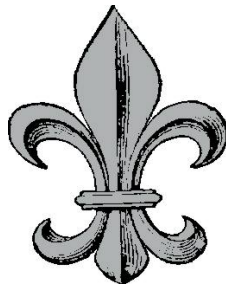


Weddings & Special Events

by

Jean-Jacques'

CULINARY CREATIONS



Putnam National Golf Club

www.jean-jacques.com

187 Hill Street, Mahopac, NY 10541

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MENU

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
Paté 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

Warm Butler Passed Hors-d'Oeuvre

Swedish Meatballs
Dates Wrapped in Bacon
Lamb & Eggplant Skewers
Beef & Pineapple Teriyaki 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)

MENU

Warm Butler Passed Hors-d'Oeuvre

(continued)

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

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 Cruditée 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

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

MENU

DINNER

Soup or Salad Course

Pasta Course

Main Course

Soups

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

Salads

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

MENU

Main Course

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
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

Accompaniments

Potatoes

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

Rice

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne
Brown Rice Pilaf
Spanish Saffron Rice
Moroccan Cous Cous aux Légumes

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 Cakes

Cakes

Moist Yellow Chocolate Carrot Spice Red Velvet

Fillings & Frostings

Chocolate Mousse	Vanilla Pudding
White Chocolate Mousse	Chocolate Pudding
Apricot & Mocha	Lemon Pudding
Strawberries (market price)	Pistachio Pudding
Pineapple	Banana Pudding
Georgia Peach	Cookies & Cream
Bananas & Cream	Mint Cookies & Cream
Vanilla Custard	Vanilla Buttercream
Chocolate Custard	Chocolate Buttercream
Cannoli Cream	Mocha Buttercream

Strawberry Shortcake
Chocolate Strawberry Shortcake
Carrot Cake with Cream Cheese Filling
Red Velvet with Cream Cheese Filling
Spice Cake with Apple or Pumpkin Butter

Fondant or Chocolate Ganache
(additional charge)

MENU

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

BBQ Grill ~ Carved Meats ~ Italian ~ Asian ~ Mediterranean

Soup Selections

Lobster Bisque
Seafood Bisque

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

MENU

UPGRADED MENU SELECTIONS

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 a la Bordelaise

Filet Mignon Wellington a la Bordelaise

Roast Loin of Veal with Wild Mushrooms Sauce

Roast Duck a l'Orange

Half Lobster Thermidor

Filet Mignon & Lobster Tail

Chilean Sea Bass with Tomato Concassé

Reduction of Tomato with White Wine & Fresh Basil

Lobster a L'Armoricaïne

Paella Valenciana

Bouillabaisse Marseillaise

Braised Lamb Shank with Burgundy Wine & Portobello

Roast Rack of Baby Lamb with White Wine Mint Sauce

MENU

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

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