



Signature Delivery Menu

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Buffets, brunches, cocktail parties, BBQs, platters, and event favorites

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Catering options for offices, family gatherings, and celebrations



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How to Choose the Right Menu

- ▷ Buffet Menus — best for birthdays, communions, family parties, and casual celebrations
- ▷ Breakfast & Brunch — great for showers, office mornings, and daytime events
- ▷ Cocktail Party Catering — ideal for showers, holiday parties, and social gatherings
- ▷ Sandwiches, Wraps & Luncheon Platters — best for office lunches, meetings, and simple daytime catering
- ▷ BBQ & Outdoor Catering — perfect for backyard parties, graduations, and summer events
- ▷ Premium Upgrade Options - ask about deluxe entrée selections, specialty Add-Ons, and upgraded service options

Helpful Ordering Notes

- ▷ Menus are priced for groups in increments of 5 guests
- ▷ Ask about our custom catering services and menus. We can provide rental equipment, staffing, paperware upgrades and event setup options to help make your event a success.

Scan to Order Online



Breakfast

Best For: showers, office breakfasts, brunch gatherings, daytime celebrations, and casual morning events.

Popular Add-Ons: sliced lox platters, breakfast sandwiches, French toast, and Coffee Set-up.

Great for Corporate Events: ideal for office mornings, team breakfasts, meetings, and workplace brunches.

BREAKFAST BUFFET

- Orange Juice
- Assorted Danish
- Western & Cheese Omelets
- Mini Bagels & Cream Cheese
- Sausage Links
- Breakfast Potatoes
- Fresh Fruit Platter

- Butter
- Preserves
- Includes:
- Biodegradable Paperware
- Coffee Set-up

GUESTS	40 - 70	\$15.95 pp
	75 +	\$15.50 pp

CONTINENTAL BREAKFAST

- Chilled orange juice
- Sliced fruit platter
- Basket of assorted freshly baked
- Muffins, bagels and Danish cream cheese
- Butter, Preserves, Biodegradable Paperware & Coffee Set-up Included

GUESTS	40 - 70	\$12.95 pp
	75 +	\$12.50 pp

BRUNCH MENU

Includes:

- Orange Juice
- Cheese & Western Omelets
- Breakfast Potatoes
- Sausage Links
- Muffins & Mini Bagels
- Fresh Fruit Platter

SELECT ONE:

- String Beans Almondine
- Broccoli Sautéed with Garlic
- Buttered Noodles
- Rice Pilaf
- Pasta Salad

SELECT TWO:

- Penne Pasta Primavera
- Chicken Francaise
- Ham Steak
- Beef Bourguignon
- Quiche Pie
- Turkey Or Roast Beef Platter

Butter, Preserves, Cream Cheese
Biodegradable Paperware
& Coffee Set-up Included

GUESTS	40 - 70	\$20.95 pp
	75 +	\$20.50 pp

BREAKFAST ENHANCEMENTS

- Sliced lox platter - served with sliced tomatoes, onions and capers \$125.00
- Individual yogurt - assorted flavors (min 24pcs) \$3.95 ea
- French toast with maple syrup \$3.95 pp

BREAKFAST SANDWICHES

- Bacon, egg, and American cheese on an English muffin (min 24 pcs.) \$9.95 ea
- Sausage, egg, and cheddar on a French croissant (min 24 pcs) \$9.95 ea

To Place Your Order: Call Toll Free 1.866.JACQUES (866-522-7837) Order Online www.jacquescatering.com



International Buffet

Best For: family parties, office lunches, birthdays, graduations, communions, and casual celebrations.

Popular Add-Ons: hors d'oeuvres, dessert platters, Coffee Set-up, and deluxe entrée upgrades.

INCLUDES:

- Tossed Green Salad
- Balsamic Dressing
- Dinner Rolls
- Paperware Included;
see below for details

GUESTS	20 - 70	\$20.95 pp
	75 +	\$20.45 pp

HOW TO CHOOSE YOUR MENU:

All menus include tossed green salad, dinner rolls, and paperware.

20-44 GUESTS:

Choose 1 pasta, 1 vegetable, 1 starch, and 3 entrées.

