



**Jacques**  
EXCLUSIVE CATERING

WEDDINGS & ELEGANT EVENTS

*The Clubhouse at Hominy Hill*



# HISTORY

Hominy Hill is the crown jewel of the Monmouth County Park System's golf courses. This classic Robert Trent Jones design is often rated as New Jersey's #1 public golf course. It has been voted the Best Public Golf Course in the state by New Jersey Monthly magazine's readers. The newly redesigned clubhouse can accommodate up to 150 guests in a new and modern facility. Enjoy panoramic views of the golf course as you dine on the best that Jacques has to offer.



# CELEBRATIONS

First Class Cuisine

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Accommodates Events up to 150 Guests

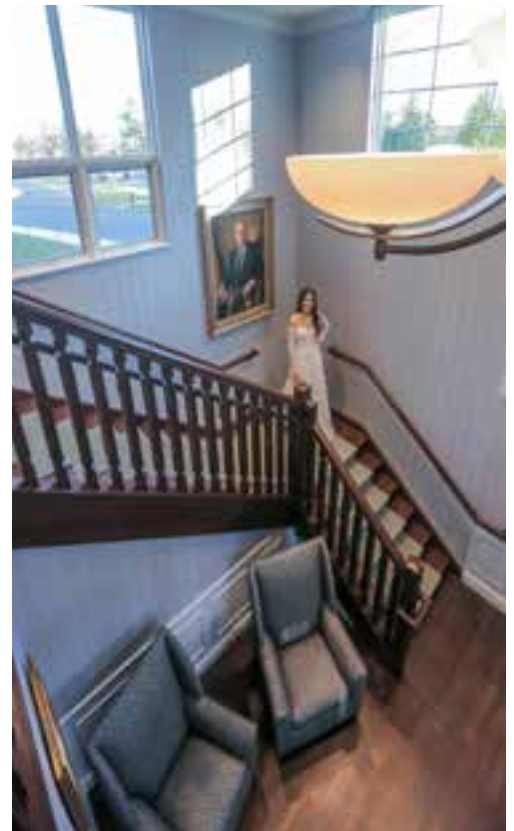
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4 Generations of Culinary Expertise

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Anniversaries, Weddings, Sweet 16's





for information or a tour, please call us toll free: 1.866.JACQUES (522.7837)  
[www.jacquescatering.com](http://www.jacquescatering.com)





# Ceremony Package

## Includes

White Folding Chairs  
Bottled Water Station  
Bridal Attendant  
Up to 1 hour of additional Time  
...

**\$10.00 per person**

## ENHANCED BEVERAGE STATION

Glass Beverage Dispensers  
filled with Infused  
Water, Homestyle Lemonade, and Iced Tea  
Served in either  
Glass Mason Jars or Juice Glasses

**\$4.50 per person**

## Bridal Suite

*Our Bridal Suite will be available on the day of your wedding beginning 2 hours prior to your start time. You may use this time for preparation, photos, or a moment of tranquility prior to the start of your big day. Your suite will be stocked with complimentary champagne, bottled water and soft drinks.*

## EARLY ARRIVAL PACKAGE

### Bridal Suite

Early access starting at 10am  
...

### Continental Breakfast

Featuring fresh fruit, breakfast pastries, bagels,  
coffee & juice  
...

### Light Lunch

Assorted sandwiches, cold salads and soft drinks.  
...

