



FROM OUR BEGINNING

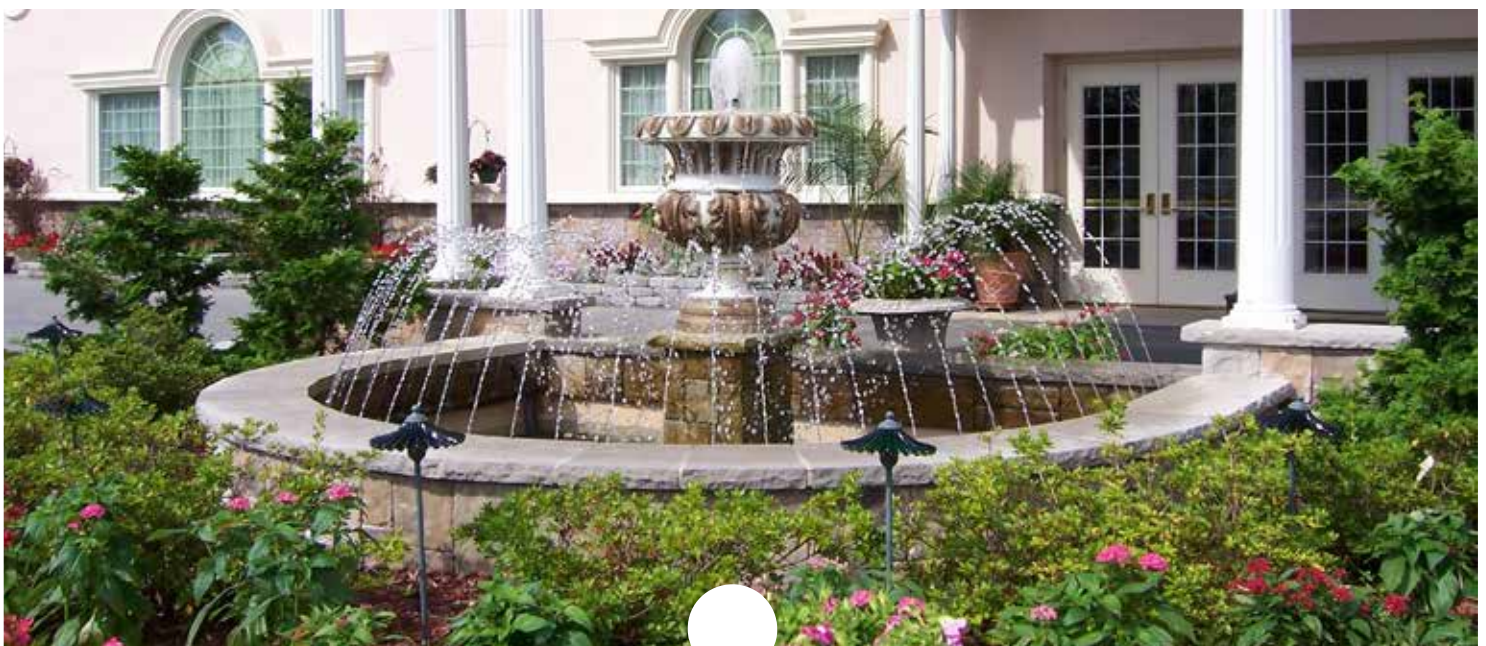
Originally founded in Brooklyn, New York in 1955, Jacques Caterers has grown to become the complete caterer for all your needs. Jacques is one of the original pioneers responsible for bringing fresh quality foods into your home, thus coining the term "off-premise catering". Whether it's for a traditional 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, boasting 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





TO YOURS

As you plan the celebration to begin your new life, Jacques will be with you every step of the way. Our wedding professionals have the experience and knowledge you will need to help guide you in planning your most perfect day.

Begin in our classic Ceremonial Gardens. Proclaim your love for each other in a romantic and tranquil setting, or dine "al fresco" and sip cocktails under the setting sun. Our gardens provide a backdrop of elegance for your ceremony and cocktail hour. Available all year for your most memorable photos.

As you enter our elegantly adorned Foyer, with stone fireplace and glistening chandeliers, you appreciate our every attention to detail. Hand painted gold leaf moldings, tapestries, and artwork add to the Roman inspired design.