45+ GUESTS:

Choose 1 pasta, 1 vegetable, 1 starch, and 4 entrées.

ADDITIONAL SELECTIONS:

\$2.00 pp, per added item.

BIODEGRADABLE PAPERWARE

Includes:

- Plates
- Forks
- Knives
- Napkins
- Salt & Pepper
- Serving Spoons
- Heating Racks
- Sternos



UPGRADES

Coffee Set-up - \$3.00 pp

Includes:

- Ground Coffee
- Stirrers
- Hot Cups
- Sugar
- Milk

Not Included:

- Coffee Urn

UPGRADE

- Paperware upgrade available



IMPORTANT NOTES

- Parties do not include: tablecloths, cold cups, aluminum foil, cake plates, cake forks, coffee urn, grated cheese, or butter.

G - Gluten Free

+ Chicken on-the-Bone



BUFFET SELECTIONS

Choose from the following pasta, starch, and vegetable selections.

PASTA

- Penne ala Vodka Sauce
- Ravioli ala Vodka Sauce
- Penne Pasta Primavera
- Pesto Rigatoni
- Stuffed Shells
- Butternut Squash Ravioli
- Cavatelli and Broccoli
- Macaroni & Cheese
- Spaghetti Garlic and Oil
- Baked Ziti

STARCHES

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

VEGETABLES

- Broccoli Sautéed with Garlic **G**
- Vegetable Quiche
- String Beans Almondine **G**
- Glazed Carrots **G**
- Mixed Vegetables **G**

ENTRÉE SELECTIONS

Choose from the following entrée, and deluxe entrées selections.

CHICKEN

- Honey Dipped Fried Chicken +
Chicken Thighs **G**
- Alsation Chicken
- Chicken Breast ala Marguerita
- Chicken Breast Parmigiana
- Chicken Parm w/Vodka Sauce
- Chicken Breast Florentine
- Chicken Francaise or Marsala
- Chicken w/ Artichokes &
Sun-Dried Tomatoes
- Tuscan Chicken **G**
- Chicken Fingers
- Champagne Chicken
- Chicken Sorrento

BEEF & PORK

- Meatballs in Tomato Sauce
- Oriental Meatballs
- American Pot Roast
- Beef Bourguignon
- Beef with Broccoli
- Sausage & Peppers **G**
- Sausage, Potatoes & Onions **G**
- Sausage & Broccoli Rabe **G**
- Carnitas **G**
- Hawaiian Ham **G**
- Kielbasa & Kraut **G**
- BBQ Spare Ribs **G**
- Stuffed Pork Loin

SPECIALITY ENTREES

- Rolled Eggplant Parmigiana
- Stuffed Cabbage **G**
- Spanish Paella

DELUXE ENTRÉES

There is an additional per person charge if chosen as one of your entrée selections

- Short Ribs of Beef **G** \$2.50 pp
- Pinwheel Flank Steak \$2.50 pp
- Steak w/Pesto Pomodoro \$2.50 pp
- Steak w/Chili Chipotle \$2.50 pp
- Veal Marsala or Francaise \$3.50 pp
- Veal Parmigiana \$3.50 pp
- Chinese Roast Pork **G** \$3.50 pp
- Calamari Marinara **G** \$3.50 pp
- Shrimp Scampi \$4.00 pp
- Shrimp Oreganato \$4.00 pp
- Shrimp Parmigiana \$4.00 pp
- Coconut Shrimp \$4.00 pp
- Filet Florentine \$4.00 pp
- Pecan Salmon \$4.00 pp
- Scallops Scampi \$5.50 pp

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Sandwiches, Wraps & Box Lunches

Best For: office lunches, team meetings, school or community gatherings, casual daytime events, and easy drop-off catering.

Popular Add-Ons: tossed salad, pasta salad, potato salad, couscous, pickle and olive platters, and luncheon sides.

Great for Corporate Events: an easy choice for meetings, staff lunches, training days, and workplace catering.

SELECTIONS

Serves 10 guests

All varieties can be prepared either as a Sandwich, Wrap, or Plattered Sub.

