

ELEGANT
&
EVENTS

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 very 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, 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 our Off-Premise facility in Hazlet, NJ. 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.

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, Tents, Valet parking, Champagne, everything you need to execute a flawless reception that your guests will remember for years to come.







Ceremony Package

Includes

White Folding Chairs

...

Bottled Water Station

...

Bridal Attendant

...

Up to 1 hour of additional Time

\$10.00 Per Person



ENHANCED BEVERAGE STATION

Glass Beverage Dispensers

filled with Infused

Water, Homestyle Lemonade, and Iced Tea

Served in either

Glass Mason Jars or Juice Glasses

\$4.50 per person





All WEDDINGS

include

MAITRE D'

WAIT STAFF

TIERED WEDDING CAKE

COFFEE SERVICE

CHOICE OF LINENS

SKIRTED TABLES

PLACE CARDS

COMPLETE CHINA SERVICE

GLASSWARE





CONTINENTAL *Buffet Reception*

5 Hour Affair

Premium China & Silverware

Cocktail Hour
Passed Hors D'Oeuvres
Cold Station
Action Station

Salad

Chafing Dish Selections

Carving Station

Tiered Wedding Cake

Coffee Service

Prices begin at \$89.95 pp & up

*price varies depending on your specific
venue and site logistics.*

Add 20% Service Charge and
Applicable State Sales Tax

Package based on a minimum of 100 guests

A recommended gratuity of 8% - 10% is not
included

COCKTAIL HOUR

Assorted Passed Hors D'Oeuvres

Feast on a selection of 8 Hors D'Oeuvres. Unlimited, and Passed Butler Style with white gloves for a full hour

Cold Station

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

Action Station

Select 1 of our chef attended Action Stations. Your guests will WOW! as a professional chef prepares one of our signature dishes right in front of their eyes.

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

CHAFING DISH SELECTION

Selection of seven entrees.

CARVING STATION

Chef attended carving station, select 1 item.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

COFFEE SERVICE

Buffet station with fresh brewed columbian coffee, both regular and decaffeinated, served from silver Samovares.



GALA VICTORIAN *Reception*

5 Hour Affair

Premium China & Silverware

Cocktail Hour
Passed Hors D'Oeuvres
Hot Chafing Dish Selections
Cold Station

Appetizer

Salad

Entree

Tiered Wedding Cake

Coffee Service

Prices begin at \$119.95 pp & up

*price varies depending on your specific
venue and site logistics.*

Add 20% Service Charge and
Applicable State Sales Tax

Package based on a minimum of 100 guests

A recommended gratuity of 8% - 10% is not
included

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

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

Chaffing Dish Selections

Choose 4 hot items.

APPETIZER

Assorted seasonal fresh fruit topped with shredded coconut & raspberry coulis

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

ENTRÉE SELECTION

Selection of two, counts to be pre-determined or one Duet Plate.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



COCKTAIL *Reception*

5 Hour Affair
 Premium China & Silverware
 Passed Hors D'Oeuvres
 Cold Station
 Chafing Dish Selections
 Chef Stations
 Tiered Wedding Cake
 Coffee Service

Prices begin at \$94.95 pp & up

*price varies depending on your specific
venue and site logistics.*

Add 20% Service Charge and
 Applicable State Sales Tax

Package based on a minimum of 100 guests

A recommended gratuity of 8% - 10% is not
 included

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

CHAFING DISH SELECTION

Selection of five entrees.

COLD STATION

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

CHEF STATIONS

Select any two of our Action Stations. Your guests will be WOWED! A professional chef will prepare two of our signature dishes in front of your eyes. Attendent fees included.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

Planning a Rustic Wedding

How To Plan A Flawless Rustic Wedding

During the six decades that we have been bringing unique event visions to life, our professional wedding planners have had the pleasure of embracing a lot of different wedding themes. And, to this day, the rustic wedding trend remains one of our favorites. Filled with charm, elegance and personal touches, each rustic wedding dream is uniquely beautiful and memorable.

If you are one of the many tri-state area couples who have fallen in love with a rustic wedding theme, then you are in the right place. Our trusted tri-state area catering team has access to everything you'll need to cultivate your desired atmosphere and experience.



