

INTERNATIONAL BUFFET

PASTA

Penne ala Vodka Sauce Ravioli ala Vodka Sauce Penne Pasta Primavera Pesto Rigatoni Stuffed Shells Butternut Squash Ravioli **NEW** Cavatelli and Broccoli Macaroni & Cheese Spaghetti Garlic and Oil Baked Ziti

STARCHES

Potato Croquettes Oven Roasted Potatoes G Garlic Mashed Potatoes Potato & Onion Pierogis Santa Fe Rice Rice and Broccoli au Gratin Rice Balls w/ Mozzarella Pork Fried Rice G

VEGETABLES

Broccoli Sautéed with Garlic G Vegetable Quiche String Beans Almondine G Glazed Carrots G Mixed Vegetables G



ENTREES

Rolled Eggplant Parmigiana Stuffed Cabbage G **Spanish Paella** Honey Dipped Fried Chicken + Grilled Sweet Chili Chicken Thighs G **Alsation Chicken** Chicken Breast ala Marguerita Chicken Breast Parmigiana Chicken Parm w/Vodka Sauce NEW **Chicken Breast Florentine** Chicken Francaise -or- Marsala Chicken w/ Artichokes & **Sun-Dried Tomatoes** Tuscan Chicken G **Chicken Fingers** Champagne Chicken **Chicken Sorrento**

Meatballs in Tomato Sauce **Oriental Meatballs American Pot Roast Beef Bourguignon Beef with Broccoli** Short Ribs of Beef G Pinwheel Flank Steak Steak w/Pesto Pomodoro Steak w/Cherry-Chipotle Glaze Sausage & Peppers G Sausage, Potatoes & Onions G Sausage & Broccoli Rabe G Carnitas G Hawaiian Ham G Kielbasa & Kraut G Bar-B-Que Spare Ribs G Stuffed Pork Loin

+ chicken on-the-bone **G** gluten free

Tossed Green Salad, Dinner Rolls Biodegradable Paperware Coffee Set-up - *Add \$1.00pp*

Guests

20 - 40	\$18.95pp
45 - 70	\$18.50pp
75 +	\$17.95pp

Selection Guideline:

(Order in groups of 5 people)

Choose:

1 Pasta, 1 Vegetable, 1 Starch, and 3 Entrees For orders 45 people and over, choose 4 entrees

A **\$2.00 per person** charge will apply for each additional item

COCKTAIL PARTY



Select 6 from any of our packages

Appetizers ((select three)

Antipasto Display Cheese Platter & Crackers Vegetable Platter w/Ranch Dip Fresh Fruit Platter Jumbo Shrimp Cocktail Platter Mini Croissant Sandwiches

Guests

40 - 70 **\$24.95 pp** 75 + **\$23.95 pp**

Paperware:

frill picks, cake plates cocktail napkins Coffee set-up - **add \$1.00pp**

Biodegradable Paperware:

Plates, forks, knives, napkins, also includes salt & pepper, serving spoons, heating racks & sternos

Coffee Set-up:

Add \$1.00pp Ground Coffee, Spoons, Hot Cups, Sugar, & Milk

Upgrades:

Paperware upgrade available
China and flatware service available

Parties do not include:

tablecloths, cold cups, aluminum foil, cake plates, cake forks, coffee urn, grated cheese or butter.



DELUXE ENTREES

There is an additional per person charge if chosen as one of your entree selections

\$2.50 pp
\$2.50 pp
\$2.50 pp
\$2.50 pp
\$3.95 pp



Communion Breakfast

Orange Juice Assorted Danish Western & Cheese Omelets Mini Bagels & Cream Cheese Sausage Links Potatoes & Onions Fresh Fruit Platter

Rolls, Butter & Preserves, Biodegradeable Paperware & Coffee Set-up Included

Guests 40 - 70 75 +

\$13.95 pp \$13.50 pp





BRUNCH MENU

Orange Juice Cheese & Western Omelets Potatoes & Onions Sausage Links Muffins & Mini Bagels Fresh Fruit Platter



Select One:

String Beans Almondine • Broccoli Sautéed with Garlic Buttered Noodles • Rice Pilaf • Pasta Salad

Select Two:

Penne Pasta Primavera • Chicken Francaise • Ham Steak Beef Bourguignon • Quiche Pie • Turkey *or* Roast Beef Platter

Rolls, Butter, Preserves, Biodegradeable Paperware & Coffee Set-up Included

\$19.95 pp

\$19.50 pp

Guests

40 - 70 75 +

THE UPPER CRUST

		Sandwichs or		
	Serves 10 Guests. All varieties can be prepared either as a Sandwich, Wrap or Plattered Sub. Choose One: Potato Salad, Coleslaw or Pasta Salad. Includes Paperware.	Plattered Sub	Wraps	
	The Original Italian - Ham, Pepperoni, Salami, Provolone, Lettuce & Tomato	\$75.00	\$90.00	
	The American Classic - Roast Beef, Turkey, Boiled Ham, American Cheese, Lettuce & Tomato	\$75.00	\$90.00	
Mediterranean Veggie - Grilled Vegetables w/Dilled Havarti, with Fresh Basil & Balsamic Dressing		\$85.00	\$100.00	
	Fire Grilled Chicken - Grilled Chicken, Fresh Mozzarella, & Roasted Red Peppers, with Pesto Aioli	\$85.00	\$100.00	
From the Bay - Tuna, or Shrimp salad with cucumber, and leaf lettuce		\$95.00	\$110.00	

HORS D'OEUVRES

Cocktail Party - recommend 6-8 per person Appetizers - recommend 3-4 per person

Silver Selections

Cocktail Franks • Oriental Meatballs • Mac & Cheese Bites Beef Empanadas • Chicken Rollatini • Spring Rolls • Rice Balls

\$49.95 per 25 pieces

Gold Selections

Asparagus w/Prosciutto • Brie & Raspberry Phyllo • Eggplant Rollatini Bites Chicken Quesadillas • Artichoke Fritter w/Goat Cheese • Bocconcini Lollipops

\$59.95 per 25 pieces

Platinum Selections

Coconut Shrimp • Scallops Wrapped in Bacon • Asparagus w/London Broil Texas Beef Brisket Sliders • Louisiana Crab Cakes • Sausage & Herb Mushroom Caps

\$99.95 per 25 pieces

Each Item Has a 25 Piece Minimum

ALA-CARTE FAVORITES

Tomato Bruschetta	\$55.00
Hummus w/Basil Pita Chips	\$60.00
Cheese Platter	\$65.00
Antipasto Platter	\$125.00
Vegetable Platter	\$60.00
Stuffed Baked Brie en Croute	\$75.00
Pumpernickel w/Spinach Dip	\$75.00
Marinated Grilled Vegetables	\$75.00
Mozzarella Primavera	\$75.00
Chicken Wings or Boneless Wings (Buffalo, BBQ, Sweet Chili, or Garlic-Parmesan) Seafood Dishes Mussels Marinara (10 lbs) Jumbo Shrimp Cocktail (min 45 pcs) Herb Crusted or Cold Poached Salmon w/Cucumber Dill Relish (1/2 side)	\$45.00 \$85.00 (full pan) \$3.75 per pc \$115.00

DELUXE PLATTERS

Served Room Temperature

Roasted Filet Mignon, med rare w/Parmesan Peppercorn Sauce \$225.00

Grilled Chicken w/Bruschetta or Oriental Sauce \$75.00

Grilled London Broil w/ Portobello Mushrooms \$95.00

Sandwiches - 50 Mini Croissant sandwiches, filled with assorted salads \$150.00 or meats \$125.00

to place your order please call toll free: **<u>1.866.JACQUES</u>** (866-522-7837) <u>www.jacquescatering.com</u>

DESSERT

Sheet Cakes

Custom create your own cake with your choice of frosting, filling, and inscription.

