



Jacques
EXCLUSIVE CATERING

WEDDINGS & ELEGANT EVENTS

The Clubhouse at Hominy Hill

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

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Accommodates Events up to 150 Guests

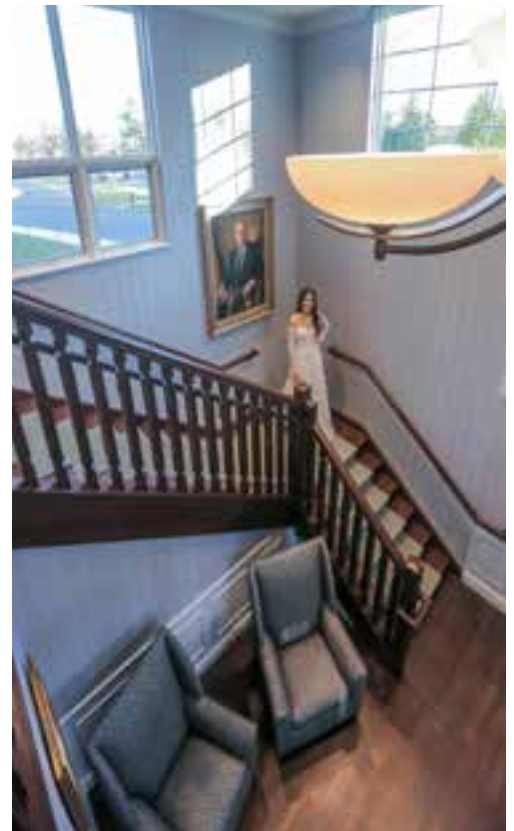
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4 Generations of Culinary Expertise

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Anniversaries, Weddings, Sweet 16's





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



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

Bridal Suite

Our Bridal Suite will be available on the day of your wedding beginning 2 hours prior to your start time. You may use this time for preparation, photos, or a moment of tranquility prior to the start of your big day. Your suite will be stocked with complimentary champagne, bottled water and soft drinks.

EARLY ARRIVAL PACKAGE

Bridal Suite

Early access starting at 10am

...

Continental Breakfast

Featuring fresh fruit, breakfast pastries, bagels,
coffee & juice

...

Light Lunch

Assorted sandwiches, cold salads and soft drinks.

...

\$995.00 for up to 10 guests



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SILVER RECEPTION

*A 5 Hour Reception
Use of our Outdoor Patio or Cocktail Lounge*



PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS
VALET PARKING • BRIDAL SUITE
CENTERPIECES • CHAMPAGNE TOAST
MAITRE 'D • WHITE GLOVE SERVICE
Tiered Wedding Cake

PREMIUM BAR INCLUDED

A selection of Select & Premium 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



COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select 6 Silver Appetizers
(See page 11 for Hors D'Oeuvres)

INTERNATIONAL COLD DISPLAY

2 Cold Display
(See page 172 for Cold choices)

CHAFFING DISH SELECTIONS

Choose any 3 of our homemade dishes
(See page 15 for menu choices)



RECEPTION

SALAD COURSE

Select 1 of our Specialty Salads
(See page 15)

ENTREES

Select 2 of our mouthwatering entrees
(See page 16)

DESSERT

Tiered Wedding Cake
Assorted Mini Italian Pastries

\$135

90 Adult Minimum

GENERAL NOTES:

A \$10.00pp discount can be applied for Friday evenings or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.



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PLATINUM RECEPTION

A 5 Hour Reception
Use of our Outdoor Patio or Cocktail Lounge



PACKAGE INCLUDES

VALET PARKING
262 ACRES OF MANICURED GROUNDS
BRIDAL SUITE
CENTERPIECES
MAITRE 'D
5-HOUR PREMIUM OPEN BAR
CHAMPAGNE TOAST
WHITE GLOVE SERVICE
Tiered Wedding Cake

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select 6 Silver Appetizers
Select 2 Additional Deluxe Appetizers
(See page 11 for Hors D'Oeuvres)

CHAFFING DISH SELECTIONS

Choose any 3 selections of our
homemade specialty dishes
(See page 15 for menu choices)

ACTION STATION

Select 1 Chef Attended Station
(See page 13 for Cold choices)



INTERNATIONAL COLD DISPLAY

2 Cold Displays
(See page 12 for Cold choices)

HOT SPECIALTY STATION

Choose any 2 selections of our
homemade specialty dishes
(See page 12)

RECEPTION

APPETIZER COURSE

Seasonal Fresh Fruit Cup

SALAD COURSE

Select 1 of our Specialty Salads
(See page 15)

ENTREES

Select 2 of our mouthwatering entrees
(See page 16)

DESSERT

Tiered Wedding Cake
Vinesse Display
Cookies & Coffee To Go

\$152

90 Adult Minimum

GENERAL NOTES: A \$10.00pp discount can be applied for Friday evenings, or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.



