



The Clubhouse



at Hominy Hill

SOCIAL EVENTS

HISTORY

Hominy Hill is the crown jewel of the Monmouth County Park System's golf courses. This classic Robert Trent Jones design is often rated as New Jersey's #1 public golf course. It has been voted the Best Public Golf Course in the state by New Jersey Monthly magazine's readers. The newly redesigned clubhouse can accommodate up to 150 guests in a new and modern facility. Enjoy panoramic views of the golf course as you dine on the best that Jacques has to offer.



CELEBRATIONS

First Class Cuisine

• • •

Accommodates Events up to 150 Guests

• • •

4 Generations of Culinary Expertise

• • •

Anniversaries, Weddings, Sweet 16's





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



BRUNCH MENU

A 4 Hour Reception



BREAKFAST STATION

Challa French Toast
Potatoes & Onions
Sausage Links or Bacon
Assorted Mini Bagels

Assorted Danish
Fresh Fruit Platter
Assorted Juices
Soda, Coffee, & Tea
Cream Cheese & Jelly

INTERNATIONAL COLD DISPLAY

Select 1 Display
(See page 12 for Cold choices)

CHAFFING DISHES

Choose any 4 selections
of our homemade specialty dishes
(See page 15 for menu choices)

MIMOSA BAR

Spumanti & Prosecco Sparkling Wine
paired with Orange, Cranberry and Mango
Juices, & garnished with an assortment of
Berries, Pomagratet Seeds, & Herbs



OMELET STATION

Omelets made to order by one of our professional
chefs along with an array of fresh ingredients.



DESSERT SELECTIONS

Choose any 3 of Specialty Desserts
(See page 15 for dessert choices)

\$92

Minimum 75 Adults

Package restricted to start time between 11am - 1pm

\$50.00 pp Children 12 & Under, Children 2 & under are free.

Unlimited Beer & Wine can be added for \$20.00pp.

An Open Bar can be added for \$28.00pp

CARVING STATION

Select 1 of the following:
Marinated Steak • Smoked Beef Brisket
Slow Roasted Prime Rib
Roast Turkey • Glazed Virginia Ham
Roast Pork w/Apple Raisin Chutney
Corned Beef • Pastrami



Additional Suggestions

Texas French Toast (3.50 pp)
Savory Crepes Station (8.50 pp)
Waffle Station (\$7.50)
Smoked Salmon Display (9.50 pp)

CREPE STATION

Looking to enhance your event even more?
Indulge in fresh made sweet French
crepes.
\$7.50pp



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PRINCESS SWEET 16

A 4 Hour Reception

BEVERAGE UPGRADES

UNLIMITED BEER & WINE

\$20.00 PP*

Bud & Coors Lt, on tap, Merlot, Pinot Grigio, & White Zinfandel as well as Coke, Diet Coke & Sprite, served unlimited for the duration of the event. Bottled Beer and Wine upgrades available.

PREMIUM OPEN BAR

\$28.00 PP*

For 4 hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of liquor is available upon request.

* \$200.00 Bartender Fee Required if under 40 adults



BOARDWALK APPETIZERS

A selection of 3 of the following items to be served buffet style during the first hour.

- BBQ Bacon Sliders
- Quesadillas
- Mini Rubens
- Mini Pizza Bagels
- Boneless Wings
- (Buffalo, BBQ or Asian Sweet Chili)
- Mozzarella Sticks
- Empanadas
- Fried Ravioli
- Hot Pretzel Bites
- (BBQ, Ranch or Nacho Cheese)
- Pulled Pork Grilled Cheese Triangles
- Rolled Chicken Taquitos
- Cocktail Franks

INCLUDES:

- Unlimited Soda, Coffee & Tea
- House or Caesar
- Freshly Baked Dinner Rolls
- Fun Stations
- Custom Created Tiered Cake

DINNER BUFFET

- 1 Pasta, 1 Vegetable, 1 Potato
- and 3 Entrees from our selection of homemade dishes

(See page 15 for menu choices)

MOCK-TINI BAR

A selection of 2:

- Lavender Lemonade *** Jasmine Iced Tea
- Berry Burlesque *** Blueberry Mojito
- Shirley Temple *** Cinderella



\$85.00

Minimum 75 Adults

FUN, FUN, FUN, STATIONS



Select 1 Dinner Station

- MAC & CHEESE
- TABLETOP HOTDOG CARTE
- CHICKEN TENDER STATION
- FRENCH FRY STATION

Select 1 Dessert Station

- DONUT BAR
- ICE CREAM SUNDAY BAR
- HANGING SOFT PRETZELS

A \$8.00pp discount can be applied for Friday or Sunday.