CHOOSE ONE:

- Potato Salad
- Coleslaw
- Pasta Salad

Includes:

- Biodegradable Paperware

THE ORIGINAL ITALIAN

Ham, Pepperoni, Salami,
Provolone, Lettuce & Tomato

THE AMERICAN CLASSIC

Roast Beef, Turkey, Boiled Ham,
American Cheese, Lettuce & Tomato

MEDITERRANEAN VEGGIE

Grilled Vegetables with Dilled
Havarti, Fresh Basil & Balsamic
Dressing

FIRE GRILLED CHICKEN

Grilled Chicken, Fresh Mozzarella,
Roasted Red Peppers, with Pesto Aioli

FROM THE BAY

Tuna or Shrimp Salad with
Cucumber and Leaf Lettuce

PRICING

SANDWICHES OR PLATTERED SUB

- The Original Italian \$100.00
- The American Classic \$100.00
- Mediterranean Veggie \$110.00
- Fire Grilled Chicken \$110.00
- From the Bay \$120.00

WRAPS

- The Original Italian \$115.00
- The American Classic \$115.00
- Mediterranean Veggie \$125.00
- Fire Grilled Chicken \$125.00
- From the Bay \$135.00

LUNCH ENHANCEMENTS

Serves 20 - 25 Guests

Tossed garden salad with
balsamic vinaigrette \$35.00

Tomato, onion and
cucumber salad \$45.00

Penne pasta salad \$40.00

Homestyle potato salad \$40.00

Southern Cole Slaw \$40.00

Couscous \$48.00

Pickle and olive platter \$48.00

Broccoli salad \$48.00

Quinoa salad \$48.00

Chopped kale and
orzo salad \$48.00

BOXED LUNCHES

Includes:

a sandwich, potato chips,
homestyle cookie, whole
seasonal fruit and bottled water.

Please select three sandwiches
and/or wraps from the Bistro
Lunch Buffet

GUESTS 40 - 70 \$15.95 pp
75 + \$15.50 pp



Bistro Lunch Buffet

Best For: corporate lunches, staff meetings, training days, casual office events, and simple daytime catering for groups.

Popular Add-Ons: lunch enhancement sides, gluten-free wraps, cookies, desserts, and beverages on request.

SELECTION GUIDELINE:

20 - 30 people Choose 2 of the following sandwich and/or wrap varieties.

35+ people Choose 3 of the following sandwich and/or wrap varieties.

Also includes: Potato Chips, two sides from our Lunch Enhancements section, and Complete Paperware

GUESTS	20 - 70	\$17.95 pp
	75 +	\$17.50 pp

SANDWICHES

ROAST BEEF

Home cooked roast beef with cheddar cheese, lettuce, tomato, red onion and horseradish mayo on Kaiser

SIRLOIN OF BEEF

Sliced sirloin of beef with arugula, Swiss cheese and roasted red aioli on an onion roll

SHAVED VIRGINIA HAM

Maple glazed Virginia ham, Granny Smith apples, romaine lettuce and American cheese on a whole wheat

SMOKED TURKEY

Oven gold turkey breast with sliced cucumbers, dilled havarti and avocado spread on ciabatta

CHICKEN OF THE SEA

Tuna salad with diced celery on rye bread

GRILLED CHICKEN

Thinly sliced grilled chicken, spring mix, Pepper Jack cheese and sliced grilled yellow pepper strips on flat bread

CAPRESE

Beefsteak tomato, fresh mozzarella, basil, onions and pesto mayo on country white

ITALIAN

Salami, prosciutto, provolone with caramelized onions and oil and vinegar on focaccia

WRAPS

FRIED EGGPLANT

Fried eggplant with roasted red peppers and fresh mozzarella with pesto mayo in a tomato basil wrap

HUMMUS

Hummus with diced cucumbers, lettuce, diced tomatoes, sliced black olives and feta cheese in a classic wrap

PARISIAN WRAP

Oven gold turkey breast with spinach leaves, Brie cheese and cranberry mustard in a tomato basil wrap

