

## Holiday Dinners

### TURKEY DINNER

Antipasto or Vegetable Platter  
Stuffed Shells or Manicotti  
Grated Cheese

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Select One:

Cold Turkey (Sliced and put on the frame)  
Hot & Whole Turkey (Available NJ Only)

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Candied Yams  
String Beans Almondine  
Bread and Sausage Stuffing • Wild Rice Stuffing  
Homemade Cranberry Sauce  
Gravy and Broth  
Italian Bread

Choice of Two:

Apple Pie, Pumpkin Pie, Italian Cheese Cake

Nuts & Mints

For 10 people 16 lb. Turkey **\$270.00**  
For 12 people 18 lb. Turkey **\$295.00**  
For 14 people 22 lb. Turkey **\$320.00**

### HAM DINNER

Antipasto or Vegetable Platter  
Stuffed Shells or Manicotti  
Grated Cheese

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Select One:

Hot & Whole Ham  
Spiral Ham

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Candied Yams  
String Beans Almondine  
Apple Cornbread Stuffing  
Hawaiian Sauce  
Italian Bread

Choice of Two:

Apple Pie, Pumpkin Pie, Italian Cheese Cake

Nuts & Mints

For 10 people 16 lb. Ham **\$270.00**  
For 14 people 18 lb. Ham **\$320.00**

**Holiday Dinners do not include paper-ware or warming racks.**

**Dinners available the week of Thanksgiving & Christmas Only**

**There are a limited number of deliveries for Thanksgiving and Christmas, please place orders early.  
(Delivery charge applies to your area)**

#### Dinner Delivery Hours

NJ- Thanksgiving Day & Christmas Day 9am - 1pm & Christmas Eve 9am - 5pm

NY - Thanksgiving Day 9am - 1pm & Christmas Eve 9am - 5pm. Closed Christmas Day

#### Preparing Your Holiday Dinner

Preheat oven to 400 degrees. Place stuffing and yams in oven one hour before you start eating. They should be hot in 45 minutes. Remove from oven and keep the cover on so that they will remain hot. While eating your antipasto, place your shells or manicotti in the oven for approximately 20-25 minutes. As you serve your shells or manicotti, place string beans in oven. Turkey gravy and Hawaiian sauce can be heated in microwave or double boiler.

Preparing turkey: Bring College Inn broth to a boil. Dip 5 or 6 slices of turkey in boiling broth for several seconds and place on serving platters.

Preparing whole ham: Place ham covered with foil in heated oven until warm.

To place your order please Jacques Caterers toll free: 1-866-JACQUES (522-7837)

# Jacques Exclusive Caterers



CATERING TO YOUR GOOD TASTE SINCE 1955  
2010 Menu

## Turkey or Ham Specials

<u>For 10 people</u>	<b>\$130.00</b>	16 lb. Hot Turkey (NJ ONLY)
	<b>OR \$145.00</b>	16 lb. Cold Turkey on Frame
		1 Pan Stuffing
		1 Pan Candied Yams
		2 Cans Cranberry Sauce
		½ Gal. Gravy
<u>For 14 people</u>	<b>\$160.00</b>	22 lb. Hot Turkey (NJ ONLY)
	<b>OR \$175.00</b>	22 lb. Cold Turkey on Frame
		2 Pans Stuffing
		1 Pan Candied Yams
		2 Cans Cranberry Sauce
		½ Gal. Gravy
<u>For 18 people</u>	<b>\$200.00</b>	28 lb. Cold Turkey on Frame
		2 Pans Stuffing
		2 Pans Candied Yams
		3 Cans Cranberry Sauce
		1 Gal. Gravy
<u>For 22 people</u>	<b>\$225.00</b>	32 lb. Cold Turkey on Frame
		3 Pans Stuffing
		2 Pans Candied Yams
		3 Cans Cranberry Sauce
		1 Gal. Gravy
<u>For 8 - 10 people</u>	<b>\$145.00</b>	Spiral Ham
		½ Gal. Hawaiian Sauce
		Apple Cornbread Stuffing
		1 Pan Candied Yams

**Preparing a cold turkey on the frame:** Bring College Inn broth to a boil. Dip 5 or 6 slices of turkey in boiling broth for several seconds and place on platters.

**Preparing a spiral ham:** Pre heat oven to 350. Add water to roasting pan, place ham (covered with foil) in pre-heated oven for approximately 1 hour – 1 hour 15 minutes.