**\$995.00 for up to 10 guests**



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# SILVER RECEPTION

*A 5 Hour Reception  
Use of our Outdoor Patio or Cocktail Lounge*



## PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS  
VALET PARKING • BRIDAL SUITE  
CENTERPIECES • CHAMPAGNE TOAST  
MAITRE 'D • WHITE GLOVE SERVICE  
Tiered Wedding Cake

## PREMIUM BAR INCLUDED

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

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Select 6 Silver Appetizers  
(See page 11 for Hors D'Oeuvres)

### INTERNATIONAL COLD DISPLAY

2 Cold Display  
(See page 172 for Cold choices)

### CHAFFING DISH SELECTIONS

Choose any 3 of our homemade dishes  
(See page 15 for menu choices)



## RECEPTION

### SALAD COURSE

Select 1 of our Specialty Salads  
(See page 15)

### ENTREES

Select 2 of our mouthwatering entrees  
(See page 16)

### DESSERT

Tiered Wedding Cake  
Assorted Mini Italian Pastries

# \$135

*90 Adult Minimum*

#### GENERAL NOTES:

A \$10.00pp discount can be applied for Friday evenings or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.



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# PLATINUM RECEPTION

A 5 Hour Reception  
Use of our Outdoor Patio or Cocktail Lounge



## PACKAGE INCLUDES

- VALET PARKING
- 262 ACRES OF MANICURED GROUNDS
- BRIDAL SUITE
- CENTERPIECES
- MAITRE 'D
- 5-HOUR PREMIUM OPEN BAR
- CHAMPAGNE TOAST
- WHITE GLOVE SERVICE
- Tiered Wedding Cake

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Select 6 Silver Appetizers  
Select 2 Additional Deluxe Appetizers  
(See page 11 for Hors D'Oeuvres)

### CHAFFING DISH SELECTIONS

Choose any 3 selections of our  
homemade specialty dishes  
(See page 15 for menu choices)

### ACTION STATION

Select 1 Chef Attended Station  
(See page 13 for Cold choices)



### INTERNATIONAL COLD DISPLAY

2 Cold Displays  
(See page 12 for Cold choices)

### HOT SPECIALTY STATION

Choose any 2 selections of our  
homemade specialty dishes  
(See page 12)

## RECEPTION

### APPETIZER COURSE

Seasonal Fresh Fruit Cup

### SALAD COURSE

Select 1 of our Specialty Salads  
(See page 15)

### ENTREES

Select 2 of our mouthwatering entrees  
(See page 16)

### DESSERT

Tiered Wedding Cake  
Vinsse Display  
Cookies & Coffee To Go

# \$152

*90 Adult Minimum*

GENERAL NOTES: A \$10.00pp discount can be applied for Friday evenings, or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.



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# COCKTAIL RECEPTION



*A 5 Hour Reception  
Use of our Outdoor Patio or Cocktail Lounge*

## PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS  
VALET PARKING • BRIDAL SUITE  
CENTERPIECES • CHAMPAGNE TOAST  
MAITRE 'D • WHITE GLOVE SERVICE  
Tiered Wedding Cake

## PREMIUM BAR INCLUDED

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



## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Select 6 Silver Appetizers  
(See page 11 for Hors D'Oeuvres)

### INTERNATIONAL COLD DISPLAY

2 Cold Display  
(See page 12 for Cold choices)



## RECEPTION

### SALAD STATION

Select 2 Salads  
(See page 15)

### CHAFFING DISH SELECTIONS

Choose any 5 of our homemade dishes  
(See page 15 for menu choices)

### ACTION STATION

Select 2 Chef Attended Station  
(See page 13 for Cold choices)

### HOT SPECIALTY STATION

Choose any 2 selections of our  
homemade specialty dishes  
(See page 12)



### DESSERT

Tiered Wedding Cake  
Assorted Mini Italian Pastries

#### GENERAL NOTES:

A \$10.00pp discount can be applied for Friday evenings or Sundays. Children 12 and under are priced at \$75.00 per child. Children 2 and under are free.

