open Bar can be Added for an  
Additional \$10.00 Per Person.*

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# Sit-Down Dinner

## BEVERAGES

Unlimited Wine, Beer, Soft Drinks, Fresh Brewed Coffee, & Tea

## COLD ANTIPASTO DISPLAY

Displayed as your guests arrive. A grand assortment of Italian meats and Cheeses, accompanied by Cracked Green Olives, Marinated Mushrooms and Artichoke Hearts, Roasted Peppers, and Bread Sticks.



### Notes:

A \$5.00pp discount can be applied for Friday evenings.

Children 12 and under are priced at \$18.00 per child and would be served Chicken Fingers & Fries.

Children 2 and under are free.

An Open Bar Can Be Added For An Additional \$12.00 PP.

### Entrée Information

When selecting entrees of different prices, the higher per person price will apply to the Entire Package.

All entrees are served with Chef's Selection of seasonal fresh vegetable and potato.

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 \$3.00 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

# \$42.00

Select Two of the Following Entrees:

Served with House or Caesar Salad, Dinner Rolls, and your choice of dessert.

## PRIME RIB

## CHICKEN SORENTINO

*Chicken Sautéed and Layered with Eggplant, Prosciutto & Mozzarella*

## CHICKEN CORDON BLEU OR MARGUERITA

*Chicken Breast Rolled with Ham & Swiss Cheese topped with either a delicate cream sauce or a marsala wine and mushroom sauce*

## CHAMPAGNE CHICKEN

*Breast of Chicken Sautéed in a Delicate Cream Sauce with Champagne*

## CHICKEN OR VEAL

## MARSALA, PICCATA, FRANCAISE

*Sautéed Tender Breast of Chicken or Veal. Select one of the above sauces*

## VEAL SALTIMBOCCA

*Tender Veal Topped With Prosciutto, Mozzarella & Sautéed Spinach*

## PECAN ENCRUSTED SALMON

*Fresh Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce*

## FILET OF SOLE FLORENTINE

*Fresh Lemon Sole, Rolled and Stuffed with Spinach, Topped with a Lemon & White Wine Sauce*

## SHRIMP SCAMPI + \$2.00PP

*Jumbo Shrimps Sautéed In Garlic & White Wine over Angel Hair Pasta*

## FILET MIGNON + \$4.00PP

*Beef Tenderloin Topped with Burgundy Wine Sauce & Mushrooms*

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# Cocktail Party

*Includes:*



## PREMIUM BAR

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. For 3 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

## PASSED HORS D'OEUVRES

*Select 8 Appetizers Passed Butler Style*

## DELUXE COLD ITEMS

*Select 2 Cold Dishes*

*Accompanied with assorted rolls, croissants, and focaccia breads*

## CHAFFING DISH SELECTIONS

*Choose any Three items you like, whether it's pasta, vegetable or meats, you will enjoy all of our homemade dishes.*

*A 3 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 2 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.*



## CARVING STATION

*Select 1 of the Following:*

Slow Roasted Prime Rib

Roast Turkey Breast

Glazed Virginia Ham

Roast Pork w/Apple Raisin Chutney

## MINI DESSERT TABLE

*Select 3*

Lemon Squares, Fruit Display,

Miniature Pastries,

Chocolate Mousse

NY Cheese Cake, Apple Pie,

Fudge Brownie,

Fresh Baked Cookies, Carrot Cake

*\$54.00*

*\$18.00 pp Children 12 & Under  
Children 2 and under are free.*

*A \$5.00 per person discount can be  
applied for Friday evenings*

*An extra hour can be added for an  
additional \$6.00 per person.*

*Events under 80 guests require an  
Attendant Fee of \$75.00*

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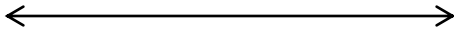
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# Dinner B

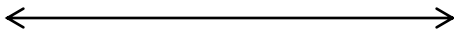
## INCLUDES

A private room for a 4 hour duration  
 Choice of House or Caesar Salad  
 Freshly Baked Dinner Rolls



## BEVERAGES

Unlimited Wine, Beer,  
 Soft Drinks, Fresh Brewed  
 Coffee, & Tea



## APPETIZER

### COLD ANTIPASTO DISPLAY

A grand assortment of Italian meats and Cheeses,  
 accompanied by Cracked Green Olives, Marinated  
 Mushrooms and Artichoke Hearts, Roasted  
 Peppers, and Bread Sticks



*\$42.00*

*An Open Bar can  
 be added for an  
 additional \$12.00  
 per person.*

## PASTA

### SELECT 1

- Penne ala Vodka
- Sun-dried Tomato Ravioli
- Penne Pasta Primavera
- Filletto di Pomodoro
- Stuffed Shells
- Cavatelli & Broccoli
- Cavatelli w/Broccoli Rabe
- Baked Ziti
- Spaghetti Garlic & Oil
- Tortellini Carbonara
- Buttered Noodles

