

The Clubhouse @ Hominy Hill



Golf Outings



Jacques
EXCLUSIVE CATERING

Breakfast Buffets

Continental Breakfast

Chilled orange juice
Sliced fruit platter
Basket of assorted freshly baked
Muffins, bagels and Danish with butter, fruit preserves
and cream cheese
Fresh brewed Colombian coffee & Herbal Teas
Disposable plates & utensils

\$15.5.00 per person

Breakfast Buffet Enhancements

Overnight Oats	\$4.00pp
Challah French toast with maple syrup	\$4.50pp
The Jersey - <i>Porkroll, fried egg, and American cheese on an Everything Bagel</i>	\$8.00pp
Breakfast Sandwich - <i>Virginia ham, fried egg, and cheddar on a French croissant</i>	\$8.00pp
Sliced lox platter - <i>served with sliced tomatoes, onions and capers</i>	\$15.00pp
Banana bread	\$4.00 each
Individual yogurt – assorted flavors	\$4.00 each
Individual cereal and milk	\$4.00 each



Traditional Breakfast Buffet

Chilled orange juice
Sliced fruit platter
Basket of assorted freshly baked
muffins, bagels and Danish
Butter, fruit preserves and cream cheese
Omelets - western and cheese

Selection of one of the following meats:

Crispy bacon or link sausage
Breakfast potatoes
Fresh brewed Colombian coffee & Herbal Teas
Disposable plates & utensils

\$26.50 per person

Thirsty?

Check out page 7 for our beverage options!



All prices subject to NJ State Sales Tax & a 20% Production fee.
Menu prices subject to change unless contracted.

Boxed Lunches

Salads

Chef Salad

Iceberg and romaine mix with chopped eggs, diced ham, turkey, cheddar, tomatoes, cucumbers, green peppers and croutons

Chicken Caesar Salad

Chopped romaine with homestyle croutons, and grated parmesan cheese and house Caesar dressing

Spring Valley Salad

Spring mix with diced chicken, dried cranberries, glazed walnuts, crumbled bleu cheese, green apples and raspberry vinaigrette

Sandwiches

Roast Beef

Home cooked roast beef with cheddar cheese, lettuce, tomato, red onion and horseradish mayo on Kaiser

Shaved Virginia Ham

Maple glazed Virginia ham, Granny Smith apples, romaine lettuce and American cheese on whole wheat

Smoked Turkey

Oven gold turkey breast with sliced cucumbers, dilled havarti and avocado spread on ciabatta

Chicken of the Sea

Tuna salad with diced celery on rye bread

Grilled Chicken

Thinly sliced grilled chicken, spring mix, Pepper Jack cheese and sliced grilled pepper strips on flat bread

Caprese

Beefsteak tomato, fresh mozzarella, basil, onions and pesto mayo on country white

Wraps

Hummus

Hummus with diced cucumbers, lettuce, diced tomatoes, sliced black olives and feta cheese in a black bean wrap

Southwestern Wrap

Fried chicken, lettuce, diced tomatoes, Pepper Jack cheese and garden salsa in a black bean wrap

Chicken Salad

Chicken salad with seedless grapes, celery and cranberries in a classic wrap

Buffalo Wrap

Crispy buffalo chicken, cheddar cheese with bleu cheese dressing, lettuce, carrots and diced celery in a spinach wrap

Hail Caesar

Grilled chicken with chopped romaine, croutons and lightly coated with our house made Caesar dressing in a spinach wrap

Lunches Include:

Sandwich and/or wrap, premium potato chips, homestyle cookie, whole seasonal fruit and a bottle of water. Please select up to 3 sandwiches and/or wraps. Salad selections will cost an additional \$2.00 per salad.

\$20.00 per person

Add-Ons

Hummus & Pita Tray \$4.00 pp

Roasted red pepper hummus with basil pita chips and sliced cucumbers

Nacho Bar \$5.00 pp

Tri colored chips with warm nacho cheese sauce, garden salsa, sour cream, and sliced pickled jalapenos

Artisan Cheese & Fruit Board \$8.00 pp

Vermont cheddar, dilled havarti, Pepper Jack, Brie, chevre, and Danish blue with mixed berries, crackers and raisin walnut bread

Sliced Fruit \$5.00 per person

Seasonal fruits with grapes and berries

Pumpnickel with Spinach Dip \$5.00 pp

Cubed sourdough and pumpnickel breads with spinach and artichoke dip

Bruschetta Basket \$4.00 per person

Italian bruschetta with toasted crostini

Sweet Treats \$8.00 per person

Brownies, homestyle cookies, and assorted Italian pastries



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Hot & Cold Lunch Buffet

Includes 2 sandwich, wrap, and/or salad selections from our Boxed Lunch menu

Includes 2 Entree selections listed below.