\$225.00 Full (55-100) \$125.00 Half (25-50) \$75.00 Quarter (10-20)

Sweets

Mini Italian Pastries \$42.00 per doz, min 3 doz

Mini Cupcakes \$28.00 per doz, min 3 doz

Pastry Shop Cookies \$10.00 per lb, min 3 lbs

Homestyle Cookies \$18.00 per doz., min 3 doz

> Fresh Fruit Platter \$75.00

Specialties (attendant required)

Candy Cart

- Popcorn Cart
- Cotton Candy
- Snow Cones
- Sundae Bar •

Let the Festivities Begin!

Everything you need to create your perfect event tents, tables, chairs, linens, lighting, dance floors & more



Jacques BBQ is

Jacques is proud to introduce our new smoked barbeque menu. Our "Pit Masters" have created the perfect blend of authentic southern barbeque. Flavorful, tender, specialty cuts of meat, cooked low and slow over smoldering logs of Hickory and Cherry woods. Our secret barbeque mops and rubs have taken years to perfect and will leave you wanting more.

SMOKIN BBQ BUFFET

Includes biodegradable plates, napkins, utensils, heating racks, & sternos, tossed garden salad and red bliss potato salad

Mac & Cheese • 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 & Corn Bread

Guests			
40 - 70	\$24.95 pp		
75 +	\$23.95 pp		

BAR-B-QUE SPECIAL

Grilled Hot Dogs and Hamburgers

Spare Ribs Bar-B-Que Chicken

Baked Beans Corn on the Cob

Iced Tea

Home Style Cookies Ice Cold Watermelon

Biodegradable Paperware Coffee Set-up - Add \$1.00pp

Guests

60 - 95 100 - 195 200 + \$39.95 pp \$38.50 pp Please Call

DELUXE BAR-B-QUE

Grilled Hot Dogs & Hamburgers

Sausage & Peppers Spare Ribs Bar-B-Que Chicken Baked Beans Corn on the Cob

8oz Boneless Club Steak (grilled to order)

Oven Roasted Potatoes Tossed Green Salad Freshly Baked Rolls

Iced Tea Home Style Cookies Ice Cold Watermelon

Biodegradable Paperware Coffee Set-up - Add \$1.00pp

Guests

60 - 95 100 - 195 200 + \$49.95 pp \$47.95 pp Please Call Our Bar-B-Que packages are for a 4 hour duration.

They include a portable grill & propane tanks, buffet tables w/linen covers, and the services of a professional chef.

ALL BAR-B-QUES INCLUDE:

Relish • Pickles • Sauerkraut American Cheese • Spicy Brown Mustard Ketchup • Mayonnaise • Sliced Red Onions • Tomatoes Shredded Lettuce Potato Salad • Cole Slaw • Butter

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

Grilled Hot Dogs & Hamburgers

Bar-B-Que Chicken • Spare Ribs Corn on the Cob • Baked Beans • Oven Roasted Potatoes Tossed Green Salad Garlic Bread • Freshly Baked Rolls

> Iced Tea Home Style Cookies Ice Cold Watermelon

Complete Prestige-ware Coffee Set-up - Add \$1.00pp

Guests

\$64.95pp Minimum 60 Guests

Prices subject to change due to market conditions



Menu Enhancements:

Roast Suckling Pigs Grilled Salmon Kabobs Smoked Brisket London Broil Portobello Burgers Beverages Texas Chili Chips & Salsas Frozen Drinks Snow Cones Fresh Fruit Displays



Our seasonal menus have been created to continue our long standing tradition of superb food and excellent service. Our commitment to excellence guarantees your satisfaction.

