

International Buffet

Pasta

Penne Ala Vodka Sauce
Ravioli Ala Vodka Sauce
Penne Pasta Primavera
Filletto de Pomodoro
Stuffed Shells
Cavatelli and Broccoli
Cavatelli w/ Broccoli Rabe
Baked Ziti
Spaghetti Garlic and Oil
Tortellini Carbonara
Buttered Noodles

Starches

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

Vegetables

Broccoli Sautéed w/ Garlic
Vegetable Quiche
String Beans Almondine
Glazed Carrots
Mixed Vegetables

Entrees

Rolled Eggplant Parmigiana
Stuffed Cabbage
Spanish Paella
Honey Dipped Fried Chicken†
Roasted Chicken in Wine
Sauce†

† Chicken on-the-bone

Chicken Breast ala Marguerita
Chicken Breast Parmigiana
Chicken Breast Florentine
Chicken Francaise
Chicken Marsala
Chicken w/ Artichokes & Sundried
Tomatoes
Chicken Murphy
Chicken Fingers
Champagne Chicken
Grilled Chicken w/ Mango Salsa
Chicken Sorrento
Veal & Peppers
Meatballs in Tomato Sauce
Swedish Meatballs
American Pot Roast
Beef Bourguignon
Beef with Broccoli
Short Ribs of Beef
Pinwheel Flank Steak
Sausage & Peppers
Sausage, Potatoes & Onions
Sausage & Broccoli Rabe
Hawaiian Ham
Kelbasi with Kraut
Bar-B-Que Spare Ribs
Stuffed Pork Loin
Sautéed Pork Loin w/Hoisien
Sauce

13.95 Per Person Plus Tax
(minimum 20 people)

Includes: Tossed Green Salad, Dinner
Rolls and Complete Paper-ware with
Coffee Set-up

Deluxe Entrees

There is an additional per person charge if
chosen as one of your entrée selections.

| | |
|--------------------|---------|
| Veal Marsala | 1.00 pp |
| Veal Francaise | 1.00 pp |
| Veal Parmigiana | 1.00 pp |
| Chinese Roast Pork | 1.00 pp |
| Calamari Marinara | 1.00 pp |
| Shrimp Scampi | 2.50 pp |
| Shrimp Oreganato | 2.50 pp |
| Shrimp Parmigiana | 2.50 pp |
| Coconut Shrimp | 2.50 pp |
| Filet Florentine | 2.50 pp |
| Scallops Scampi | 2.50 pp |

Complete Paper-ware: Dinner Plates, Forks,
Knives, Napkins, Salt & Pepper, Serving
Spoons, Heating Racks and Sternos

Coffee Set-up: Spoons, Hot Cups, Sugar, Milk
and Ground Coffee (urn not included)

NOT Included:

- Coffee Urn
- Cold Cups
- Tablecloths
- Cake Plates & Forks
- Butter, Grated Cheese
- Aluminum Foil

Also Available:

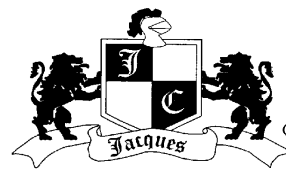
- Prestige Ware upgrade
- China & Flatware (min. 60 people)
- Waitstaff – 135.00 each for 5 hours

We have a limited availability on waitstaff.

Item Selection Guideline:

(Order in groups of 5 people)

Choose 1 Pasta, 1 Vegetable, 1 Starch and 3 Entrées
For orders over 40 people, choose 4 entrees
A 1.00 per person charge will apply for each
additional item.



Family Saver Menu

Choose 5 Items from below, no substitutions

(Select 1)

Stuffed Shells
Penne Pasta Primavera

(Select 3)

Rolled Eggplant Parmigiana
Meatballs in Tomato Sauce
Chicken in Wine Sauce†
Honey Dipped Fried Chicken†
Sausage, Peppers & Onions
Kelbasi with Kraut

(Select 1)

Rice and Broccoli au Gratin
Oven Roasted Potatoes
String Beans Almondine
Broccoli Sautéed w/ Garlic

10.95 Per Person Plus Tax
(minimum 30 people)

Includes: Tossed Green Salad, Dinner Rolls
and Complete Paper-ware

† Chicken on-the-bone

Deluxe Buffet

Appetizers

(Select One)

Antipasto Platter

Cheese Platter

Vegetable Platter

Pumpnickel Bread w/ Spinach Dip

Hot Smorgasbord

(Sample Menu)

Penne ala Vodka Sauce

Shrimp Scampi

Chicken Francaise

Pinwheel Flank Steak

String Beans Almondine

Oven Roasted Potatoes

Dessert

(Select One)

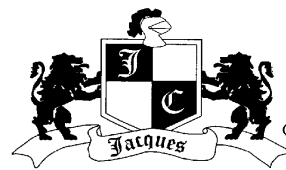
Sheet Cake

Cookies

One Waitress (for 5 hours to serve and permit you, the hostess, to
enjoy your guests for a change!)