Also includes two sides, chips, assorted soft drinks, coffee & hot teas.

Disposable plates & utensils

Salads, Sandwiches, Wraps

Select 2 from our Boxed Lunch Menu

Hot Entrees

Select 2 of the following:

Penne Vodka, Stuffed Shells, Baked Ziti
Chicken Francaise, Chicken Marsala
Chicken Margarita, Sausage & Peppers,
Eggplant Rollitini, Stuffed Pork Loin,
Short Ribs, Beef Bourguignon

Side Choices

Select Two:

Tomato, onion and cucumber salad
Penne pasta salad
Cous cous
Pickle and olive platter
Homestyle potato salad
Broccoli salad with sunflower seeds & dried cranberries
Tossed garden salad with balsamic vinaigrette
Quinoa salad
Chopped kale and orzo salad with citrus vinaigrette
Southern slaw

Dessert

Choice of either Homestyle Cookies or Brownies

\$31.00 per person

Package Enhancements

Minestrone Soup	\$5.50 per person
Manhattan Clam Chowder	\$5.50 per person
Butternut Squash Soup	\$5.50 per person
Tomato Bisque	\$5.50 per person
Texas Chili	\$6.50 per person

Hot Dog & Drinks at the Turn

\$9.00pp

\$16.00pp with Beer



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Hot Lunch Buffet

Select one of the following:

2 entrées, 1 pasta, 1 vegetable, 1 starch

\$37.50 per person

All Menus Include:

Choice of Salad:

Tossed green salad w/Balsamic Vinaigrette
Caesar salad, or Cucumber & Tomato salad.

Freshly baked dinner rolls & butter, assorted soft drinks, coffee & teas

Disposable plates & utensils

Entrées

Rolled Eggplant Parmigiana

Stuffed Cabbage **GF**

Spanish Paella

Meatballs in Tomato Sauce

Beef Bourguignon

Short Ribs of Beef

Pinwheel Flank Steak

Sausage, Peppers & Onions **GF**

Hawaiian Ham **GF**

Kielbasa with Kraut **GF**

Stuffed Roast Pork Loin

Chicken ala Marguerita

Chicken Parmigiana

Chicken Francaise

Chicken Marsala

Champagne Chicken

Grilled Chicken/Mango Salsa **GF**

Jasmine Rice w/Coconut Curry **GF V**

Pasta

Penne ala Vodka

Penne Pasta Primavera

Stuffed Shells

Baked Ziti

Vegetable

Broccoli Sautéed with Garlic **GF V**

String Beans Almondine **GF**

Glazed Carrots **GF**

Vegetable Medley **GF**

Starch

Potato Croquettes

Oven Roasted Potatoes

Garlic Mashed Potatoes

Santa Fe Rice **GF**

Also includes a choice of dessert:

Miniture Pastries, Brownies, Cheese Cake, or
Homestyle Cookies



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Bar-B-Ques

All packages are based on a 40 guest minimum and are grilled on-site by one of our professional chefs. They include all grilling equipment, serving utensils, buffet tables with linen covers, and assorted condiments.

All Bar-B-Ques include: Hamburgers, frankfurters, cheeseburgers, and veggie burgers grilled to order by a uniformed chef and appropriately garnished.



BBQ Special

BBQ spare ribs, & sausage and peppers,
Baked beans, & corn on the cob,
Choice of 2 sides
Homestyle cookies and ice cold watermelon
Assorted soft drinks & bottled water
Disposable plates & utensils

\$38.50 per person

Cowboy Grill

Grilled chicken breast, 8oz club steaks, pulled pork or bbq beef brisket for making sandwiches, baked beans, choice of two sides, corn bread, Texas mop sauce, homestyle cookies, ice cold watermelon, assorted soft drinks & bottled water
Disposable plates & utensils

\$44.00 per person

The Clam Bake* Steamers

Freshly steamed clams served with butter, clam broth and plenty of garlic bread for sopping!