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COCKTAIL RECEPTION



*A 5 Hour Reception
Use of our Outdoor Patio or Cocktail Lounge*

PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS
VALET PARKING • BRIDAL SUITE
CENTERPIECES • CHAMPAGNE TOAST
MAITRE 'D • WHITE GLOVE SERVICE
Tiered Wedding Cake

PREMIUM BAR INCLUDED

A selection of Select & Premium 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



COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select 6 Silver Appetizers
(See page 11 for Hors D'Oeuvres)

INTERNATIONAL COLD DISPLAY

2 Cold Display
(See page 12 for Cold choices)



RECEPTION

SALAD STATION

Select 2 Salads
(See page 15)

CHAFFING DISH SELECTIONS

Choose any 5 of our homemade dishes
(See page 15 for menu choices)

ACTION STATION

Select 2 Chef Attended Station
(See page 13 for Cold choices)

HOT SPECIALTY STATION

Choose any 2 selections of our
homemade specialty dishes
(See page 12)



DESSERT

Tiered Wedding Cake
Assorted Mini Italian Pastries

GENERAL NOTES:

A \$10.00pp discount can be applied for Friday evenings or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.

\$129

90 Adult Minimum

BUFFET RECEPTION

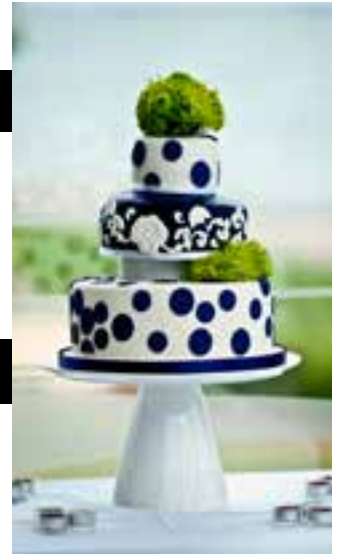
A 4 Hour Reception

PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS
VALET PARKING • BRIDAL SUITE
CENTERPIECES • CHAMPAGNE TOAST
MAITRE 'D • WHITE GLOVE SERVICE
Tiered Wedding Cake

PREMIUM BAR INCLUDED

A selection of Select & Premium 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



COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select 6 Silver Appetzizers
(See page 11 for Hors D'Oeuvres)

INTERNATIONAL COLD DISPLAY

2 Cold Display
(See page 12 for Cold Choices)

RECEPTION

SALAD

Choice of either International Salad or Caesar
(See page 15)

HOT SPECIALTY STATION

Choose any 1 selection of our
homemade specialty dishes
(See page 12)

CHAFFING DISH SELECTIONS

Choose any 5 of our homemade dishes
(See page 15 for menu choices)

CARVING STATION

Select 1 hand carved meat
(See page 15 for menu choices)

DESSERT

Tiered Wedding Cake



\$107

90 Adult Minimum

GENERAL NOTES:

Day of week discounts NOT available for this package.

Children 12 and under are priced at \$75.00 per child.

Children 2 and under are free.

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BEVERAGE OPTIONS

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 Artois & 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:

Cape May	Yuengling	Blue Moon
Bass	Guinness	

BEVERAGE STATIONS

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.

HORS D'OEUVRES

SILVER

Select 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 Rollitini Bites w/Marinara
- Cocktail Franks w/Stone Ground Mustard

GOLD

\$2.00 pp for each selection

- 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

- 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 wth 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**



CARVING STATION

Marinated NY Steak
Prime Rib
Roast Turkey Breast
Baked Virginia Ham
Stuffed Roast Loin of Pork
Crisped Pork Shoulder
Corned Beef or Pastrami
Salmon Filet + \$2.00pp
Filet Mignon + \$6.00pp



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.

NOTES TO OUR CLIENTS

PAYMENTS

- Please add 20% Production Fee, 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.



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
	The Hub Middletown	732.671.3400	www.thehubmiddletown.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	Rose of Sharon	732.922.1806	www.theroseofsharonflorist.com
	Cameron's	732.787.1387	www.cameronskeansburgflorist.com
	Floral Sentiments	732.851.6687	www.floralsentimentsnj.com
	Koch Florist & Gifts	732.671.0744	www.kochflorist.com
D.J.'s	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Royal Entertainment	973.826-7011	www.royalentertainmentus.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
	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	Carrie Gold Events		www.carriegoldevents.com
	Jennifer Tolento Events	917.345.6381	www.jennifertolentoevents.com

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