The Magnificent Grand Ballroom boasts 14 foot high ceilings and Alabaster chandeliers. A timeless setting like no other for your special day. Feast on our gourmet cuisine with recipes that have been handed down from generation to generation. Dance the night away on a marble dance floor, designed and hand cut by Italian artisans.

Jacques Reception Center has so much to offer. Classic, Elegant and Timeless. Let us make your celebration last a lifetime.







RECEPTIONS INCLUDE

PREMIUM OPEN BAR
 MAITRE D'
 KOSHER STYLE MENU
 CHALLAH BREAD
 CHAMPAGNE TOAST
 TORAH CAKE
 FLOOR LENGTH LINENS
 MİRRORED 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

Adult Cocktail Hour
Passed Hors D'Oeuvres
Chafing Dish Station
International Cold Station
Hot Specialty Station
Action Station

Youngsters Cocktail Hour

Mock-tini Bar
Boardwalk Station

Salad

Entrée

Desserts
Torah Cake
Ice Cream Sundae Bar
Mini Canoli

ADULT COCKTAIL HOUR

Assorted Passed Hors d'oeuvres

Feast on a selection of 8 hot Hors d'oeuvres. Unlimited, and passed Butler Style for a full hour.

Chaffing Dish Selections

Choose 3 hot items. Perhaps our famous Penne Vodka, homemade Beef Bourguignon, or timeless Chicken Cordon Bleu.

International Cold Station

Select two of our chilled displays. A bountiful selection for your guests to enjoy.

Hot Specialty Station

Select two of our Specialty Stations. Your guests will be impressed by a grand display of your choice.

Action Station

Select one of our Action Stations. Your guests will WOW as a professional chef prepares one of our signature dishes in front of their eyes.

YOUNGSTERS COCKTAIL HOUR

Mock-tini Bar

A separate non-alcoholic bar just for the kids. Serving sodas, juices and your choice of 3 of the following specialty drinks:

*Lavender Lemonade *** Jasmine Iced Tea*

*Berry Burlesque *** Blueberry Mojito*

*Shirley Temple *** Cinderella*

Boardwalk Station

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

Sweet Chili, Teryaki, BBQ or Buffalo

Spicy Beef Empanadas

Fried Ravioli

Mozzarella Sticks

Potato Puffs

Cheese Quessadillas

Jalapeño Poppers

Mini Pizza Bagels

SALAD

Enjoy one of our traditional salads, or indulge in one of our seasonal creations, all elegantly presented and freshly prepared.

ENTRÉE SELECTION

Select 3 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

Choose 1 of the following hot chafing dish selections from each category:

PASTA

Baked Ziti
Penne Vodka
Mac & Cheese

STARCH

French Fries
Mashed Potatoes

VEGETABLE

Springbeans
Broccoli

CHICKEN

Chicken Tenders
Honey Dip Fried Chicken
Chicken Parm
BBQ Pulled Chicken Sliders

BEEF

Cheeseburger Sliders
Texas Chili & Tri-Color Chips
Meatballs
(Swedish, Oriental, or Tomato)



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 platter of Mini Canoli dusted with chopped pistachios and powdered sugar.

Torah Cake

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



INTERNATIONAL COLD DISPLAYS

Garden Crudité & 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.

Mediterranean \$8.50 pp

Garlic hummus, Greek Tzatziki, stuffed grape leaves, Kalamata olives, and tabouli salad served with warm pita bread

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 \$8.50 pp

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

Salad Display \$8.50 pp

Shrimp Pasta Salad, Waldorf Salad, Totellini Salad

Salmon Station \$8.50 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 \$7.00pp

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 \$7.00pp

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 \$8.50pp

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 \$9.00pp

Whole Poached Salmon with cucumber relish, plater of sliced smoked salmon with capers, onions, and pumpernickel rounds, Frutta di Mare.

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 \$7.00pp

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

NY Deli \$7.00pp

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 \$7.00 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 your own toppings and warm garlic bread and you have a pasta lover's dream. All prepared to order by one of our professional chefs.