Steamed Lobsters

Full 1 1/4 lb. lobsters served with drawn butter and lemon wedges

Spare ribs or sausage and peppers, bbq chicken, corn on the cob, tossed green salad, garlic bread, freshly baked rolls and butter, homestyle cookies, ice cold watermelon with iced tea, water

\$60.00 per person

Price subject to market fluctuations

BBQ Sides

Grilled vegetables, redskin potato salad, southern slaw, tossed garden salad, penne pasta salad, tomato and cucumber salad, kale and orzo salad.

Condiments

Included in all packages with hot dogs and hamburgers are mustard, ketchup relish, mayo, our own Texas mop sauce, butter, sauerkraut, American cheese, garnish platter with lettuce, tomatoes, red onions, and pickles

Condiment Enhancements

These can be added individually to your event and must be for your full guest count. Bacon slices (**\$3.25pp**), caramelized onions (**\$3.00pp**), sautéed mushrooms (**\$2.50pp**), sautéed jalapeños (**\$2.50pp**), crumbled blue cheese (**\$4.00pp**), chili (**\$4.00pp**), pico de gallo (**\$2.50pp**). Or add the entire package for only **\$16.00pp**.

Picnic Table Extras

Grill - Marinated Portobello Burger **\$4.00 each**, London Broil **\$7.00pp**, Rib Eye Steak **\$9.00pp**
Grilled Chicken Breasts **\$5.00pp**, Teriyaki Glazed Grilled Salmon **\$6.50pp**

Sides - Tortilla Chips and Salsa **\$7.00pp**, Texas Chili **\$7.00pp**, Green Bean Salad **\$5.00pp**
Tomato and Cucumber Salad **\$5.00pp**, Individual Bags of Chips **\$1.50pp**

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Beverage Options

Beverage Cart

Will drive the course during the outing

Beverage Cart

Assorted soft drinks, bottled water, and snacks

\$15.00 per person

Select Beer Cart

Assorted soft drinks, bottled water and snacks

Assorted beers

\$22.00 per person

Premium Beverage Cart

Adds a selection of Imported/Premium Beers and Hard Seltzers

\$26.00 per person

Bar packages

Available in the upstairs clubhouse

Premium Beer & Wine Package

Adds a selection of Premium Beers and Hard Seltzers

2 Hour duration - \$16.00pp

Premium Open Bar

An assortment of Premium Liquors & Cordials, Select & Premium beers, Merlot, Pinot Grigio & White Zinfandel wines are all included. A complete list of liquor is available upon request.

2 Hour duration - \$24.00pp

Beer Selection: Budwieser, Coors Light, Miller Light, Michelob Ultra, & Yuengling

Premium Beer Selection: add assorted White Claw, Stella Artois, Modelo, Kona Big Wave IPA & Hazy IPA

Tab/Consumption Bar Prices

Not available on the Beverage Carte.

\$200 Bar setup fee per bartender plus drink prices listed.

Tab bars require a \$300.00 minimum, not including setup fee, taxes and service charge.

Beer (Select)	\$7.00
Beer (Premium)	\$8.00
Wine/Champagne	\$10.00
Premium Mixed Drinks	\$12.00
Signature Drinks/Martinis	\$14.00



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what dreams are made of...



4 CONVENIENT LOCATIONS

Contact All Locations Toll Free:

1.866.JACQUES
(866-522-7837)

www.jacquescatering.com

JACQUES EXCLUSIVE CATERERS

Exclusive Party Rentals

403 Highway 36
Hazlet, NJ 07730

Tues. - Sat. 9-5
Sunday by Appointment,
Closed Monday

JACQUES RECEPTION CENTER

500 Palmer Avenue,
Middletown, NJ 07748

Tues. - Fri. 10-5,
Private Tours
by Appointment Only,
Closed Monday

THE CLUBHOUSE @ HOMINY HILL

Hominy Hill Golf Course

92 Mercer Road,
Colts Neck, NJ 07722

Private Tours Available
By Appointment Only

THE ESTATE @ TATUM

Tatum Park

144 Holland Road,
Middletown, NJ 07748

Private Tours Available
By Appointment Only

