

# *Jacques Caterers*



**at Jackson Crossing**

Catering to your good taste since 1955



What *Dreams* are made of...

# Brunch Menu

A 4 Hour Reception

## BREAKFAST STATION

Western Scrambled Eggs	Assorted Danish
Potatoes & Onions	Fresh Fruit Platter
Sausage Links & Bacon	Assorted Juices
Assorted Mini Bagels	Soda, Coffee, & Tea
Cream Cheese	Assorted Jelly



# Cocktail Party

A 4 Hour Reception

## PREMIUM BAR

\$20.00pp

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



## CARVING STATION

Select 1 of the following:

- Marinated Steak
- Slow Roasted Prime Rib
- Roast Turkey Breast
- Glazed Virginia Ham
- Roast Pork w/Apple Raisin Chutney

## OMELET STATION

Looking to enhance your event, upgrade to made to order omelets by one of our professional chefs along with an array of fresh ingredients.

\$5.00pp +\$100 Chef Fee



## CHAFFING DISHES

Choose any 3 selections of our homemade specialty dishes

(See page 10 for menu choices)

## Deluxe Items

- Texas French Toast (2.00pp)
- Eggs Benedict (3.50pp)
- Mimosa Fountain (3.00pp)
- Waffle Station (5.00pp)
- Crepes Station (5.50pp)
- Sliced LoX Platter (4.50pp)

## DELUXE COLD ITEMS

Select 2 Cold Appetizers

(See page 10 for dessert choices)

## DESSERT SELECTIONS

Choose any 3 of Specialty Desserts

(See page 10 for dessert choices)

Package restricted to start time between 11am - 1pm

\$18.00 pp Children 12 & Under, Children 2 and under are free.

Events under 80 guests require attendant fee of \$75

Unlimited Beer & Wine can be added for \$12.00pp

An Open Bar can be Added for an Additional \$20.00pp

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

## PASSED HORS D'OEUVRES

Select 8 Appetizers Passed Butler Style

(See page 10 for Hors D'Oeuvre Selections)

## DELUXE COLD ITEMS

2 Cold Appetizers

(See page 10 for Cold choices)

## CHAFFING DISH SELECTIONS

Choose any 3 selections of our homemade specialty dishes

(See page 10 for menu choices)

## PASTA STATION

Looking to enhance your event even more?

Have one of our professional chefs sauté fresh Penne

Vodka and Fettuccini Alfredo.

\$5.00pp +\$100 Chef Fee



## CARVING STATION

Select 1 of the following:

- Marinated Steak
- Slow Roasted Prime Rib
- Roast Turkey Breast
- Glazed Virginia Ham
- Roast Pork w/Apple Raisin Chutney

## MINI DESSERT TABLE

Choose any 3 of Specialty Desserts

(See page 11 for dessert choices)

\$18.00 pp Children 12 & Under  
Children 2 and under are free.

A \$4.00 per person discount can be applied for Friday evenings

Events under 80 guests require an Attendant Fee of \$75.00

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

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Introducing  
two great ways to create  
the event of your dreams



### 1. Photo Booth

Capture every moment of your day with an interactive touch screen photo booth. Your guests will love this fun way to remember your day. They get on-the-spot photos of themselves, which make great favors, plus the option to leave a short video message for you. Images can be uploaded to social media or collected in a scrap book to preserve your precious memories.

\$850.00

Special  
Combination  
Pricing  
Available

### 2. Uplighting

Create drama, fantasy or any other effect you desire with fully customizable uplighting. Hundreds of colors available, making the possibilities endless for anything you can imagine to create your perfect day.

\$750.00



## ADDITIONAL SUGGESTIONS

Champagne Toast	\$2.00pp
Served Soup or Pasta Course	\$3.00pp
Shrimp Cocktail - Served on Buffet	\$14.00pp
Shrimp Cocktail - Passed as Hors D'Oeuvre	\$3.00/pcs
Cinco de Mayo Station ●	\$6.50pp
Quesadilla Station ●	\$5.00pp
Paella Station ●	\$6.50pp
Dim Sum Station ●	\$6.50pp
Panini Station ●	\$5.00pp
Italian Pastries or Cookies - plated, per table	\$3.00pp
Flaming Bananas Foster	\$5.50pp
Espresso/Cappuccino Bar	\$4.00pp
Chair Covers Available	\$2.00pp

● Requires Additional Chef fee of \$100.00



### VIP Lounge

A private contemporary lounge for the guest of honor and her entourage to relax before the excitement begins!

Coming Soon!