How to Realize Your Rustic Wedding Dreams

Explore Premier Rustic Wedding Venues - Whether you are looking in Monmouth County, or beyond, when it comes to rustic wedding venues, the tri-state area has no shortage of ideal locations. Some of them are well-known and wildly popular, while others are hidden gems. Our experienced wedding planners know all the best rustic wedding venues inside and out, and they are excited to help you explore your options.

Bayonet Farms in Holmdel



Spring Valley Meadows in Morganville



Tatum Park in Middletown



Waterwitch Club in Atlantic Highlands



Sandy Hook Chapel in Sandy Hook



Beach Haus Brewery in Belmar



Find Your Venue

If one of these incredible venues doesn't catch your eyes and heart, then you may begin to gaze out at other ones—maybe even your own backyard! Feel free to let your imagination soar, because we love to transform any venue to match your vision.





Planning a Rustic Wedding

Design a Delectable BBQ-Inspired Wedding Menu

Our BBQ grill package with choice of fine entrees like our flame grilled breast of chicken with wild mushrooms and white truffle oil cream sauce or summer mango salsa as well as our New York strip steak grilled to order and topped with red wine and shallot butter are popular choices. But maybe you love the idea of our "pit masters" cooking flavorful and tender meat smothered in our secret barbecue mops and rubs.

When it comes to your wedding cake and dessert station, you may be imagining a naked cake and mini desserts displayed on wood rounds. We love these pairings, and we encourage you to consider creatively displaying your other menu items as well. Think along the lines of wooden boards, cast iron pots and hammered stainless steel.

Relax and Trust Your Catering Team

We lost count of how many rustic wedding dreams we have cultivated since the trend really took off. Dozens of dreams have come to life, and each in unique ways that are an expression of the couple and their story. Rest assured that your event planner knows what it takes to ensure every guest enjoys a pleasurable and memorable experience. From sourcing electricity and securing licenses/insurance to preparing for inclement weather, your expert wedding planner is on top of everything so you are stress-free when your glorious day arrives.





OUTDOOR GRILL *Buffet Reception*

5 Hour Affair

Premium China & Silverware

Cocktail Hour

Passed Hors D'Oeuvres

Cold Station

Salad

Chafing Dish Selections

"On The Grill"

Tiered Wedding Cake

Coffee Service

Prices begin at \$99.95 pp

*price varies depending on your specific
venue and site logistics.*

Add 20% Service Charge and
Applicable State Sales Tax

Package based on a minimum of 100 guests

A recommended gratuity of 8% - 10% is not
included

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

Cold Station

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

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

CHAFING DISH SELECTION

Selection of five entrees.

ON THE GRILL

One of our professional chefs will grill to order Marinated Chicken Breast, NY Strip Steak & Shrimp Kabobs.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



FIRE & SMOKE *Reception*

5 Hour Affair
Premium China & Silverware
Cocktail Hour
Passed Hors D'Oeuvres
Cold Station
Smokin Bar
Salad Station
Smokehouse Buffet
Tiered Wedding Cake
Coffee Service

Prices begin at \$89.95 pp & up

*price varies depending on your specific
venue and site logistics.*

Add 20% Service Charge and
Applicable State Sales Tax

Package based on a minimum of 100 guests

A recommended gratuity of 8% - 10% is not
included

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

Cold Station

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

SMOKIN SLIDER BAR

Pulled pork sliders w/smoked gouda & beef burgers with Vermont cheddar, dill pickles

SALAD STATION

Southern Pecan & Apple

Spring Mix with sliced apples and glazed pecans tossed with citrus Dijon vinaigrette.

Southern Cole Slaw

Red Bliss Potato Salad

Corn Bread & Fresh Baked Dinner Rolls

FIRESIDE BUFFET

A southern inspired menu of Mac & Cheese, Texas Style Beef Brisket, Smoked Pulled Chicken and Glazed St. Louis Ribs. Accompanied with Maple Brown Sugar Baked Beans, Buttered Corn, Creamed Spinach and Texas Mop Sauce

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



ACTION STATIONS

Italian Pasta Bar \$9.50 pp

Delicate Alfredo sauce poured over fettuchini pasta with mushrooms and peas, or creamy vodka sauce tossed with penne pasta, baby shrimp and sundried tomatoes. Add your own toppings and warm garlic bread and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

Crepes \$9.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Panini \$9.00 pp

Select 2 of the following panini's: Reubens, Grilled Vegetable, and Grilled Chicken panini served hot, toasted, and oozing with melted cheese.

