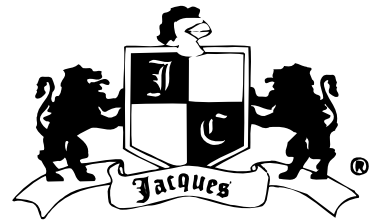


Corporate Events



Jacques



Exclusive Caterers

Catering to your good taste since 1955



How to Place Your Order

Corporate Menu available Monday - Friday only.

At least 24 hours' notice is preferred for all orders.

Please note larger orders that require tenting, rentals & 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: lisa@jacquescatering.com, or
infojac@jacquescatering.com

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, Closed – Opened if necessary for pick up orders or appointments.

Ordering Minimums Apply

Delivery Hours

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

Additional charge applies for deliveries earlier or later.

Delivery Timing

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

Hot Food

Delivery is scheduled for hot food 2 to 3 hours prior to your serving time; food arrives cold and takes 2 hours to heat in the racks.

Cold Food

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 & Up, depends on size & location.

New York - \$50.00 & 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.

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 & 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

Matrie 'd @ \$250.00

Bartender @ \$175.00

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

Let us help with all the details.

Our Catering Sales Coordinator is happy to assist you in customizing the perfect menu for your group. From the first call to your pick-up or delivery time, we'll make sure your order is right and ready to go. As a full service catering company we offer many options to enhance every aspect of your event. Some additional items are Chocolate Fountains, Ice Carvings, Rentals - Tents, Tables, Chairs, Linens & Serviceware. These items are readily available through your Event Specialist. Let us help you make your event memorable!

Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Corporate Breakfast Buffets

Continental Breakfast

Chilled Orange Juice

Sliced Fruit Platter

Basket of Assorted Freshly Baked Muffins, Bagels & Danish with Butter, Fruit Preserves & Cream Cheese

Fresh Brewed Colombian Coffee

Complete Paperware

20 - 50 \$9.95 pp

50 - 100 \$8.95 pp

100 - 200 \$7.95 pp



Traditional Breakfast Buffet

Chilled Orange Juice

Sliced Fruit Platter

Basket of Assorted Freshly Baked Muffins, Bagels & Danish with Butter, Fruit Preserves & Cream Cheese

Omelets - Western & Cheese

Selection of one of the following:

Crispy Bacon or Link Sausage

Breakfast Potatoes

Fresh Brewed Colombian Coffee

Complete Paperware

20 - 50 \$14.95 pp

50 - 100 \$12.95 pp

100 - 200 \$11.95 pp



Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Ala Carte

Beverage Services (Minimum 20 guests)

Fresh Brewed Colombian Coffee <i>Regular or Decaffeinated</i>	\$1.50 pp
Orange Juice	\$1.75 pp
Assorted Soda Cans	\$1.50 pp
Bottled Water	\$1.25 per btl
Sparkling Water	\$1.50 per btl
Lemonade	\$12.00 per gal
Iced Tea <i>Sweetened or Unsweetened</i>	\$10.00 per gal

Beverage Packages

Asst. Soda & Bottle Water	\$3.00 pp
Asst. Soda, Bottle Water & Coffee	\$4.00 pp

Breakfast Platters

Home-Style Muffin Assortment	\$15.95 per doz
Fruit Danish Assortment	\$14.95 per doz
Bagel Assortment	\$14.95 per doz
Mini Bagel Assortment	\$13.95 per doz
Croissants	\$20.95 per doz

Bake Shop

Freshly Baked Home-Style Cookies	\$10.00 doz
Butter Cookies (3 lb min)	\$10.00 per lbs.
Mini Italian Pastries (3 doz min)	\$16.00 per doz
Mini Cupcakes (3 doz min)	\$15.00 per doz
Brownies	\$24.00 per doz
Chocolate Covered Strawberries (3 doz min)	Market price

