Weddings & Special Events
by
Jean-Jacques’

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914-747-8197
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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 Pâtes 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)
Croque Monsieur en Croûte (Ham and Cheese 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
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
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 Crudittée 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

Eggplant Rollatine or Parmesan
Penne a la Vodka
Ravioli with Tomato Sauce
Tortellini Alfredo or with Red Tomato Sauce, Primavera
Stuffed Shells
Manicotti
Meatballs with Brown Gravy or Tomato Sauce
MENU

Warm Stationary Display
(continued)

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

Select From: Provençale, Dijonnaise, Sun-dried Tomato, Coq au Vin, Strogonoff,
Artichoke and Mushroom, Cordon Bleu, Florentine

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

Pastas

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

Rice & Other

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne
Brown Rice Pilaf
Spanish Saffron Rice
Moroccan Cous Cous aux Légumes
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  Cappucino  Hazelnut  Cannoli  Lemon  Raspberry  Strawberry  Chocolate  Raspberry  Chocolate & Vanilla  Caramel  Cheesecake  Tiramisu

ICING

Buttercream

DESIGN STYLES

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

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’Armoricaïne
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, 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