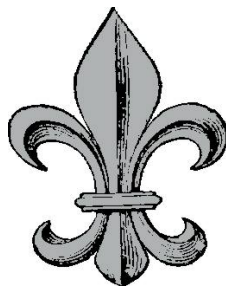


Weddings & Special Events
by

Jean-Jacques' CULINARY CREATIONS 



Be the only bride at one of our elegant locations.

Bronxville ~ Scarsdale ~ Rye ~ Sleepy Hollow ~ Pleasantville ~
Bedford ~ Cortlandt Manor ~ Mahopac ~ Brewster ~ Garrison ~
Manhattan

914-747-8197

www.jean-jacques.com

Winner of The Knot - Best of Weddings, 2011 and 2012
Winner of Wedding Wire - Bridal Choice Awards, 2011
Voted Best of Westchester by Westchester Magazine 2008

468 Bedford Road ~ Pleasantville, New York 10570

MENU

BUTLER PASSED HORS-D'OEUVRE

Cold Butler Passed Hors-d'Oeuvre

Soup Shooters : (Chilled) Gazpacho Andaluz, Vichyssoise, Strawberry with Port Wine

Smoked Salmon Mousse Barquettes with Capers

Smoked Salmon on Seven Grain Bread

Mini Tarts of Chicken with Mango Relish

Sliced Filet Mignon on Crostini with Creamy Horseradish dressing & Chopped Chives

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

Cantaloupe Wrapped in Prosciutto

Bruschetta on Crostini

Hummus on Crostini

Ratatouille on Crostini

Deviled Eggs

MENU

Warm Butler Passed Hors-d'Oeuvre

Soup Shooters:

(Carrot-Ginger with Honey, Potato-Leek, Split Pea, Butternut Squash with Maple Syrup (Seasonal))

Sliders with Dijonnaise Dressing & French Pickle

BBQ Pulled Pork Sliders with Honey-Coleslaw topping

Swedish Meatballs

Dates Wrapped in Bacon

Lamb & Eggplant Skewers

Filet Mignon Brochettes à la Bordelaise

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)

Croque Monsieur en Croûte (Smoked Ham and Gruyère in Puff Pastry)

Scallops Wrapped in Bacon

Mini Crab Cakes with Curried Aioli Sauce for Dipping

Fried Shrimp with Cocktail Sauce for Dipping

Clams Montecarlo with Garlic Butter & Bacon served in Half Shell

Stuffed Mushrooms with Spinach & Cheese

Mini Egg Rolls with Duck Sauce for Dipping

Melted Brie with Spiced Pear Vol au Vent

Phyllo Triangles with Spinach

Mini Vegetable Quiches OR Mini Quiches Lorraines

Mini Pizzas

MENU

*Upgraded Butler Passed Hors-d'Oeuvre Selections

Lobster on Cucumber Medallion
Shrimp Cocktail with Cognac Cocktail Sauce
Caviar Canapé on New Potato with Crème Fraîche
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

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



MENU

Warm Stationary Display

Eggplant Rollatine
Penne a la Vodka
Cheese Ravioli with Tomato Sauce
Pumpkin Ravioli in Red Pepper Coulis Sauce
Tortellini Alfredo or with Red Tomato Sauce, Primavera
Stuffed Shells
Manicotti
Meatballs with Brown Gravy or Tomato Sauce
Sausage & Peppers
Beef & Broccoli
Beef Bourguignon
Barbeque Ribs
Buffalo Wings
Chicken
Boneless & Bite-sized
Select From: Provençale, Dijonnaise, Sun-dried Tomato, Coq au Vin
Shrimp & Scallop Newburgh
Stuffed Clams

DINNER

Soup or Salad Course
Seafood Appetizer *Upgrade
Pasta Course
Main Course



MENU

Soups

Potato-Leek

Butternut Squash with Maple Syrup (Seasonal)

Carrot-Ginger with Honey

Chilled Gazpacho Andaluz

Chilled Vichyssoise with Chives

Chilled Strawberry with Port Wine

*Upgraded Soup Selections

Lobster Bisque

Seafood Bisque

Salads

Garden Salad of Organic Mesclun with Endive, Radiccio, Cherry Tomato, Cucumber
and Garlic-Parmesan Crostini

Choice of Raspberry Vinaigrette or Balsamic Vinaigrette

Classic Ceasar Salad



MENU

*Upgraded Salad Selections

Garden Salad of Organic Mesclun with Endive & Radicchio

With 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

Caprese Salad

Fresh Buffalo Mozzarella imported from Italy, Vine-ripe sliced Tomatoes, Fresh Basil

Pastas

Penne à la Vodka

Stuffed Shells

Manicotti

Cheese Ravioli with Tomato Sauce

Pumpkin Ravioli with Sage Butter

Tortellini Alfredo or with Red Tomato Sauce, Primavera

*Upgraded 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



MENU

*Raw Bar - Upgrade

Large and Small Crab Claws, Shrimp Cocktail, Baby Clams on the Half Shell or Baked Clams, Raw Oysters Mignonette, Mussels (Dijonnaise, Marinara or White Wine Garlic Broth), Seafood Salad

*Stations - Upgrade (At Cocktail Hour or for Cocktail-Style Dining)

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

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
Roast Boneless Loin of Pork with Apple Stuffing
Broiled Filet of Sole Stuffed with Crabmeat or Vegetables
Grilled Salmon Filet with White Wine Herb Sauce
Salmon in Pastry with Whole Grain Mustard Sauce
Cajun Tilapia Filet with Pineapple-Mango Salsa
Broiled Tilapia Filet with Wild Mushroom Sauce



MENU

*Upgraded Dinner Selections

Shrimp Scampi
Shrimp Provençale
Grilled Swordfish with Whole Grain Mustard Sauce
Grilled Tuna with Red Wine Peppercorn Sauce
Filet Mignon à la Bordelaise
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'Armoricaïne
Paella Valenciana
Bouillabaisse Marseillaise
Braised Lamb Shank with Burgundy Wine & Portobello
Roast Rack of Baby Lamb with White Wine Mint Sauce

Accompaniments

Potatoes

Gratin Dauphinois (Scalloped Potatoes with Cream & Cheese)
Roasted Red Potatoes with Fresh Rosemary
Garlic Mashed Potatoes
Wasabi Mashed Potatoes



MENU

Rice & Other

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne

Brown Rice Pilaf

Spanish Saffron Rice

Moroccan Cous Cous aux Légumes

Southern Style Louisiana Corn Pudding

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

ICINGS

Buttercream

Fondant

DESIGN STYLES

Our bakers are highly talented and a wide variety of cake styles and designs are available. It is always helpful if you have a photo of a particular cake or style you like to share it with us so that we can do our very best to create and design the wedding cake you envision.

*UPGRADED DESSERT SELECTIONS

*Dessert Enhancements

Signature Mini Pastries
Assorted French Cookies
Mini Cupcakes
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, Mini Reeses Pieces, 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
Old Bushmills

Kahlua
Zambuca

Amaretto
Tia Maria