

BAR/BAT MITZVAH



The Perfect Celebration

This is a special time and a special celebration. Our 4-star chef's will prepare you, your friends and family delicious, plentiful and affordable cuisine, with over 30 years experience. Celebrate your day at The Gran Centurions. We will be delighted to provide you with professional and accommodating service. We are here to make your day "The Perfect Celebration."

The
Gran Centurions
WEDDINGS  BANQUETS





BAR/BAT MITZVAH CELEBRATION

Cocktail Hour

Included in
ULTIMATE BUFFET
ELEGANT SIT DOWN
DUET-SIT DOWN

Special Touches

See our "Special Touches" page
for additional details



Kosher Foods Available

The
Gran Centurions
WEDDINGS & BANQUETS



Continuous service for one hour. A sumptuous selection of masterfully prepared hors d'oeuvres served butler style or in chafing dishes

SMOKED NOVA SALMON Capers, chopped onions
hard cooked eggs, cucumber wasabi sauce

SMOKED WHITEFISH DISPLAY horseradish sauce

SEASONAL FRESH FRUIT & BERRIES DISPLAY

BRUSHETTA STATION

**GARDEN FRESH RAW & GRILLED VEGETABLE CRUDITÉ
WITH ASSORTED DRESSING**

BUTLER STYLE PASSED HORS D'OEUVRES - Choose EIGHT

Pepperjack Quesadilla with Mexican Tomato Salsa
Crimini Mushrooms Stuffed with Sausage or Spinach
Garlic Mashed Potato in Puff Pastry
Black Angus Beef Teriyaki Skewers

Gourmet Pizzas

Petite Franks in Blanket

Mini Mozzarella En Carozza

Mozzarella Sticks

Marinated Bocconcini Fresh Mozzarella Cheese

Assorted Mini Quiche

Asian Spiced Chicken Satay

Coconut Shrimp with Duck Sauce

Cajun Shrimp with Wasabi

Shrimp Dumplings with Soy Sauce

Oriental Stir Fry Vegetable Egg Roll, Duck Sauce

Saffron Tempura Vegetables, Orange Ginger Marmalade Dipping Sauce

Buffalo Wings or Boneless - Mild, BBQ, Garlic Parmesan

*Gulf Shrimp Cocktail \$1.50 each

*Baby New Zealand Lamb Chop
with Mint Jelly \$4.95 pp



Childrens Menu



Special Touches

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Kosher Foods Available

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Aliperti's
CATERING



COCKTAIL HOUR

Franks in a Blanket, Mozzarella Sticks, Pepperoni & Cheese Pizzas

CHALLAH

SALAD CHOICE

Tossed or Caesar Salad

ENTRÉES

Choose 4

Chips & Salsa
Chicken Fingers
French Fries
Onion Rings
Penne Marinara
Penne Vodka
Meatballs
Macaroni & Cheese
Baked Ziti
Penne Alfredo
Buffalo Wings
Mini Tacos
Mini Pizza Bagels
Mini Burgers
Mini Cheese Quesadillas

BEVERAGES

Shirley Temple Fountain
Unlimited Soda & Juice Bar

TORAH CAKE

ICE CREAM

COFFEE & TEA

Choice of Linen Color

Plus 20% service charge and 7% sales tax
Maitre d' - \$350
5 hour party
Add \$3 per person for Saturday Evening



BAR/BAT MITZVAH CELEBRATION

Elegant Sit Down

COCKTAIL HOUR INCLUDED

Special Touches

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Kosher Foods Available

The
Gran Centurions
WEDDINGS & BANQUETS



See Price List, Page 6



CHALLAH

PASTA

Choose One - Penne Vodka or Orchiotta & Broccoli with Garlic and Oil

SALAD

Choose One - Tossed or Caesar

HOMEMADE FRESH BAKED ROLLS

ENTRÉES

Choose Two

CHICKEN MARSALA

Boneless Breast of Chicken, Wild Mushrooms in a Marsala Wine Demi Glace

SALMON DILL CREAM REDUCTION

Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction

TILAPIA- FARM RAISED

Served with Lobster Champagne Sauce

CHICKEN FRANÇAISE

Boneless Breast of Chicken sautéed in a Lemon Beurre Blanc

VEAL MARSALA

Medallions of Veal sautéed in Wild Mushroom, Marsala Wine Demi Glace

PRIME RIB

Slow roasted Rib Eye au jus

FILET MIGNON

8oz Filet Mignon with a Wild Mushroom Demi Glace

CHATEAU BRIAND

Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction

SURF & TURF

Filet Mignon & Catch of the Day (Market Price)

POTATO

Choose One - Roasted Red, Baked or Garlic Mashed

VEGETABLE

Choose One - Broccoli with Garlic & Oil, Vegetable Medley
Glazed Carrots or Green Beans Almondine