# \$129

*90 Adult Minimum*



# BUFFET RECEPTION

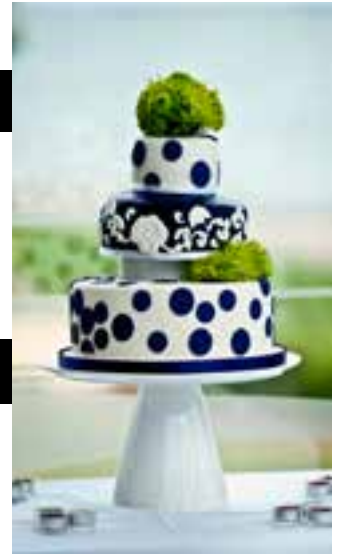
*A 4 Hour Reception*

## PACKAGE INCLUDES

262 ACRES OF MANICURED GROUNDS  
VALET PARKING • BRIDAL SUITE  
CENTERPIECES • CHAMPAGNE TOAST  
MAITRE 'D • WHITE GLOVE SERVICE  
Tiered Wedding Cake

## PREMIUM BAR INCLUDED

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



## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Select 6 Silver Appetzizers  
(See page 11 for Hors D'Oeuvres)

### INTERNATIONAL COLD DISPLAY

2 Cold Display  
(See page 12 for Cold choices)

## RECEPTION

### SALAD STATION

Select 2 Salads  
(See page 15)

### HOT SPECIALTY STATION

Choose any 1 selection of our  
homemade specialty dishes  
(See page 12)

### CHAFFING DISH SELECTIONS

Choose any 5 of our homemade dishes  
(See page 15 for menu choices)

### CARVING STATION

Select 2 hand carved meats

### DESSERT

Tiered Wedding Cake  
Assorted Mini Italian Pastries



# \$107

*90 Adult Minimum*

#### GENERAL NOTES:

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# BEVERAGE OPTIONS

## Vodka

Sky  
Absolute  
Tito's

## 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, Hieneken & Corona  
Sam Adams & White Claw  
O'Douls



## PREMIUM BAR UPGRADES

Super Premium \$10.00pp

Grey Goose	Bombay Sapphire	Hennessy
Johnnie Walker Black	Patron Tequila	Courvoisier V.S.O.P
Chivas Regal	Glenlivet	Remy Martin
Grand Marnier	Chambord	B & B

Individual bottles can be added starting at \$90/bottle

## Beer Upgrades

Add \$3.00 pp for each of the following:

Modelo	Yuengling	Blue Moon
Bass	Guinness	Stella Artois

## BEVERAGE STATIONS

Sparkeltini Station \$8.25 pp

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 \$8.00 pp 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.

Craft Beer Tasting \$9.00 pp

Craft beer provided by our local Belford Brewing Co and served during your cocktail hour. Includes a selection of 4 styles of beer presented in 4-glass tasting flights during cocktail hour. Un-served growlers can be added to reception bars until finished. Also included is our Popcorn Cart with freshly popped buttered popcorn, mini soft pretzel nuggets, and seasoned party mix.



# HORS D'OEUVRES

## SILVER

*Select up to 6 selections*

Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan  
Chicken Waldorf on Endive Boats  
Bocconcini Mozzarella Lollipops  
Asparagus Wrapped in Prosciutto, Parmesan Peppercorn Sauce  
Roasted Strawberry Crostini w/Brie and Balsamic Drizzle  
Buratta w/Drizzled with Olive Oil and Flake Salt  
Breaded Chicken Rollitini with Bacon and Sweet Guava Dipping Sauce  
Asian Spring Rolls with Sweet Chili Pepper Sauce  
Steamed Pork Dim Sum with Oriental Sesame Dressing  
Spicy Beef Empanadas with Mexican Crema  
Quesadillas Filled with Grilled Chicken, Cranberries and Jack Cheese  
Pizzetta Topped with Ratatouille & Dilled Havarti  
Artichoke Fritter Stuffed with Herbed Goat Cheese  
Oriental Meatballs w/Fresh Scallions  
Sicilian Arancini Rice Balls w/Mozzarella and Veal Ragout  
Eggplant Rollatini Bites w/Marinara  
Cocktail Franks w/Stone Ground Mustard