### Pick up hours:

**NJ:** Thanksgiving & Christmas Day 9am - 1pm. & Christmas Eve 9am - 5pm  
**NY:** Thanksgiving 9am - 1pm & Christmas Eve 9am - 5pm. Closed Christmas Day

Choice of bread and sausage or wild rice stuffing.

Weights given on a turkey or ham are precooked weights.

**Specials are available the week of Thanksgiving and Christmas only.**

\*\*These items are available the week of Thanksgiving & Christmas only.  
† Available in NJ Only

## Jacques Holiday Specialties

### Fish Dishes

Baked Clams (30 pieces)	\$35.00 per pan
Fish Salad (min. 3 lbs.)**	\$18.00 per lb.
Shrimp Cocktail (min. 45 pieces)	\$2.00 per piece
Shrimp Oreganato	\$60.00
Shrimp Parmigiana	\$60.00
Shrimp Scampi	\$60.00
Fried Shrimp	\$60.00
Coconut Shrimp	\$60.00
Calamari Marinara	\$45.00
Fried Calamari**	\$45.00
Mussels Marinara	\$48.00
Filet Florentine	\$60.00
Salmon al Lemone	\$60.00
Scallops Scampi	\$60.00

### Additional Holiday Specialties

Hot Turkey (with gravy)\*\* †  
\$7.00 per lb. (16 lbs or 22 lbs)

Antipasto Platter  
\$65.00

Mozzarella Primavera\*\*  
\$85.00

Rice Balls with Mozzarella  
\$25.00 per pan (25 pieces)

Potato Croquettes  
\$25.00 per pan (25 pieces)

Fried Vegetables in Tempura Batter \*\*  
(broccoli, cauliflower, zucchini)  
\$25.00

Miniature Pastries  
\$12.00 per doz. (min. 3 doz.)

Pastry Shoppe Cookies  
\$10.00 per lb. (min. 3 lbs.)

Apple or Pumpkin Pie  
\$10.00 each

Italian Cheese Cake\*\*  
\$16.00 each

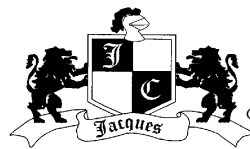
NY Cheesecake w/ Strawberry Topping  
\$18.00 each

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

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## Pasta Dishes

Stuffed Shells (20 per tray)	\$30.00
Cavatelli and Broccoli	\$30.00
Cavatelli with Broccoli Rabe	\$30.00
Manicotti (10 per tray)	\$30.00
Lasagna (16 portions)**	\$45.00
Baked Ziti	\$30.00
Filletto Di Pomodoro	\$30.00
Penne Pasta Primavera	\$30.00
Linguine White Clam Sauce**	\$30.00
Penne ala Vodka Sauce	\$30.00
Ravioli ala Vodka Sauce	\$30.00
Tortellini Carbonara	\$30.00

## Side Dishes

(Can be substituted in any of our Holiday Specials for an additional fee)

Sautéed Broccoli Rabe	\$35.00
Grilled Asparagus w/ Lemon & Thyme Vinaigrette	\$35.00
Candied Mashed Sweet Potatoes	\$35.00
Oven Roasted Fingerling Potatoes w/ Sautéed Leeks	\$35.00
Tuscan Vegetable Soup w/ White Beans & Parmesan	\$18.00
Roasted Butternut Squash Soup	\$18.00

### • NOTE TO OUR CUSTOMERS • Delivery / Set-Up Charge Applies

- Due to the rising cost of Manhattan deliveries, there will be a 50.00 Delivery Charge to Manhattan.
- A nonrefundable deposit of 50% is required on all parties.
- Final payment must be made in advance (2 days prior to delivery).
- Personal checks are not accepted.
- Any cancellation with more than one-week notice will be refunded with a store credit only.
- Cancellation fee will apply to parties canceled without a minimum of one-week notice.
- Rack deposits will be forfeited if not returned within **2 weeks**.
- Racks must be skirted with aluminum foil when setup outdoors or in front of or under air-conditioning vents.
- Racks must not sit in direct sunlight.
- **Parties do not include:** tablecloths, coffee urn, cold cups, aluminum foil, cake plates, cake forks, butter and grated cheese.

- 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.
  - Please give 3 weeks notice on all parties.
  - Sternos must be lit while serving. Upon completion, remove food pans and let cool before refrigerating.
- All changes must be made at least (7) seven days in advance.**  
**All prices are subject to change.**  
**For your convenience we accept:**