Children 12 & under are \$40.00 each

Children 2 & under are free

A security officer is required to ensure your guests safety.

1 Officer is required for every 75 teenagers

\$295/per officer

COCKTAIL PARTY

A 4 Hour Reception



PREMIUM BAR INCLUDED

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. For 4 Hours, our bar staff will also pour an assortment of premium liquors and cordials. A complete list of all beers and liquors is available upon request

A 4 hour casual and relaxing event. From the moment your guests arrive, they can enjoy a variety of fine spirits and gourmet hors d'oeuvres, leisurely passed for up to 3 hours. At the same time, while your guests enjoy the company of close family and friends, they can take their time enjoying the different stations this package has to offer. Complete the evening with a final hour of coffee, tea and desserts.



PASSED HORS D'OEUVRES

Select 6 Silver and 2 Gold Hors D'Oeuvres,
Passed Butler Style

(See page 11 for Hors D'Oeuvre Selections)

INTERNATIONAL COLD DISPLAY

2 Cold Displays

(See page 12 for Cold choices)

CHAFFING DISH SELECTIONS

Choose any 3 selections of our
homemade specialty dishes

(See page 15 for menu choices)

Children 12 and under are \$50 each, children 2 and under are free

A \$8.00 per person discount can be applied for
Friday & Sunday.

HOT SPECIALTY STATION

Select 1 of our exciting themed hot
buffet stations.

(See page 12 for choices)



ACTION STATION

Select 1 of our exciting themed
Action stations.

(See page 13 for choices)

CARVING STATION

Select 2 of the following:

- Marinated Steak • Smoked Beef Brisket
- Slow Roasted Prime Rib
- Roast Turkey • Glazed Virginia Ham
- Roast Pork w/Apple Raisin Chutney
- Corned Beef • Pastrami

MINI DESSERT TABLE

Choose any 3 of Specialty
Desserts

(See page 15 for dessert choices)

\$98.00

Minimum 75 Adults



BUFFET MENU

A 4 Hour Reception



PACKAGES INCLUDE

PRIVATE ROOM FOR 4 HOUR DURATION

ANTIPASTO DISPLAY

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

CHOICE OF HOUSE OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS



BEVERAGE OPTIONS

HOT SPECIALTY STATION

Select 1 of our exciting themed hot buffet stations.

(See page 12 for choices)



PREMIUM OPEN BAR

INCLUDED

For 4 hours, our bar staff will also pour an assortment of premium liquors & cordials. Bud, Coors Lt, & Corona, Melot, Pinot Grigio, & White Zinfandel are also included and served unlimited for the duration of the event. A complete list of liquor is available upon request.

EXTRA HOUR FEES

\$12.00pp with Open Bar Pkg



BUFFET

HOT CHAFFING DISHES

Choose

1 Pasta, 1 Vegetable, 1 Potato
and 3 Entrees from our
selection of homemade dishes

(See page 15 for menu choices)

\$92

Minimum 75 Adults



DESSERT

Choose any 3 of Specialty Desserts

(See page 15 for dessert choices)

PASSED HORS D'OEUVRES

Looking to enhance your event?

Consider adding an arrangement of hand made,
hot appetizers. Passed Butler Style for the first hour.

starting at **\$10.00 pp**



GENERAL NOTES: A \$8.00pp discount can be applied for Friday or Sunday. Children 12 and under are priced at \$50.00 per child and would be served Chicken Fingers & Fries. Children 2 and under are free.

BUFFET INFO: *If you choose more than 6 chaffing dish selections, then a \$4.00pp charge will apply for each selection.*

PLATED DINNER

A 5 Hour Reception



PACKAGES INCLUDE



PRIVATE ROOM FOR 5 HOUR DURATION

APPETIZER COURSE

Choose one of your homemade specialty pasta dishes

CHOICE OF 1 OF OUR SPECIALTY SALADS

FRESHLY BAKED DINNER ROLLS

BEVERAGE UPGRADES



PREMIUM OPEN BAR INCLUDED

For 4 hours, our bar staff will also pour an assortment of premium liquors & cordials. Bud, Coors Lt, & Corona, Melot, Pinot Grigio, & White Zinfandel are also included and served unlimited for the duration of the event. A complete list of liquor is available upon request.

