



# Corporate Events

---



**Jacques**  
EXCLUSIVE CATERING



# Table of Contents

---

<b>Page 3</b>	How to Place an Order
<b>Page 4</b>	Breakfast Buffets
<b>Page 5</b>	All Day Meeting
<b>Page 6 - 7</b>	Fresh Wraps & Sandwiches
<b>Page 8</b>	Boxed Lunches & Meeting Breaks
<b>Page 9</b>	Hot Buffet
<b>Page 10 - 11</b>	Themed Buffets
<b>Page 12 - 13</b>	BBQ Packages
<b>Page 14</b>	Picnic Table Extras
<b>Page 15</b>	Cocktail Hour Packages
<b>Page 16</b>	Ala Carte
<b>Page 17</b>	Beverages & Desserts
<b>Page 18</b>	Other Info & Inquire About
<b>Page 19</b>	Equipment Rentals

# How to Place Your Order

At least 24 hours' notice is preferred for all orders.  
Please note larger orders that require tenting, rentals and staffing may require one week notice.

## How to Place Your Order

Call: Tel (732) 495-2600, Ext 304

Tel (866) 522-7837

Fax: (732) 495-2604

E-mail: [infojac@jacquescatering.com](mailto:infojac@jacquescatering.com)

## How Do I Confirm My Order?

After we have received your menu, a contract will be e-mailed to you. To confirm your order, simply sign and return a copy along with your initial deposit.

## Office Location

Jacques Exclusive Catering

403 Highway 36, Hazlet, NJ 07730

## Office Hours

Tuesday-Saturday, 9:00am to 5:00pm

Sunday, 9:00am to 2:00pm

Monday – By appointment only

## Ordering Minimums Apply

Monday – Friday minimum order is \$250.00

## Delivery Hours

Monday through Friday 6:00am to 6:00pm

Additional charge applies for deliveries earlier or later.

## Delivery Timing

Punctual Deliveries and Expert Set Up by our Courteous Professional Staff.

## Hot Buffets

Delivery is scheduled 2 to 3 hours prior to your serving time; food arrives cold and takes 2 hours to heat in the racks. Custom delivery times are available. Please inquire.

## Cold Items

Delivery is scheduled for cold menu items 1 to 2 hours prior to your serving time.

## Delivery and Set-up Charges

New Jersey - \$25.00 and Up, depends on size and location.

New York - \$50.00 and Up, depends on size, location and loading dock availability.

*Delivery and set up charges will be applied to all orders at time of booking.*

## Deposit

No event will be considered Definite until we receive a 25% deposit. Deposits are non-refundable. Inquire about payment terms.

## Payment Methods

We accept company checks, cash, Visa, MasterCard, American Express & Discover cards.

## Corporate Cancellation Policy

Any cancellations with more than one-week notice will be refunded with a store credit only. Any cancellations with less than one-week will be subject to a cancellation fee.

## Corporate Postponement Policy

Parties postponed two days prior to event will incur a postponement fee.

## Included with your Order

Plates, forks, knives, napkins, serving spoons, cold cups, aluminum foil, grated cheese, butter, heating racks, waterpans and sternos. *Prestige Ware Upgrade. \$3.50 & up per person.*

## Sustainable Catering/Green Options

Available upon request – please call for details.

## Staff

*5 Hour Time Period, Per Staff Member*

Waitstaff @ \$150.00

Chef @ \$200.00

Maitre 'D @ \$250.00

Bartender @ \$175.00

*Travel time added with events over 30 miles from Hazlet location.*

## Dietary Needs

Jacques Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

Individual meals are also available. Packaged separately to meet your specific dietary requirements.

*To place your order please call: 1.866.JACQUES (522-7837)*

JacquesCatering.com



# Breakfast Buffets

## Continental Breakfast

Chilled orange juice  
Sliced fruit platter  
Basket of assorted freshly baked  
Muffins, bagels and Danish with butter, fruit preserves  
and cream cheese  
Fresh brewed Colombian coffee  
Complete paperware

<b>25 &amp; under</b>	<b>\$9.95</b> per person
<b>26 - 74</b>	<b>\$9.50</b> per person
<b>75+</b>	<b>\$8.95</b> per person

## Traditional Breakfast Buffet

Chilled orange juice  
Sliced fruit platter  
Basket of assorted freshly baked  
muffins, bagels and Danish with  
butter, fruit preserves and cream cheese  
Omelets - western and cheese

### Selection of one of the following:

Crispy bacon or link sausage  
Breakfast potatoes  
Fresh brewed Colombian coffee  
Complete paperware