SOUTHWESTERN WRAP

Fried chicken, lettuce, diced tomatoes, Pepper Jack cheese and garden salsa in a classic wrap

CHICKEN SALAD

Chicken salad with seedless grapes, celery and cranberries in a classic wrap

BUFFALO WRAP

Crispy buffalo chicken, cheddar cheese with bleu cheese dressing, lettuce, carrots and diced celery in a spinach wrap

HAIL CAESAR

Grilled chicken with chopped romaine, croutons and lightly coated with our house made Caesar dressing in a spinach wrap

** Gluten Free wraps available for an additional \$2.50 each*

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Cocktail Party Catering

Elegant displays, appetizers, and hors d'oeuvres for social gatherings and celebrations. Choose the collection that best fits your event style and guest experience.

EVERY EVENT IS UNIQUE, AND YOUR MENU SHOULD BE TOO.

Our cocktail party offerings are designed to be flexible, allowing you to mix and match from our existing selection of hors d'oeuvres, cold platters, and desserts to create a menu that perfectly fits your style, guests, and budget.

Looking for something more personalized? Our sales and culinary team would be delighted to work with you to create a completely custom cocktail party experience tailored specifically to your event. From themed menus, seasonal specialties, and signature presentations, we can design something exclusively for you.

Whether selecting from our curated offerings or commissioning a completely custom experience, we are dedicated to creating an unforgettable occasion defined by exceptional cuisine and impeccable service.

Not sure how much to order? Use the guide below as a starting point. Our team can help adjust selections based on timing, guest count, service style, and whether hors d'oeuvres are a light bite or the main food experience.

COCKTAIL PARTY RECOMMENDATIONS

LIGHT APPETIZER CATERING

- 3-4 hors d'oeuvres per guest
- 1 cold platter or vegetable/cheese display
- Optional dessert

CLASSIC COCKTAIL PARTY

- 6-8 hors d'oeuvres per guest
- 1-2 cold platters
- Optional seafood, premium platter, or dessert

ENHANCED COCKTAIL RECEPTION

- 6-8 hors d'oeuvres per guest
- Premium party platter
- Seafood or antipasto display
- Dessert

HORS D'OEUVRES

Minimum order is 100 pieces. Each item can be ordered in 25 piece increments..

- Cocktail Franks	\$2.00 pc	- Asparagus w/Prosciutto	\$3.00 pc	- Coconut Shrimp	\$4.00 pc
- Oriental Meatballs	\$2.00 pc	- Brie & Raspberry Phyllo	\$3.00 pc	- Scallops Wrapped in Bacon	\$4.00 pc
- Mac & Cheese Bites	\$2.00 pc	- Eggplant Rollatini Bites	\$3.00 pc	- Asparagus w/London Broil	\$4.00 pc
- Beef Empanadas	\$2.00 pc	- Chicken Quesadillas	\$3.00 pc	- Texas Beef Brisket Sliders	\$4.00 pc
- Chicken Rollatini	\$2.00 pc	- Artichoke Fritter		- Louisiana Crab Cakes	\$4.00 pc
- Spring Rolls	\$2.00 pc	w/Goat Cheese	\$3.00 pc	- Sausage & Herb	
- Rice Balls	\$2.00 pc	- Bocconcini Lollipops	\$3.00 pc	Mushroom Caps	\$4.00 pc



Platters & Party Enhancements

Popular Add-Ons for Any Event: platters, desserts, specialty stations, seafood displays, and party enhancements.

COLD PLATTERS & FAVORITES

- Tomato Bruschetta	\$55.00
- Hummus w/Basil Pita Chips	\$60.00
- Cheese Platter	\$75.00
- Antipasto Platter	\$125.00
- Vegetable Platter	\$60.00
- Stuffed Baked Brie en Croute	\$75.00
- Pumpnickel w/Spinach Dip	\$60.00
- Marinated Grilled Vegetables	\$125.00
- Mozzarella Primavera	\$75.00
- Chicken Wings or Boneless Wings	\$60.00

SEAFOOD DISHES

- Mussels Marinara (10 lbs) -	\$85.00 full pan
- Jumbo Shrimp Cocktail (min 45 pcs) -	\$3.75 per pc
- Herb Crusted or Cold Poached Salmon w/Cucumber Dill Relish (1/2 side) -	\$135.00