EXTRA HOUR FEES

\$12.00pp with Open Bar Pkg

BEER UPGRADES

Starting at \$2.00pp each

ADDITIONAL TOP SHELF LIQUORS

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



PASSED HORS D'OEUVRES

Choose 6 of our Silver hand passed appetizers

(See page 11 for choices)



DESSERT

Choose any 1 of our Dessert Stations*

(See page 15 for dessert choices)

PLATED ENTREES

SIT-DOWN ENTREES

Choose any 2 Entrees from our selection of homemade dishes

(See page 16 for menu choices)

\$102

Minimum 75 Adults

GENERAL NOTES: A \$8.00pp discount can be applied for Friday or Sunday. Children 12 and under are priced at \$50.00 per child and would be served Chicken Fingers & Fries. Children 2 and under are free.

SIT-DOWN INFO: *If you choose 2 entrees, your guests will have the pleasure of making their entrée choice at the table. It is not required that you provide entrée counts prior to the affair. If you would like a third entrée selection, a \$4.00 per person charge will be added to the bill. Vegetarian options must be pre-ordered and include either Grilled Vegetable Tower, Pasta Primavera, Lemon Rice w/Tofu.*

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BEVERAGE OPTIONS

PREMIUM BAR - 4 HRS - \$28PP

Vodka

Sky
Absolute
Tito's

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Tequila

Jose Cuervo Gold

Cordials

Southern Comfort
Irish Cream
Sloe Gin
Triple Sec
Peach Schnapps
Apple Barrel
Sambuca
Amaretto

Bourbon & Brandy

Jack Daniels
Christian Bros

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Dry & Sweet Vermouth

Canned Beer

Budweiser & Coors Lt
Miller Lt., Modelo
Stella Artios, White Claw
O'Douls



PREMIUM BAR UPGRADES

Super Premium \$10.00pp

Grey Goose	Bombay Sapphire	Hennessy
Johnnie Walker Black	Patron Tequila	Courvoisier V.S.O.P
Chivas Regal	Glenlivet	Remy Martin
Grand Marnier	Chambord	B & B

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

Beer Upgrades

Add \$3.00 pp for each of the following:

Modelo	Yuengling	Blue Moon
Bass	Guinness	Stella Artois

TAB BAR DRINK PRICES

\$200 Bar setup fee per bartender plus drink prices listed below. Tab bars require a \$300.00 minimum, not including setup fee, taxes and service charge.

Beer (Select)	\$7.00
Beer (Premium)	\$8.00
Wine/Champagne	\$10.00
Premium Mixed Drinks	\$12.00
Signature Drinks/Martinis	\$14.00



BEVERAGE STATIONS

4-Hour Beer, Wine & Soda \$20.00 pp,

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

Sparkeltini Station \$8.25 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 \$9.00 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.



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HORS D'OEUVRES

SILVER

\$10.00 pp for up to 6 selections

Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
Chicken Waldorf on Endive Boats
Bocconcini Mozzarella Lollipops
Asparagus Wrapped in Prosciutto, Parmesan Peppercorn Sauce
Roasted Strawberry Crostini w/Brie and Balsamic Drizzle
Buratta w/Drizzled with Olive Oil and Flake Salt
Breaded Chicken Rollitini with Bacon and Sweet Guava Dipping Sauce
Asian Spring Rolls with Sweet Chili Pepper Sauce
Steamed Pork Dim Sum with Oriental Sesame Dressing
Spicy Beef Empanadas with Mexican Crema
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
Sicilian Arancini Rice Balls w/Mozzarella and Veal Ragout
Eggplant Rollatini Bites w/Marinara
Cocktail Franks w/Stone Ground Mustard

GOLD

\$2.00 pp for each selection when added to Silver package

Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
Tequila Salmon on Corn Chips w/Guacamole
Scallops Wrapped in Bacon
Louisiana Crab Cake and Creole Remoulade
Coconut Breaded Shrimp with Spicy Orange Ginger Dressing
Grilled Shrimp Skewers w/Mango Glaze
Watermelon & Feta Cubes
Wild Mushroom Risotto and Truffle Oil Drizzle
Sicilian Pannele w/Whipped Ricotta & Tomato Coulis
Baked Polenta with Chevre and Strawberry-Honey drizzle
Chilled Pea Soup Shooter w/Fresh Mint
Potato and Leek Soup Shooter
Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichuri
Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce
Roman Suppli al Telefono
Beef Brisket Sliders w/Southern Slaw
BBQ Pulled Pork Sliders w/Southern Slaw
Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam
Porkbelly BLT w/Watercress Puree
Spiedini ala Romana
Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto
Southern Fried Chicken & Waffles