<b>25 &amp; under</b>	<b>\$14.95</b> per person
<b>26 - 74</b>	<b>\$13.95</b> per person
<b>75+</b>	<b>\$13.50</b> per person

## Enhancements

Assorted bagels with cream cheese & butter	<b>\$22.00/doz</b>
Fresh fruit salad with seasonal berries	<b>\$3.00pp</b>
Sliced seasonal fruit platter	<b>\$2.50pp</b>
Challah French toast with maple syrup	<b>\$2.00pp</b>
Bacon, fried egg, and American cheese on an English muffin	<b>\$3.95pp</b>
Virginia ham, fried egg, and cheddar on a French croissant	<b>\$3.95pp</b>
Sliced lox platter - served with sliced tomatoes, onions and capers	<b>\$6.00pp</b>
Banana bread	<b>\$12.50 each</b>
Individual yogurt – assorted flavors	<b>\$2.25 each</b>
Individual cereal and milk	<b>\$3.00pp</b>

## Thirsty?

Check out page 17 for our beverage options!



# All Day Meeting Menu

---

## Continental Breakfast

Chilled fresh orange juice

Sliced fruit platter

Basket of assorted freshly baked muffins, bagels, and Danish with butter, fruit preserves, and cream cheese

Freshly brewed Colombian coffee

## *plus* Mid Morning Beverage Service

Assorted cans of soda and bottled water (delivered with breakfast)

## Bistro Lunch Buffet

Includes a selection of three of our gourmet sandwich/wrap varieties, two of our delicious salads or sides, potato chips, and complete paper ware.

Sample Menu:

Roast beef sandwich, fried eggplant wrap, and summer garden sandwich

Homestyle potato salad and pickle and olive platter

*Selections on pages 6-7*

## *plus* Mid Afternoon Break

Assorted cans of soda and bottled water

*Select one of the following:*

Freshly baked homestyle cookies or fudge brownies (delivered with lunch)

<b>25 &amp; under</b>	<b>\$28.95</b> per person
<b>26 - 74</b>	<b>\$27.95</b> per person
<b>75+</b>	<b>\$26.95</b> per person

# Bistro Lunch Buffet

Includes 3 sandwich and/or wrap varieties, two sides, chips and complete paperware.

## Sandwiches

### Roast Beef

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

### Sirloin of Beef

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

### Shaved Virginia Ham

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

### Smoked Turkey

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

### Chicken of the Sea

Tuna salad with diced celery on rye bread

### Grilled Chicken

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

### Caprese

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

### Italian

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

### Summer Garden

Sliced cucumber, tomatoes and fresh spinach leaves, and bean sprouts and olive tapenade on sliced multi grain

## Wraps

### Fried Eggplant

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

### Portobello Wrap

Grilled portobello mushrooms and assorted vegetables with balsamic dressing in a classic wrap

### Hummus

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

### Parisian Wrap

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

### Southwestern Wrap

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

### Chicken Salad

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

### Buffalo Wrap

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

### Hail Caesar

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

### Salmon Club Wrap

Grilled salmon, bacon, lettuce, tomato and aioli in a classic wrap

### Bahia Grill Wrap

Grilled shrimp with chipotle mayo, mango, avocado, and red leaf lettuce in a tomato basil wrap

<b>25 &amp; under</b>	<b>\$12.95</b> per person
<b>26 - 74</b>	<b>\$12.45</b> per person
<b>75+</b>	<b>\$11.95</b> per person

To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com



# Bistro Lunch Buffet (continued)

## Side Choices

*Select Two:*

Tomato, onion and cucumber salad

Penne pasta salad

Tabouli

Cous cous

Pickle and olive platter

Homestyle potato salad

Broccoli salad with sunflower seeds and dried cranberries

Tossed garden salad with balsamic vinaigrette

Quinoa salad

Chopped kale and orzo salad with citrus vinaigrette

Southern slaw

Minestrone Soup **\$3.50 per person**

Manhattan Clam Chowder **\$3.50 per person**

Butternut Squash Soup **\$3.50 per person**

Tomato Bisque **\$3.50 per person**

Texas Chili **\$4.00 per person**



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com

# Boxed Lunches & Meeting Breaks

## Boxed Lunch

Includes a sandwich, premium potato chips, homestyle cookie, whole seasonal fruit and a bottle of water. Please select three sandwiches and/or wraps from the Bistro Lunch Buffet on page 6.