## GOLD

*\$2.00 pp for each selection*

Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo  
Tequila Salmon on Corn Chips w/Guacamole  
Scallops Wrapped in Bacon  
Louisiana Crab Cake and Creole Remoulade  
Coconut Breaded Shrimp with Spicy Orange Ginger Dressing  
Grilled Shrimp Skewers w/Mango Glaze  
Watermelon & Feta Cubes  
Wild Mushroom Risotto and Truffle Oil Drizzle  
Sicilian Pannele w/Whipped Ricotta & Tomato Coulis  
Baked Polenta with Chevre and Strawberry-Honey drizzle  
Chilled Pea Soup Shooter w/Fresh Mint  
Potato and Leek Soup Shooter  
Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichuri  
Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce  
Roman Suppli al Telefono  
Beef Brisket Sliders w/Southern Slaw  
BBQ Pulled Pork Sliders w/Southern Slaw  
Polenta Cheddar Crisps w/BBQ'd Pulled Pork and Caramelized Onion Jam  
Porkbelly BLT w/Watercress Puree  
Spiedini ala Romana  
Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto  
Southern Fried Chicken & Waffles

## PLATINUM

*\$4.00 pp for each selection*

Jumbo Shrimp Cocktail Shooters  
Grilled Lollipop Lamb Chops with Rosemary Au Jus  
Roast Peking Duck w/Scallions & Hoisen Sauce on a Poppy Seed Edible Spoon  
Mini Carne Asada Tacos  
Tomato-Basil Soup Shooters w/Grilled Cheese Triangles  
Guinness Glazed Chicken Lollipops  
Kani Salad w/Salmon Roe in Cucumber Cups  
Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers





## INTERNATIONAL COLD DISPLAYS

### Garden Crudit  & Harvest Grill \$8.50pp

Crisp seasonal vegetables, locally grown when available, plus marinated fire grilled zucchini, yellow squash, grape tomatoes, red onion and Portobello mushrooms. Presented with ranch & balsamic dressing.

### International Fruit and Cheese Table \$8.50pp

A selection of seasonal fresh ripe fruits to complement an artistic display of domestic and imported cheeses.

### Ultimate Crostini Station \$8.50pp

Toasted garlic crostini, pesto pitas triangles, rosemary foccaccia, olive loaf, and raisin walnut bread with an assortment of infused olive oils for dipping. Also includes smoked mozzarella & tomato bruschetta, eggplant caponata, and whipped herb butter.

### Caprese Station \$8.50pp

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

### Hummus Kitchen \$8.50 pp

Garlic hummus, Roasted Red Pepper Hummus, Greek Tzatziki, Stuffed Grape Leaves, & Kalamata olives, served with warm pita triangles.

### Taste of Tuscany \$8.50 pp

A selection of Italian cured meats to include soppressata, Genoa salami, Prosciutto de Palma, and pepperoni. Accompanied by, marinated mushrooms & artichoke hearts, & cracked green olives. Let's not forget the imported provolone, and sesame breadsticks,

### Baked Brie en Croute \$8.00 pp

Includes warm baked brie stuffed with sliced apples, cranberries and candied walnuts plus Voo Doo cheese ball with sweet red pepper jelly.

### Soup & Salad Station \$8.50 pp

Select 1 housemade soup and 2 deluxe salads such as Shrimp Pasta Salad, Waldorf Salad, Totellini Salad, just to name a few

### Smoked Salmon Station \$9.50 pp

Whole Poached Salmon w/Cucumber dill sauce, Sliced Smoked Salmon, Tequilla Cured Gravlox. All accompanied with chopped red onions, capers, grape tomatoes, sliced eggs, pumpernickel bread and mini bagels.



## HOT SPECIALTY STATIONS

### Hot Seafood Station \$9.50 pp

Herb crusted salmon with asparagus buer blanc carved to order, crispy fried calamari with spicy marinara sauce, Baked clams oreganato.

### Smashed Potato Bar \$7.50pp

Smashed red bliss and sweet potatoes served in martini glasses accompanied by shredded cheddar, sour cream, crispy bacon, chives, broccoli, mushroom scallopini, mini marshmallows, maple syrup, brown gravy & whipped butter.

