

Begin with a Sumptuous Cocktail Hour and Beautiful Mirrored Cheese
and Fruit Displays followed by a Five Course Dinner

Your Gran Reception

ENHANCEMENTS

- 5 Hour Celebration
- 5 Hour Standard Open Bar
- * Floral Center Pieces
- Table Linen & Napkin Choice
- Chair Covers with Sash
- Seating Cards & Directions
- Bridal Suite
- Accent & LED Lighting

• COCKTAIL HOUR

One hour service.

*A sumptuous selection of hors d'oeuvres
served butler style.*

BUTLER STYLE PASSED HORS D'OEUVRES

Choose EIGHT

- CHEFS SPOONS - Chicken Meatballs
- CHEFS SPOONS - Mac & Cheese Truffle Oil
- CHEFS SPOONS - Tortellini Pesto
- Beef Tips Crostini with Horseradish Mayo
- Chicken Scampi Focaccia
- Open Faced Calzones
- Potato Pancakes with Sour Cream
- Petite Crab Cakes with Remoulade Sauce
- Black Angus Beef Teriyaki Skewers
- Petite Franks in Blanket
- Mini Mozzarella En Carozza
- Marinated Bocconcini Fresh Mozzarella Cheese
- 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
- Gulf Shrimp Cocktail \$1.50 each

INTERNATIONAL CHEESE & FRUIT DISPLAY

Featuring Montrachet, Smoked Gouda
and Imported Brie

GARDEN FRESH VEGETABLE CRUDITÉ

Raw and Grilled Seasoned Vegetables
with Parmesan Peppercorn Dressing

SILVER CHAFING DISHES - Choose THREE

- Eggplant Rollatine
- Rigatoni & Broccoli
- Formaggio Tortellini Bolognese
- Mini Stuffed Cabbage
- Kielbasa & Sauerkraut Dijon
- Sweet Italian Sausage - Ciambotta *or* Marinara
- Seafood - Scampi *or* Newburg
- Beef Sirloin & Broccoli
- Fried Calamari Pomodoro
- Mussels - Marinara *or* Champagne Sauce
- Shrimp & Scallops Scampi
- Milk Fed Veal Marsala Mushroom Sauce
- Stuffed Clams Royale Garlic Herb Butter
- Orrechietta *or* Rigatoni Pasta -
with Broccoli Rabe & Italian Sausage
- Tenderloin Tips in a Cracked Black &
Green Peppercorn Demi Glace
- Petite Veal Meatballs in a Cream Caper Sauce

CARVING STATION - Choose ONE

- Roast Beef, Turkey, Smoked Ham,
Fresh Ham *or* Pork Loin with Assorted Sauces



IMPORTANT:

Please advise us on the **final number** of guests that will be attending your party at least **14 days prior** to the affair. If we do not have your final count you will be charged for the original number of guests if your count

is lower at the time of your party. **A non-refundable deposit of \$2,000 due upon contract signing, 50% of balance is due 6 months prior to the event. All parties must be PAID IN FULL 7 days prior to event. All pricing is subject to service charge & NJ sales tax.**



THE GRAN RECEPTION

- **CHAMPAGNE TOAST**

To be followed by a Five Course Dinner

- **SALAD** - Choose ONE

Tossed Greens with Homemade Parmesan Peppercorn
Classic Caesar

- **HOMEMADE PASTA** - Choose ONE

Penne Vodka
Rigatoni & Broccoli

- **INTERMEZZO**

Fruit Sorbet and Mint Garnish

- **ENTRÉES** - Choose THREE

CHICKEN FRANÇAISE

Boneless Breast of Chicken
sautéed in a Lemon Beurre Blanc

CHICKEN MARSALA

Boneless Breast of Chicken with
Mushrooms in a Marsala Wine Demi Glace

CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken and Gulf Shrimp
sautéed in a Lemon Beurre Blanc

**CHICKEN MARSALA
& CHATEAU BRIAND**

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

**CHICKEN ROLLATINE
& CHATEAU BRIAND**

Boneless Chicken Breast,
stuffed with Imported Prosciutto,
Spinach & Mozzarella in a
Brandy Cream Sauce and a Sliced
Filet Mignon served with
Mushrooms in a Pinot Noir Reduction

VEAL MARSALA

Medallions of Veal sautéed with
Mushrooms, Marsala Wine Demi Glace

NEW YORK STRIP STEAK

Certified Angus Beef with Maitre d' Hotel Butter

PRIME RIB

Slow Roasted Rib Eye, Au Jus

FILET MIGNON

8oz. Filet with a Bernaise Sauce

CHATEAU BRIAND

Sliced Prime Filet Mignon with
Wild Mushroom Burgundy Reduction

SALMON DILL CREAM REDUCTION

Broiled Atlantic Salmon Filet
with a Fresh Dill Cream Reduction

TILAPIA LEMON BUERRE BLANC

White Wine Lemon Reduction

***SURF & TURF**

Filet Mignon & 7oz Lobster Tail

***CHILEAN SEA BASS**

Lobster Champagne Sauce

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**

Tiered Wedding Cake • Premium Coffee & Tea



* Extra Charge