Philly Cheese Steak \$9.50 pp

A fresh twist on an old favorite, seared rib eye steak with sauteed onions, mushrooms, and peppers on a warm pretzle roll with hot cheese sauce. Garnish with fresh cut chips.

Mac & Cheese \$9.00 pp

A new level of Comfort Food! We serve both Classic Cheddar & Gorgonzola sauces for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$3.00pp

Quessadilla \$9.00 pp

Warm flour tortillas stuffed with grilled chicken, dried cranberries, diced apples and loaded with monterey jack cheese. Grilled to order and accompanied with guacamole and fire roasted tomato salsa.

Slider Bar \$9.50 pp

Home ground beef sliders along with BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedges and assorted condiments.

Smashed Potato Bar \$8.50pp

Smashed red bliss and sweet potatoes served in martini glasses accompanied by shredded cheddar, sour cream, crispy bacon, chives, broccoli, mushroom scallopini, mini marshmallows, maple syrup, brown gravy & whipped butter. \$6.00 pp

Grilled Cheese Station \$9.00 pp

Select 2 of the following sandwiches: Traditional grilled cheese with Vermont cheddar, French Brie with fig jam & prosciutto, or smoked gouda w/roasted mushrooms and caramelized onions. Paired perfectly with tomato bisque soup shouters.

DELUXE ACTION STATIONS

Carved Meat \$12.00 pp

Select one of the tender and juicy meats to be hand carved by our chefs. Additional Selectons - +\$2.00pp per selection

Wok \$12.50 pp

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

Cinco de Mayo \$11.00 pp

Grilled Chicken & Steak fajitas, served with black beans, warm flour tortillas, homemade chips, salsa, and avocado.

Baja Fish Tacos \$11.50 pp

pre select either broiled Cajun catfish or deep fried atlantic cod. Served in soft flour taco shells with homemade crema, pico de gallo, mango salsa, lime wedges and guacamole.

Paella \$12.50 pp

Spanish saffron scented rice presented in a cast iron skillet with assorted seafood, chorizo and more.

DELUXE OPTIONS

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

Ice Carvings \$450/block

Custom carved by hand especially for you

Jumbo Shrimp Cocktail \$9.00pp

Platted Gulf Shrimp served chilled w/Cocktail Sauce and lemon wedges

Intermezzo \$3.00pp

Champagne, Mango, or Lemon Sorbet served before or after the main course. Enhance the presentation by serving Lemon or Kiwi in a fruit shell - 2.00pp additional

Homemade Soup or Pasta \$3.50pp

Choose one of our homemade selections of soups or pastas.

Cold Antipasto Salad \$6.50pp

Individual plate of roasted red peppers strips, grilled portobello mushrooms, provolone cheese, bocconchini, genoa salami, cracked green olives and garlic crostini.

Raw Bar \$25.00pp

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Crab Claws, Alaskan Snow Crab Legs

Green Tea Sushi Display \$15.00 pp

Assorted California and Maki rolls with soy sauce, wasabi, pickled ginger. Add Sushi Chef or Lady in Kimono for an additional \$250 each.

Yellow Dragon Sushi \$18.00 pp

Assorted California and Maki rolls, plus house specialty rolls, sushi and sashimi, with soy sauce, wasabi, pickled ginger. Add Sushi Chef or Lady in Kimono for an additional \$250

NY Deli Station \$11.00pp

Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise.

"A Taste of Tuscany" \$9.00pp

An assortment of toasted Focaccia, Italian, & Flat breads. Accompanied by smoked mozzarella & tomato Bruschetta, olive tepeade, grana podano parmaesan, dry cured meats, pickled vegetables, eggplant capponadina, and more Italian favorites.