<b>25 &amp; under</b>	<b>\$9.50</b> per person
<b>26 - 74</b>	<b>\$8.95</b> per person
<b>75+</b>	<b>\$8.50</b> per person

## Salad Boxed Lunch

Includes a salad, whole seasonal fruit and bottle of water

### Chef Salad

Iceberg and romaine mix with chopped eggs, diced ham, turkey, cheddar, tomatoes, cucumbers, green peppers and croutons

### Chicken Caesar Salad

Chopped romaine with homestyle croutons, and grated parmesan cheese and house made Caesar dressing

### Spring Valley Salad

Spring mix with diced chicken, dried cranberries, glazed walnuts, crumbled bleu cheese, green apples and raspberry vinaigrette

*Add \$1.50 to all Boxed Lunch prices*

<b>25 &amp; under</b>	<b>\$11.00</b> per person
<b>26 - 74</b>	<b>\$10.45</b> per person
<b>75+</b>	<b>\$10.00</b> per person

## Meeting Breaks Add-Ons

### Hummus & Pita Tray **\$4.00 per person**

Roasted red pepper hummus with basil pita chips and sliced cucumbers

### Nacho Bar **\$5.00 per person**

Tri colored chips with warm nacho cheese sauce, garden salsa, sour cream, and sliced pickled jalapenos

### Artisan Cheese & Fruit Board **\$6.00 per person**

Vermont cheddar, dilled havarti, Pepper Jack, Brie, chevre, and Danish blue with mixed berries, crackers and raisin walnut bread

### Sliced Fruit **\$4.00 per person**

Seasonal fruits with grapes and berries

### Pumpnickel with Spinach Dip **\$4.00 per person**

Cubed sourdough and pumpnickel breads with spinach and artichoke dip

### Bruschetta Basket **\$3.00 per person**

Italian bruschetta with toasted crostini

### Sweet Treats **\$5.00 per person**

Brownies, homestyle cookies, and assorted Italian pastries

To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com



# Hot Buffet

Available for lunch and dinner

**Select one of the following:** 3 entrées, 1 pasta, 1 vegetable, 1 starch

**20 - 40**      **\$15.95** per person  
**45 - 70**      **\$15.50** per person  
**75+**          **\$14.95** per person

### All Menus Include:

Tossed green salad, Caesar salad or Spring Valley salad with freshly baked dinner rolls, butter and complete paperware

### Entrées

Rolled Eggplant Parmigiana  
 Stuffed Cabbage **GF**  
 Spanish Paella  
 Meatballs in Tomato Sauce  
 American Pot Roast  
 Beef Bourguignon  
 Beef with Broccoli  
 Short Ribs of Beef  
 Pinwheel Flank Steak  
 Sausage, Peppers & Onions **GF**  
 Sausage and Potatoes **GF**  
 Sausage with Broccoli Rabe **GF**  
 Hawaiian Ham **GF**  
 Kielbasa with Kraut **GF**

BBQ Spare Ribs **GF B**  
 Stuffed Roast Pork Loin  
 Roast Pork Loin  
 Honey Dipped Fried Chicken **B**  
 Chicken ala Marguerita  
 Chicken Parmigiana  
 Chicken Florentine  
 Chicken Francaise  
 Chicken Marsala  
 Chicken with Artichokes  
 Chicken Fingers  
 Champagne Chicken  
 Grilled Chicken/Mango Salsa **GF**  
 Chicken Sorrento  
 Jasmine Rice w/Coconut Curry **GF V**

### Pasta

Penne ala Vodka  
 Ravioli ala Vodka  
 Penne Pasta Primavera  
 Stuffed Shells  
 Cavatelli and Broccoli  
 Baked Ziti  
 Spaghetti Garlic and Oil  
 Tortellini Carbonara

### Vegetable

Broccoli Sautéed with Garlic **GF V**  
 Vegetable Quiche  
 String Beans Almondine **GF**  
 Glazed Carrots **GF**  
 Vegetable Medley **GF**

### Starch

Potato Croquettes  
 Oven Roasted Potatoes  
 Garlic Mashed Potatoes  
 Santa Fe Rice **GF**  
 Rice and Broccoli Au Gratin  
 Rice Balls with Mozzarella  
 Pork Fried Rice **GF**

**GF** - *Gluten Free*

**V** - *Vegan*

**B** - *On the bone*



### Buffet Enhancements

The following dishes are designed to be served in addition to a buffet. Please consult your catering coordinator regarding quantities.