### Pommes Frites \$7.50pp

Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Truffled Parmesan Cheese, and Malt Vinegar.

### Dim Sum \$8.50pp

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

### Bacon Bar \$9.00pp

A bacon lovers dream come true! Bacon wrapped smoked jalapeno poppers, thick cut maple glazed bacon strips with ranch, maple syrup and chipotle sauce, BLT bites, Brown sugar glazed bacon wrapped shrimp, and bacon cheddar biscuits.

### Fulton Fish Market \$9.50pp

Select either Mussels in white wine or Marinara sauce then finish with warm garlic bread to sop up the juices. Dont forget the chilled Frutta di Mare and Zuppa de Vongole.

### Grilled Cheese Station \$7.00pp

Traditional grilled cheese with Vermont cheddar, French Brie with fig jam & prosciutto, and smoked gouda w/roasted mushrooms and caramelized onions. Paired perfectly with tomato bisque soup shooters. \$7.00 pp

### Panini \$7.50pp

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

### NY Deli \$8.50pp

Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise.



# ACTION STATIONS

## Italian Pasta Bar \$8.00 pp

Delicate Alfredo sauce poured over fettuccini pasta with mushrooms and peas, or creamy vodka sauce tossed with penne pasta, baby shrimp and sundried tomatoes. Add warm garlic bread and you have a pasta lover's dream.

## Carved Meat \$8.50 pp

Select one of the tender and juicy meats to be hand carved by our chefs. Additional Selections - +\$2.00pp per selection

## Savory Crepes \$8.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

## Wok \$8.50 pp

Stir-Fry Chicken and Beef with Oriental Vegetables in a Garlic Teriyaki Sauce w/white rice, Roast Pork Lo Mein and in mini Chinese to go boxes.

## Cowboy Ranch \$8.50 pp

Kentucky Bourbon Marinated Steak with Jicama slaw and sweet mini peppers

## Philly Cheese Steak \$8.00pp

A fresh twist on an old favorite, seared rib eye steak with sauteed onions, mushrooms, and peppers on a warm brioche roll with cheese sauce. Garnish with fresh cut chips.

## Mac & Cheese \$7.50 pp

A new level of Comfort Food! We serve both Classic & Gorgonzola for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$4.00pp

## Cinco de Mayo \$8.50 pp

Grilled Chicken & Steak fajitas, served with black beans, sauteed peppers & onions, warm flour tortillas, homemade tri-color chips, pico de gallo and fresh mexican crema.

## Quesadilla \$7.50 pp

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.

## Baja Fish Tacos \$9.00 pp

Select either broiled Cajun catfish or deep-fried Atlantic cod. Served in soft flour taco with homemade crema, Pico de Gallo, mango salsa, lime wedges and guacamole.

## Traditional Mexican Street Tacos \$8.50 pp

This isnt Taco Bell!! Your choice of Carne Asada, Carnitas, Pulled Chicken or Carne Enchilada, served on top of warm handmade corn tortillas. Accompanied by authentic salsa verde, salsa roja, lime wedges, grilled spring onions and traditional Mexican Esquites (street corn salad).

## Slider Bar \$8.50 pp

Select either Ground serlion beef sliders or BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedes and assorted condiments.

## Paella \$8.50 pp

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

## Mediterranean Grill \$8.50 pp

Lamb Gyro, Spicy Chicklen Kabobs, Falafel & Tablouli Salad wth Pita Chips and Lemon Potato Wedges

## Citrus Fired Shrimp \$9.50 pp

Large Gulf shrimp sauteed in a chipotle infused olive oil with roasted garlic and lime juice. Served with a cilantro pesto and tri-color tortilla chips





## DESSERT STATIONS

### Bananas Foster \$7.50 pp

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

### Belgian Waffles \$7.50 pp

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

### Rolling Smores Station \$6.50 pp

Torched marshmallow over a dark chocolate dipped graham cracker with a slice of hickory smoked bacon and flaked salt. Presented on a rolling cart as our chef roams the ballroom.