PREMIUM PARTY PLATTERS

Served room temperature for easy entertaining

- Roasted Filet Mignon with Parmesan Peppercorn Sauce	\$250.00
- Grilled Chicken w/Bruschetta or Oriental Sauce	\$95.00
- Grilled London Broil w/Portobello Mushrooms	\$125.00
- Sandwiches - 50 Croissant Sandwiches assorted salads	\$150.00
or meats	\$125.00

DESSERTS & SWEET STATIONS

SHEET CAKES

Custom create your own cake with your choice of frosting, filling, and inscription.

- Full (55-100) - \$225.00
- Half (25-50) - \$125.00
- Quarter (10-20) - \$75.00

SWEETS

- Mini Italian Pastries - \$42.00 per doz, min 3 doz
- Mini Cupcakes - \$28.00 per doz, min 3 doz
- Pastry Shop Cookies - \$20.00 per lb, min 3 lbs
- Homestyle Cookies - \$18.00 per doz, min 3 doz
- Fresh Fruit Platter - \$75.00



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Themed Buffets

Best For: birthdays, family parties, graduations, themed celebrations, and casual group events.

Popular Add-Ons: Coffee Set-up, specialty desserts, extra sides, party platters, and upgraded selections.

Great for Corporate Events: a good option for casual company parties, staff celebrations, and group gatherings with variety.

HAWAIIAN LUAU

- Sweet Chili Chicken Thighs
- BBQ Spare Ribs
- Coconut Shrimp
- Luau Ham
- Pork Fried Rice
- Beef with Broccoli
- Dim Sum

Includes:

- Kona Salad
- Dinner Rolls
- Biodegradable Paperware
- Heating Racks
- Sternos

PRICE	40-70	\$23.95 pp
	75+	\$22.50 pp

COUNTRY STYLE PICNIC

- Honey Dipped Fried Chicken
- Short Ribs Texacana
- Sausage, Peppers & Onions
- BBQ Spare Ribs
- Boston Baked Beans
- Corn on the Cob
- Pasta Salad
- Cole Slaw

Includes:

- Dinner Rolls
- Biodegradable Paperware
- Heating Racks
- Sternos

PRICE	40-70	\$20.95 pp
	75+	\$20.50 pp

FANTASTIC FIESTA BUFFET

Garden Salsa
Tri-Color Chips

Select 2 sides:

- Chipotle Penne Primavera
- Fiesta Rice
- Cilantro-Lime Rice
- Cowboy Beans
- Re-fried Beans

Build Your Own Fajitas

Select 2 Proteins:

Pork Carnitas
Garlic Shrimp (+\$5 pp)
Tequila-Lime Grilled Chicken
Carne Asada

Includes:

- Sautéed Peppers, & Onions
- Corn Tortillas
- Sour Cream
- Cilantro
- Lime Wedges
- Shredded Cheddar
- Pico de Gallo
- Guacamole (+\$2.50 pp)
- Biodegradable Paperware
- Heating Racks
- Sterno

PRICE	40-70	\$25.95 pp
	75+	\$24.95 pp



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Jacques BBQ is *Smokin'*



Jacques is proud to introduce our new smoked barbeque menu. Our "Pit Masters" have created the perfect blend of authentic southern barbeque. Flavorful, tender, specialty cuts of meat, cooked low and slow over smoldering logs of Hickory and Cherry woods. Our secret barbeque mops and rubs have taken years to perfect and will leave you wanting more.

TO PLACE YOUR ORDER:

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Order Online www.jacquescatering.com

Smokehouse BBQ Buffet

Includes plates, napkins, utensils, heating racks & sternos, tossed garden salad and red bliss potato salad

- Homestyle Mac & Cheese • Smoked BBQ Ribs
- Smoked Texas Style Beef Brisket
- Slow Roasted Pulled Pork • Pulled Chicken
- Maple Brown Sugar Baked Beans • Buttered Corn
- Texas Mop Sauce • Dinner Rolls & Corn Bread

GUESTS

40 - 70	\$25.95 pp
75 +	\$24.95 pp

BBQ & Outdoor Catering

Best For: backyard parties, summer celebrations, graduations, reunions, and casual outdoor events.