Sheet Cakes

Full Sheet Cake	\$95.00
Half Sheet Cake	\$70.00
Quarter Sheet Cake	\$45.00

Lunch Platters

Wrap Sandwich Platter (15 Wraps) Roast Beef, Ham, Turkey <i>Grilled Vegetable add \$10.00</i>	\$75.00
Mini Croissant Sandwiches (Meats) - Roast Beef, Ham, Turkey (50 pcs)	\$75.00
Mini Croissant Sandwiches (Salads) - Tuna, Egg, Chicken, Shrimp(50 pcs)	\$75.00

Submarine Special – 36"

\$49.95

Italian Style: Ham, Capacuola, Salami, Mortadella, Pepperoni & Provolone

American Style: Ham, Turkey, Roast Beef & American Cheese

Chicken: Grilled or Fried with Fresh Mozzarella & Tomato

Roast Tenderloin & Parmesan Peppercorn	\$135.00
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, BBQ or Italian Style	\$75.00
Beef - Oriental, BBQ or Italian Style	\$85.00
Shrimp Kabobs with Lemon Pepper Seasoning	\$95.00
Fresh Mozzarella, Tomato & Basil Kabobs	\$65.00
Grilled Vegetable Kabobs	\$75.00

Ala Carte Favorites

Domestic Cheese & Crackers	\$65.00
Imported Cheese & Crackers	\$95.00
Baked Brie En Croute & Toasted French Breads (8" rnd)	\$75.00
Antipasto Platter	\$85.00
Vegetable Crudité & Dip	\$50.00
Tomato Bruchetta (1 qt)	\$45.00
Hummus & Toasted Pita Chips (1 qt)	\$35.00
Pumpnickel Bread & Spinach Dip (1 qt)	\$50.00
Jumbo Shrimp Cocktail (<i>Min 45 pcs</i> / priced per shrimp)	\$2.00
Fresh Fruit Platter	\$55.00
Fresh Fruit Kabobs & Yogurt Dip (30 pcs)	\$65.00

Menu and Pricing are Subject to Change

To place your order please call toll free: 1.866.JACQUES (522-7837)
www.jacquescatering.com



All Day Meeting Menu



Continental Breakfast

Chilled Fresh Orange Juice
Sliced Fruit Platter

Basket of Assorted Freshly Baked
Muffins, Bagels & Danish with
Butter, Fruit Preserves & Cream Cheese
Freshly Brewed Colombian Coffee

plus Mid Morning Beverage Service

Assorted Cans of Soda & Bottled Water
(Delivered with Breakfast)

Deli Lunch

Choice of Two

- Grilled Marinated Chicken *with Fresh Mozzarella & Pesto Mayonnaise*
 - Chicken Ceasar Sandwich ~ • Grilled Vegetable Sandwich
 - Oven Gold Turkey & Pepper Jack Cheese
 - Maple Glazed Virginia Ham & Swiss Cheese
 - Sliced Roast Beef *with Horseradish Sauce* ~ • Tuna Salad Sandwich
- Chips, Assorted Cans of Soda & Bottled Water
(Additional sandwiches add 95¢)

*Select one of the following:
Pasta Salad, Potato Salad or Cole Slaw*

Mid Afternoon Break

Assorted Cans of Soda & Bottled Water

*Select one of the following:
Freshly Baked Homestyle Cookies or Fudge Brownies
(Delivered with Lunch)*



20 - 50	\$23.95	pp
50 - 100	\$22.95	pp
100 - 200	\$21.95	pp

Menu and Pricing are Subject to Change

To place your order please call toll free: 1.866.JACQUES (522-7837)
www.jacquescatering.com



Lunch Break

BOXED LUNCH

Choice of Three

Wrap or Focaccia Bread

Grilled Marinated Chicken
*with Fresh Mozzarella &
Pesto Mayonnaise*

Chicken Caesar Sandwich

Grilled Vegetable

Oven Gold Turkey
& Pepper Jack Cheese

Maple Glazed Virginia Ham
& Swiss Cheese

Sliced Roast Beef
with Horseradish Sauce

Tuna Salad

Boxes Include:

Condiments
Pasta Salad, Chips
Chocolate Chip Cookie
Bottled Water
Wrapped Flatware

