Weddings & Special Events
by
Jean-Jacques’
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Colonial Caterers

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468 Bedford Road
Pleasantville, New York 10570
BUTLER PASSED HORS-D’OEUVRE

Cold Butler Passed Hors-d’Oeuvre

Smoked Salmon Mousse Barquettes
Smoked Salmon on Seven Grain Bread
Mini Tarts of Chicken with Mango Relish
Pâté Maison with Dijon Moutarde and Cornichons on Crostini
Stuffed Cherry Tomatoes with Herb Goat Cheese and Olives Niçoise
Mozzarella and Tomato with Balsamic Vinaigrette on Crostini
Minted Melon Balls Marinated with Brandy & Cointreau
Roasted Vegetable Brochettes with Balsamic Vinaigrette
Herb Goat Cheese with Olives Provençale on Endive Leaf
Red Grapes Rolled in Roquefort & Crushed Walnuts
Canteloupe Wrapped in Prosciutto
Bruschetta on Crostini
Hummus on Crostini
Ratatouille on Crostini
Deviled Eggs
MENU

Warm Butler Passed Hors-d’Oeuvre

Swedish Meatballs
Dates Wrapped in Bacon
Lamb & Eggplant Skewers
Filet Mignon Brochettes a la Bordelaise
Petit Pâtés Parisiens en Croûte
Chicken Satay with Green Pepper and Thai Peanut Sauce
Chicken Brochettes with Honey Mustard & Sun-Dried Apricots
Cocktail Franks in Puff Pastry with Dijon Mustard for Dipping
Saucisse en Croûte (Spicy Sausage in Puff Pastry with Dijon Mustard for Dipping)
Scallops Wrapped in Bacon
Mini Crab Cakes with Curried Mayonnaise
Fried Shrimp with Cocktail Sauce for Dipping
Clams Montecarlo with Garlic Butter & Bacon served in Half Shell
Stuffed Mushrooms with Spinach & Cheese
Stuffed Mushrooms with Spinach & Prosciutto
Mini Egg Rolls with Duck Sauce for Dipping
Melted Brie with Spiced Pear Vol au Vent
Phyllo Triangles with Spinach
Shitake Mushroom Vol au Vent
Mini Vegetable Quiches
Mini Quiches Lorraines
Roulade Florentine
Mini Pizza
MENU

STATIONARY HORS-D’OEUVRE

**Cold Stationary Display**
- Asparagus Wrapped in Prosciutto
- Cantaloupe Melon Wrapped in Prosciutto
- Imported Cheeses Garnished with Fresh Fruits & Berries
- Pâté Maison with Dijon Mustard, Cornichons, Olives & Crusty Breads
- Sliced Tomato, Fresh Mozzarella & Fresh Basil
- Basket of Assorted Crudité with Herb Dip
- California Guacamole with Tortilla Chips
- Mediterranean Dipping Platter
  - Hummus, Babaganoush and Feta Cheese with Assorted Pita Breads & Crostini
- Cold Antipasto Platter à la Provençale
- Chopped Liver with Assorted Crackers
- Italian Seafood Salad

**Warm Stationary Display Table**

- Baked Ziti
- Eggplant Rollatine
- Eggplant Parmesan
- Ravioli with Tomato Sauce
- Tortellini Alfredo, Primavera or with Red Tomato Sauce
- Meatballs with Brown Gravy or Tomato Sauce
- Sausage & Peppers
MENU

Warm Stationary Display Table
(continued)

Beef & Broccoli
Beef Bourguigon
Veal & Peppers
Barbeque Ribs
Buffalo Wings
Chicken Escalopine

Select From: Lemon Française, Marsala, Picatta, Parmesan, Cordon Bleu,
Florentine or Artichoke & Mushroom

Shrimp & Scallop Newburgh
Stuffed Clams

DINNER

Soup or Salad Course
Pasta Course
Main Course

Soups

Potato-Leek
Broccoli
Asparagus
Tomato Bisque
Menu

Soups
(continued)

Country Mushroom
Butternut Squash with Maple Syrup
Carrot-Ginger with Honey
Chilled Gazpacho Andaluz
Chilled Vichyssoise with Chives
Chilled Strawberry with Port Wine

Salads

Garden Salad of Organic Mesclun with Endive and Radicchio
Choice of Raspberry Vinaigrette or Balsamic Vinaigrette
Classic Cesear Salad

Pastas

Penne à la Vodka
Lasagna
Stuffed Shells
Manicotti
Baked Ziti
Tortellini Alfredo, Primavera or Tomato Sauce
MENU

Main Course

Roast Leg of Lamb with Thyme Sauce
Prime Rib à la Bordelaise or with Green Peppercorn Sauce
Roast Turkey Breast au Jus
Chicken Escalopine
Select From: Lemon Française, Marsala, Picatta, Parmesan, Cordon Bleu, Florentine or Artichoke & Mushroom
Roast Boneless Loin of Pork with Apple Stuffing
Broiled Filet of Sole Stuffed with Crabmeat or Vegetables
Filet of Flounder Florentine
Roasted Cornish Hen with Apricot Sauce
Grilled Salmon Filet with White Wine Herb Sauce
Salmon in Pastry with Whole Grain Mustard Sauce