## FUN, FUN, FUN, STATIONS



- Potato Skin Bar - \$4.00pp  
Melted cheddar, sour cream, bacon, and much more
- Coney Island Station - \$6.00pp ●  
Mini hot dogs and Sliders, with stone ground mustard and kraut, bacon, cheddar, and sautéed onions
- Candy Table or Carte- \$325.00  
A selection of 10 candies and sweets, presented in distinctive glass jars and vases. Serves 50 guests, additional \$2.00pp for counts over 50
- Carnival Machines - \$250.00 each  
Cotton Candy, Popcorn, Pretzel and Snow Cone Machines Available for up to 100 people, \$2.00pp additional for counts over 100
- Frozen Drink Machine - \$250.00  
Non-Alcoholic, for up to 75 people, \$2.00pp additional for counts over 75
- Ice Cream Sundae Bar - \$4.00pp  
Vanilla, chocolate & strawberry ice cream, & an assortment of candy toppings, hot fudge and cream
- Smore's Station - \$5.00pp ●  
Toast your own marshmallows, then sandwich it between graham crackers and dark melted chocolate

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# Buffet Menu

## Packages Include

PRIVATE ROOM FOR 4 HOUR DURATION

UNLIMITED SODA, COFFEE & TEA

CHOICE OF HOUSE OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS

LINEN TABLECLOTHS AND NAPKINS

## Beverage Options

**BEER & WINE \$12.00pp\***

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

**PREMIUM OPEN BAR \$20.00pp\***

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

**\* \$150 Bartender Fee Required**



**BEER UPGRADES**  
Specialty beers avail. starting at \$2.00pp each

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

**EXTRA HOUR FEE**  
\$3.00pp  
With Beer & Wine - \$5.00pp  
With Open Bar - \$7.00

### General Notes:

A \$4.00pp discount can be applied for Friday evenings.

Children 12 and under are priced at \$14.00 per child

Children 2 and under are free.

All prices do not include 20% service charge and 7% state sales tax.

### Buffet Info

If you choose more than 6 chaffing dish selections, then a \$3.00pp charge will apply for each selection.

**PASSED HORS D'OEUVRES**  
Looking to enhance your event? Consider adding an arrangement of hand made, hot appetizers. Passed Butler Style for the first hour.  
**\$8.00pp**



## HOT CHAFFING DISHS

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

(See page 10 for menu choices)



## DESSERT

Choose any 1 of Specialty Desserts

(See page 10 for dessert choices)



**\$24pp**

*Includes disposable plates, cups & utensils*

**\$30pp**

*Includes complete china, glass\*, & flatware*

## ANTIPASO DISPLAY

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

**\$3.00pp**



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### ITALIAN PASTA BAR \*

\$5.00PP, MIN 80 PEOPLE

Delicate Alfredo sauce poured over fettuccini 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.



### CARVING STATION \*

\$6.00PP, MIN 80 PEOPLE

A Select on of our tender and juicy meats to be hand carved by one of our chefs. Choices include Prime Rib, Marinated Steak, Roast Loin of Pork, Virginia Ham, Turkey Breast, Corned Beef or Pastrami.



### SEAFOOD RAW BAR

\$21.00PP, MIN 60 PEOPLE

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Crab Claws, and Alaskan King Crab Legs. Served chilled and with Fresh Lemons, Bourbon Cocktail Sauce and Mignonette Sauce

### SUSHI DISPLAY

\$5.00PP, MIN 60 PEOPLE

An arrangement of Japanese sushi rolls, served 3 pieces per person and accompanied with pickled ginger, soy sauce and wasabi. (7.00pp for 4 pcs per person)

### SALT BLOCK STATIONS \*

Using heated block of Himalayan Sea Salt, our chefs will prepare dishes that will WOW your guests. Scallops w/Szechuan Peppercorns and Salt Seared Beef Tataki are just some examples.

Starting at \$8.00pp, Min 80 People



### CITRUS FIRED SHRIMP STATION \*

Gulf Shrimp sautéed in a garlic - chipotle infused olive oil and lime juice, served with a cilantro pesto and tortilla crisps.

Starting at \$8.00pp, Min 80 People



### MASHED POTATO BAR

Smashed Red Bliss and Sweet potatoes in martini glasses accompanied by crispy bacon, chives, parmesan cheese, Portobello scaloppini, mini marshmallows, gravy and whipped butter

\$5.50pp, Min 80 People

### ASIAN WOK STATION \*

Teriyaki Chicken and Orange Ginger Beef stir-fried with Oriental vegetables. Accompanied with white rice and presented in mini Chinese take-out boxes.

\$6.50pp, Min 80 People

### VEINESSE HOUR

\$10.00PP, MIN 60 PEOPLE

- |                      |                        |
|----------------------|------------------------|
| Apple Pie            | Italian Butter Cookies |
| Carrot Cake          | Chocolate Strawberries |
| New York Cheese Cake | Chocolate Mousse       |
| Tiramisu             | Fresh Fruit Display    |
| Miniature Pastries   | Italian Espresso       |



### ICE CREAM SUNDAE BAR

\$4.00PP

Vanilla & Chocolate, ice cream accompanied by an assortment of specialty toppings, hot fudge, and whipped cream.

### MINI CUPCAKE STATION

\$4.50PP, MIN 60 PEOPLE

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.

