





# History

Originally founded in Brooklyn, New York in 1955, Jacques Caterers has grown to become the complete caterer for all your needs. Jacques is one of the original pioneers responsible for bringing fresh quality foods into your home, thus coining the term "off-premise catering". Whether it's for a traditional family gathering or an elaborate seven-course sit-down dinner with china, wait-staff, and the utmost in style and elegance, Jacques has evolved to bring you the BEST!!

After growing up enjoying the smell of fresh home cooking, and with years of experience from our original Brooklyn office, I decided to bring Jacques to the Garden State. Since our first office opened in 1981, Jacques Caterers of New Jersey has been providing our excellent cuisine to your home, office or at any location you choose.

In 2000 we expanded our operation to include our beautiful new Reception Center in Middletown. This full service on-premise Banquet facility for Weddings, Bar-Mitzvahs or any occasions will follow the same traditions, service and quality you have come to expect from our company. This new facility has undergone a multi-million dollar renovation project, boosting cascading fountains, imported Italian chandeliers, expansive Lobby with granite floor. This newly renovated reception center will take your breath away. We can accommodate your every need, from intimate dinners of 40 people up to Gala Receptions of 450. You're invited to call us any time to schedule a tour.

Jacques Caterers also serves the Tri-State area with our Off-Premise facility in Hazlet, NJ. Jacques Caterers will endeavor to provide our customers with the highest level of quality and service to which you have grown accustomed. My sons now continue the tradition of providing the same authentic Italian cuisine and remarkable service you remember as a child. So when planning your next occasion, let Jacques Caterers do it all.

Kathleen D'Angelo-Mamola  
Owner/Operator







## *Receptions Include*

PREMIUM OPEN BAR

MAITRE D'

KOSHER STYLE MENU

CHALLAH BREAD

CHAMPAGNE TOAST

TORAH CAKE

FLOOR LENGTH LINENS

MIRRORED TABLE CENTERS

VALET PARKING

DIRECTION & PLACE CARDS

COAT CHECK

UNIFORMED SECURITY OFFICER





## *Traditional Reception*

5 HOUR AFFAIR

USE OF A SEPARATE ROOM  
FOR ADULT COCKTAIL HOUR

PREMIUM OPEN BAR

NON-ALCOHOLIC FROZEN DRINK BAR

COCKTAIL HOUR

*Passed Hors D'Oeuvres*

*Cold Station*

*Attended Stations*

*Kids Buffet*

APPETIZER

SALAD

ENTRÉE

DESSERTS

# ADULT COCKTAIL HOUR

## Passed Assorted Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres.

Unlimited, and Passed Butler Style for a full hour

## Cold Station

On the lighter side, select 3 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

## Latkes Station

Potato pancakes made with Idaho potatoes with the following accompaniments: Cinnamon Apple Sauce, Caramelized Onions, Cajun Sour cream

## Attended Stations

There is nothing like smelling the delicate aroma of sauteed garlic and fresh herbs as a professional chef puts together one of our fabulous dishes right in front of your eyes. You may select any two of our Attended Stations.

# YOUNGSTERS COCKTAIL HOUR

## Frozen Drink Bar

A separate non-alcoholic bar just for the kids. Serving sodas, & Shirley Temples as well as frozen pina coladas and strawberry daiquiris.

## Cocktail Buffet

All teens and children will enjoy their cocktail hour in the main ballroom as your DJ provides the entertainment. Select any 4 of the following dishes.

Mini Rubens

Cocktail Franks

Boneless Wings

Spicy Beef Empanadas

Sweet & Sour Chicken Kabobs

Coconut Chicken

Beef Satay

Chicken Dim Sum

Baked Brie w/Raspberry

Mozzarella Sticks

Potato Puffs

Broccoli & Cheddar Bites

Cheese Quessadillas

Grilled Cheese Triangles

Chips and Salsa

Jalapeño Poppers



## APPETIZER

Assorted seasonal fresh fruit topped with shredded coconut & raspberry coulis

## SALAD

*Select one:*

### International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

### Oriental Salad

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

### Spinach Salad

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

### Caesar Salad

Hearts of Romaine, tossed in our homemade Caesar dressing. Topped with seasoned croutons and shaved Romano cheese



## ENTRÉE SELECTION

Select two of our mouth watering entrees, or personalize a Duet plate that will be offered to all your guests as a combination of two entrees. Vegetarian option available

## FOR THE YOUNGSTERS

Honey dipped fried chicken tenders with beef steak potato fries.