DELUXE SALADS

*** Deluxe salads cost an additional \$3.00 per person**

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

Wedge - Crisp Iceburg lettuce, stilton, grape tomatoes, & crispy bacon, dressed with chunky blue cheese dressing

Cranberry-Kale - Mixed with brussels sprouts, toasted pumpkin seeds and blood orange balsamic dressing

Strawberry - Mesclun mix with sliced almonds, fresh strawberries, and crumbled goat cheese with strawberry vinaigrette

Summer Watermelon - Ice cold watermelon cubes, tossed with fresh mint, feta cheese & balsamic dressing



DESSERT STATIONS

Espresso Bar \$7.50 pp

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

Bananas Foster \$9.00 pp

Sliced Bananas Flambéed in Rum and Banana Liquor and Served Over Vanilla Ice Cream.

Belgian Waffles \$9.00 pp

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

Smores Station \$8.50 pp

Torched marshmallow over a dark chocolate dipped graham cracker with a slice of hickory smoked bacon and flaked salt.

Chocolate Fountain \$10.00 pp

Warm velvety smooth dark chocolate, cascading down multiple tiers into an assortment of fresh fruits and other toppings.

Gourmet Mini Cupcake Station \$9.50 pp

A Kings display of 8 assorted gourmet mini cupcakes displayed on multi level racks, presented with 3 cupcakes per person and accompanied with simmering hot chocolate.

Viennese Hour \$14.00 pp

An International Assortment of Pies and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, and a Fresh Fruit Display.

Cheesecake Martini Bar \$9.00pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to include warm caramel Dulce de latches and strawberry compote, fresh berries, Oreos, toasted coconut, and graham cracker crumbs



GOOD NIGHT EXTRAS

Candy Table starting at \$10.00 pp*

Candy Table - An assortment of hard and soft candies presented in glass jars. Selection to include Laffy Taffy, Swedish Fish, Resses Pieces, M&M's, Gummy Bears, Twizlers, Blow Pops, sour patch kids, 2, 1.

Vintage Candy Bar starting at \$17.00pp*

A custom made display, personalized to fit your event style. Choose your own candy based on your color scheme and style. Prices based on your individual selections and guest count.

Cookies and Coffee To Go \$8.00 pp

Silver samovars filled with freshly brewed coffee and steaming hot chocolate for your guests to take home and enjoy along with warm baked homestyle cookies, and biscotti.

Breakfast Sandwiches \$9.00 pp

Plain and everything bagels with porkroll, egg and cheese, wrapped and ready for the ride home.

Hanging Soft Pretzels \$9.00 pp

Warm soft pretzels and cinnamon sugar dusted pretzel nugets served with warm melted cheese and an assortment of gourmet toppings.



COLD STATION

International Cheese Board - A grand display of imported and domestic cheeses

Fresh Fruit Cornucopia - An assortment of seasonal fruits, elegantly displayed

Baked Brie en Croute - a wheel of French Brie stuffed with dried fruit and pecans, wrapped in puff pastry

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.

Pumpnickel Bread - artichoke and Spinach Dip

Bocconchini Salad - coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes

Mozzarella Primavera - 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 pumpnickel toast points

Bruschetta Bar - toasted foccacia & french breads served with tomato bruschetta, caponata & olive tepeenade

Middle East Spreads - Garlic hummus and greek tzatiki with warm toasted pita chips for dipping



HOT CHAFING DISH SELECTIONS

Pasta

Penne Ala Vodka
Ravioli Ala Vodka
Pasta Primavera
Pesto Rigatoni
Stuffed Shells
Rigatoni Bolengese
Spaghetti Garlic & Oil
Cavatelli & Broccoli
Pulled Pork Mac & Cheese