20 - 50 \$9.50 pp

50 - 100 \$8.95 pp

100 - 200 \$8.50 pp



FRESH WRAPS & SANDWICHES

Choice of Two

Grilled Marinated Chicken
*with Fresh Mozzarella &
Pesto Mayonnaise*

Chicken Caesar Sandwich

Grilled Vegetable

Oven Gold Turkey
& Pepper Jack Cheese

Maple Glazed Virginia Ham
& Swiss Cheese

Sliced Roast Beef
with Horseradish Sauce

Tuna Salad

Select one of the following:

Pasta Salad

Potato Salad

Cole Slaw

Chips

Bottled Water

Complete Paperware

20 - 50 \$8.95 pp

50 - 100 \$8.50 pp

100 - 200 \$7.95 pp

MAKE YOUR OWN COLD BUFFET

Turkey Breast

Ham

Genoa Salami

Roast Beef

American Cheese

Swiss Cheese

Select one of the following:

Pasta Salad

Potato Salad

Cole Slaw

Garnish Tray

Rye Bread

Rolls

Chips

Bottled Water

Complete Paperware

20 - 50 \$9.95 pp

50 - 100 \$9.50 pp

100 - 200 \$8.95 pp



Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Hot Buffets

Available for Lunch & Dinner

Select one of the following:

1 pasta, 1 vegetable, 1 starch

Lunch: Select two entrees

20 - 50 \$16.95 pp

50 - 100 \$15.95 pp

100 - 200 \$15.50 pp

Dinner: Select three entrees

20 - 50 \$18.95 pp

50 - 100 \$17.95 pp

100 - 200 \$17.50 pp

All Menus Include:

Tossed Green Salad
Freshly Baked Dinner Rolls
Butter & Parmesan Cheese

Assorted Butter Cookies or
Homestyle Cookies

Bottled Water

Complete Paperware



Pasta

Penne ala Vodka
Ravioli ala Vodka
Penne Pasta Primavera
Filletto di Pomodoro
Stuffed Shells
Cavatelli & Broccoli
Cavatelli w/Broccoli Rabe
Baked Ziti
Spaghetti Garlic & Oil
Tortellini Carbonara
Buttered Noodles

Vegetable

Broccoli Sautéed w/Garlic
Vegetable Quiche
String Beans Almondine
Glazed Carrots
Vegetable Medley

Starch

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

Entrees

Rolled Eggplant
Parmesan
Stuffed Cabbage
Spanish Paella
Veal & Peppers
Meatballs in Tomato Sauce
Swedish Meatballs
American Pot Roast
Beef Bourguignon
Beef With Broccoli
Short Ribs of Beef
Pinwheel Flank Steak
Sausage, Peppers & Onions
Sausage & Potatoes
Sausage w/Broccoli Rabe
Hawaiian Ham
Kielbasa with Kraut

BBQ Spare Ribs
Stuffed Roast Pork Loin
Roast Pork Loin
Honey Dip Fried Chicken*
Roasted Chicken In Wine*
Chicken ala Marguerita
Chicken Parmesan
Chicken Florentine
Chicken Francaise
Chicken Marsala
Chicken w/ Artichokes
Chicken Murphy
Chicken Fingers
Champagne Chicken
Grilled Chicken w/Mango Salsa
Chicken Sorrento

**On the bone*

Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Cocktail Party

2 Hour Event, 40 Guest Minimum, Includes Service Staff & Prestigeware

Passed Hors d'oeuvres

Select 8 of the Following:

Cocktail Franks
Chicken Rollatini
Tomato Bruschetta
Empanadas
Potato Pancakes
Rice Balls
Asian Springrolls
Asparagus w/ Prosciutto
Baked Brie w/ Raspberry
Eggplant Rollatini Bites
Chicken Quesadilla
Artichoke Fritters w/ Goat Cheese
Bocconcini Lollipops
Coconut Shrimp
Scallops Wrapped in Bacon
Seared Ahi Tuna on Cucumber
Salmon on Cucumber Round w/ Dill Cream
Asparagus Wrapped in London Broil
Oriental or Sweddish Meatballs
Tequilla Lime Chicken w/ Cilantro Pesto
Grilled Mint Lamb Chops*
Filet Mignon Crostini*