Accompaniments

Potatoes

Gratin Dauphinois (Scalloped Potatoes with Cream & Cheese)
Roasted Red Potatoes with Fresh Rosemary
Garlic Mashed Potatoes
Wasabi Mashed Potatoes
Jean-Jacques' CULINARY CREATIONS

MENU

Rice

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne
Brown Rice Pilaf
Spanish Saffron Rice
Moroccan Cous Cous aux Légumes

Vegetables

Medley of Steamed Seasonal Vegetables
Medley of Grilled Seasonal Vegetables
Broccoli with Roasted Red Peppers
Fresh String Beans Almondine
MENU

DESSERT

Custom Handcrafted Wedding Cake

CAKES

Vanilla  Chocolate  Marble  Red Velvet  Carrot

FILLINGS

Chocolate  Lemon  Chocolate  Caramel
Cappucino  Raspberry  Raspberry  Cheesecake
Hazelnut  Strawberry  Chocolate & Vanilla  Tiramisu
Cannoli

ICING

Buttercream

DESIGN STYLES

Swiss Dot  Keilina
Three Dot  Tessie
Chantilly  Elia
Filagree  Princess
Vine  Basketweave
Julia  Ruffle & Lace

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UPGRADED MENU SELECTIONS

Butler Passed Hors-d’Oeuvre Selections

Lobster on Cucumber Medallion
Shrimp Cocktail with Cognac Cocktail Sauce
Caviar Canapé on New Potato with Crème Fraiche
Fresh Figs Topped with Roquefort Cheese (seasonal)
Smoked Trout Barquettes with Horseradish Cream Cheese Mousse
Shrimp & Scallop Brochettes with White Wine Shallot Sauce
Maine Mussels Dijonnaise served in Half Shell
Escargots Vol au Vent

Raw Bar

Large and Small Crab Claws, Shrimp Cocktail, Baby Clams on the Half Shell, Raw Oysters Mignonette, Mussels Dijonnaise

Stations

Pasta ~ Italian ~ Asian ~ Mediterranean ~ Carved Meats
Spanish ~ BBQ Grill

Soup Selections

Lobster Bisque
Seafood Bisque
UPGRADED MENU SELECTIONS

Salad Selections

Garden Salad of Organic Mesclun with Endive & Radicchio
Choice of Gorgonzola or Chevre, Crushed Walnuts and Sun-dried Cranberries

European Salade aux Fromage with Organic Mache, Arugula, Endive & Radicchio
Served with Roquefort, Brie and French Goat Cheeses

Fresh Asparagus Tips with Dijonnaise Vinaigrette

Seafood Appetizer Selections

Cold Poached Norwegian Salmon Filet with Herb Sauce
Half Cold Baby Maine Lobster Parisienne
Shrimp Cocktail
Crab Meat Cocktail
Shrimp & Crabmeat Cocktail
Clams on the Half Shell
Oysters on the Half Shell

Dinner Selections

Shrimp Scampi
Shrimp Provençale
Grilled Swordfish with Whole Grain Mustard Sauce
Grilled Tuna with Red Wine Peppercorn Sauce
Roast Filet Mignon à la Bordelaise
UPGRADED MENU SELECTIONS

Dinner Selections
(continued)

Filet Mignon Wellington à la Bordelaise
Roast Loin of Veal with Wild Mushrooms Sauce
  Roast Duck à l’Orange
  Half Lobster Thermidor
  Filet Mignon & Lobster Tail
Chilean Sea Bass with Tomato Concassé
  Reduction of Tomato with White Wine & Fresh Basil
  Lobster à L’Armoricaine
  Paella Valenciana
  Bouillabaisse Marseillaise
Braised Lamb Shank with Burgundy Wine & Portobello
  Roast Rack of Baby Lamb with White Wine Mint Sauce
UPGRADED DESSERT SELECTIONS

Dessert Enhancements

Signature Mini Pastries
Assorted French Cookies
Belgian Chocolate Dipped Strawberries

Viennese Table

Belgian Chocolate Dipped Strawberries
Assorted Mini Pastries
Fresh Fruit Tartelettes
Signature Cakes
French Cookies
Platters of Fresh Fruits & Berries

Ice Cream Sundae Bar
Choice of three ice cream flavors served with

Sundae Toppings:

Sliced Strawberries, Sliced Bananas, Oreo Cookie Crumbles, Chocolate Chip Cookie Crumbles,
Gummy Bears, Hershey’s Kisses, York Peppermint Patties, Mini Marshmallows, Rainbow & Chocolate
Sprinkles, Chocolate Syrup, Maraschino Cherries, Whipped Cream

International Coffee Bar Station

Freshly Brewed Gourmet Coffee & Decaffeinated Coffee
Served with your choice of liqueurs and topped with fresh whipped cream.

Bailey’s Irish Cream      Kahlua      Amaretto
Old Bushmills            Zambuca     Tia Maria