*- or -*

Choose any 4 of the following hot chafing dish selections:

Stir Fry Vegetables	Mini BBQ Sliders
Mac & Cheese	Corn Dogs
Potato Skins	Spaghetti & Tomato Sauce
Baked Ziti	Chicken Fingers & Fries
Fried Ravioli	Rolled Chicken Tacos
Mini Sicilian Pizzas	Chicken Chow Mein
Potato Knish	Teriyaki Beef Kabobs
Asian Spring Rolls	Chicken or Beef Stir Fry

## DESSERT

### ICE CREAM SUNDAE BAR

Vanilla, Chocolate, & Strawberry Ice Cream. Toppings to include chocolate and rainbow sprinkles, crushed Oreo's, M&M's, wet walnuts, whipped cream, cherries, and hot fudge.

### MINI CANOLI

Each Adult table will be served a silver platter of Mini Canoli dusted with chopped pistachios.

### TORAH CAKE

Custom created with your choice of frosting, sponge and filling to indulge your sweet tooth.

# Beverage Options

## Premium Bar

VODKA  
Absolute  
Smirnoff

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

BOTTLED BEER  
Budweiser & Coors Lt  
Miller Lt  
Hienekem & Corona

BEVERAGES  
Coke  
Diet Coke  
Sprite  
Assorted Juice  
Garnishments

## Premium Bar Upgrades

SUPER PREMIUM \$8.00PP

Grey Goose  
Johnnie Walker Black  
Chivas Regal  
Grand Marnier  
B & B

Courvoisier V.S.O.P.

*Individual battles can be added starting at \$90/bottle*

Bombay Sapphire  
Patron Tequila  
Glenlivet  
Chambord  
Remmy Martin  
Hennessy

## BEER UPGRADES

*Add \$1.50 pp for each of the following:*

Killians  
Molson  
Guinness

Sam Adams  
Bass  
Stella Artois



## Beverage Stations

SPARKELTINI STATION \$5.25PP

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 \$4.75PP 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.





# Deluxe Options

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

**Ice Carvings** \$450/block  
Custom carved by hand especially for you

**Jumbo Shrimp Cocktail** \$7.00pp  
Gulf Shrimp served chilled with Cocktail Sauce and lemon wedges

**Intermezzo** \$3.00pp  
Champagne, Mango, Kiwi or Lemon Sorbet served before or after the main course. Enhance the presentation by serving Lemon or Kiwi in a fruit shell - 2.00pp additional

**Homemade Soup or Pasta** \$3.00pp  
Choose one of our seasonal selections of homemade soups or pastas.

**Cold Antipasto Salad** \$5.50pp  
Individual plate of roasted red peppers strips, grilled portobello mushrooms, provolone cheese, bocconchini, genoa salami, cracked green olives and garlic crostini.

**Grilled Vegetable Tower** \$4.50pp  
Layers of marinated grilled vegetables stacked between Buffalo mozzarella and beef steak tomatoes.

**Raw Bar** \$21.00pp  
Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Crab Claws, Alaskan King Crab Legs  
Add Lobster Tails - Market Price

**Sushi Display** \$5.00pp  
An arrangement of Japanese Sushi Rolls served 3 per person and accompanied with pickled ginger, soy sauce, & wasabi. (\$7.00 for 4 pieces per person)

**Pommes Frites** \$5.00pp  
Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Malt Vinegar, Chopped Raw Onion, Peanut Satay Sauce, and Sweet Chili Sauce.

**NY Deli Station** \$6.50pp  
Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise.

**"A Taste of Tuscany"** \$7.00pp  
An assortment of toasted Focaccia, Italian, & Flat breads. Accompanied by smoked mozzarella & tomato Bruschetta, olive tepeenade, grana podano parmaesan, dry cured meats, pickled vegetables, eggplant capponadina, and more Italian favorites.



*There is nothing like smelling the delicate aroma of sauteed garlic and fresh herbs as a professional chef puts together one of our fabulous dishes right in front of your eyes. Any of our chefs attended Action Stations are sure to enhance your wedding. \$100.00 attendant fee will apply to each station*

## *Sauté*

### **Filet Mignon au Poivre \$8.50pp**

Sauteed with portobello mushrooms and onions in a peppercorn sauce and served with smashed Yukon Gold potatoes.