Deluxe Cold Items

Select 2 of the Following:

Fresh Fruit Display
Hummus w/ Toasted Pita
Tomato Bruschetta
Crudités Basket
Pumpnickel w/ Spinach Dip
Marinated Grilled Vegetables
Mozzarella Primavera Platter
Italian Antipasto
International Cheese Board
Shrimp Cocktail (*add \$2.95 pp*)

Carving Station

Select 1 of the Following:

Marinated Steak
Roast Turkey Breast
Glazed Virginia Ham
Roast Pork w/ Apple Raisin Chutney
Filet Mignon (*additional \$7.95 pp*)

Chafing Dish Selections

Choose any Three items you like, whether it's pasta, vegetable or meat, you will enjoy all of our homemade dishes. (See pg 7)

Dessert Selections

Selection of Assorted Mini Pastries
& Cookies. Coffee Service

Beverages

Selection of Domestic & Imported Beers, Wines and Sodas.

40 - 100 \$43.95 pp

100 - 200 \$41.95 pp

201 + \$39.95 pp

Please add 20% Service Charge

Oven is needed for event and available for rental.
Inquire for pricing.

**\$2.00 pp additional*



Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Alcohol Menu for Bar Service

Premium Open Bar

A professionally trained Bartender will serve all of today's, as well as yesterday's, popular mixed drinks.

- 1 hour ~ **\$12** Daytime/ **\$14** Evening
- 2 hours ~ **\$14** Daytime/ **\$17** Evening
- 3 hours ~ **\$16** Daytime/ **\$20** Evening
- 4 hours ~ **\$18** Daytime/ **\$23** Evening
- 5 hours ~ **\$20** Daytime/ **\$25** Evening

Vodka

Absolute
Smirnoff

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Bourbon & Brandy

Jack Daniels
Christian Bros

Tequila

Jose Cuervo Gold

Rye

Seagrams 7

Cordials

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

Wines

Merlot
Chardonnay
White Zinfandel
Dry & Sweet Vermouth

Bottled Beer

Budweiser
Coors Light
Corona

Beverages

Assorted Soda, Juice
& Garnishments

Beer, Wine & Soda

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

- 1 hour ~ **\$12** Daytime/ **\$12** Evening
- 2 hours ~ **\$14** Daytime/ **\$15** Evening
- 3 hours ~ **\$16** Daytime/ **\$17** Evening
- 4 hours ~ **\$18** Daytime/ **\$19** Evening
- 5 hours ~ **\$20** Daytime/ **\$21** Evening

Bartender Fee ~ **\$200**

All Bar Packages are based on a minimum of 75 adult guests

International Coffee & Cordial Station

\$6.00 per person for last hour

Courvoisier
Hennessy
Amaretto di Saronno
Johnnie Walker Black
Cointreau
Benedictine & Brandy
Chambord
Kahlua
Grand Marnier
Bailey's Irish Cream
Sambuca Romana
Frangelico



* Includes Certificate of Liability Insurance for New Jersey Events Only

* Additional Fees apply for events held outside New Jersey

Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Themed Buffets

The Country Style Picnic and Hawaiian Luau are buffet packages. They are delivered with warming racks, sternos and paperware. Both have a 40 guest minimum.

Country Style Picnic

- Honey Dipped Fried Chicken ~ or ~
 - Bar-B-Que Chicken
 - Short Ribs Texacana
 - Sausage, Peppers & Onions
 - Bar-B-Que Spare Ribs
 - Boston Baked Beans
 - Corn on the Cob
 - Potato Salad
 - Cole Slaw
 - Freshly Baked Rolls & Butter
 - Assorted Homestyle Cookies
 - Complete Paperware
- | | | |
|-----------|---------|----|
| 40 - 100 | \$14.95 | pp |
| 100 - 200 | \$13.95 | pp |
| 201 + | \$13.50 | pp |

Hawaiian Luau

- Grilled Chicken w/ Mango Salsa
 - Bar-B-Que 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
- | | | |
|-----------|---------|----|
| 40 - 100 | \$17.50 | pp |
| 100 - 200 | \$16.50 | pp |
| 201 + | \$16.00 | pp |



Specialty Items

These items can be added to any of our Bar-B-Que packages for an additional cost.