DESSERT

Torah Cake
Coffee & Tea



BAR/BAT MITZVAH CELEBRATION

Ultimate Buffet

COCKTAIL HOUR INCLUDED

Special Touches

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Kosher Foods Available

The
Gran Centurions
WEDDINGS & BANQUETS



Aliperti's
CATERING

See Price List, Page 6



CHALLAH

PASTA STATION

Choose Two - Penne, Orchietta or Rigioni
Choose Two - Vodka, Marinara, Alfredo or Primavera

SALAD

Caesar or House

HOMEMADE FRESH BAKED ROLLS

ENTRÉES

Choose One from Each

CHICKEN OR DUCK

Oreganato, Marsala, Giambotta, Fried, Roasted or Champagne Mustard Sauce

BEEF

Sausage and Bell Peppers, Bourguignon, Sweet & Sour or Au Poivre

VEAL

Veal & Bell Peppers, Piccata or Marsala

SEAFOOD

Salmon Dill Reduction, Paella on Saffron Rice or Tilapia

VEGETABLE

Eggplant Parmigiana, Eggplant Rollatine or Vegetable Medley

CARVING STATION

Roast Beef, Roast Turkey
New York Style Pastrami or Corned Beef

ACCOMPANIMENTS

Roasted Potatoes, Mashed Potatoes,
Vegetable Medley, Broccoli or Glazed Carrots

DESSERT

Torah Cake
Coffee & Tea



BAR/BAT MITZVAH CELEBRATION

Duet-Sit Down

COCKTAIL HOUR INCLUDED

Special Touches

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Kosher Foods Available

The Gran Centurions
WEDDINGS & BANQUETS



See Price List, Page 6



CHALLAH

SEASONAL FRESH FRUIT *or* PASTA COURSE

SALAD

Tossed *or* Mozzarella & Roasted Peppers

HOMEMADE FRESH BAKED ROLLS

ENTRÉES

(Choose One Duet for All Guests)

CHICKEN MARSALA & CHATEAU BRIAND

Boneless Breast of Chicken & Sliced Filet served with Mushrooms in a Marsala Demi Glace

SLICED STEAK & STUFFED TILAPIA

Black Angus Sirloin Steak sliced with Pinot Noir Wild Mushroom Demi Glace accompanied by Stuffed Talapia

VEAL & SALMON

Veal, Eggplant & Fresh Mozzarella Cheese in a White Wine Tomato Broth with Sesame Seed Encrusted Salmon in a Tarrogon Cream Reduction

POTATO

Roasted Red Potato, Baked *or* Mashed

VEGETABLE

Broccoli with Garlic & Oil, Vegetable Medley Glazed Carrots *or* Green Bean Almondine