### **Citrus Fired Shrimp \$8.00pp**

Gulf shrimp sauteed in a chipotle infused olive oil and lime juice, served with a cilantro pesto and tortilla crisps.

### **Portobello Mushroom \$6.50 pp**

Gourmet Portobello Mushrooms sautéed in a white cream sauce with fresh basil, served with Risotto Milanese.

### **Chicken Sauté \$7.00pp**

Chicken breast, sauteed with fresh thyme, lemon and caper berries, served with pesto flavored orzo.

## *Salt Block*

*Enjoy some of your favorite foods prepared in this most unique fashion. Using heated (or sometimes frozen) blocks of Nepalese salt mined from the Himalayan Mountains of Pakistan, our chefs will prepare dishes that will WOW your guests!*

### **Salt-Seared Beef Tataki \$8.50pp**

Thinly sliced tenderloin of beef, rock seared and served with Asian Slaw, Ponzu sauce & carbonated wasabi dressing.

### **Scallops w/Szechuan Peppercorns \$8.00pp**

Rich buttery scallops, sizzling with a spritz of citrus juice and garnished with szechuan peppercorns. Presented with lemon sesame noodles.

### **Salted Caramel Ice Cream Bar \$6.50 pp**

Luscious French Vanilla ice cream laced with ribbons of caramel sauce, hand mixed on top a block of deep frozen Himalayan salt. Custom make this sumptuous dessert by mixing in peanuts, baklava bits, dried cranberries, crumbled shortbread cookies and/or chocolate sauce.



## *Action*

### **Italian Pasta Bar \$5.00 pp**

Delicate Alfredo sauce poured over fettuchini pasta or creamy vodka sauce tossed with penne pasta. Add your own toppings and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

### **Carved Meat \$6.00 pp**

Select one of the tender and juicy meats to be hand carved by our chefs.

Additional Selectons - +\$2.00pp per selection

Roast Suckling Pig - +\$2.00pp

Filet Mignon - +\$6.00 pp

### **Crepes \$5.50 pp**

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

### **Wok \$6.50 pp**

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

### **Panini \$5.00pp**

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

### **Paella \$6.50 pp**

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







## Dessert Stations

\$100.00 Attendent Fee will apply

### Espresso Bar \$4.00pp

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

### Bananas Foster \$5.50pp

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

### Belgian Waffles \$5.00pp

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

### Smores Station \$5.00pp

Warm toasted marshmallows sandwiched between rich dark chocolate and sweet graham crackers.

### Chocolate Fountain \$6.00pp

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

### Gourmet Mini Cupcake Station \$6.00pp

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

### Viennese Hour \$10.00pp

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

## Good Night Extras

### Candy Table Starting at \$6.50pp

A selection of 10 different candies and sweets presented in distinctive glass jars and vases.

### Cookies and Coffee To Go \$5.00pp

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

### Breakfast Sandwiches \$3.50 pp

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

# Stations

### Mashed Potato Bar \$5.50pp

Smashed red bliss and sweet potatoes served in martini glasses accompanied by crispy bacon, chives, Parmesan cheese, mushroom scallopini, mini marshmallows, brown gravy & whipped butter.

### Cinco de Mayo \$6.50pp

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

### Caprese Station \$6.00pp

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

### Quessadilla \$5.00pp

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.

### Dim Sum \$6.50pp

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

### Boardwalk Station \$6.00pp

A taste of the shore, Mini hot dogs, Beef Sliders, and Zeppoli covered in powdered sugar.





# Hors D'Oeuvres

Chefs selection of 5 different Hors D'Oeuvres as well as your choice of an additional 3.

## Cold

- Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
- Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
- Chicken Waldorf on Endive Boats
- Bocconchini Mozzarella Lollipops
- Asparagus Wrapped in London Broil, Parmesan Peppercorn Sauce
- Tequila Salmon on Corn Chips w/Guacamole
- Filet Mignon on 7-Grain Bread w/ Pesto & Caramelized Onions
- Chilled Pea Soup Shooter w/Fresh Mint
- Jumbo Shrimp Cocktail Shooters \*