Vegetables

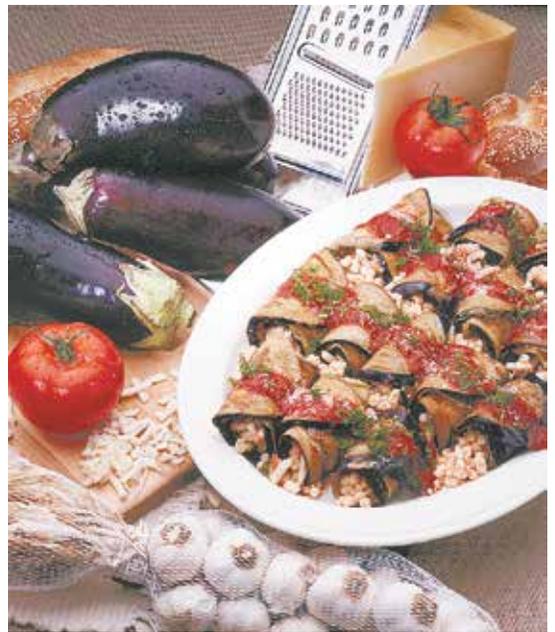
Broccoli Sautéed w/Garlic **G**
String Beans Almondine **G**
Glazed Carrots **G**
Vegetable Medley **G**
Tempura Vegetables
Grilled Asparagus **G**
Artichokes Francaise

Starch

Potato Croquettes
Oven Roasted Potatoes **G**
Garlic Mashed Potatoes
Potato & Onion Perogies
Rice and Broccoli Au Gratin
Rice Balls w/Mozzarella
Pork Fried Rice **G**

Entrees

Chicken Sorentino
Chicken Cordon Bleu/Margarita
Chicken Francaise or Marsala
Tuscan Chicken **G**
Champagne Chicken
Chicken w/Artichokes
Veal Marsala or Francaise
Sausage, Peppers & Onions **G**
Hawaiian Ham **G**
Carnitas **G**
Stuffed Roast Pork Loin
Sautéed Pork w/Vinegar Peppers
Kielbasa with Kraut **G**
Spanish Paella
Eggplant Rollitini
Stuffed Cabbage
Meatballs in Tomato Sauce
Swedish or Oriental Meatballs
Steak w/Cherry-Chipotle Glaze
Steak w/Pesto Pomodoro
American Pot Roast
Beef Bourguignon
Short Ribs of Beef **G**
Pinwheel Flank Steak
Calamari Marinara **G**
Pecan Salmon
Herb Crusted Salmon - room temp



CARVING STATION SELECTION

Loin of Pork w/Apple Walnut Salsa
Marinated Steak w/Horseradish Sauce
Crisped Pork Shoulder
Steamship Round
Turkey Breast or Glazed Virginia Ham
Corned Beer or Pastrami

Prime Rib Au Jus
Salmon Filet + \$2.00pp
Rack of Lamb +\$4.00pp
Roast Suckling Pig+\$4.00pp
Porchetta de Ariccia +\$6.00pp
Filet Mignon + \$6.00pp





HORS D'OEUVRES

Your choice of 8 selections,

COLD

- Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
- Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
- Chicken Waldorf on Endive Boats
- Bocconchini Mozzarella Lollipops
- Asparagus Wrapped in Prousciuto, Parmesan Peppercorn Sauce
- Tequila Salmon on Corn Chips w/Guacamole
- Roasted Strawberry Crostini w/Brie Cheese & Balsamic Drizzle
- Chilled Pea Soup Shooter w/Fresh Mint
- Buratta w/Drizzled Olive Oil and Black Flake Salt

HOT

- Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce
- Breaded Chicken Rollitini with Bacon
- Spicy Beef Empanadas with Mexican Crema
- Potato and Leek Soup Shooter
- Coconut Breaded Shrimp with Spicy Orange Ginger Dressing
- Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam
- Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto
- Asian Spring Rolls with Sweet Chili Pepper Sauce
- Baked Polenta with Chevre and Strawberry-Honey drizzle
- Roman Suppli al Telefono
- BBQ Pulled Pork Sliders w/Southern Slaw
- Beef Brisket Sliders w/Southern Slaw
- Louisiana Crab Cake and Creole Remoulade
- Quesadillas Filled with Grilled Chicken, Cranberries and Jack Cheese
- Pizzetta Topped with Ratatouille & Dilled Havarti
- Artichoke Fritter Stuffed with Herbed Goat Cheese
- Oriental Meatballs w/Fresh Scallions
- Wild Mushroom Risotto and Truffle Oil Drizzle
- Sicilian Arancini Rice Balls w/Mozzarella and Ragout
- Eggplant Rollatini Bites w/Marinara
- Grilled Shrimp Skewers w/Mango Glaze
- Cocktail Franks w/Stone Ground Mustard
- Scallops Wrapped in Bacon