Veal Marsala -or- Francaise **\$1.00 per person**  
 Veal Parmigiana **\$1.00 per person**  
 Chinese Roast Pork **GF \$1.00 per person**  
 Calamari Marinara **GF \$1.00 per person**  
 Shrimp Scampi **\$2.50 per person**  
 Shrimp Oreganato **\$2.50 per person**  
 Shrimp Parmigiana **\$2.50 per person**  
 Coconut Shrimp **\$2.50 per person**

Filet Florentine **\$2.50 per person**  
 Scallops Scampi **\$2.50 per person**  
 Grilled London Broil with Portobello Mushrooms **\$2.50 per person**  
 Chicken Fingers **\$30.00/half pan**  
 Chicken Wings (bbq or buffalo) **\$35.00/half pan**  
 Grilled Vegetable Platter **\$65.00/platter**

To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com

# Themed Buffets

The Country Style Picnic and Hawaiian Luau are buffet packages. They are delivered with warming racks, sternos and paperware. All buffets have a 20 guest minimum.

## Country Style Picnic

Honey Dipped Fried Chicken or Bar-B-Que Chicken  
Short Ribs Texacana  
Sausage, Peppers and Onions  
Bar-B-Que Spare Ribs  
Boston Baked Beans  
Corn on the Cob  
Potato Salad  
Cole Slaw  
Freshly Baked Rolls and Butter  
Homestyle Cookies  
Complete Paperware

20 - 40 \$15.95 per person  
45 - 70 \$14.95 per person  
75+ \$14.50 per person

## Hawaiian Luau

Grilled Chicken with Mango Salsa  
BBQ Spare Ribs  
Coconut Shrimp  
Luau Ham  
Pork Fried Rice  
Beef with Broccoli  
Dim Sum  
Bok-Choy Salad  
Freshly Baked Rolls  
Butter  
Fresh Fruit Platter  
Complete Paperware

20 - 40 \$17.95 per person  
45 - 70 \$17.50 per person  
75+ \$16.75 per person

## Smokin' BBQ Buffet

Smoked BBQ Ribs  
Smoked Texas Style Beef Brisket  
Slow Roasted Pulled Pork  
Pulled Chicken  
Maple Brown Sugar Baked Beans  
Buttered Corn  
Texas Mop Sauce  
Dinner Rolls and Corn Bread

20 - 40 \$21.95 per person  
45 - 70 \$19.95 per person  
75+ \$19.50 per person

## Fajita Grill

Grilled Tequila Marinated Chicken Breast  
Carne Asada  
Sautéed Peppers and Onions  
Black Beans  
Mexican Rice

### Assorted condiments to include:

Shredded cheddar, garden salsa, shredded lettuce, pico de gallo, sour cream, and soft flour tortillas and tri color chips.

*Add guacamole for \$1.25 per person*

20 - 40 \$14.95 per person  
45 - 70 \$14.50 per person  
75+ \$13.95 per person



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com

# Themed Buffets

## St. Patrick's Day

Tossed green salad, corned beef brisket, New England potatoes, steamed cabbage and peas and carrots, homemade Irish soda bread, rye bread, butter chips, mustard and mini brownies with complete paperware, heating racks and sternos

<b>25 &amp; under</b>	<b>\$14.95</b> per person
<b>26 - 74</b>	<b>\$14.50</b> per person
<b>75+</b>	<b>\$13.95</b> per person

## Octoberfest

Tossed green salad, sauerbraten, weiner schnitzel (knockwurst or bratwurst), boneless chicken in wine, braised red cabbage, potato pancakes, freshly baked dinner rolls, butter and apple strudel with complete paperware, heating racks and sternos

<b>25 &amp; under</b>	<b>\$16.95</b> per person
<b>26 - 74</b>	<b>\$15.95</b> per person
<b>75+</b>	<b>\$15.50</b> per person

## Turkey Dinner

Sliced turkey, cranberry sauce and gravy, stuffed shells or manicotti, candied yams or mashed potatoes, string beans almondine or vegetable medley, choice of two stuffings(see below), apple pie, pumpkin pie, tossed green salad, dressing, freshly baked dinner rolls, butter, complete paperware, heating racks and sternos