Carved Meat \$7.50 pp

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

Crepes \$7.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$8.00 pp

Stir-Fry Chicken or Beef with Oriental Vegetables in a Garlic Teriyaki Sauce w/white rice 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 \$8.50pp

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

Mac & Cheese \$7.00 pp

A new level of Comfort Food! We serve both Classic Cheddar & Gorgonzola sauces for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose. Add Lobster Meat - \$3.00pp

Cinco de Mayo \$8.50 pp

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

Quesadilla \$7.00 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 \$8.50 pp

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

Slider Bar \$8.00 pp

Ground sirloin beef sliders along with BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedges and assorted condiments.

Paella \$8.50 pp

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

Citrus Fired Shrimp \$9.00 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



GOURMET CHEF STATIONS

SEAFOOD

Raw Bar \$30.00 pp

A grand assortment of seafood from the oceans of the world. Jumbo Shrimp, Little Neck Clams, Oysters on the half shell, Crab Claws and Alaskan Crab Legs, all elaborately displayed in and around a hand carved ice sculpture. Sauces include Bourbon Cocktail, Mignonette, and Lemon Wedges. \$30.00 pp - Lobster tails also available at Market Price

Green Tea Sushi Display \$15.00 pp

Assorted California and Maki rolls with soy sauce, wasabi, pickled ginger. Add Sushi Chef or Lady in Kimono for an additional \$250 each.

Yellow Dragon Sushi \$22.00 pp

Assorted California and Maki rolls, plus house specialty rolls, sushi and sashimi, with soy sauce, wasabi, pickled ginger. Add Sushi Chef or Lady in Kimono for an additional \$250

PASTA BARS

Pasta Wheel Station \$14.00 pp

"Cacio y Pepe" Our signature pasta station consisting of handmade spaghetti tossed and flamed in a carved wheel of Pecorino Romano cheese.

Progressive Pasta Bar \$12.50 pp

A pasta lover's dream come true! Start with either Gnocchi, lemon pepper Creste di Galli, or sheep's milk ricotta ravioli. Then add your favorite sauce, Arugula-Fennel-Lemon Pesto, Clam & Charred Tomato Confit, or Veal Osso-Bucco Ragout. Finally top with crispy prosciutto, zucchini chips, fried carrot threads, pan seared Halloumi, and garnish with truffled crumbs and assorted grated cheeses.

SALT BLOCK

Enjoy some of your favorite foods prepared in this most unique fashion, using heated blocks of Nepalese salt mined from the Himalayan Mountains. Our chefs will prepare dishes that will WOW!

Salt-Seared Beef Tataki \$12.50pp *

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

Scallops w/Szechuan Peppercorn \$11.00pp*

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





DESSERT STATIONS

Bananas Foster \$6.50 pp

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

Belgian Waffles \$6.50 pp

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

Rolling Smores Station \$6.00 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 Wall \$7.00 pp

A giant wall 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 \$7.50 pp

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

Boardwalk Station \$7.00 pp

Add a touch of nostalgia to your wedding with warm Zeppolies, Fried Oreos, custard filled churros and Cotton Candy.

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 and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, Fresh Fruit Display, and Italian Espresso.

Cheesecake Martini Bar \$7.00pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to include warm caramel Dulce de leches and strawberry compote, fresh berries, Oreos, toasted coconut, and graham cracker crumbs



GOOD NIGHT EXTRAS

Candy Table starting at \$8.00 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, 2, 1.

Vintage Candy Bar starting at \$14.00pp *

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 \$5.50 pp

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



HORS D'OEUVRES

Your choice of 8 selections,

COLD

Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan
 Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo
 Chicken Waldorf on Endive Boats
 Bocconcini Mozzarella Lollipops
 Asparagus Wrapped in Prosciutto, Parmesan Peppercorn Sauce
 Tequila Salmon on Corn Chips w/Guacamole
 Watermelon & Feta Cubes
 Roasted Strawberry Crostini w/Brie and Balsamic Drizzle
 Filet Mignon on 7-Grain Bread w/Caramelized Onions & Chimichurri
 Chilled Pea Soup Shooter w/Fresh Mint
 Buratta w/Drizzled with Olive Oil and Flake Salt