PLATINUM

\$4.00 pp for each selection when added to Silver package

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
Mini Carne Asada Tacos
Tomato-Basil Soup Shooters w/Grilled Cheese Triangles
Guinness Glazed Chicken Lollipops
Kani Salad w/Salmon Roe in Cucumber Cups
Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers





INTERNATIONAL COLD DISPLAYS

Garden Crudité & Harvest Grill \$8.50pp

Crisp seasonal vegetables, locally grown when available, plus marinated fire grilled zucchini, yellow squash, grape tomatoes, red onion and Portobello mushrooms. Presented with ranch & balsamic dressing.

International Fruit and Cheese Table \$8.50pp

A selection of seasonal fresh ripe fruits to complement an artistic display of domestic and imported cheeses.

Ultimate Crostini Station \$8.50pp

Toasted garlic crostini, pesto pitas triangles, rosemary foccaccia, olive loaf, and raisin walnut bread with an assortment of infused olive oils for dipping. Also includes smoked mozzarella & tomato bruschetta, eggplant caponata, and whipped herb butter.

Caprese Station \$8.50pp

Fresh Bufalo mozzarella and ripe beefsteak tomatoes sliced by hand. Garnish from a suspended salt bar and herb infused olive oil and vinegar station.

Hummus Kitchen \$8.50 pp

Garlic hummus, Roasted Red Pepper Hummus, Greek Tzatziki, Stuffed Grape Leaves, & Kalamata olives, served with warm pita triangles.

Taste of Tuscany \$8.50 pp

A selection of Italian cured meats to include soppressata, Genoa salami, Prosciutto de Palma, and pepperoni. Accompanied by, marinated mushrooms & artichoke hearts, & cracked green olives. Let's not forget the imported provolone, and sesame breadsticks,

Baked Brie en Croute \$8.00 pp

Includes warm baked brie stuffed with sliced apples, cranberries and candied walnuts plus Voo Doo cheese ball with sweet red pepper jelly.

Soup & Salad Station \$8.50 pp

Select 1 housemade soup and 2 deluxe salads such as Shrimp Pasta Salad, Waldorf Salad, Totellini Salad, just to name a few

Smoked Salmon Station \$9.50 pp

Whole Poached Salmon w/Cucumber dill sauce, Sliced Smoked Salmon, Tequilla Cured Gravlox. All accompanied with chopped red onions, capers, grape tomatoes, sliced eggs, pumpernickel bread and mini bagels.



HOT SPECIALTY STATIONS

Hot Seafood Station \$9.50 pp

Herb crusted salmon with asparagus buer blanc carved to order, crispy fried calamari with spicy marinara sauce, Baked clams oreganato.

Smashed Potato Bar \$7.50pp

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.

Pommes Frites \$7.50pp

Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Truffled Parmesan Cheese, and Malt Vinegar.

Dim Sum \$8.50pp

An array of steamed dumplings, chicken, vegetable and shrimp, with Hoisin and Ponzu dipping sauce presented in bamboo steamer baskets.

Bacon Bar \$9.00pp

A bacon lovers dream come true! Bacon wrapped smoked jalapeno poppers, thick cut maple glazed bacon strips with ranch, maple syrup and chipotle sauce, BLT bites, Brown sugar glazed bacon wrapped shrimp, and bacon cheddar biscuits.

Fulton Fish Market \$9.50pp

Select either Mussels in white wine or Marinara sauce then finish with warm garlic bread to sop up the juices. Dont forget the chilled Frutta di Mare and Zuppa de Vongole.

Grilled Cheese Station \$7.00pp

Traditional grilled cheese with Vermont cheddar, French Brie with fig jam & prosciutto, and smoked gouda w/roasted mushrooms and caramelized onions. Paired perfectly with tomato bisque soup shooters. \$7.00 pp

Panini \$7.50pp

Reubens, Grilled Vegetable, and Grilled Chicken panini served hot, toasted, and oozing with melted cheese.