DELUXE

- Jumbo Shrimp Cocktail Shooters
- Grilled Lollipop Lamb Chops with Rosemary Au Jus
- Roast Peking Duck w/Scallions & Hoisen Sauce on a Poppy Seed Edible Spoon
- Southern Fried Chicken & Waffles
- Mini Carne Asada Tacos
- Tomato-Basil Soup Shooter w/Grilled Cheese Triangles
- Guinness Glazed Chicken Lollipops
- Kani Salad w/Salmon Roe in Cucumber Cups
- Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers

* Deluxe selections cost additional \$3.50 per person, per item

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 in a delicate cream sauce

Alsatian Stuffed Chicken

Breast of chicken stuffed with sausage, goat cheese and cranberries, with an Apricot-Riesling glaze

Champagne Chicken

Breast of chicken sautéed in a delicate cream sauce with champagne

Chicken or Veal

Marsala, Piccata, or Francaise

Pre select either sauteed breast of chicken or natured Veal Cutlet. Select one of the above sauces

Poached Salmon

Fresh atlantic salmon, unbelievable tender with lobster-dill cream sauce

Pecan Salmon

Fresh Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce

Shrimp Scampi •

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$4.00pp

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

Chateaubriand

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

Slow-Braised Beef Short Ribs

Boneless Short Ribs, with a sweet and tangy BBQ sauce.

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 +6.00pp

Veal Saltimbocca

Tender natured veal topped with prosciutto and mozzarella over a bed of sauteed spinach

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" +\$5.00pp



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
Sautéed 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 Tequila-Lime Marinated
Chicken Breast

with jumbo prawns sauteed in a
garlic chipotle aioli

- or -

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

ENTREE INFORMATION

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

Vegetarian/Vegan options are a chefs choice of either: Ratatouille w/Sweet Potato Puree, 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.

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 \$5.00pp charge will apply.

If you would like to add a third entree, then an additional \$3.00pp charge will apply

BEVERAGE OPTIONS

5-HOUR PREMIUM BAR \$40.00PP

Vodka	Tequila
Sky	Jose Cuervo Gold
Absolute	Bourbon & Brandy
Tito's	Jack Daniels
Scotch	Christian Bros
Dewars	Rye
Johnnie Walker Red	Seagrams 7
Gins	Seagrams VO
Tanqueray	Wines
Gordons	Cabernet
Rums	Chardonnay
Bacardi	White Zinfandel
Malibu	Dry & Sweet Vermouth
Captain Morgan	Bottled Beer
Cordials	Budweiser
Southern Comfort	Coors Lt
Irish Cream	Corona
Sloe Gin	Beverages
Triple Sec	Assorted soda & juice
Peach Schnapps	Garnishments
Apple Barrel	
Sambuca	
Amaretto	

Bartender Fee - \$350.00 per Bartender

Champagne Toast - \$3.00 per Person



PREMIUM BAR UPGRADES

Super Premium \$8.00pp	
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

Individual bottles can be added starting at \$90/bottle

BEER UPGRADES

Sample selection, prices vary, but start at \$50.00 per case

Sierra Nevada IPA	Sam Adams
Brooklyn Lager	Blue Moon
Guinness	Stella Artois



BEVERAGE STATIONS

5-Hour Beer, Wine & Soda \$29.00 pp.

A professionally trained Bartender will serve Merlot, Chardonnay & White Zinfandel, as well as Bottled Budweiser, Coors Light & Corona.

Sparkletini Station \$8.75 pp *

Welcome your guests with a refreshing drink upon arrival. Some selections include elegantly displayed watermelon and white grape flavored sparklers or perhaps a warm Apple Cider martini. Each individually served and appropriately garnished in martini glasses.

Vodka Luge \$8.00 pp plus ice sculpture *

A professional mixologist will pour Grey Goose, Kettle One, and Belvedere vodkas through a Martini glass that has been hand carved out of crystal clear ice. The result is a perfectly chilled shot of vodka and a presentation that is sure to impress your guests.