HOT

Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce
 Breaded Chicken Rollatini with Bacon and Sweet Guava Dipping Sauce
 Spicy Beef Empanadas with Mexican Crema
 Potato and Leek Soup Shooter
 Steamed Pork Dim Sum with Oriental Sesame Dressing
 Coconut Breaded Shrimp with Spicy Orange Ginger Dressing
 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
 Baked Polenta with Chevre and Strawberry-Honey drizzle
 Spiedini ala Romana
 Roman Suppli al Telefono
 Pork belly BLT w/Watercress Puree
 BBQ Pulled Pork Sliders w/Southern Slaw
 Beef Brisket Sliders w/Southern Slaw
 Louisiana Crab Cake and Creole Remoulade
 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
 Wild Mushroom Risotto and Truffle Oil Drizzle
 Southern Fried Chicken & Waffles
 Sicilian Pannele w/Whipped Ricotta & Tomato Coulis
 Sicilian Arancini Rice Balls w/Mozzarella and Veal Ragout
 Eggplant Rollatini Bites w/Marinara
 Grilled Shrimp Skewers w/Mango Glaze
 Cocktail Franks w/Stone Ground Mustard
 Scallops Wrapped in Bacon

DELUXE

Jumbo Shrimp Cocktail Shooters
 Grilled Lollipop Lamb Chops with Rosemary Au Jus
 Roast Peking Duck w/Scallions & Hoisin 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

* Deluxe selections cost additional \$3.95 per person, per item

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

Wedge - Crisp Iceberg lettuce, stilton, grape tomatoes, fried shallots & crispy bacon, dressed with chunky blue cheese dressing

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

Cranberry-Kale - Mixed with brussels sprouts, toasted pumpkin seeds and blood orange 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

Stuffed Shells

Rigatoni Bolognese

Spaghetti Garlic & Oil

Cavatelli & Broccoli

Pulled Pork Mac & Cheese

Vegetables

Broccoli Sautéed w/Garlic **G**

String Beans Almondine **G**

Glazed Carrots **G**

Vegetable Medley **G**

Tempura Vegetables

Grilled Asparagus **G**

Artichokes Francaise

Starch

Potato Croquettes

Oven Roasted Potatoes **G**

Garlic Mashed Potatoes

Potato & Onion Perogies

Rice and Broccoli Au Gratin

Rice Balls w/Mozzarella

Pork Fried Rice **G**

Entrees

Chicken Sorrentino

Chicken Cordon Bleu/Margarita

Chicken Francaise or Marsala

Tuscan Chicken **G**

Champagne Chicken

Chicken w/Artichokes

Veal Marsala or Francaise

Sausage, Peppers & Onions **G**

Hawaiian Ham **G**

Carnitas **G**

Stuffed Roast Pork Loin

Sauteed Pork w/Vinegar Peppers

Kielbasa with Kraut **G**

Spanish Paella

Eggplant Rollatini

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**

Pecan Salmon

Herb Crusted Salmon -room temp



CARVING STATION SELECTION

Loin of Pork w/Apple Walnut Salsa

Marinated Steak w/Horseradish Sauce

Crisped Pork Shoulder

Steamship Round

Turkey Breast or Glazed Virginia Ham

Corned Beef or Pastrami

Salmon Filet + \$2.00pp

Rack of Lamb +\$4.00pp

Roast Suckling Pig+\$6.00pp

Porchetta de Ariccia +\$6.00pp

Filet Mignon + \$6.00pp

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 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 sautéed breast of chicken or natures 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

Free

Shrimp Scampi •

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

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

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 natures veal topped with prosciutto and mozzarella over a bed of sautéed 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



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.

BEVERAGE OPTIONS

PREMIUM BAR

Vodka

Sky
Absolute
Tito's

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray
Gordons

Rums

Bacardi
Malibu
Captain Morgan

Tequila

Casa Amigos

Cordials

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

Bourbon & Brandy

Jack Daniels
Christian Bros
Bulleit

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

Dry & Sweet Vermouth

Bottled Beer/Seltzers

Budweiser & Coors Lt
Miller Lt & Sam Adams
Hieneken & Corona
White Claw Hard Seltzer
O'Douls

Beverages

Assorted Soft Drinks
Assorted Juices
Garnishments



PREMIUM BAR UPGRADES

Super Premium \$8.00pp

Grey Goose
Johnnie Walker Black
Chivas Regal
Grand Marnier
B & B
Courvoisier V.S.O.P.