NY Deli \$8.50pp

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

ACTION STATIONS

Italian Pasta Bar \$8.00 pp

Delicate Alfredo sauce poured over fettuccini pasta with mushrooms and peas, or creamy vodka sauce tossed with penne pasta, baby shrimp and sundried tomatoes. Add warm garlic bread and you have a pasta lover's dream.

Carved Meat \$8.50 pp

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

Savory Crepes \$8.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$8.50 pp

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

Cowboy Ranch \$8.50 pp

Kentucky Bourbon Marinated Steak with Jicama slaw and sweet mini peppers

Philly Cheese Steak \$8.00pp

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

Mac & Cheese \$7.50 pp

A new level of Comfort Food! We serve both Classic & Gorgonzola for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$4.00pp

Cinco de Mayo \$8.50 pp

Grilled Chicken & Steak fajitas, served with black beans, sauteed peppers & onions, warm flour tortillas, homemade tri-color chips, pico de gallo and fresh mexican crema.

Quesadilla \$7.50 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.

Baja Fish Tacos \$9.00 pp

Select either broiled Cajun catfish or deep-fried Atlantic cod. Served in soft flour taco with homemade crema, Pico de Gallo, mango salsa, lime wedges and guacamole.

Traditional Mexican Street Tacos \$8.50 pp

This isnt Taco Bell!! Your choice of Carne Asada, Carnitas, Pulled Chicken or Carne Enchilada, served on top of warm handmade corn tortillas. Accompanied by authentic salsa verde, salsa roja, lime wedges, grilled spring onions and traditional Mexican Esquites (street corn salad).

Slider Bar \$8.50 pp

Select either Ground serlion beef sliders or BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedes and assorted condiments.

Paella \$8.50 pp

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

Mediterranean Grill \$8.50 pp

Lamb Gyro, Spicy Chicklen Kabobs, Falafel & Tablouli Salad with Pita Chips and Lemon Potato Wedges

Citrus Fired Shrimp \$9.50 pp

Large Gulf shrimp sauteed in a chipotle infused olive oil with roasted garlic and lime juice. Served with a cilantro pesto and tri-color tortilla chips





DESSERT STATIONS

Bananas Foster \$7.50 pp

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

Belgian Waffles \$7.50 pp

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

Rolling Smores Station \$6.50 pp

Torched marshmallow over a dark chocolate dipped graham cracker with a slice of hickory smoked bacon and flaked salt. Presented on a rolling cart as our chef roams the ballroom.

Donut Bar \$7.50 pp

A display of hanging donuts! As your guest's approach, they see a grand display of traditional glazed donut with an assortment of frostings and toppings.

Chocolate Fountain \$9.00 pp

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

Boardwalk Station \$7.50 pp

Add a bit of nostalgia to your event with warm Zeppolies, Fried Oreos, custard churros.

Carnival Station \$7.00 pp

Add a touch of nostalgia to your event with warm freshly popped popcorn and fluffy cotton candy.

Sweet Crepes \$7.50 pp

Hand flipped crepe, topped with a selection of fresh berries and sweet toppings.

Gourmet Mini Cupcake Station \$7.50 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, Cakes, Chocolate Dipped Strawberries, Butter Cookies, Miniature Pastries, Chocolate Mousse, Fruit Display, and sooo much more.

Espresso Bar \$6.00 pp

Fresh brewed Italian espresso, cappuchino, & lattes with an assortment of flavored syrups and toppings.

Cheesecake Martini Bar \$7.00pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to satisfy your sweet tooth.



GOOD NIGHT EXTRAS

Candy Table \$10.00 pp

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

Vintage Candy Bar starting at \$18.00pp*

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.

Breakfast Sandwiches \$6.00 pp

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

Hanging Soft Pretzels \$6.50 pp

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

Cookies & Coffee ToGo \$5.00 pp

Fresh Bakes homestyle cookies and gourmet coffees and teas, wrapped and ready for the ride home

SALAD OPTIONS

International - Romaine and Mesclun tossed with tomatoes, cucumbers, sliced olives with Balsamic Vinaigrette

Caesar - Romaine tossed in our house Caesar, w/croutons and shaved Romano cheese

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

Spinach - Fresh spinach tossed with Walnut Oil and Apple Cider vinaigrette, topped with sliced apples, toasted walnuts and crumbled blue cheese

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

Strawberry - Mesclun mix with sliced almonds, fresh strawberries, and fried goat cheese croquette with blood orange vinaigrette



