

Jacques

Reception Center

500 Palmer Ave • Middletown, NJ 07748 • 732.671.0700 • [www](http://www.jacques.com)

New Years Eve Gala 2009

Live Entertainment By:

Black Tie Boogie

6-Piece Band Performing Hits from the 70's, 80's and 90's. www.blacktieboogie.com

Gala Reception

*Enjoy a lavish dinner,
followed by great entertainment and dancing.
Ring in the New Year in style.*

5 - Hour Premium Open Bar till 1am

Cocktail Hour

*An Assortment of Passed Hors D'Oeuvres,
Mediterranean Bruchetta Bar, and more.*

Dinner Buffet

*A Selection of Hot Soup, Cold Salad,
Homemade Specialties, and Attended Stations*

Midnight Champagne Toast

Dessert Station

*An assortment of decadent
desserts to indulge your
sweet tooth*

Party Favors

\$85.00 per person

Price includes all taxes and gratuities

Doors Open at 7:30pm

Must be purchased in advance

Discounts available for groups of 10 or more

Proper Attire Required

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New Years Eve 2009

Dinner Menu

Cocktail Hour

An Assortment of Gourmet Passed Hors D'Oeuvres
Mediterranean Bruschetta Bar
Fried Potato Crisp Station

Dinner Buffet

Roasted Tomato & Garlic Bisque

Creamy tomato soup with roasted garlic and Asiago cheese croutons

Spinach Salad

Mix of fresh spinach & field greens, dried cranberries, crumbled blue cheese, sliced apples with raspberry vinaigrette dressing

Asian Noodle Bar

Choose your own toppings to put over tossed lo mien noodles, then garnish with toasted sesame seeds or salted peanuts.

Ravioli Liguri

Fresh Italian pasta stuffed with spiced pumpkin cheese in a chopped walnut cream sauce

Filletto di Pomodoro

Rigatoni pasta, with fresh tomatoes, garlic, onions and prosciutto

Chicken Truffelatta

Breast of Chicken, lightly sautéed, and topped with exotic mushrooms in white truffle oil cream sauce.

Dijon Beef with Scallions

Beef tenderloin, seared over a hot grill, topped with a creamy Dijon Mustard sauce & caramelized Scallions

Shrimp Risotto

Crispy orange glazed shrimp, layered over a bed of risotto seasoned with orange zest

Vegetables

A mélange of seasonal fresh squash, marinated in a bourbon maple glaze and oven roasted

Dessert Table

Espresso Bar

Espresso, gourmet coffees and teas, along with cinnamon, whipped cream, nutmeg, cane sugar and cream

Gourmet Cheese Cake Station

Petite NY style, plain and Amaretto cheese cakes. Topping selections include crushed Oreo cookies, fresh berries, whipped cream, chocolate & caramel sauce and chocolate shavings