



Jacques
RECEPTION CENTER

what Dreams are made of...



BUFFET MENU

A 4 Hour Reception



PACKAGES INCLUDE



TENTED RECEPTION AREA AND PRIVATE USE OF OUR 15 ACRE PROPERTY
 ANTIPASTO DISPLAY
 CHOICE OF HOUSE OR CAESAR SALAD
 FRESHLY BAKED DINNER ROLLS
 PRESTIGE PLATES AND UTENSILS (FULL CHINA UPGRADES AVAILABLE)

UNLIMITED BEER, WINE & SODA

A selection of Imported and Domestic Bottled Beers, as well as Merlot, Pinot Grigio, and White Zinfandel. Unlimited and open for the duration of your event. Bartender Fee - \$250.00

* Based on a minimum of 50 guests *

BUFFET SELECTIONS

Choose 1 Pasta, 1 Vegetable, 1 Starch, and 3 Entrees

Pasta

Penne Ala Vodka
 Ravioli Ala Vodka
 Pasta Primavera
 Stuffed Shells
 Rigatoni Bolengese
 Spaghetti Garlic & Oil
 Cavatelli & Broccoli

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 Sorentino
 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 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**
 Pecan Salmon

CARVING STATION

Looking to enhance your event even more?
 Have one of our professional chefs hand
 carve a succulent meat of your choice.

\$8.50pp



G Gluten Free

DESSERT

Choose any 1 Specialty Desserts

ICE CREAM SUNDAYS

FRESH FRUIT CUP

CUSTOM CREATED CAKE

APPLE PIE

HOME STYLE COOKIES

CHOCOLATE BROWNIES

NY CHEESE CAKE



\$59.95PP

Children 12 and under are priced at \$35.00.

Children 2 and under are free.

Price does not include 20% Service Charge & 6.625% NJ Sales Tax

\$5.00pp discount for groups over 75 guests

*** Facility Rental Fees will Apply ***

BEVERAGES OPTIONS

4-HOUR PREMIUM BAR \$25.00PP

A professional bartender to serve a selection of Imported and Domestic Bottled Beers, as well as an assortment of premium liquors and cordials.
(Bartender fee - \$250/Bartender)



PREMIUM BAR UPGRADES

Super Premium \$8.00pp
 Grey Goose
 Johnnie Walker Black
 Chivas Regal
 Grand Marnier
 B & B
 Courvoisier V.S.O.P.
 Individual bottles can be added starting at \$90/bottle

Bombay Sapphire
 Patron Tequila
 Glenlivet
 Chambord
 Remmy Martin
 Hennessy

Beer Upgrades

Add \$1.50 pp for each of the following:

Modelo Yuengling Blue Moon
 Bass Guinness Stella Artois

ENHANCMENTS



PASSED HORS D'OEUVRES - \$12.00
 Consider adding an arrangement of bite-sized hand made appetizers passed butler style

COLD STATION

Select 3 cold displays, elegantly presented. Selections include grilled vegetables, fresh fruit display, baked brie en crote and many more.

\$9.00pp



DONUT BAR-

\$7.50

Looking to enhance your event? Consider adding an arrangement of fresh made donuts,



SLIDER BAR

Looking to enhance your event even more? Have one of our professional chefs prepare your choice of sliders.



Select two of the following:
 BBQ Beef Briskit, Pulled Pork, Cheese Burgers, Crab Cakes, and Nashville Hot Chicken

\$8.50pp



FACILITY RENTAL FEES

Monmouth County Parks System

50 - 74 Guests \$1850.00
 75 - 149 Guests \$4000.00
 150 - 225 Guests \$5000.00

Due to local ordeninces, outdoor events must end by 10pm

ADDITIONAL SUGGESTIONS

Champagne Toast \$3.00pp
 Mimosas \$3.00pp
 Additional Hour \$8.00pp
 Valet Parking - Per Attendant Inquire
 Carnival Machines (each) \$250.00
 Cotton Candy, Popcorn, Pretzel and Snow Cone Machines
 Available for up to 75 guests, \$2.00pp additional for counts over 100
 Fire Pit (2 hrs) \$250.00
 Included Firewood and an attendant
 On-site Ceremony (1/2 hr) \$6.00pp
 Includes white folding chairs, bottled water station and a half hour for ceremony. Full Hour ceremony @ \$10.00pp
 China, Glass & Silverware Upgrade - \$15.00pp
 Bridal House - Please Inquire

NOTES TO OUR CLIENTS

PAYMENTS

- A deposit of \$1000.00 is required at time of booking to confirm the date and time of the affair.
 - 50% of estimated balance is to be paid three months prior to the event date..
- The final balance is due one week prior to the affair. The bill will be calculated based on the number of people you provide at this time. Reductions are no longer allowed.
- All deposits and payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, all deposit and payments will be forfeited.
 - Please add 20% service charge and applicable State Sales Tax to all prices.
- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are not accepted less than two weeks prior to the affair.
 - 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

- Menu and event details must be finalized no later than 3 months prior to the event
- 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 recommend leaving a 8% - 10% gratuity for your Maitre D', kitchen & service staff for providing excellent service
 - Dinners for the Band and Photographer will be charged at \$35.00 per person.
 - Children 12 and under will be charged \$35.per child.
- 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.



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