## Hot

- Filet Mignon Crostini with Horseradish & Roasted Pepper Sauce
  - Spicy Beef Empanadas with Avocado Aioli
  - Potato and Leek Soup Shooter
  - Grilled Lollipop Lamb Chops with Rosemary Au Jus \*
  - Steamed Vegetable Dim Sum with Oriental Sesame Dressing
  - Mandarin Glazed Sea Scallops with Portobello Scallopini
  - Coconut Breaded Shrimp with Spicy Orange Ginger Dressing
  - Roast Peking Duck w/Scallions and Hoisen Plum Sauce
  - Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam
  - Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto
  - Asian Spring Rolls with Sweet Chili Pepper Sauce
  - Louisiana Crab Cake and Remoulade
  - Quesadillas Filled with Grilled Chicken, Apples, Cranberries and Jack Cheese
  - Pizzetta Topped with Ratatouille, Pesto and Parmesan
  - Artichoke Fritter Stuffed with Herbed Goat Cheese
  - Oriental Meatballs w/Fresh Scallions
  - Wild Mushroom Risotto and Truffle Oil Drizzle
  - Eggplant Rollatini Bites w/Marinara
  - Grilled Shrimp Skewers w/Mango Glaze
  - Cocktail Franks w/Stone Ground Mustard
  - Baked Brie w/Raspberry Sauce
- \* Additional \$2.00 per person

# Small Plates

Can be added to your cocktail hour for an additional charge.

- Filet Mignon w/Frizzled Onions & Garlic Mashed Potatoes
- Sauteed Chicken Teriyaki over Crispy LoMien
- Petite Grilled Vegetable Towers w/Balsamic Fig Glaze
- Main Lobster Macaroni & Cheese
- Eggplant Rollatini w/Parmesan Crostini
- Seared Ahi Tuna over chrispy Jasmin Rice Cake w/Soy Truffle Emulsion
- Mint Pesto Lamb Chop with Yukon Mashed Potatoes
- BBQ Slider w/Sweet Potato Wedge
- Grilled Shrimp Kabob w/Mango Salsa
- Braised Short Ribs over Buttermilk Biscuit
- Mini Skillets of Seafood Paella with Chorizo
- Tomato Bisque w/Grilled Cheese Triangle



# Cold Station

- International Cheese Board - *A grand display of imported and domestic cheeses*
- Fresh Fruit Cornucopia - *An assortment of seasonal fruits, elegantly displayed*
- Baked Brie en Croute - *a wheel of French Brie stuffed with dried fruit and pecans, wrapped in puff pastry*
- Marinated Grilled Vegetables - *balsamic marinated grilled zucchini, yellow squash, cherry tomatoes, red onion, and portobello mushrooms with toasty pita chips*
- Italian Antipasto - *a trio of sliced Italian meats, plus imported provolone, cracked green olives, marinated artichoke hearts, and much more.*
- Crudités Basket - *An array of seasonal fresh vegetable and creamy ranch and balsamic dressings.*
- Pumpernickel Bread - *artichoke and Spinach Dip*
- Bocconchini Salad - *coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes*
- Mozzarella Primavera - *beefsteak tomatoes layered with fresh buffalo mozzarella, drizzled virgin olive oil*
- Whole Poached Salmon or Tile Fish- *diced red onion, chopped eggs, capers, lemons, and dill sauce with dark pumpernickel toast points*
- Bruschetta Bar - *toasted foccacia & french breads served with tomato bruschetta, caponata & olive tepeade*
- Middle East Spreads - *Garlic hummus and greek tzatiki with warm toasted pita chips for dipping*



## Hot Chaffing Dish Selections

Add any 3 selections to your cocktail hour for an additional \$6.00pp

### Pasta

- Linguine w/Clam Sauce
- Penne Pasta Primavera
- Stuffed Shells
- Tortellini Alfredo
- Ravioli w/Sundried Tomatoes
- Cavatelli w/Broccoli Rabe
- Rigatoni Bolengese
- Spaghetti Garlic & Oil
- Cavatelli & Broccoli
- Penne with Vodka Sauce

### Vegetables

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

### Starch

- Potato Croquettes
- Garlic Mashed Potatoes
- Rice and Broccoli Au Gratin
- Rice Balls w/Mozzarella

### Entrees

- Chicken Florentine
- Chicken Francaise/Marsala
- Chicken Murphy
- Champagne Chicken
- Chicken w/Artichokes
- Veal & Peppers
- Veal Marsala/Piccata
- Sausage, Peppers & Onions
- Hawaiian Ham
- Stuffed Roast Pork Loin
- Sausage & Broccoli Rabe
- Sauteed Pork w/Hoisin Sauce
- Kielbasa with Kraut
- Spanish Paella
- Eggplant Rollitini
- Stuffed Cabbage
- Meatballs in Tomato Sauce
- Swedish Meatballs
- American Pot Roast
- Beef Bourguignon
- Short Ribs of Beef
- Pinwheel Flank Steak
- Calamari Marinara
- Pecan Salmon
- Herb Crusted Salmon -room temp
- Fried Calamari + \$2.00pp