Popular Add-Ons: grilled salmon, kabobs, smoked brisket, fresh fruit displays, frozen drinks, and snow cones.

Great for Corporate Events: a strong fit for company picnics, team outings, and relaxed outdoor staff events.

Scan for BBQ Catering Details



ALL BBQ EVENTS INCLUDE

- Relish
- Pickles
- Sauerkraut
- American Cheese
- Spicy Brown Mustard
- Ketchup
- Mayonnaise
- Sliced Red Onions
- Tomatoes
- Shredded Lettuce
- Potato Salad
- Cole Slaw
- Butter
- 4-hour duration
- Portable grill & propane tanks
- Buffet tables with linen covers
- Services of a professional chef

Coffee Set-up - Add \$3.00 pp

BACKYARD BBQ

- Grilled Hot Dogs & Hamburgers
- Spare Ribs
- BBQ Chicken
- Baked Beans
- Corn on the Cob
- Iced Tea
- Homestyle Cookies
- Ice Cold Watermelon
- Biodegradable Paperware

PRICE	60-95	\$39.95 pp
	100-195	\$38.50 pp
	200 +	Please Call

DELUXE BBQ

- Grilled Hot Dogs & Hamburgers
- Sausage & Peppers
- Spare Ribs
- BBQ Chicken
- Baked Beans
- Corn on the Cob
- 8oz Boneless Club Steak
(grilled to order)
- Oven Roasted Potatoes
- Tossed Green Salad
- Freshly Baked Rolls
- Iced Tea
- Homestyle Cookies
- Ice Cold Watermelon
- Biodegradable Paperware

PRICE	60-95	\$49.95 pp
	100-195	\$47.95 pp
	200 +	Please Call



Premium Outdoor Catering

Best For: larger outdoor parties, premium backyard events, milestone celebrations, and specialty summer entertaining.

Popular Add-Ons: London broil, shrimp kabobs, grilled salmon, Texas chili, chips and salsa, and beverage packages.

CLASSIC CLAMBAKE

STEAMERS

Freshly steamed clams served with butter, clam broth, and plenty of garlic bread for sopping.

STEAMED LOBSTERS

Full 1 1/4 lb. lobsters served with drawn butter & lemon wedges.

ALSO INCLUDES:

- Grilled Hot Dogs & Hamburgers
- BBQ Chicken
- Spare Ribs
- Corn on the Cob
- Baked Beans
- Oven Roasted Potatoes
- Tossed Green Salad
- Garlic Bread
- Freshly Baked Rolls
- Iced Tea
- Homestyle Cookies
- Ice Cold Watermelon
- Complete Prestige-ware

\$69.95 pp

Prices are subject to market fluctuations. Exact price can not be determined until the week of your event. This package has a minimum of 60 guests.

PICNIC TABLE EXTRAS

Only these items can be added to any of our BBQ menus.

Minimum quantities apply.

GRILL

Veggie Burgers
\$4.00 (min 15 pcs)

Marinated Portobello Burger
\$3.00 (min 15 pcs)

NY Strip Steaks
\$15.00 (min 15 pcs)

Grilled Chicken Breasts
\$4.00 (min 15 pcs)

Chicken or Beef Kabobs
\$8.50 (min 15 pcs)

SEAFOOD

Shrimp Kabobs
\$9.50 (min 15 pcs)

Teriyaki Glazed Grilled Salmon
\$8.00 (min 15 pcs)

Clams on the Half Shell
Please Inquire

Steamed Lobsters - Market Price

Steamed Little Necks (min 60 ppl)
\$5.95 pp

SIDES (25 GUESTS)

Tortilla Chips & Salsa
\$35.00 per container

Texas Beef Chili
\$70.00 per half pan

Green Bean Salad
\$45.00 per container

Tomato & Cucumber Salad
\$45.00 per container

Individual Bags of Chips
\$2.50 (min 15 bags)

BEVERAGES

- Please Inquire

Bottled Water

Canned Soda

Beer & Wine Packages

Premium Open Bar

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Customer Policies

ORDERING & SCHEDULING

To help us prepare your order with care, advance notice is required for all catering orders. Most menus require at least three weeks' notice, though earlier ordering is encouraged.