(6.00pp for 3 cup cakes per person)

### CHOCOLATE FOUNTAIN

\$6.00PP, MIN 100 PEOPLE

- |                    |                    |
|--------------------|--------------------|
| Fresh Strawberries | Pretzel Sticks     |
| Pineapple          | Rice Crispy Treats |
| Bananas            | Marshmallows       |



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# Menu Selections

## DELUXE COLD ITEMS

Each item can be added to your event for an additional \$3.00pp

Tortellini Salad	Pumpnickel Spinach Dip
Grilled Salmon Caesar	Grilled Vegetables
Bocconcini Salad	Italian Antipasto
Mozzarella Primavera	International Cheese Board
Crudités Basket	Fresh Fruit Display
Baked Brie en Croute	Mini Croissant Sandwiches
Whole Poached Salmon	Hummus w/Basil Pita Chips
Greek Salad	

## CHAFFING DISH SELECTIONS

Each item can be added to your event for an additional \$3.00pp

### PASTA

Penne ala Vodka  
Sun-dried Tomato Ravioli  
Penne Pasta Primavera  
Stuffed Shells  
Cavatelli & Broccoli  
Cavatelli w/Broccoli Rabe  
Baked Ziti  
Macaroni & Cheese  
Orecchiette Norcina or Rosa

### VEGETABLE

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

### STARCH

Potato Croquettes  
Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Potato & Onion Pierogis  
Rice and Broccoli au Gratin  
Rice Balls w/Mozzarella

### ENTREES

Chicken ala Marguerita  
Chicken Cordon Bleu  
Chicken Parmigiana  
Chicken Francaise or Marsala  
Chicken w/Artichokes  
Chicken di Stefano  
Champagne Chicken  
Chicken Sorrentino  
Grilled Chicken w/Mango Salsa  
Rolled Eggplant Parmigan  
Spanish Paella  
Veal & Peppers  
Meatballs in Tomato Sauce  
Swedish or Oriental Meatballs  
American Pot Roast  
Beef Bourguignon  
Steak au Poivre  
Beef With Broccoli  
Texas Style Beef Brisket  
Short Ribs of Beef  
Pinwheel Flank Steak  
Stuffed Roast Pork Loin  
Sausage, Peppers & Onions  
Sausage & Potatoes  
Sausage w/Broccoli Rabe  
Hawaiian Ham  
Kielbasa with Kraut



## SPECIALTY DESSERTS

Custom Created Cake  
Ice Cream Sundaes  
Miniature Pastries  
Mini Cupcakes ● Fresh Fruit  
NY Cheese Cake  
Apple Pie ● Carrot Cake  
Home Style Cookies  
Italian Butter Cookie

## PASSED HORS D'OEUVRES Select 8

Chicken Rollatini  
Beef Satay ● Empanadas  
Coconut Shrimp  
Dim Sum ● Crab Rangoon  
Spring Eggrolls  
Stuffed Mushrooms  
Bruschetta ● Rice Balls  
Scallops Wrapped in Bacon  
Mini Franks ● Quesadilla  
Swedish Meatballs  
Asparagus w/Prosciutto

\$8.00PP



# Notes to our Clients

## PAYMENTS:

- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are accepted for deposit only. Jacques 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 day in cash only.
- The final number of guests should be given ten days prior to the affair. We will calculate your balance at this time and schedule an appointment with you no later than seven days prior to the affair to settle the charges.
- A Service Charge of 20% and Sales Tax of 7% Will be Added to all Menu Prices.

## DEPOSITS & ROOM MINIMUMS:

- Jacques Caterers requires a minimum revenue amount at time of booking in order to guarantee exclusive use of the facility. This minimum will vary depending on the day of the week and the time of the year and will range from \$1500.00 - \$2000.00. Please inquire with your consultant as to what your minimum amount will be for your event.
- Deposits and payments left in accordance with your assigned payment schedule are non-refundable and will be forfeited in the event of a cancellation.

## GENERAL INFO:

- Jacques Caterers at Jackson Crossing is a Non-Smoking facility.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Waitstaff for providing excellent service.
- Jacques does NOT allow any of the following brought into the facility: Cakes Appetizers, Entrees, Desserts, Candy Carts, or other foods, Photo Booths and Up-lighting.
- Board of Health Regulations stipulate that we are not permitted to allow any food or beverage to be taken off the premises. All food is to be consumed on site and no to-go boxes will be allowed.
- Any persons under 21 WILL NOT be served alcoholic beverages.
- No persons are permitted to bring outside alcohol into the banquet facilities without prior arrangements. Any person doing so will be asked to leave. If you would like to supply your own alcohol for your event, then a professional bartender will be required and a fee will be charged to your contract.
- A final consultation should be scheduled 10 days prior to your event. Please bring with you your final guest count, and seating chart. Please detail how many seats per table, the table number and if any special requests for each table.
- Please bring in any table arrangements, favors no more than 2 days prior to your event. Also note that place cards should be in alphabetical order, all items need to be unwrapped, the wicks turned up on any candles and label any boxes clearly.

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403 Hwy. 36, Hazlet NJ • 07730

### 3 Convenient Locations

Contact All Locations Toll Free  
1.866.JACQUES (522-7837)

Jacques Exclusive Caterers  
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 only  
Closed Monday

Jacques Caterers @ Jackson Crossing  
21 South Hope Chapel Rd  
Jackson, NJ 08527  
Available by Appointment Only