- Grilled Vegetables \$2.00 pp
- Shrimp Cocktail \$2.00 ea
- London Broil \$4.95 pp
- Grilled Rib Eye Steak \$8.95 pp
- Chicken or Beef Kabobs \$2.50 ea
- Grilled Chicken Breast \$2.00 pp
- Shrimp Kabobs \$2.95 ea
- Herb Crusted Salmon \$3.95 pp

Clams on the 1/2 shell } Market Price
 Steamed Lobsters }

Roast Suckling Pig

- 20 - 30 lbs (up to 50 guests) \$300.00
- 30 - 40 lbs (up to 75 guests) \$350.00
- 40 - 50 lbs (up to 100 guests) \$400.00

Menu and Pricing are Subject to Change

To place your order please call toll free: 1.866.JACQUES (522-7837)
www.jacquescatering.com



Bar-B-Que

All Bar-B-Ques include ★ **Hamburgers** ★ **Frankfurters** ★ **Cheeseburgers** ★ **Veggie Burgers** grilled to order by a uniformed chef & appropriately garnished. Packages are 60 guest minimum.

Bar-B-Que Special

Garnish Tray

Pickles, Onions, Lettuce, Tomatoes

Spare Ribs

Bar-B-Que Chicken

Baked Beans

Corn on the Cob

Potato Salad & Cole Slaw

Freshly Baked Rolls & Butter

Assorted Homestyle Cookies

Ice Cold Watermelon

Iced Tea & Water

Complete Paperware

60 - 100 **\$23.95** pp

101 - 200 **\$21.95** pp

201 + **\$20.95** pp

Deluxe Bar-B-Que

★ **8oz Boneless Club Steaks** ★

(grilled to order)

Garnish Tray

Pickles, Onions, Lettuce, Tomatoes

Sausage & Peppers

Spare Ribs

Bar-B-Que Chicken

Baked Beans

Corn on the Cob

Oven Roasted Potatoes

Potato Salad & Cole Slaw

Tossed Green Salad

Freshly Baked Rolls & Butter

Assorted Homestyle Cookies

Ice Cold Watermelon

Iced Tea & Water

Complete Prestigeware

60 - 100 **\$31.95** pp

101 - 200 **\$30.95** pp

201 + **\$29.95** pp

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 & lemon wedges

Garnish Tray

Pickles, Onions, Lettuce, Tomatoes

Spare Ribs

Bar-B-Que Chicken

Corn on the Cob

Potato Salad & Cole Slaw

Tossed Green Salad

Garlic Bread

Freshly Baked Rolls & Butter

Assorted Homestyle Cookies

Ice Cold Watermelon

Iced Tea & Water

Complete Prestigeware

60 - 100 **\$44.95** pp

101 - 200 **\$42.95** pp

201 + **\$40.95** pp



*Bar-B-Que packages are for a 3 hour duration.
They all include a portable grill, buffet tables and linens.*

** Subject to change based on market activity*

Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Action Stations

2 Hour Duration with Uniformed Chef to
Prepare to Order

Italian Station **\$15.95 pp**

(50 Guest Minimum) Includes Chef Attendant
Penne Pasta Sautéed to Order with the following:
Selection of Two Sauces:

Marinara, Alfredo or Vodka Sauce

Served with the Following Toppings:

Grilled Chicken, Italian Sausage, Broccoli,
Tomatoes, Sweet Peas, Fresh Basil, Mushrooms,
Olives, Sundried Tomatoes, Parmesan Cheese
Caesar Salad

Grilled Vegetable Platter

Italian Bread & Sweet Butter

Chinese Wok Station **\$17.95 pp**

(50 Guest Minimum) Includes Chef Attendant

Lo Mein Noodles & White Rice

Stir Fry Oriental Vegetables

Garlic Teriyaki Chicken & Orange Flavored Beef

Served in Mini Chinese Togo Boxes

Bock Choy Salad

Fortune Cookies

Mexican Station **\$15.95 pp**

(50 Guest Minimum) Includes Chef Attendant

Quesadillas Grilled to Order with a Selection of the
Following Toppings:

Grilled Chicken, Monterey Jack & Pepper Jack
Cheese, Tomato, Peppers, Granny Smith Apples,
Dried Cranberries

Mexican Rice ~ Black Beans

Tossed Green Salad with Cilantro Lime Dressing

Homemade Chips with Tomato Salsa, Sour Cream &
Guacamole

Sweet Treat Packages

(50 Guest Minimum)

*Chef or Service Staff attendant necessary

Chocolate Fondue River **\$5.95 pp***

Rich Chocolate, Rice Krispie Treats, Pound Cake, Pretzels,
Marshmallows, Fresh Strawberries, Bananas, & Pineapple

Chocolate Fountain **\$195.00***

Turn our river into a fountain with the addition of a 3-tier
cascading chocolate fountain

Belgian Waffles **\$6.50 pp***

Waffles, Vanilla Ice Cream, Strawberry Compote, Bananas,
Chocolate Chips, Chocolate Syrup & Whipped Cream

Ice Cream Sundae Bar **\$5.50 pp***

Vanilla & Chocolate Ice Cream, Chocolate & Strawberry
Syrup, Carmel Sauce, Sprinkles, M & M's, Oreo Cookies &
Whipped Cream

Smores Station **\$5.00 pp***

Marshmallows, Rich Dark Chocolate & Sweet Graham
Crackers

Banana Foster **\$5.50 pp***

Bananas Flambéed in Rum & Banana Liquor & Served
over Vanilla Ice Cream



Menu and Pricing are Subject to Change

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

www.jacquescatering.com



Seasonal Menus

Month Of March St. Patrick's Day

- Tossed Green Salad
- Corned Beef Brisket
- New England Potatoes
- Steamed Cabbage
- Peas and Carrots
- Homemade Irish Soda Bread
- Rye Bread
- Butter Chips
- Mustard

Dessert

Mini Brownies

Complete Paperware
Heating Racks & Sternos

20 - 100 \$14.50 pp
101 - 200 \$13.50 pp
201 + \$12.95 pp



Month Of October Octoberfest

- Sauerbraten
- Weiner Schnitzel
- ~ or ~ Knockwurst
Bratwurst
- Boneless Chicken in Wine
- Braised Red Cabbage
- Potato Pancakes
- Freshly Baked Dinner Rolls
- Butter

Dessert

Apple Strudel

Complete Paperware
Heating Racks & Sternos

20 - 100 \$15.95 pp
101 - 200 \$14.95 pp
201 + \$13.95 pp



Month Of November Turkey Dinner

- Sliced Turkey Breast
- Cranberry Sauce & Gravy
- ~ or ~ Stuffed Shells
Manicotti
- ~ or ~ Candied Yams
Mashed Potatoes
- ~ or ~ String Beans Almondine
Vegetable Medley
- Select*
2 Bread Stuffing
Wild Rice Stuffing
Bread & Sausage Stuffing

Dessert

Apple Pie
Pumpkin Pie

Tossed Green Salad & Dressing
Freshly Baked Dinner Rolls
Butter & Grated Cheese
Complete Paperware
Heating Racks & Sternos

20 - 100 \$14.95 pp
101 - 200 \$13.95 pp
201 + \$12.95 pp



Menu and Pricing are Subject to Change

To place your order please call toll free: 1.866.JACQUES (522-7837)
www.jacquescatering.com



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 client's 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 & Accessories, Tables, Chairs, Flooring, Linens, China, Glassware and much more.

www.exclusivepartyrentalsnj.com

732.865.9082

Jacques has two convenient locations:

Off Site Catering Location:

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

Catering On Site for up to 500 guests

Jacques Reception Center
Middletown, NJ 07748
Tues-Fri 10-5
Saturday and Sunday- by appt. only
Closed Monday

Contact all locations toll free: 1.866.JACQUES (522.7837)

www.jacquescatering.com