Holiday, seasonal, and specialty menus may have their own order deadlines, pickup or delivery windows, and minimum order requirements.

Order changes must be made **at least seven days before** your pickup, delivery, or event date. Pickup and delivery times are confirmed after your order is placed and deposit is paid.

DEPOSITS & PAYMENTS

For food catering orders placed 30 days or less before the pickup, delivery, or event date, a 50% deposit is required. For orders placed with more than 30 days' notice, a \$300 deposit is required to reserve the date.

BBQ orders require a \$600 deposit to reserve the date because they include staffing and limited event-day availability.

Your deposit is applied to the remaining balance and is non-refundable once paid.

Final payment is due in advance, typically two days before your delivery or event date. Personal checks are not accepted for final payment.

We accept Visa, MasterCard, Discover, and American Express. A 3% convenience fee applies to credit card transactions. Applicable sales tax is additional unless otherwise stated.

DELIVERY, PICK-UP & SET-UP

Pick-up is welcome for most catering orders.

Delivery is available for orders of \$400 or more, based on schedule, location, and availability. **Delivery charges apply.**

Gratuity is not included.

Jacques Exclusive Catering is based in Hazlet, NJ and serves Monmouth County and surrounding areas, with select events throughout Central and North Jersey. Additional fees apply for extended service areas.

CANCELLATIONS & POSTPONEMENTS

We understand that plans can change. Cancellations made **at least seven days** before the scheduled pickup, delivery, or event date may be issued as Jacques Catering store credit. Cancellations are not refunded to the original payment method.

Cancellations made with fewer than seven days' notice may include charges for food, labor, preparation, and items already ordered or prepared for your event.

Weekend events postponed after Wednesday of that same week may include a postponement fee. New dates are based on Jacques' availability.

HEATING RACKS, STERNOS & FOOD SAFETY

Heating racks and sternos must be used carefully and monitored during service. For safety, heating racks should be placed on aluminum foil, kept out of direct sunlight, and used only on protected, heat-safe surfaces.

Sternos should only be used with proper heating racks and should never be left unattended.

For drop-off and pick-up orders, the customer is responsible for monitoring sternos, maintaining safe serving conditions, and properly handling food after delivery or pickup.

Rack deposits are forfeited if racks are not returned within **two weeks**.

Jacques Catering is not responsible for damage caused by sternos, heating racks, hot pans, improper setup, or customer handling after delivery or pickup.

STAFFING, ALLERGIES & DIETARY REQUESTS

Delivery and set-up do not include on-site service staff unless specifically stated in your menu, proposal, or order confirmation. Chefs, attendants, servers, bartenders, and other event staff must be arranged in advance.

Please let us know about any allergies or dietary restrictions when placing your order. Our kitchen handles common allergens, including wheat, dairy, eggs, soy, tree nuts, peanuts, fish, shellfish, and other ingredients.

Dietary indicators are provided as planning guidance only. Because our kitchen handles many ingredients and common allergens, we cannot guarantee against cross-contact.

HELPFUL ORDERING NOTES

Some service items and accompaniments are included only when listed with your selected menu. Items below are **not included unless specifically listed**.

Tabletop & Linens

Tablecloths, cold cups, cake plates, or cake forks

Serving & Set-Up Items

Aluminum foil, coffee urns, or similar service items

Food Accompaniments

Grated cheese or butter

PRICING & OWNERSHIP

Prices are subject to change until your order is placed and deposit is paid. Menu pricing and availability may vary by season, demand, supplier cost, and market-sensitive items.

Jacques Exclusive Catering, Jacques Reception Center, and Exclusive Party Rentals are family-owned and operated by **the Mamola Family**.

Scan to Contact Us





what dreams are made of...



JACQUES RECEPTION CENTER

500 Palmer Avenue,
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