24.95 Per Person Plus Tax
(minimum 40 people)

Includes: Tossed Green Salad, Dinner Rolls
and Complete Prestige Ware with Coffee Set-up



Assorted Hors D'oeuvres

Just Heat & Serve

Franks in Jackets
Rice Balls
Coconut Shrimp
Spinach & Artichoke Tartlets
Chicken Rollatini
Stuffed Mushrooms
Asparagus & Roasted Pepper Puffs

80.00 Plus Tax
(Per 100 Assorted Pieces)

Ala - Carte Favorites

| | |
|--|-------------------------------|
| Cold Ham on Frame 16 lbs | 80.00 |
| Mussels Marinara | 48.00 (10 lb pan) |
| Baked Clams | 35.00 (30 pieces) |
| Antipasto Platter | 65.00 |
| Cheese Platter | 60.00 |
| Jumbo Shrimp Cocktail | 2.00 (per piece) (min 45 pcs) |
| Vegetable Platter | 50.00 |
| Pumpernickel Bread with Spinach Dip | 50.00 |
| Tea Sandwiches | 75.00 (salad/meat) |
| Assorted Wraps | 65.00 (30 ½ wraps) |
| Chicken Wings (Buffalo or BBQ) | 70.00 |
| Pasta Salad | 15.00 (4 lb container) |
| Fruit Platter | 55.00 |
| Mini Pastries | 12.00 (per doz/ min. 3 doz) |
| Pastry Shoppe Cookies | 10.00 (per lb/ min. 3 lbs) |
| Sheet Cakes | |
| Full (Serves 55-100) | 90.00 |
| Half (Serves 25-50) | 65.00 |
| Quarter (Serves 10-20) | 40.00 |

Cold Buffet

Turkey Breast
Prosciutto
Ham
Genoa Salami
Roast Beef
Corned Beef
Swiss Cheese

Pasta Salad
Potato Salad
Cole Slaw
Garnish Tray
(lettuce, tomatoes, pickles & olives)
Rye Bread
Rolls

Complete Paper-ware **without** Coffee Set-up

7.50 Per Person Plus Tax
(minimum 10 people)

Submarine Special

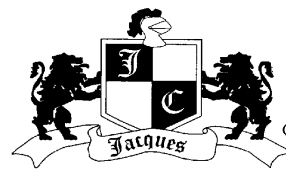
Layer upon layer of delicious meats piled high and garnished with shredded lettuce & tomato.
(For your convenience, cut and plattered)

Italian Style: Ham Capacuola, Salami,
Mortadella, Pepperoni, Provolone

American Style: Ham, Turkey, Roast Beef,
American Cheese

36" sub special - **65.00** Plus Tax
(Serves 10 guests)

Includes: Pasta Salad, Potato Salad and Complete Paper-ware **without** Coffee Set-up



Cocktail Party

Cheese Platter & Crackers
Vegetable Platter with Dip
Fresh Fruit Platter
Jumbo Shrimp Cocktail Platter
Tea Sandwich Platter

Hors D'oeuvres

Frank in Jackets
Rice Balls
Coconut Shrimp
Spinach & Artichoke Tartlets
Chicken Rollatini
Stuffed Mushrooms
Asparagus & Roasted Pepper Puffs

One Waitress

*(for 4 hours to serve and permit you, the hostess,
to enjoy your guests for a change!)*

Paper-ware Includes: Coffee Set-up, cocktail napkins, frill
picks, cake plates

18.95 Per Person Plus Tax
(Without Shrimp)

21.95 Per Person Plus Tax
(minimum 40 people)

Viennese Hour

New York Style Cheese Cake
Carrot Cake • Lemon Squares
Brownies • Miniature Pastries
Cookie Trays • Fresh Fruit Platter

7.50 Per Person Plus Tax
(minimum 50 people)

Brunch Menu

Orange Juice
Cheese & Western Omelets
Potato & Onions
Sausage Links
Muffins & Rolls
Fresh Fruit Platter

Select 1

String Beans Almondine
Broccoli Sautéed w/ Garlic
Buttered Noodles
Rice Pilaf
Pasta Salad

Select 2

Penne Pasta Primavera
Chicken Francaise
Ham Steak
Beef Bourguignon
Quiche Pie
Turkey Platter
Roast Beef Platter

Complete Paper-ware with Coffee Set-up, Warming Racks and
Sternos

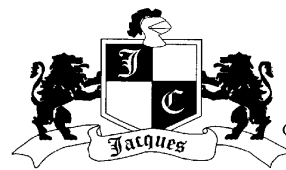
14.00 Per Person Plus Tax
(minimum 30 people)

Communion Breakfast

Orange Juice Sausage Links
Assorted Danish Potato & Onions
Western & Cheese Fresh Fruit Platter
Omelets Mini Bagels

Coffee, Rolls, Butter
Cream Cheese & Jam
Complete Paper-ware with Coffee Set-up

9.95 Per Person Plus Tax
(minimum 40 people)



Special Events Menus

Wedding Receptions

Full Packages and Services Available

Corporate Events

Picnics, Office Parties, Summer Bar-B-Ques and Buffets

Holiday Gatherings

Dinner catered to your home for groups of 10 or more people

Also Available

Sit-Down Dinners

(Chicken, Prime Rib, Filet Mignon)

Our Carving Board

(minimum 50 people)

Jacques Reception Center

(accommodating up to 430 guests)

Jacques Exclusive Catering and Jacques Reception Center
are owned and operated by the Mamola Family.

• 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:

