Weddings & Special Events
by
Jean-Jacques

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’ŒUVRE

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
Canteloupe 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
*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 Bourguigon  
Barbeque Ribs  
Buffalo Wings  
Chicken  
Boneless & Bite-sized  
Select From: Provençale, Dijonnaise, Sun-dried Tomato, Coq au Vin  

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, Radicchio, Cherry Tomato, Cucumber and Garlic-Parmesan Crostini
Choice of Raspberry Vinaigrette or Balsamic Vinaigrette

Classic Ceasar Salad
*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
*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
*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’Armoricaine
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
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  Kahlua  Amaretto
Old Bushmills  Zambuca  Tia Maria