## Carving Station Selections

- Loin of Pork w/Apple Walnut Salsa
- Marinated Steak w/Horseradish Sauce
- Turkey Breast w/Gravy & Cranberry Jam
- Corned Beer or Pastrami
- Prime Rib Au Jus
- Glazed Virginia Ham
- Filet Mignon + \$6.00pp
- Roast Suckling Pig+\$2.00pp

# 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

## 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

## Pecan Salmon

Fresh atlantic salmon coated with pecans in a delicate cream sauce

## Stripped Sea Bass •

Grilled and topped with a lemon and white wine sauce +\$4.00pp

## Shrimp Scampi •

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$3.00pp

## Prime Rib

Slow roasted to perfection and served medium rare

## New York Strip Steak

Grilled to order, precisely to your liking, topped with red wine and shallot butter

## Roast Tenderloin of Beef

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

## Filet Mignon •

Flame grilled 8oz filet mignon with cabernet reduction + 4.00pp

## Individual Beef Wellington •

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry + 5.00pp

## Veal Saltimbocca

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

## Roasted Loin of Veal •

Seasoned with fresh herbs and topped with a port wine reduction, cherries & grapes. +\$2.00pp

## Rack of Lamb •

Parmesan herb encrusted rack of lamb served medium rare +\$3.00pp

## Herb Coated Swordfish Steak •

Topped with a cilantro pesto or prepared "alla oreganata". +\$3.00pp



# Duet Plate

## Sliced Tenderloin of Beef

with choice of:

### Grilled Breast of Chicken

wild mushroom & truffle oil cream sauce or summer mango salsa

### Talapia Francaise

Sauteed in a lemon and white wine sauce

### Pecan Crusted Salmon

delicate champagne cream sauce

### Grilled Jumbo Prawns

bathe 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 Tequilla-Lime marinated chicken breast with jumbo prawns sauteed in a garlic chipotle aioli

- or -

Sliced Veal Tenderloin topped with a port wine reduction & black cherries with crab meat Sabayon

- or -

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

# Entree Information

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

Vegetarian options include 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 two 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 third 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 \$3.00pp charge will apply.



# 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
<b>Accommodations</b>	Holiday Inn	732.888.2000	<a href="http://www.holidayinn.com">www.holidayinn.com</a>
	Comfort Inn	732.671.3400	<a href="http://www.middletoncomfortinn.com">www.middletoncomfortinn.com</a>
	Mariott Courtyard	732.530.5552	<a href="http://www.mariott.com">www.mariott.com</a>
	Best Western	732.888.2800	<a href="http://www.bestwesternnewjersey.com">www.bestwesternnewjersey.com</a>
<b>Attire</b>	Dante Tuxedos	732.264.0318	
	Forum Tuxedos	732.264.8802	
<b>Florists</b>	Fine Flowers	800.423.5693	<a href="http://www.18004aflower.com">www.18004aflower.com</a>
	Cameron's	732.787.1387	
	Gatsby's	732.739.9101	
	Posies	732.533.5913	<a href="http://www.posiesstudio.com">www.posiesstudio.com</a>
<b>Invitations &amp; Party Supplies</b>	Balloons by Ann's	732.591.1544	<a href="http://www.annspartyrentals.com">www.annspartyrentals.com</a>
	B Dazzle	732.343.0445	
	Suzzie's Sweet Shoppe	732.796.0115	<a href="http://www.suzisweetshoppe.com">www.suzisweetshoppe.com</a>
<b>D.J.'s</b>	The Pro's	800.843.7767	<a href="http://www.thepros.com">www.thepros.com</a>
	Elite Entertainment	732.935.7500	<a href="http://www.eliteentertainment.com">www.eliteentertainment.com</a>
	Wedding Set Go	888.435.7773	<a href="http://www.weddingsetgo.com">www.weddingsetgo.com</a>
	No Limit	732.201.0250	<a href="http://www.nolimitdjs.com">www.nolimitdjs.com</a>
	Hi-NRG Sound Productions	718.818.8490	<a href="http://www.hinrgsoundproductions.com">www.hinrgsoundproductions.com</a>
<b>Live Music</b>	Al Aloise – Pianist	732.495.9721	
	Black Tie Boogie	732.671.8020	<a href="http://www.blacktieboogie.com">www.blacktieboogie.com</a>
	Devotion Band	732.544.9568	<a href="http://www.devotion.com">www.devotion.com</a>
<b>Officiant</b>	Rev Rita C. Atlas	732.566.1085	<a href="http://www.reverendrita.com">www.reverendrita.com</a>
	Rev. John Michael, m.div.	732.786.1906	
<b>Photography &amp; Video</b>	Dupree Studios	732.264.8855	<a href="http://www.dupreestudios.com">www.dupreestudios.com</a>
	Galis Photography	800.425.4778	<a href="http://www.galispv.com">www.galispv.com</a>
	Janet Studios	732.531.8848	<a href="http://www.janetstudios.com">www.janetstudios.com</a>
<b>Limousine</b>	Arrow Limousine	732.747.4844	<a href="http://www.arrowlimo.com">www.arrowlimo.com</a>
	CAT Limousine	732.409.9961	<a href="http://www.catlimousine.com">www.catlimousine.com</a>
<b>Wedding Planners &amp; Design</b>	The Finishing Touch	973.525.5884	<a href="http://www.thefinishingtouchevents.com">www.thefinishingtouchevents.com</a>
	Weddings to Dazzle	732.747.6099	<a href="http://www.weddings-to-dazzle.com">www.weddings-to-dazzle.com</a>

