



## *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, boosting 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





## *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, do 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.





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 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.



# *Wedding Receptions*

INCLUDE

PREMIUM OPEN BAR

MAITRE D'

BRIDAL SUITE

CEREMONIAL GARDENS

CHAMPAGNE TOAST

TIERED WEDDING CAKE

FLOOR LENGTH LINENS

MIRRORED TABLE CENTERS

PLACE CARDS

DIRECTION CARDS

COAT CHECK



## *"Il Classico"* *Wedding Reception*

4 HOUR AFFAIR

COCKTAIL HOUR  
*Passed Hors D'oeuvres*

SALAD

ENTREE SELECTIONS

TIERED WEDDING CAKE

## COCKTAIL HOUR

### Assorted Passed Hors D'oeuvres

Feast on our selection of hot Hors D'Oeuvres.  
Unlimited and passed butler style for a full hour.

## SALAD

### International Salad

A Combination of Romaine and Mesclun Mix  
Tossed with Balsamic Vinaigrette

- or -

### Caesar Salad

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

## ENTREE SELECTION

A personalized Duet plates will be offered to  
all your guests as a combination of two entrees.  
Vegetarian option also available.

## DESSERT

### Tiered Wedding Cake

Custom created to suit your style and tastes

*\*No substitutions or changes allowed with this package.*



# "La Bella Notta" Wedding Reception

5 HOUR AFFAIR

*Use of a separate room for the Cocktail Hour*

VALET PARKING

COCKTAIL HOUR  
*Passed Hors D'Oeuvres*  
*Hot Chaffing Dish Selections*  
*Cold Station*

APPETIZER

SALAD

ENTREE

DESSERT  
*Tiered Wedding Cake*  
*Mini Canoli*

## COCKTAIL HOUR

### Assorted Passed Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style for a full hour

### Chaffing Dish Selections

Choose 5 hot items. Perhaps our famous Penne Vodka, or homemade Beef Bourguignon.

### 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.

## 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 plates that will be offered to all your guests as a combination of two entrees. Vegetarian option available

## DESSERT

### Tiered Wedding Cake

Custom created to suit your style and tastes. Served with a silver platter of Mini Canoli dusted with chopped pistachios.



## *"La Dolce Vita" Wedding Reception*

6 HOUR AFFAIR

*Use of a Separate Room for the Cocktail Hour*

VALET PARKING

COCKTAIL HOUR  
*Passed Hors D'Oeuvres  
Hot Chaffing Dish Selections  
Cold Station  
Pasta Station  
Seafood Raw Bar*

WINE SERVICE

APPETIZER

SECOND COURSE

SALAD

ENTREE

DESSERTS  
*Viennese Hour  
Chocolate Fountain  
Tiered Wedding Cake*

## COCKTAIL HOUR

### Assorted Passed Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style with white gloves for a full hour

### Chaffing Dish Selections

Choose 5 hot items. Perhaps our famous Penne Vodka, or homemade Beef Bourguignon, you decide.

### 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.

### Pasta Station

Delicate Alfredo sauce poured over fettuccine 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.

### Raw Bar

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. Lobster tails are also available at Market Price

## APPETIZER

### Fresh Fruit Plate

Assorted seasonal fresh fruit topped with shredded coconut & raspberry coulis

- or -

### Insalata Caprese

Fresh slices of Buffalo Mozzarella and beef steak tomato drizzled with extra virgin olive oil and garnished with chopped basil

# Second Course

*Sample Choice of:*

## **Rosemary Gnocchi**

Rosemary scented gnocchi with porcini mushrooms over a bed of sauteed spinach, topped with shredded Parmesan cheese and toasted pignoli nuts

## **Lobster Bisque**

A creamy blend of homemade tomato sauce, chives and tender chunks of Maine Lobster

## **Filletto Di Pomodoro**

Penne pasta tossed with a light tomato sauce consisting of sauteed onions, plum tomatoes, prosciutto and fresh basil

## **Roast Peking Duck**

Chinese style roast duck breast served atop a melange of fresh Julianne vegetables, served with sweet and sour plum sauce

# 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 plates 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 and cakes, Italian tiramisu & miniature pastries, butter cookies, chocolate mousse, and Creme Brulee.

## **Chocolate Fountain**

Warm velvety smooth dark chocolate cascading down, tier after tier, into an assortment of fresh fruits and sweets.

## **Tiered Wedding Cake**

Custom created to suit your style and tastes.

*\* No substitutions of changes allowed with this package. This package has a 150 person minimum*



## *"Il Gran Buffet" Wedding Reception*

5 HOUR AFFAIR

*Use of a separate room for the Cocktail Hour*

VALET PARKING

COCKTAIL HOUR  
*Passed Hors D'Oeuvres*

*Pasta Station  
Cold Station*

APPETIZER

SALAD

CHAFFING DISH SELECTIONS

CARVING STATION

TIERED WEDDING CAKE

## COCKTAIL HOUR

### Assorted Passed 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.

### Pasta Station

Delicate Alfredo sauce poured over fettuccine 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.