### Stuffing options:

Bread stuffing, wild rice stuffing or bread and sausage stuffing

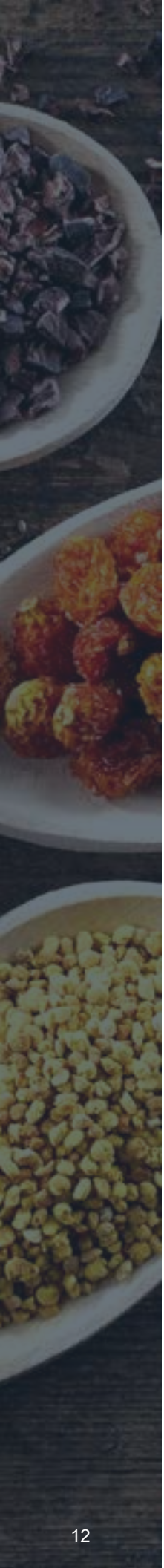
<b>25 &amp; under</b>	<b>\$15.95</b> per person
<b>26 - 74</b>	<b>\$15.50</b> per person
<b>75+</b>	<b>\$14.95</b> per person



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com





# Bar-B-Ques

All packages are based on a 60 guest minimum and are grilled on-site by one of our professional chefs for a duration of 3 hours. They include all grilling equipment, serving utensils, buffet tables with linen covers, and condiments. Please note that there is an added service charge that covers liability insurance, staff equipment and transportation necessary to execute your event. This fee varies depending in distance traveled, guest count and length of food service.

**All Bar-B-Ques include:** Hamburgers, frankfurters, and cheeseburgers, grilled to order by a uniformed chef and appropriately garnished. Packages are 60 guest minimum.

## BBQ Special

BBQ spare ribs or sausage and peppers, choice of two sides, baked beans, corn on the cob, homestyle cookies and ice cold watermelon with iced tea and complete paper ware

60 - 100	\$23.95 per person
105 - 300	\$21.95 per person
305+	\$20.95 per person

## Deluxe BBQ

8 oz boneless club steaks (grilled to order), bbq spare ribs or sausage and peppers, choice of two sides, bbq chicken, baked beans, corn on the cob, freshly baked rolls and butter, homestyle cookies and ice cold watermelon with iced tea and complete Prestige ware.

60 - 100	\$31.95 per person
105 - 300	\$30.95 per person
305+	\$29.95 per person

## The Clam Bake \*

### Steamers

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

### Steamed Lobsters

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

Spare ribs or sausage and peppers, bbq chicken, corn on the cob, tossed green salad, garlic bread, freshly baked rolls and butter, homestyle cookies, ice cold watermelon with iced tea, water and complete Prestige ware

60 - 100	\$44.95 per person
105 - 300	\$42.95 per person
305+	\$40.95 per person

**\* Subject to change based on market activity**

To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com

# Bar-B-Ques

## All American BBQ

Hamburgers, hot dogs, baked beans, choice of two sides, homestyle cookies, ice cold watermelon, iced tea and condiments

60 - 100	\$17.95 per person
105 - 300	\$16.95 per person
305+	\$16.50 per person

## Cowboy Grill

Grilled chicken breast, 10oz club steaks, pulled pork or bbq beef brisket for making sandwiches, baked beans, choice of two sides, corn bread, Texas mop sauce, homestyle cookies, ice cold watermelon and iced tea

60 - 100	\$26.95 per person
105 - 300	\$25.95 per person
305+	\$24.95 per person

## BBQ Sides

Grilled vegetables, redskin potato salad, southern slaw, tossed garden salad, penne pasta salad, tomato and cucumber salad, kale and orzo salad and Spring Valley salad

## Condiments

Included in all packages with hot dogs and hamburgers are mustard, ketchup relish, mayo, our own Texas mop sauce, butter, sauerkraut, American cheese, garnish platter with lettuce, tomatoes, red onions, and pickles

## Condiment Enhancements

These can be added individually to your event and must be for your full guest count. Bacon slices (\$1.25pp), caramelized onions (\$1.00pp), sautéed mushrooms (\$.50pp), sautéed jalapeños (\$.50pp), crumbled blue cheese (\$1.00pp), chili (\$1.00pp), pico de gallo (\$.50pp). Or add the entire package for only \$4.00pp.



\* Subject to change based on market activity  
To place your order please call: 1.866.JACQUES (522-7837)  
JacquesCatering.com

# Picnic Table Extras

## Picnic Table Extras

Only these items can be added to any of our Bar-B-Que packages. Minimum quantities apply.