Bombay Sapphire
Patron Tequila
Glenlivet
Chambord
Remmy Martin
Hennessy

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

Beer Upgrades

Add \$2.00 pp for each of the following:

Modelo
Blue Moon
Guinness

Yuengling
Bass
Stella Artois



BEVERAGE STATIONS

Sparkeltini Station \$6.75 pp

Welcome your guests with a refreshing drink upon arrival. Some selections include elegantly displayed water-melon and white grape flavored sparklers or perhaps a warm Apple Cider martini. Each individually served and appropriately garnished in martini glasses.

Vodka Luge \$6.50 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 \$7.50 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.

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	www.holidayinn.com
	Quality Inn	732.671.3400	www.qualityinnmiddletown.com
	Mariott Courtyard	732.530.5552	www.mariott.com
Attire	Dante Tuxedos	732.264.0318	www.dantezeller.com
	Forum Tuxedos	732.264.8802	www.forumtuxedos.com
Florists	Fine Flowers	800.423.5693	www.18004aflower.com
	Cameron's	732.787.1387	www.cameronskeansburgflorist.com
	Floral Sentiments	732.851.6687	www.floralsentimentsnj.com
	Ashley's Floral Beauty	732.566.7572	www.ashleysfloralbeauty.net
D.J.'s	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Fna Events	732.267-6916	www.fnaevents.com
	No Limit	732.201.0250	www.nolimitdjs.com
	Posh Events	855-767-4368	www.poshdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
Officiant	Rev Rita C. Atlas	732.566.1085	www.reverendrita.com
	Rev. Jarret Johnson	732.533-4189	www.weddingvowsyourway.com
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Galis Photography	800.425.4778	www.galispv.com
	Life Tyme Photo & Video	732.247.6622	www.lifetymephotoandvideo.com
	Sean Patrick Photography	732.513.1295	www.seanpartickphotography.com
Limousine	Arrow Limousine	732.747.4844	www.arrowlimo.com
	V.E.I. Limousine	732.441.9400	www.veipartybus.com
Wedding Planners & Design	The Finishing Touch	973.525.5884	www.thefinishingtouchevents.com
	Jennifer Tolento Events	917.345.6381	www.jennifertolentoevents.com
Hair & Makeup Studios	Salon DaVinci	732.787.8300	www.salondavinci.us
	Salon La De Da	732.747-0606	www.salon-ladededa.com

2025 PRICES

Adults
(21 years and older)

\$139.00 per person

Youngsters
(Teens eating Adult Menu)

\$114.00 per person

Children
(Teens eating children's menu)
(12 and under - under 3 are free)

\$75.00 per person

SEASONAL DISCOUNTS

Off Season

January, February, March
Saturday Evenings - \$15.00pp
Friday's, Saturday Afternoon's, and Sunday's - \$20.00pp

Prices do not include 20% service charge, 6.625% NJ State Sales Tax & 6-10% Maitre D' & staff gratuity

Add \$5.00 per person for each year after 2025.

Guest Minimums:

Saturday - 120 Guests
Friday, Saturday Afternoon, & Sunday - 100 Guests

Exclusive Use:

If you would like more privacy and be the only event scheduled, a minimum guest count of 150 people must be guaranteed at time of booking.

START TIMES

Friday ~ 5pm or Later

Saturday Evening ~ 6pm or Later

Saturday Afternoon ~ 11am - 12pm

Sunday ~ Any Time



PAYMENTS

- Please add 20% service charge and 6.625% New Jersey Sales Tax to all prices.
- An Initial retainer 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 payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
 - All packages have a minimum guest count of 100 guests.
- 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 events.
 - 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 \$35.00 per person.
 - In order to ensure your guests undivided attention during the introductions, all bars will be closed until the completion.
- 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 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 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 table 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.



OF-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