## 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

### Caesar Salad

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

## BUFFET SELECTION

Select six of our mouth watering entrees

## CARVING STATION

Roast Loin of Pork in April or Turkey Breast during the Holiday Season, whichever selection you choose, your guests will enjoy a mouth watering meal, hand carved by one of our professional chefs

## DESSERT

### Tiered Wedding Cake

Custom created to suit your style and tastes. Served with a silver platter of Mini Canoli dusted with chopped pistachios.



## *Cocktail Wedding Reception*

4 HOUR AFFAIR

UNLIMITED CHAMPAGNE

PASSED HORS D'OEUVRES

COLD STATION

CHAFFING DISH SELECTIONS

CHEF STATIONS

TIERED WEDDING CAKE

## PASSED HORS D'OEUVRES

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style for the entire affair.

## CHAFFING DISH SELECTIONS

Choose 5 hot items. Perhaps our famous penne vodka, or homemade Swedish meatballs.

## 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.

## CHEF 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

## DESSERT

### **Tiered Wedding Cake**

Custom created to suit your style and tastes.

### **Chocolate Fountain**

Warm velvety smooth dark chocolate cascading down, tier after tier, into an assortment of fresh fruits and sweets.



## *Traditional Brunch Wedding Reception*

- 4 HOUR AFFAIR
- UNLIMITED CHAMPAGNE
- BREAKFAST STATION
- MADE TO ORDER OMELETS
- COLD STATION
- PASSED HORS D'OEUVRES
- CARVING STATION
- CHAFING DISH SELECTIONS
- TIERED WEDDING CAKE
- VIENNESE TABLE

## BREAKFAST STATION

Texas Style French Toast  
Potatoes & Onions  
Smoked Bacon & Sausage Links  
Assorted Mini Beagles  
Assorted Danish

## OMELET STATION

A professional chef will custom create an omelet just for you using only the freshest ingredients.

## 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.

## PASSED HORS D'OEUVRE

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style for the entire affair.

## CARVING STATION

Choose Roast Loin of Pork in April or Turkey Breast for the holiday season, whichever selection you choose, your guests will enjoy a mouth watering meal. Hand carved by one of our professional chefs.

## CHAFING DISH SELECTION

Select six of our mouth watering entrees.

## DESSERT

### Tiered Wedding Cake

Custom created to suit your style and tastes.

### Viennese Table

An international display of pies and cakes, chocolate dipped strawberries, Italian tiramisu & miniature pastries, butter cookies chocolate mousse and a grand array of fresh fruit

# 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  
Remmy Martin  
**Courvoisier V.S.O.P.**  
Hennessy



# 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 tapenade, 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, Turkey Breast

Roast Suckling Pig +\$2.00pp

Filet Mignon +\$4.00 pp

## 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 Cocktail 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.

### Smores Station \$5.00pp

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



## Cold Station Selections

International Cheese Board

Fresh Fruit Cornucopia

Baked Brie - a wheel of French brie stuffed with dried fruit and pecans, wrapped in phyllo dough and oven baked

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.

Crudité's 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

## Carving Station Selections

Select One

Loin of Pork w/Apple Walnut Salsa

Prime Rib Au Jus

Marinated Steak w/Horseradish Sauce

Glazed Virginia Ham w/Pineapple

Turkey Breast w/Gravy & Cranberry Jam

## 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

Belgian Endive stuffed with Crab meat Ravigote

Bocconchini Mozzarella Lollipops

## Hot Hors D'Oeuvres

Filet Mignon Crostini - with horseradish & roasted pepper sauce

Breaded Chicken Rollitini with bacon and Sweet Guava Dipping Sauce

Spicy Beef Empanadas with avocado aioli

Grilled Lollipop Lamb Chops with mint jelly

Steamed Pork Dim Sum with Oriental Sesame Dressing

Mandarin Glazed Sea Scallops with Portobello Scalopinni

Coconut Breaded Shrimps with Spicy Orange Ginger Dressing

Roast Peking Duck w/Scallions and Hoisen Plum Sauce

Polenta Cheder Crisps w/BBQ'd pulled pork and caramelized onion jam

Tequila Lime Chicken w/Chipotle infused oil topped with Cilantro Pesto

Asian Spring Rolls with Sweet Chili Pepper Sauce

Your guests will enjoy a chefs selection of 10 different Hors D'Oeuvres

## Hot Chaffing Dish Selections

### Pasta

Linguine w/Clam Sauce

Penne Pasta Primavera

Stuffed Shells

Tortellini Alfredo

Ravioli w/Sundried Tomatoes

Filletto 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

Sausage, Peppers & Onions

Hawaiian Ham

Stuffed Roast Pork Loin

Sausage & Broccoli Rabe

Sauteed Pork w/Hoisen Sauce

Kielbasa with Kraut

Spanish Paella

Eggplant Rollitini

Stuffed Cabbage

Meatballs in Tomato Sauce

Swedish Meatballs

American Pot Roast

Beef Bourguignon

Short Ribs of Beef

Pinwheel Flank Steak

Calamari Marinara

Fried Calamari + \$2.00pp

# 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

## 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 Nutured 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 Nutured 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