### Grill

- Veggie Burgers **\$2.00 each**
- Marinated Portobello Burger **\$2.00 each**
- London Broil **\$4.95pp**
- Rib Eye Steak **\$8.95pp**
- Grilled Chicken Breasts **\$2.00pp**

### Seafood

- Teriyaki Glazed Grilled Salmon **\$2.50pp**
- Clams on the 1/2 Shell **please inquire**
- Steamed Lobsters **market price**
- Steamed Little Necks (min 60 ppl) **\$5.95pp**

### Roast Suckling Pig\*

- 20 - 30 lbs (up to 50 people) **\$300.00**
  - 30 - 40 lbs (up to 75 people) **\$350.00**
  - 40 - 50 lbs (up to 100 people) **\$400.00**
- \*Local delivery only

### Sides (25 guests)

- Tortilla Chips and Salsa **\$35.00 per container**
- Texas Chili **\$30.00 per half pan**
- Green Bean Salad **\$35.00 per container**
- Tomato and Cucumber Salad **\$25.00 per container**
- Individual Bags of Chips **\$.75 each**



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com



# Cocktail Party

Our menus are designed for a 2-3 hour cocktail style event. Each menu includes 10-12 bite sized appetizers per guest and assorted soft drinks. Cocktail Hour menus are based on a 25 guest minimum and can be catered up to 75 guests.

Are you inviting more than 75 guests? Then a full service, custom event may be what your looking for.

## The Brooklyn Package

\$25.00 per person

### Cold Hors D'Oeuvres

Asparagus wrapped with prosciutto, bocconcini lollipops with basil, Waldorf salad on endive, pesto tortellini skewers with sun dried tomatoes

### Artisan Cheese and Fruit Board

Vermont cheddar, dilled havarti, Pepper Jack, Brie, chevre, and Danish blue with mixed berries, crackers and raisin walnut bread

### Ravioli ala Vodka

Cheese filled ravioli tossed with a tomato cream sauce flavored with Russian vodka and Italian pancetta, served buffet style

### Oriental Meatballs

Beef meatballs glazed with Asian teriyaki sauce and sprinkled with chopped scallions, served buffet style

## The Manhattan Package

\$35.00 per person

### Italian Antipasto Display

Sliced genoa salami, prosciutto and pepperoni, provolone cheese, marinated artichoke hearts, cracked green olives, marinated mushrooms, roasted red peppers, with sesame bread sticks and sliced focaccia

### Baked Brie en Croute

French Brie stuffed with dried cranberries and glazed pecans wrapped in puff pastry

### Shrimp Cocktail

Jumbo shrimp with zesty cocktail sauce

### Roasted Filet Mignon Platter

Sliced medium rare and served with parmesan peppercorn sauce and mini French rolls served room temperature

## Looking something more custom?

A full service event might be right for you. Our full service menus include the services of a planning coordinator, customized menus, bar services, linen, China, glassware and staffing. Full service cocktail receptions typically start at \$45.00 per guest.

Please call Jacques Exclusive Catering for more details at 1-866-Jacques.

(Full service pricing listed above is based on a 75 guest minimum, per guest pricing may increase for counts lower than 75. All menus are subject to administrative fees and sales taxes.)



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com

# Ala Carte

## Salads

*Salads feed 20-25 people*

### **Tossed Garden Salad \$30.00**

Romaine with tomatoes and cucumbers with balsamic dressing

### **Chicken Caesar Salad \$55.00**

Hearts of romaine and homestyle croutons with house made Caesar dressing

### **Spring Valley Salad \$60.00**

Spring mix with diced chicken, dried cranberries, glazed walnuts, crumbled blue cheese, green apples and raspberry vinaigrette.

### **Tropical Salad \$40.00**

Mixed greens, strawberries, mangos, pecans and goat cheese with side of balsamic dressing

### **Greek Salad \$40.00**

Romaine lettuce, olives, peppers, tomatoes, cucumbers and feta cheese with side of Greek dressing

### **Cobb Salad \$55.00**

Lettuce, bacon, eggs, chicken, tomatoes, bleu cheese and avocado with side of parmesan peppercorn dressing

### **Chicken & Cranberry Salad \$55.00**

Mixed greens, grilled chicken, cranberries and almonds with side of balsamic dressing

### **Mango Salad \$50.00**

Mixed greens with mangos, strawberries, blueberries, cherry tomatoes, grapes, avocados and almonds with side of balsamic dressing

### **Chicken Waldorf Salad \$60.00**

Mixed greens & almonds topped with chicken Waldorf - grilled chicken, dried cranberries, celery, apples, & walnuts

### **Fiesta Salad \$40.00**

Spring mix with corn, black beans, tomatoes, red onion, shredded cheddar, and tortilla strips