## VEGETABLE

### Select 1

- Broccoli Sautéed w/Garlic
- Vegetable Quiche
- String Beans Almondine
- Glazed Carrots
- Vegetable Medley
- Artichokes Francaise

## STARCH

### Select 1

- Potato Croquettes
- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Santa Fe Rice
- Rice and Broccoli
- Rice Balls w/Mozzarella

*Deluxe*

*The following items can be substituted  
 above for an additional \$12.00*

- Veal Marsala + 1.50pp
- Veal Francaise + 1.50pp
- Veal Parmigiana + 1.50pp
- Chinese Roast Pork + 1.50pp
- Calamari Marinara +1.50pp
- Fried Calamari +2.00pp
- Filet Mignon Poivre+ 3.00pp

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# Ruffet Menu

## ENTREES

SELECT 3

- Rolled Eggplant Parmigan
- Stuffed Cabbage
- Lemon Rice w/Grilled Tofu & Red Curry Sauce
- Spanish Paella
- Roast Pork Fried Rice
- Veal & Peppers
- Meatballs in Tomato Sauce
- Swedish Meatballs
- American Pot Roast
- Beef Bourguignon
- Beef With Broccoli
- Short Ribs of Beef
- Pinwheel Flank Steak
- Sausage, Peppers & Onions
- Sausage & Potatoes
- Sausage w/Broccoli Rabe
- Hawaiian Ham
- Kielbasa with Kraut
- BBQ Spare Ribs
- Stuffed Roast Pork Loin
- Pork w/Hoisin Sauce
- Honey Dip Fried Chicken\*
- Chicken ala Marguerita
- Chicken Parmigan
- Chicken Francaise
- Chicken Marsala
- Chicken w/Artichokes
- Champagne Chicken
- Chicken Sorrentino



## DESSERT SELECTIONS

- Select either a
- Custom Created Cake
  - Ice Cream Sundays
  - Assorted Miniature Pastries
  - Gourmet Mini Cupcakes
  - NY Cheese Cake
  - Apple Pie or Carrot Cake
  - Freshly Baked Cookies.

## Entrées

Selected for one of your 3 entrée choices additional charge.

- Filet Florentine + 2.50pp
- Scallops Scampi + 2.50pp
- Salmon al Lemone + 2.50pp
- Shrimp Oreganato +2.50pp
- Shrimp Parmigiana +2.50pp
- Shrimp Scampi +2.50pp
- Coconut Shrimp +2.50pp

**A \$5.00 per person discount can be applied for Friday evenings**

*\$18.00 pp Children 12 & Under*

*Children 2 and under are free.*



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# Additional

## PASSED HORS D'O UEVRES

*Select 8 of the following:*

- |                              |                              |
|------------------------------|------------------------------|
| Chicken Rollitini            | Filet Mignon Crostini        |
| Baked Brie w/Raspberry       | Stuffed Mushrooms            |
| Beef Satay • Empanadas       | Bruschetta • Seared Ahi Tuna |
| Coconut Shrimp               | Scallops Wrapped in Bacon    |
| Tequila Chicken Cones        | Artichoke Pizzette           |
| Dim Sum • Crab Rangoon       | Cocktail Franks • Rice Balls |
| Spring Eggrolls              | Tequila Chicken Scoops       |
| Philly Cheese Steak Eggrolls | Swedish Meatballs            |

**\$8.00 Per Person**

## CHOCOLATE FOUNTAIN

- |                    |                    |
|--------------------|--------------------|
| Fresh Strawberries | Pretzel Sticks     |
| Pineapple          | Rice Crispy Treats |
| Bananas            | Marshmallows       |

**\$5.00 Per Person**  
**Minimum 100 People**

## PASTA STATION

*Your guests may select either Penne or Fettuccini pasta.*

*Then choose one of our delicious sauces. Either Vodka Sauce or Alfredo Sauce.*

*Prepared to order by one of our experienced chefs.*

*\$5.00pp*


## BEER & WINE

Included in our packages (except Brunch). 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 are available.

## PREMIUM OPEN BAR

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.

**\$12.00 Per Person**



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# Suggestions



## CARVING STATION

*Choose from Roast Loin of Pork, Turkey Breast, Glazed Virginia Ham, Marinated Steak or Slow Roasted Prime Rib.*

*Hand carved by one of our professional chefs.*

*\$6.00pp.*

## DELUXE COLD ITEMS

Tortellini Salad  
Smoked Turkey Salad  
Grilled Salmon Caesar  
Garden Salad  
Bocconcini Salad  
Cold Calamari Salad  
Fresh 3-Bean Salad  
Primavera Salad  
Crudité's Basket

Portobello & Sun dried Tomato  
Pumpernickel w/Spinach Dip  
Grilled Marinated Vegetables  
Mozzarella Primavera  
Italian Antipasto International  
Cheese Board  
Fresh Fruit Display  
Mini Croissant Sandwiches  
Hummus w/Basil & Garlic Pita