# Duet Plate

## 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.

# 2013 Prices

IL CLASSICO RECEPTION	\$65.00 PER PERSON
LA BELLA NOTTA RECEPTION	\$79.00 PER PERSON
LA DOLCE VITA RECEPTION	\$109.00 PER PERSON
IL GRAN BUFFET RECEPTION	\$82.00 PER PERSON
COCKTAIL RECEPTION	\$72.00 PER PERSON
TRADITIONAL BRUNCH RECEPTION	\$76.00 PER PERSON

## Seasonal Discounts

### Peak Season

May, June, September, October

Friday's, Saturday Afternoon's, and Sunday's - \$5.00pp

### Premium Season

April, July, August, November, December

Saturday Evenings - \$5.00pp

Friday's, Saturday Afternoon's, and Sunday's - \$10.00pp

### Off Season

January, February, March

Saturday Evenings - \$10.00pp

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

Discounts valid for weddings over 100 people.

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

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Add \$2.00 per person for each year after 2013.

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

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Additional discounts are available for Weddings in 2012 and select dates in 2013

## Wedding Start Times

Friday	5pm or Later	Saturday Afternoon	11am - 12pm
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 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 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 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 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 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.
- 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 \$30.00 per person.
- Children 12 and under will be charged \$30.00 each.
- Please bring any table arrangement, favors, seating charts, ect., 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. Any persons under 21 will NOT be served. *Proper ID is required.*

# 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. Start 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 \_\_\_\_\_  
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# 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
<b>Accommodations</b>	Holiday Inn	732.888.2000	<a href="http://www.holidayinn.com">www.holidayinn.com</a>
	Comfort Inn	732.671.3400	<a href="http://www.middletowncomfortinn.com">www.middletowncomfortinn.com</a>
	Mariott Courtyard	732.530.5552	<a href="http://www.mariott.com">www.mariott.com</a>
	Blue Bay Inn	732.708.9600	<a href="http://www.bluebayinn.com">www.bluebayinn.com</a>
<b>Attire</b>	Dante Tuxedos	732.264.0318	
	Forum Tuxedos	732.264.8802	
<b>Florists</b>	Fine Flowers	800.423.5693	<a href="http://www.I8004aflower.com">www.I8004aflower.com</a>
	Cameron's	732.787.1387	
	Gatsby's	732.739.9101	
<b>Invitations &amp; Party Supplies</b>	Party Fair	732.957.8888	
	An Affair to Remember	732.203.1018	
	B Dazzle	732.343.0445	
	Suzzie's Sweet Shoppe	732.796.0115	
<b>D.J.'s</b>	The Pro's	800.843.7767	<a href="http://www.thepros.com">www.thepros.com</a>
	Elite Entertainment	732.935.7500	<a href="http://www.eliteentertainment.com">www.eliteentertainment.com</a>
	Hi-NRG Sound Productions	718.818.8490	<a href="http://www.hinrgsoundproductions.com">www.hinrgsoundproductions.com</a>
	Dancing D.J.'s	800.669.3123	<a href="http://www.dancingdjs.com">www.dancingdjs.com</a>
<b>Live Music</b>	Al Aloise – Pianist	732.495.9721	
	Black Tie Boogie	732.671.8020	<a href="http://www.blacktieboogie.com">www.blacktieboogie.com</a>
	Devotion Band	732.544.9568	<a href="http://www.devotion.com">www.devotion.com</a>
<b>Officiant</b>	Rev. John Michael, m.div.	732.786.1906	
<b>Photography &amp; Video</b>	Dupree Studios	732.264.8855	<a href="http://www.dupreestudios.com">www.dupreestudios.com</a>
	Galis Photography	800.425.4778	<a href="http://www.galispv.com">www.galispv.com</a>
	Krystle Clear Productions	732.495.7662	<a href="http://www.krystleclearvideo.com">www.krystleclearvideo.com</a>
<b>Limousine</b>	V.E.I Limousine	732-441-9400	<a href="http://www.abovealltransportation.com">www.abovealltransportation.com</a>
	Arrow Limousine	732-747-4844	<a href="http://www.arrowlimo.com">www.arrowlimo.com</a>



## *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.







*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