## Deluxe Platters

Roast Tenderloin and Parmesan Peppercorn **\$165.00**

Marinated London Broil (8 lbs) **\$95.00**

Grilled Chicken, Oriental or Italian Style (30 pcs) **\$75.00**

Herb Crusted Salmon, Lemon Dill Cream (5-6 lbs) **\$95.00**

Poached Salmon, Cucumber Dill Relish (5-6 lbs) **\$95.00**

## Kabobs (30 pieces per platter)

Chicken - Oriental or BBQ **\$75.00**

Beef - Oriental or BBQ **\$85.00**

Shrimp - Oriental or BBQ **\$95.00**

Fresh Mozzarella, Tomato and Basil Kabobs **\$65.00**

Grilled Vegetable Kabobs **\$75.00**

## Ala Carte Favorites

Cheese and Crackers **\$65.00**

Baked Brie en Croute and Toasted French Breads (8"rnd) **\$75.00**

Antipasto Platter **\$85.00**

Vegetable Crudit  and Dip **\$50.00**

Tomato Bruchetta (1 qt) **\$45.00**

Hummus and Toasted Pita Chips (1 qt) **\$35.00**  
Pumpnickel Bread and Spinach Dip (1 qt) **\$50.00**

Jumbo Shrimp Cocktail (Min 45 pcs/priced per shrimp) **\$2.00**

## Disposable Dinerware Upgrades

**Pretige Line** - White, hard plastic disposable plates **\$3.00pp**

**Silver Utensils** - Silver pated, disposable utensils **\$1.50pp**

**Sustainable Catering/Green Options**  
Available upon request – please call for details.

# Beverages & Desserts

## Beverage Services

*Minimum 20 guests*

### **Hot Tea (96 oz) \$22.00 per container**

Assortment of flavored teas with hot water, disposable cups, stirrers, sugar, Sweet & Low, and sliced lemons

### **Fresh Brewed Colombian Coffee (96 oz) \$22.00 per container**

Decaffeinated with disposable cups, half & half, sugar, stirrers, and Sweet & Low

### **Hot Chocolate \$22.00 per container**

Disposable cups, and mini marshmallows

### **Juice (10 oz) \$1.75 per btl**

Orange, apple, Ruby Red

### **Assorted Soda Cans (12 oz) \$1.50 per can**

Coke, Diet Coke, Sprite, iced tea

### **Bottled Water \$1.25 per btl**

### **Perrier Sparkling Water \$1.50 per btl**

### **Snapple Bottles (16 oz) \$2.50 per btl**

Ice Tea, Diet Ice Tea, Lemonade

### **Skim or Whole Milk \$3.25 per quart**

## Sweet Shop

Fresh Fruit Kabobs and Yogurt Dip (30 pcs) **\$65.00**

Fresh Fruit Platter **\$55.00**

Freshly Baked Homestyle Cookies **\$10.00 doz**

Italian Butter Cookies (3 lb min) **\$10.00 per lbs.**

Mini Italian Pastries (3 doz min) **\$18.00 per doz**

Mini Gourmet Cupcakes (3 doz min) **\$18.00 per doz**

Lemon Squares **\$18.00 per doz**

Chocolate Brownies **\$24.00 per doz**

Assorted Mini Cheesecake Bites **\$20.00 per doz**

## Sheet Cakes

Create your own cake with your choice of frosting, sponge and filling. Customize with your own inscription.

Full Sheet Cake - feeds up to 100 guests **\$140.00**

Half Sheet Cake - feeds up to 60 guests **\$75.00**

Quarter Sheet Cake - feeds up to 20 guests **\$45.00**





# Other Information & Inquire About

---

## Inquire About

### Wedding Receptions

Full Packages and services available

### Holiday Gatherings

Dinner catered to your home for groups of 10 or more people

### Sit-Down Dinners

Chicken, Prime Rib, Filet Mignon

### Equipment Rentals

Tents, Tables, Chairs, Linens, Etc.

### Corporate Events

Picnics, Office Parties, Summer BBQs

### Bar Service

Beer & Wine packages, Full Service Bar

## Service

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-oriented company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

## Quality

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff who adhere to our core values.

## Insurance

Jacques Exclusive Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a \$50 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

## Permits

Jacques Exclusive Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing. Our liquor license and insurance require that our staff can only serve liquor products purchased through Jacques Exclusive Catering. We are also not permitted to leave any alcoholic beverages upon our departure.

# Jacques Equipment Rentals

Jacques Caterers constantly strives to provide our customers with the best in food and service, always changing and updating our menus and services to meet our clients' every need. We are now pleased to offer a variety of rental equipment that can make your next outdoor event, whether rain or shine, truly exceptional. Jacques Caterers can now provide everything that you might need from a small intimate tent for 40 people to giant party tents that can seat hundreds. Dance floors, bars, tables, chairs, lighting, even portable air-conditioning, Jacques has everything you will need to make your next event spectacular. Any of our Catering Consultants would be happy to customize a package for your specific needs. Please check out our fine selection of party rental equipment.