***\$2.00 per Person Per Item***

## VEINESSE HOUR

Apple Pie  
Carrot Cake  
New York Cheese Cake  
Tiramisu  
Miniature Pastries

Italian Butter Cookies  
Chocolate Dipped Strawberries  
Chocolate Mousse  
Fresh Fruit Display  
Italian Espresso

***\$8.00 Per Person***

## CONSUMPTION (TAB) OR CASH BAR

Set-up Fee for Bar and Bartender  
\$100.00 (lunch) \$200.00 (Dinner)

## ADDITIONAL TOP SHELF LIQUORS

Grey Goose, Johnnie Walker Black, or any other top shelf liquor can be added to our open bar package for an additional per bottle charge

## EXTRA HOUR CHARGES

With Beer & Wine Only - \$3.00pp  
With Open Bar - \$6.00pp



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# Additional Suggestions



Champagne Toast	\$1.75pp
Punch or Mimosa Fountain	\$2.50pp
Served Soup or Pasta Course	\$3.00pp
Shrimp Cocktail - Served on Buffet	\$8.00pp
Shrimp Cocktail - Passed as Hors D'Oeuvre	\$2.00/pcs
Seafood Raw Bar	\$15.00pp
Sushi Display	\$5.00pp
Wok Station	\$5.50pp
Cinco de Mayo Station	\$5.50pp
Quesadilla Station	5.00pp
Mashed Potato Bar	\$5.00pp
Dim Sum Station	\$6.50pp
Panini Station	\$5.00pp
Turkey or Ham on Frame (each)	\$125.00
Italian Pastries or Cookies - plated, per table	\$3.00pp
Flaming Bananas Foster	\$4.50pp
Espresso Bar	\$4.00pp
Ice Sculpture	\$450.00
Valet Parking - per attendant	\$200.00
Linen Upgrades and Chair Covers Available	

## Fun, Fun, Fun

### Potato Skin Bar

**\$4.00pp** Melted cheddar, sour cream, bacon, and much more

### Coney Island Station

**\$6.00pp** Mini hot dogs and Sliders, with stone ground mustard and kraut, bacon, cheddar, and sautéed onions

### Candy Table

**\$325.00** Customize your own selection of 8 different candies and sweets, presented in distinctive glass jars and vases. Serves 50 guests, additional \$2.00pp for counts over 50

### Cotton Candy, Popcorn, Pretzel, or Snow Cone Machine

**\$250.00** for up to 100 people, \$2.00pp additional for counts over 100

### Frozen Drink Machine - Non Alcoholic

**\$250.00** for up to 75 people, \$2.00pp additional for counts over 75

### Ice Cream Sundae Bar

**\$3.50pp** Vanilla, chocolate & strawberry ice cream, & an assortment of candy toppings, hot fudge and cream

### Smore's Station

**\$5.00pp** Toast your own marshmallows, then sandwich it between graham crackers and dark melted chocolate

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# Notes to our Clients

## PAYMENTS:

- A deposit of \$10.00 per person is required at time of booking to confirm the date and time of the affair. Deposit is non-refundable and will be forfeited in the event of a cancellation.
- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are accepted for deposit only. 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 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 five days prior to the affair to settle the charges.
- Affairs that go beyond contract limitations will be billed an additional charge. Please inquire if you wish to extend the times for the affair.

## GENERAL INFO:

- A Service Charge of 18% and Sales Tax of 7% Will be Added to all Menu Prices.
- There is a minimum guarantee for all rooms. All affairs must guarantee the following minimum room amounts at time of booking:
  - Forum Ballroom - 125 Adults
  - Veneto Ballroom- 80 Adults
  - Tivoli Room - 40 Adults
- Jacques Reception Center is a Non-Smoking facility.
- Should you choose to have more than 6 total selection off the Buffet Menu, add 2.00 per person for each additional item.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Wait-staff for providing excellent service.
- For Insurance reasons Jacques Reception Center does not allow any outside food to be brought into the facility at any time unless a prior written agreement has been arranged. In addition, due to Board of Health Regulations, we are not permitted to allow any food or beverage to be taken off the premises.
- 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. Only alcohol served in our bars or contracted prior to the affair is permitted.
- Management reserves the right to refuse bar service to anyone who appears to be intoxicated.
- During all Sweet 16's a uniformed Police Officer will be present to ensure the safety and security of your guests.

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## *Off Site Catering*

Looking to have your 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 4 generations we have been catering events in New York, New Jersey, and the surrounding area. Our catering consultants have the experience you need to help guide you through the planning process. Perhaps you're looking to have a wedding ceremony on a white sand beach? A reception in an historic mansion on Park Ave in the center of New York City? We can help you find the perfect venue. Need rental equipment? Jacques has everything you could possibly require to transform any location into the setting you desire. Select a menu designed around your specific tastes. Linen, valet parking, champagne, everything you need to execute a flawless reception that your guests will remember for years to come.



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# Jacquies

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Reception Center

We Also Have Menus For:

Weddings

• Bar/Bat Mitzvahs

• Indian Receptions

• Sweet 16

• Reposes

• Off Premise Parties

• Outdoor BBQ's

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Middletown, NJ 07748  
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