### Donut Bar \$7.50 pp

A display of hanging donuts! As your guest's approach, they see a grand display of traditional glazed donut with an assortment of frostings and toppings.

### Chocolate Fountain \$9.00 pp

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

### Boardwalk Station \$7.50 pp

Add a bit of nostalgia to your event with warm Zeppolies, Fried Oreos, custard churros.

### Carnival Station \$7.00 pp

Add a touch of nostalgia to your event with warm freshly popped popcorn and fluffy cotton candy.

### Sweet Crepes \$7.50 pp

Hand flipped crepe, topped with a selection of fresh berries and sweet toppings.

### Gourmet Mini Cupcake Station \$7.50 pp

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

### Viennese Hour \$14.00 pp\*

An International Assortment of Pies, Cakes, Chocolate Dipped Strawberries, Butter Cookies, Miniature Pastries, Chocolate Mousse, Fruit Display, and sooo much more.

### Espresso Bar \$6.00 pp

Fresh brewed Italian espresso, cappuchino, & lattes with an assortment of flavored syrups and toppings.

### Cheesecake Martini Bar \$7.00pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to satisfy your sweet tooth.



## GOOD NIGHT EXTRAS

### Candy Table \$10.00 pp

Candy Table - An assortment of hard and soft candies presented in glass jars. Selection to include Laffey Taffy, Swedish Fish, Resses Pieces, M&M's, Gummy Bears, Twizzlers, Blow Pops, sour patch kids, and more.

### Vintage Candy Bar starting at \$18.00pp\*

A custom made display, personalized to fit your event style. Choose your own candy based on your color scheme and style. Prices based on your individual selections and guest count.

### Breakfast Sandwiches \$6.00 pp

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

### Hanging Soft Pretzels \$6.50 pp

Warm soft pretzels and cinnamon sugar dusted pretzel nuggets served with warm melted cheese and an assortment of gourmet toppings.

### Cookies & Coffee ToGo \$5.00 pp

Fresh Bakes homestyle cookies and gourmet coffees and teas, wrapped and ready for the ride home



# SALAD OPTIONS

**International** - Romaine and Mesclun tossed with tomatoes, cucumbers, sliced olives with Balsamic Vinaigrette

**Caesar** - Romaine tossed in our house Caesar, w/croutons and shaved Romano cheese

**Oriental** - Mixed greens, crispy lo mein noodles, Mandarin oranges and dried cranberries, tossed with our Oriental Sesame dressing

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

**Summer Watermelon** - Ice cold watermelon cubes, tossed with fresh mint, feta cheese & balsamic dressing

**Strawberry** - Mesclun mix with sliced almonds, fresh strawberries, and fried goat cheese croquette with blood orange vinaigrette



## HOT CHAFFING DISH SELECTIONS

### Pasta

Penne Ala Vodka  
Ravioli Ala Vodka  
Pasta Primavera  
Pesto Rigatoni  
Butternut Squash Ravioli  
Stuffed Shells  
Rigatoni Bolengese  
Spaghetti Garlic & Oil  
Cavatelli & Broccoli  
Pulled Pork Mac & Cheese  
Baked Ziti

### Vegetables

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

### Starch

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

### Entrees

Chicken Sorrentino  
Chicken Cordon Bleu/Margarita/Florentine  
Chicken Francaise or Marsala  
Tuscan Chicken **G**  
Alsation Chicken  
Honey Dip Fried Chicken  
Sweet Chili Chicken Thighs  
Chicken Parm w/Vodka Sauce  
Classic Chicken Parm  
Champagne Chicken  
Chicken w/Artichokes  
Veal Marsala or Francaise  
Sausage, Peppers & Onions **G**  
Sausage & Broccoli Rabe  
Hawaiian Ham **G**  
Carnitas **G**  
Stuffed Roast Pork Loin  
Kielbasa with Kraut **G**  
Spanish Paella  
Eggplant Rollitini  
Stuffed Cabbage  
Meatballs in Tomato Sauce  
Swedish or Oriental Meatballs  
Steak w/Cherry-Chipotle Glaze  
Steak w/Pesto Pomodoro  
American Pot Roast  
Beef Bourguignon  
Short Ribs of Beef **G**  
Pinwheel Flank Steak  
Calamari Marinara **G**