## Rental Items

Tents and Accessories, Tables, Chairs, Flooring, Linens, China, Glassware and much more.

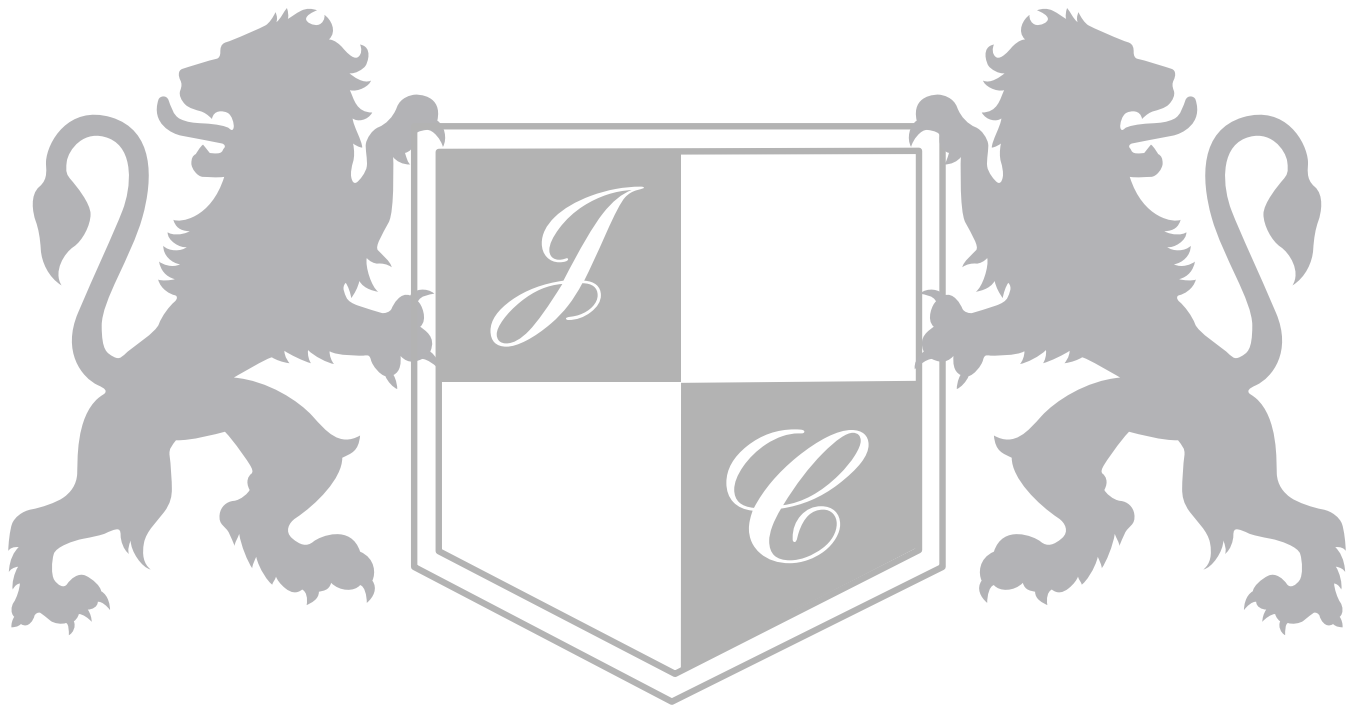
[www.exclusivepartyrentalsnj.com](http://www.exclusivepartyrentalsnj.com)

732.865.9082



To place your order please call: 1.866.JACQUES (522-7837)

JacquesCatering.com



[www.jacquescatering.com](http://www.jacquescatering.com)

### **3 Convenient Locations**

Contact all locations toll free: 1.866.JACQUES (866-522-7837)

#### **Jacques Exclusive Caterers & Exclusive Party Rentals**

403 Hwy 36  
Hazlet, NJ 07730  
Tues-Sat 9-5, Sunday 9-2  
Closed Monday

#### **Jacques Reception Center**

500 Palmer Ave  
Middletown, NJ 07748  
Tues-Fri 10-5, Sat & Sun by  
appointment  
Closed Monday

#### **Jacques Caterers at Jackson Crossing**

21 South Hope Chapel Road  
Jackson, NJ 08527  
Tues-Fri 10-5  
By appointment only

To place your order please call: 1.866.JACQUES (522-7837)  
[JacquesCatering.com](http://JacquesCatering.com)