HOT CHAFFING DISH SELECTIONS

Pasta

Penne Ala Vodka
Ravioli Ala Vodka
Pasta Primavera
Pesto Rigatoni
Butternut Squash Ravioli
Stuffed Shells
Rigatoni Bolongese
Spaghetti Garlic & Oil
Cavatelli & Broccoli
Pulled Pork Mac & Cheese
Baked Ziti

Vegetables

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

Starch

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

Entrees

Chicken Sorrentino
Chicken Cordon Bleu/Margarita/Florentine
Chicken Francaise or Marsala
Tuscan Chicken **G**
Alsation Chicken
Honey Dip Fried Chicken
Sweet Chili Chicken Thighs
Chicken Parm w/Vodka Sauce
Classic Chicken Parm
Champagne Chicken
Chicken w/Artichokes
Veal Marsala or Francaise
Sausage, Peppers & Onions **G**
Sausage & Broccoli Rabe
Hawaiian Ham **G**
Carnitas **G**
Stuffed Roast Pork Loin
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**



DESSERT SELECTIONS

CUSTOM CREATED CAKE APPLE PIE
ICE CREAM SUNDAYS MINIATURE PASTRIES
MINI CUPCAKES NY CHEESE CAKE
HOME STYLE COOKIES CHOCOLATE BROWNIES
ITALIAN BUTTER COOKIES CARROT CAKE
POTS DE CREME SALTED CARAMEL BUDINO



DELUXE CHAFFING DISH

Veal Parmigiana + \$2.50pp
Chinese Roast Pork **G** + \$2.50pp
Filet Florentine **G** + \$4.00pp
Pecan Salmon + \$4.00pp
Herb-Crusted Salmon + \$4.00pp

Scallops Scampi + \$4.50pp
Coconut Shrimp + \$4.50pp
Shrimp Scampi + \$4.50pp
Shrimp Oreganato + \$4.50pp
Shrimp Parmigiana + \$4.50pp

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 Encrusted Salmon

Fresh Atlantic salmon, breaded and oven baked, with lobster-dill cream sauce

Teriyaki Salmon

Juicy fresh Salmon, marinated in an Asian Teriyaki Sauce

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 +6.00pp

Individual Beef Wellington •

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry +10.00pp

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 +\$6.00pp

Herb Coated Swordfish Steak •

Topped with a cilantro pesto or prepared "alla oreganata" +\$8.00pp

Shrimp Scampi •

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$6.00pp



DUET PLATE

Sliced Tenderloin of Beef
with choice of:

Grilled Breast of Chicken
wild mushroom & truffle oil cream sauce
or summer mango salsa

Tilapia 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 sautéed 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 chef's choice of seasonal fresh vegetable and potato, unless otherwise noted.

Vegetarian/Vegan options are a chef's 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.

If you choose three 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 fourth entree, 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 \$4.00pp charge will apply.



for information or a tour, please call us toll free: 1.866.JACQUES (522.7837)

www.jacquescatering.com

NOTES TO OUR CLIENTS

PAYMENTS

- Please add 20% service charge, 6.625% New Jersey Sales Tax and 6% Maitre D' & staff gratuity to all prices.
 - An Initial retainer of \$2000.00 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 payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
- Payments must be made in Personal or Certified Check, Money Order or Cash. Personal Checks however are not accepted less than two weeks prior to the affair. Credit Card payments will incur a 3% Processing Fee.
- 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 designated minimum guarantee.
 - The Clubhouse @ Hominy Hill is a Non-Smoking facility.
 - Menu and event details should 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.
 - Dinners for the Band and Photographer will be charged at \$50.00 per person.
 - To ensure your guests undivided attention during the Bride & Groom's introduction and first dance, all bars will be closed until the completion of the Best Man's toast.
 - 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.

FINAL DETAILS

- If you are holding your Ceremony on site and would like to schedule an advanced rehearsal time, please let us know at least 1 month prior to your wedding as space as availability is limited.
- Final consultation should be held 2 weeks prior to your event. Please bring with you your final seating chart, detailing each table number and how many seats per table, and a final guest count.
- Please bring any table arrangement, favors, toasting glasses, etc., 2 - 5 days prior to your event. Also note that place cards should be in alphabetical order, all items need to be unwrapped and the wicks on any candles turned up and label any boxes clearly with the bride's last name and the date of the wedding.
- 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.





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.



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

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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