## DELUXE CHAFFING DISH

Veal Parmigiana + \$2.50pp  
Chinese Roast Pork **G** + \$2.50pp  
Filet Florentine **G** + \$4.00pp  
Pecan Salmon + \$4.00pp  
Herb-Crusted Salmon + \$4.00pp

Scallops Scampi + \$4.50pp  
Coconut Shrimp + \$4.50pp  
Shrimp Scampi + \$4.50pp  
Shrimp Oreganato + \$4.50pp  
Shrimp Parmigiana + \$4.50pp

# 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 in a delicate cream sauce

## Alsatian Stuffed Chicken

Breast of chicken stuffed with sausage, goat cheese and cranberries, with an Apricot-Riesling glaze

## 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

## Poached Salmon

Fresh Atlantic salmon, unbelievable tender with lobster-dill cream sauce

## Pecan Encrusted Salmon

Fresh Atlantic salmon, breaded and oven baked, with lobster-dill cream sauce

## Teriyaki Salmon

Juicy fresh Salmon, marinated in an Asian Teriyaki Sauce

## 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

## Chateaubriand

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

## Slow-Braised Beef Short Ribs

Boneless Short Ribs, with a sweet and tangy BBQ sauce.

## Filet Mignon •

Flame grilled 8oz filet mignon with cabernet reduction +6.00pp

## Individual Beef Wellington •

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry +10.00pp

## Veal Saltimbocca

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

## Rack of Lamb •

Parmesan herb encrusted rack of lamb served medium rare +\$6.00pp

## Herb Coated Swordfish Steak •

Topped with a cilantro pesto or prepared "alla oreganata" +\$8.00pp

## Shrimp Scampi •

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$6.00pp



## DUET PLATE

Sliced Tenderloin of Beef  
with choice of:

Grilled Breast of Chicken  
wild mushroom & truffle oil cream sauce  
or summer mango salsa

Tilapia Francaise  
Sautéed in a lemon and white wine sauce

Pecan Crusted Salmon  
delicate champagne cream sauce

Grilled Jumbo Prawns  
bathed 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 Tequila-Lime Marinated  
Chicken Breast  
with jumbo prawns sautéed in a  
garlic chipotle aioli

- or -

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

# ENTREE INFORMATION

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

Vegetarian/Vegan options are a chef's choice of either: Ratatouille w/Sweet Potato Puree, 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 three 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 fourth 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 \$4.00pp charge will apply.



# NOTES TO OUR CLIENTS

## PAYMENTS

- Please add 20% Production Fee, 6.625% New Jersey Sales Tax and 6% Maitre D' & staff gratuity to all prices.
  - An Initial retainer of \$2000.00 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 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. Credit Card payments will incur a 3% Processing Fee.
- 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 designated minimum guarantee.
  - The Clubhouse @ Hominy Hill 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.
  - Dinners for the Band and Photographer will be charged at \$50.00 per person.
    - To ensure your guests undivided attention during the Bride & Groom's introduction and first dance, all bars will be closed until the completion of the Best Man's toast.
  - 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 on site and would like to schedule an advanced rehearsal time, please let us know at least 1 month prior to your wedding as space as availability is limited.
- Final consultation should be held 2 weeks prior to your event. 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, etc., 2 - 5 days prior to your event. 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 wedding 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 weddings throughout New York, New Jersey and the surrounding areas. Our Catering Consultants have the experience you need to help guide you through the entire wedding process. Perhaps you are looking to have your 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.