DESSERT

Torah Cake
Coffee & Tea



Special Touches

- **EXTRA HOUR** - \$250 room charge
 - **FRESH FLORAL CENTERPIECES** - \$25 & up per table
 - **BALLOON CENTERPIECES** - \$8 per table
 - **WHITE CHAIR COVERS & SASH** - \$2 & up
 - **FRESH FRUIT DISPLAY** - \$2.25 pp
 - **PASSED HORS D'OEUVRES** - \$4.95 pp
 - **INTERNATIONAL CHEESE & FRESH FRUIT DISPLAY** - \$2.50 pp
 - **COLD NOVA STATION** (choose 2) - \$4.95 pp
Nova, Grav Lox, Pastrami Nova, Whitefish Salad
Sable, Pumpernickle & Rye Breads,
Hard Boiled Eggs, Capers, Chopped Onions
 - **HOT STATION** (choose 3) - \$5 pp
Potato Perogies, Stuffed Cabbage, Sweet Breads
Potato Pancakes with Apple Sauce & Sour Cream
Sweet & Sour Meatballs, Kishka with Mushroom
Barley & Gravy
 - **ISRAELI STATION** - \$2.25 pp
Hummus, Tahini, Babaganush, Tabouli, Falafe Balls, Israeli
Salad, Pita Bread, Borekas (Cheese, Mushroom, Potato)
 - **PASTA STATION** - \$2 pp
Choose Two - Tortellini, Penne or Farfalle
Choose Two - Vodka, Marinara, Alfredo or Primavera
 - **CARVING STATION** - \$20 pp
Roast Beef, Turkey, Corned Beef, Pastrami, Tongue or
Steak with Assorted Sauces, Petit Rolls
 - **DELUXE CARVING STATION**
Sirloin Steak - \$2.95 pp Filet Mignon - \$5 pp
 - **ORIENTAL WOK STATION** - \$3 pp
Shredded Chicken, Beef with Bok Choy, Bamboo Shoots
Shitake Mushrooms, Chinese Cabbage, Sprouts, Scallions
Fresh Ginger, Soy Sauce, Chinese Noodles
 - **SUSHI PLATTER**
Assorted Sushi & Sashimi, California Rolls
Tuna Roll, Dragon Roll, Spicy Tuna Roll
14 Pieces Sushi, 2 Rolls - \$75
32 Pieces Sushi & Sashimi, 2 Rolls - \$85
36 Pieces Sushi & Sashimi, 3 Rolls - \$105
 - **CREPE OR OMELETTE STATION** - \$2 pp
 - **OPTIONAL CHOICES (priced accordingly)**
Grilled Veggies, Chopped Liver, Crudit e
Grilled Marinated Portobello Mushrooms
Potato Peogies, Potato Pancakes with apple sauce
Stuffed Cabbage, Sweet Breads, Sweet & Sour Meatballs
Kishka with mushroom barley and brown gravy
 - **VIENNESE TABLE** - \$7 & up
Includes: Petit Fours, Eclairs, Cannoli, Cream Puffs
Cheese Cake, Flavored Macaroons, Tiramisu
Fresh Seasonal Fruit Display, Ice Cream Station
Vanilla & Chocolate Mousse
 - **COOKIES ASSORTED** - \$19 per table
 - **MINI PASTRIES** - \$25 per table
 - **ICE CREAM BAR** - \$3 pp
Soft Vanilla Ice Cream, M&M's, Oreo Pieces
Chocolate Toasties, Toasted Coconut
Whipped Cream, Chocolate, Syrup, Cherries, etc.
 - **CHOCOLATE FONDUE** - \$3 pp
Dipping Fruits & Such - Strawberries, Cantaloupe
Pineapple, Bananas, Pretzels, Potato Chips
Marshmallows, Cookies, Lady Fingers
 - **CHOCOLATE FOUNTAIN** - \$475
Dipping Fruits and Such - Choice of 5 - \$2.50 pp
Strawberries, Cantaloupe, Pineapple, Bananas
Pretzels, Potato Chips, Marshmallows
Cookies, Lady Fingers
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- **CHAMPAGNE TOAST** - \$2 pp
 - **LIQUOR PACKAGES** - Ask for details
 - **LIGHTED DRINK FOUNTAIN** - \$3 pp & up
Floating Fresh Fruit
Choose - Mimosa, Sangria, Punch or Martini's
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- **WE ALSO OFFER:**
Invitations, Favors, Candy Cart

The
Gran Centurions
WEDDINGS  BANQUETS



Prices subject to change 2019



Testimonials



Everyone made us feel so comfortable and appreciated.

Thank you for being a part of our wedding. We could not have chosen a better place to get married. The Gran Centurions and Aliperti's Culinary Creations were very generous. Everyone made us feel so comfortable and appreciated. All of our guests were equally pleased. We are writing this just to let you know we appreciated everything the team did for us on our special day.

We can't thank you enough. All my dreams came true on that day. Me and my family look forward to celebrating many more special occasions at The Gran Centurions. —Sincerely, Kenneth and Amellia

Just a little note to let you know everything was great, the food, the room and the service. We're glad we decided on the "right" place!
—Thank you,
Marianne

The "right" place!

Top quality from beginning to end! —Patti

I am writing this letter to express my gratitude toward you and your staff. My day was the most spectacular ever and to conclude it at The Gran Centurions was just the icing on the cake. Prior to August 9th, I think we can all agree that I was not stressed and much of that was due to Mike and taking care of any concerns (which were few). I loved how he help to accommodate my needs (i.e.- giving both salads, since I could make up my mind and having the chef prepare a specific meal so I can try it). All of these things made our day memorable.

The evening was amazing! From the drop-dead scrumptious food during the cocktail hour to the comfortable feeling of both rooms we used. I must say the chicken quesadillas was amazing during the cocktail hour and the food that we chose for the buffet was fabulous!!! The food was also hot and we got to keep the leftovers! I did not hear one complaint, but I did hear people rave about how this was the best food they have had at an event. The room was just large enough for my party and I loved how it felt so intimate. My cousin who had her wedding at The Gran Centurions over 7 years ago, could not believe the changes that Aliperti's

made. Needless to say everyone loved the food and selection they had to pick from!

Lastly, I would like to comment on your staff. The people who worked at the event were so friendly and accommodating. I had a few conversation with some of them and they were just very down-to-earth. Also John was terrific. She took such great care of Kenneth and I; from making sure we always had a drink to bringing extra quesadillas for us to eat, to helping me with my dress, to providing a basket for my cards. She was truly an asset to the night and her personality rocked! I even said I would love to work for her (the offer still stands).

I will with 110% recommend any event by Aliperti's at The Gran Centurions. And when I have my next event you will be the ones I call! Without a doubt, you guys and gals are amazing!

—Greatly appreciative of your services, Sarah

PS. If you could share this with the people who made my night special, I would appreciate it.

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