

Weddings & Special Events
by

Jean-Jacques' CULINARY CREATIONS 

Voted Best of Westchester
Westchester Magazine 2008



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914-747-8197

www.jean-jacques.com

468 Bedford Road ~ Pleasantville, New York 10570

MENU

BUTLER PASSED HORS-D'OEUVRE

Cold Butler Passed Hors-d'Oeuvre

- *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
- *Prince Edward Island Mussels Dijonnaise served in Half Shell
 - Smoked Salmon Mousse Barquettes
 - Smoked Salmon on Seven Grain Bread
 - Mini Tarts of Chicken with Mango Relish
- Paté Maison with Dijon Moutarde and Cornichons on Crostini
- Stuffed Cherry Tomatoes with Herb Goat Cheese and Olives Niçoise
- Fresh Buffalo 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
- Ratatouille on Endive Leaf
- Deviled Eggs

*Upgraded Selection

MENU

Warm Butler Passed Hors-d'Oeuvre

- *Escargots Vol au Vent
- *Shrimp & Scallop Brochettes with White Wine Shallot Sauce
- Swedish Meatballs
- Dates Wrapped in Bacon
- Lamb & Eggplant Skewers
- Filet Mignon Brochettes a la Bordelaise
- Petit Patés Parisiens en Croute
- 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

*Upgraded Selection



MENU

STATIONARY HORS-D'OEUVRE

Cold Stationary Display

Asparagus Wrapped in Prosciutto
Cantaloupe Melon Wrapped in Prosciutto
Imported Cheeses Garnished with Fresh Fruits & Berries
Paté 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 a la Provençale
Chopped Liver with Assorted Crackers
Italian Seafood Salad

*Seafood Bar

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

*Upgraded Selection

MENU

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
Beef & Broccoli
Beef Bourguignon
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

*Stations

BBQ Grill ~ Carved Meats ~ Italian ~ Asian ~ Mediterranean

*Upgraded Selection

MENU

DINNER

Soup or Salad Course
Pasta or Seafood Appetizer Course
Main Course

Soups

*Lobster Bisque
*Seafood Bisque
Potato-Leek
Broccoli
Asparagus
Tomato Bisque
Country Mushroom
Butternut Squash with Maple Syrup
Carrot-Ginger with Honey
Chilled Gazpacho Andaluz
Chilled Vichyssoise with Chives
Chilled Strawberry with Port Wine

*Upgraded Selection

MENU

Salads

- *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
- Garden Salad of Organic Mesclun with Endive and Radicchio
Choice of Raspberry Vinaigrette or Balsamic Vinaigrette
- Classic Caesar Salad

Pastas

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

*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

*Upgraded Selection

MENU

Main Course

- *Shrimp Scampi
 - *Shrimp Provençale
 - *Grilled Swordfish with Whole Grain Mustard Sauce
 - *Grilled Tuna with Red Wine Peppercorn Sauce
 - *Roast Filet Mignon a la Bordelaise
 - *Filet Mignon Wellington a la Bordelaise
 - *Roast Loin of Veal with Wild Mushrooms Sauce
 - *Roast Duck a l'Orange
 - *Filet Mignon & Lobster Tail
 - *Chilean Sea Bass with Tomato Concassé
Reduction of Tomato with White Wine & Fresh Basil
 - *Half Lobster Thermidor
 - *Lobster a L'Armoricaine
 - *Paella Valenciana
 - *Bouillabaisse Marseillaise
 - *Braised Lamb Shank with Burgundy Wine & Portobello
 - *Roast Rack of Baby Lamb with White Wine Mint Sauce
 - Roast Leg of Lamb with Thyme Sauce
 - Prime Rib a 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

*Upgraded Selection

MENU

Main Course

(continued)

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

Seared Blackened Cajun Salmon

Beef Casserole

Select From: Bourguignon, Stroganoff, Goulash

Chicken Casserole

Select From: Coq au Vin, Provençale, Dijonnaise, Sun-dried Tomatoes

Spiral Ham with Maple Brandy Glaze

Braised Brisket of Beef with Concord Wine

Warm Accompaniments

Potatoes

Gratin Dauphinois (Scalloped Potatoes with Cream & Cheese)

Roasted Red Potatoes with Fresh Rosemary

Garlic Mashed Potatoes

Wasabi Mashed Potatoes

MENU

Warm Accompaniments

(continued)

Rice

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne

Brown Rice Pilaf

Spanish Saffron Rice

Moroccan Couscous aux Légumes

Vegetables

Medley of Steamed Seasonal Vegetables

Medley of Grilled Seasonal Vegetables

Broccoli with Roasted Red Peppers

Fresh String Beans Almondine

Red Cabbage with Apples, Cinnamon & Cloves

Signature Salads

Couscous with Lemon & Fresh Mint

Ratatouille Niçoise

Cucumber Salad with Fresh Dill

Wild Rice Salad with Apples & Walnuts

Orzo Salad with Confetti of Fresh Bell Peppers



MENU

Signature Salads

(continued)

Mediterranean Penne Pasta Salad

Goat Cheese, Sun-dried Tomatoes & Portobello Mushrooms & Fresh Basil Vinaigrette

Beet Salad with Mandarin Orange & Fresh Mint

Carrot Salad with Citrus Vinaigrette

Potato Salad with Horseradish & Moutarde

Potato Salad with Artichoke Hearts, Roasted Red Peppers
& Tarragon Vinaigrette



MENU

DESSERT

Our Cakes & Pastries have been “Best Desserts in Westchester”
for four consecutive years by Westchester Magazine

Custom Handcrafted Wedding Cakes
Stacked or Tiered with choice of Flavor & Design

Dark Chocolate Mousse
White Chocolate Mousse
Milk Chocolate Mousse
Triple Chocolate
Chocolate Praline
Cappuccino Classic
Raspberry Delight
Raspberry and White Chocolate
Lemon Mousse
Raspberry Mousse
Lemon with Raspberry
Strawberry Shortcake
Cannoli Cream
Tiramisu
Mocha
Carrot

MENU

*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

*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

*Upgraded Selection