# 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
Accommodations	Holiday Inn	732.888.2000	<a href="http://www.holidayinn.com">www.holidayinn.com</a>
	The Hub Middletown	732.671.3400	<a href="http://www.thehubmiddletown.com">www.thehubmiddletown.com</a>
	Mariott Courtyard	732.530.5552	<a href="http://www.mariott.com">www.mariott.com</a>
Attire	Dante Tuxedos	732.264.0318	<a href="http://www.dantezeller.com">www.dantezeller.com</a>
	Forum Tuxedos	732.264.8802	<a href="http://www.forumtuxedos.com">www.forumtuxedos.com</a>
Florists	Rose of Sharon	732.922.1806	<a href="http://www.theroseofsharonflorist.com">www.theroseofsharonflorist.com</a>
	Cameron's	732.787.1387	<a href="http://www.cameronskeansburgflorist.com">www.cameronskeansburgflorist.com</a>
	Floral Sentiments	732.851.6687	<a href="http://www.floralsentimentsnj.com">www.floralsentimentsnj.com</a>
	Koch Florist & Gifts	732.671.0744	<a href="http://www.kochflorist.com">www.kochflorist.com</a>
D.J.'s	Elite Entertainment	732.935.7500	<a href="http://www.eliteentertainment.com">www.eliteentertainment.com</a>
	Royal Entertainment	973.826-7011	<a href="http://www.royalentertainmentus.com">www.royalentertainmentus.com</a>
	No Limit	732.201.0250	<a href="http://www.nolimitdjs.com">www.nolimitdjs.com</a>
	Posh Events	855-767-4368	<a href="http://www.poshdjs.com">www.poshdjs.com</a>
Live Music	Al Aloise – Pianist	732.495.9721	
Officiant	Rev Rita C. Atlas	732.566.1085	<a href="http://www.reverendrita.com">www.reverendrita.com</a>
	Rev. Jarret Johnson	732.533-4189	<a href="http://www.weddingvowsyourway.com">www.weddingvowsyourway.com</a>
Photography & Video	Dupree Studios	732.264.8855	<a href="http://www.dupreestudios.com">www.dupreestudios.com</a>
	Life Tyme Photo & Video	732.247.6622	<a href="http://www.lifetymephotoandvideo.com">www.lifetymephotoandvideo.com</a>
	Sean Patrick Photography	732.513.1295	<a href="http://www.seanpartickphotography.com">www.seanpartickphotography.com</a>
Limousine	Arrow Limousine	732.747.4844	<a href="http://www.arrowlimo.com">www.arrowlimo.com</a>
	V.E.I. Limousine	732.441.9400	<a href="http://www.veipartybus.com">www.veipartybus.com</a>
Wedding Planners & Design	Carrie Gold Events		<a href="http://www.carriegoldevents.com">www.carriegoldevents.com</a>
	Jennifer Tolento Events	917.345.6381	<a href="http://www.jennifertolentoevents.com">www.jennifertolentoevents.com</a>

what dreams are made of...



#### 4 CONVENIENT LOCATIONS

Contact All Locations Toll Free:

1.866.JACQUES  
(866-522-7837)

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

#### JACQUES EXCLUSIVE CATERERS

##### Exclusive Party Rentals

403 Highway 36  
Hazlet, NJ 07730

Tues. - Sat. 9-5  
Sunday by Appointment,  
Closed Monday

#### JACQUES RECEPTION CENTER

500 Palmer Avenue,  
Middletown, NJ 07748

Tues. - Fri. 10-5,  
Private Tours  
by Appointment Only,  
Closed Monday

#### THE CLUBHOUSE @ HOMINY HILL

##### Hominy Hill Golf Course

92 Mercer Road,  
Colts Neck, NJ 07722

Private Tours Available  
By Appointment Only

#### THE ESTATE @ TATUM

##### Tatum Park

144 Holland Road,  
Middletown, NJ 07748

Private Tours Available  
By Appointment Only