# 2018 Prices

## TRADITIONAL RECEPTION

ADULTS \$96.00 PER PERSON

*(21 years and older)*

YOUNGSTERS 72.00 PER PERSON

*(Teens eating Adult Menu)*

CHILDREN \$45.00 PER PERSON

*(Teens eating children's menu)*

*(12 and under - under 5 are free)*

## Seasonal Discounts

### Peak Season

April, May, June, September, October, November, & December  
Fridays, Saturday Afternoons, & Sundays - \$5.00 pp

### Off Season

January, February, March, July & August  
Saturday Evenings - \$5.00 pp  
Fridays, Saturday Afternoons, & Sundays - \$10.00 pp

*Discounts valid for events over 100 people.*

*Add \$2.00 per person for each year after 2018.*

*Prices do not include 20% Service Charge and 7% NJ State Sales Tax*

*The Exclusive use of our facility can be offered to our clients who guarantee a minimum  
food and beverage total of \$12,000.00*

## Event Start Times

Friday 5pm or later

Saturday Afternoon 11am - 12pm (must end by 5pm)

Saturday Evening 6pm or later

Sunday Any Time





## Notes to Our Clients

### PAYMENTS

- Please add 20% service charge and 7% New Jersey Sales Tax to all prices.
- A deposit of \$1500.00 is required at time of booking to confirm the date and time of the affair.
- 25% of estimated balance is to be paid six months prior to the wedding date.
- 50% of estimated balance is to be paid three months prior to the wedding date.
- The final balance is due two weeks prior to the affair. The bill will be calculated based on the number of people you provide at this time. Reductions are no longer allowed.
- All deposits and payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
- 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. Jacques Exclusive Caterers does not accept Credit Cards.
- 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 minimum guarantee of 100 adult guests. Custom packages are available for smaller weddings.
- Jacques Reception Center 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.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and staff for providing excellent service.
- Dinners for the Band and Photographer will be charged at \$30.00 per person.
- Children 12 and under will be charged \$30.00 each.
- 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 at Jacques and would like to schedule an advanced rehearsal time, please let us know at least 1 month prior to your wedding as space and availability are limited.
- Final consultation should be held 2 weeks prior to your wedding. 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, ect., 2 - 5 days prior to your wedding. 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 next event 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 elegant events throughout New York, New Jersey and the surrounding areas. Our Catering Consultants have the experience you need to help guide you through the entire planning process. Perhaps you are looking to have a 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.





# Thank You

Thank you for visiting Jacques Reception Center. It is our pleasure to serve you on your special day and for all the planning leading up to it. In addition to our facility, we also offer catering consultants that can plan your event at any location of your choosing. With offices throughout the Tri-State area, Jacques Caterers is available for your every need.

On behalf of everyone here at Jacques, we welcome you and your guests to enjoy the beauty, fine service, and remarkable cuisine, we have to offer. After over 50 years in business, our commitment to you has never been stronger.

We look forward to hosting your next special event.

Sincerely  
The Mamola Family