PICNIC TABLE EXTRAS

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

Grill

Veggie Burgers Marinated Portabella Burger London Broil NY Strip Steaks Grilled Chicken Breasts Chicken or Beef Kabobs

Seafood

Shrimp Kabobs Teriyaki Glazed Grilled Salmon Clams on the 1/2 Shell Steamed Lobsters Steamed Little Necks (min 60 ppl)

Sides (25 guests) Tortilla Chips & Salsa Texas Chili Green Bean Salad Tomato & Cucumber Salad Individual Bags of Chips

Beverages Bottled Water Canned Soda Beer & Wine Packages \$4.00 (min 15 pcs) \$3.00 (min 15 pcs) \$4.95 per person \$12.00 (min 15 pcs) \$4.00 (min 15 pcs) \$8.50 (min 15 pcs)

\$9.50 (min 15 pcs) \$2.50pp Please Inquire Market Price \$5.95 per person

\$35.00 per container
\$30.00 per half pan
\$45.00 per container
\$45.00 per container
\$.75 (min 15 bags)

Please Inquire Please Inquire Please Inquire

Hawaiian Luau

Sweet Chili Chicken Thighs Bar-B-Que Spare Ribs Coconut Shrimp Luau Ham Pork Fried Rice Beef with Broccoli Dim Sum Kona Salad Dinner Rolls

Biodegradable Paperware Coffee Set-up - Add \$1.00pp

Guests

1000

RADABLE SE

40 - 70 75 + \$19.95 pp \$19.20 pp

Country Style Picnic

Honey Dipped Fried Chicken Short Ribs Texacana Sausage, Peppers & Onions Bar-B-Que Spare Ribs Boston Baked Beans Corn on the Cob Pasta Salad Cole Slaw Dinner Rolls

Biodegradable Paperware Coffee Set-up - Add \$1.00pp

Guests 40 - 70

75 +

0 \$17.95 pp \$17.50 pp



Inquire About Our Elegant Event Menus

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 BBQ's

Note to Our Customers

Delivery/Set-up charge applies.

Due to the rising cost of Manhattan deliveries, there will be a minimum \$100.00 Delivery Charge to Manhattan. A nonrefundable deposit of 50% is required on all parties. Final payment must be made in advance (two days prior to delivery). Personal checks are not accepted.

Please give us three weeks notice on all parties. **All changes must be made at least seven days in advance.** All prices are subject to change.

Any cancellation with more than one-week notice will be refunded with a store credit only. Cancellation fee will apply to parties cancelled without a minimum of one week notice. Parties postponed after Wednesday, for the upcoming weekend, will incur a postponement fee.

Rack deposits will be forfeited if racks are not returned within **two weeks**. Racks must be skirted with aluminum foil when set up outdoors or in front of or under air conditioning vents. Racks must not sit in direct sunlight. Dining room tables must be lined with padding. Racks must always sit atop aluminum foil.

Jacques will not be held responsible for any damages caused by sternos. Sternos must sit in chaffing dish racks only. Sternos must be lit while serving. Upon completion, remove food pans from rack, let cool and refrigerate.

Parties do not include: tablecloths, cold cups, aluminum foil, cake plates, cake forks, coffee urn, grated cheese and butter.

Method of Payment:

Our menu prices have been discounted for paying in cash or check. A 3% Convienience Fee will be added for all Credit/Debit card transaction.

Jacques Exclusive Catering, Jacques Reception Center, and Exclusive Party Rentals are owned & operated by the Mamola Family.



What reams Are Made Of



4 Convenient Locations Contact All Locations Toll Free: <u>1.866.JACQUES</u> (866-522-7837) | <u>www.jacquescatering.com</u>

JACQUES EXCLUSIVE CATERERS | Exclusive Party Rentals | 403 Hwy. 36 Hazlet, NJ • 07730 | Tues. - Sat. 9-5 Sunday by Appointment, Closed Monday

JACQUES RECEPTION CENTER | 500 PALMER AVE, MIDDLETOWN, NJ • 07748 | TUES. - FRI. 10-5, PRIVATE TOURS BY APPOINTMENT ONLY, CLOSED MONDAY

THE CLUBHOUSE @ HOMINY HILL | HOMINY HILL GOLF COURSE | 92 MERCER RD., COLTS NECK, NJ • 07722 PRIVATE TOURS AVAILABLE BY APPOINTMENT ONLY

THE ESTATE @ TATUM | TATUM PARK | 144 HOLLAND RD, MIDDLETOWN, NJ • 07748 PRIVATE TOURS AVAILABLE BY APPOINTMENT ONLY