Craft Beer Tasting \$9.50 pp *

Craft beer provided by our local Belford Brewing Co and served during your cocktail hour. Includes a selection of 4 styles of beer presented in 4-glass tasting flights during cocktail hour. Un-served growlers can be added to reception bars until finished. Also included is our Popcorn Cart with freshly popped buttered popcorn, mini soft pretzel nuggets, and seasoned party mix.

Bar Set-up \$7.00 pp

Interested in providing your own liquor? Our bar-set up package has everything you need. An assortment of sodas, juices and garnishments to make all the most popular drinks.

* These packages can only be added to our Beer & Wine or Open Bar packages. All Bar Packages are based on a minimum of 100 adult guests and include Prestige glassware and cocktail napkins. Upgraded stemware available. Additional insurance fee applies for events held in New York.

NOTES TO OUR CLIENTS

PAYMENTS

- A retainer 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 applicable State Sales Tax to all prices.

We recommend leaving a 8% - 10% gratuity for your Maitre D' and service staff for providing excellent service.

- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are not accepted less than two weeks prior to the affair.
 - 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

- 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", Wait-staff, and kitchen personel for providing excellent service.
 - Dinners for the Band and Photographer will be charged at \$50.00 per person.
 - Children 12 and under will be charged \$50.per child.
- 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.
Star 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 _____

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
	Quality Inn	732.671.3400	www.qualityinnmiddletown.com
	Mariott Courtyard	732.530.5552	www.mariott.com
Attire	Dante Tuxedos	732.264.0318	www.dantezeller.com
	Forum Tuxedos	732.264.8802	www.forumtuxedos.com
Florists	Fine Flowers	800.423.5693	www.18004aflower.com
	Cameron's	732.787.1387	www.cameronskeansburgflorist.com
	Floral Sentiments	732.851.6687	www.floralsentimentsnj.com
	Ashley's Floral Beauty	732.566.7572	www.ashleysfloralbeauty.net
D.J.'s	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Fna Events	732.267-6916	www.fnaevents.com
	No Limit	732.201.0250	www.nolimitdjs.com
	Posh Events	855-767-4368	www.poshdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
Officiant	Rev Rita C. Atlas	732.566.1085	www.reverendrita.com
	Rev. Jarret Johnson	732.533-4189	www.weddingvowsyourway.com
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Galis Photography	800.425.4778	www.galispv.com
	Life Tyme Photo & Video	732.247.6622	www.lifetymephotoandvideo.com
	Sean Patrick Photography	732.513.1295	www.seanpartickphotography.com
Limousine	Arrow Limousine	732.747.4844	www.arrowlimo.com
	V.E.I. Limousine	732.441.9400	www.veipartybus.com
Wedding Planners & Design	The Finishing Touch	973.525.5884	www.thefinishingtouchevents.com
	Jennifer Tolento Events	917-345-6381	www.Jennifertolentoevents.com
Hair & Makeup Studios	Salon DaVinci	732.787.8300	www.salondavinci.us
	Salon La De Da	732.747-0606	www.salon-ladeda.com



RECEPTION *Center*

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.







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

what dreams are made of...



4 CONVENIENT LOCATIONS

Contact All Locations Toll Free:

1.866.JACQUES
(866-522-7837)

www.jacquescatering.com

JACQUES EXCLUSIVE CATERERS

Exclusive Party Rentals

403 Highway 36
Hazlet, NJ 07730

Tues. - Sat. 9-5
Sunday by Appointment,
Closed Monday

JACQUES RECEPTION CENTER

500 Palmer Avenue,
Middletown, NJ 07748

Tues. - Fri. 10-5,
Private Tours
by Appointment Only,
Closed Monday

THE CLUBHOUSE @ HOMINY HILL

Hominy Hill Golf Course

92 Mercer Road,
Colts Neck, NJ 07722

Private Tours Available
By Appointment Only

THE ESTATE @ TATUM

Tatum Park

144 Holland Road,
Middletown, NJ 07748

Private Tours Available
By Appointment Only

