



The
Gran Centurions
WEDDINGS  BANQUETS

Diamond Buffet

*Butler Style Passed Hors d'oeuvres. Delicious and Abundant
Silver Chafing Dishes with Added Stations and Displays to Delight Your Guests*

COCKTAIL HOUR

*One hour service. A sumptuous selection of masterfully prepared hors
d'oeuvres served butler style.*

BUTLER STYLE PASSED HORS D'OEUVRES - Choose SIX

Pepperjack Quesadilla with Mexican Tomato Salsa Crimini Mushrooms Stuffed
with Veal Mousse Veal Meatballs in a Sage Demi Glace with Capers

Garlic Mashed Potato in Puff Pastry

Black Angus Beef Teriyaki Skewers

Gourmet Pizzas

Petite Franks in Blanket

Mini Mozzarella En Carozza

Mozzarella Sticks

Assorted Mini Quiche

Asian Spiced Chicken Satay

Melon Wrapped in Prosciutto

Scallops Wrapped in Bacon

Coconut Shrimp with Duck Sauce

Cajun Shrimp with Wasabi

Oriental Stir Fry Vegetable Egg Roll, Duck Sauce

Saffron Tempura Vegetables

Orange Ginger Marmalade Dipping Sauce

*Gulf Shrimp Cocktail \$2 pp

*Baby New Zealand Lamb Chop with Mint Jelly \$2.95 pp

Aliperti's
 CATERING

DIAMOND BUFFET

ITALIAN ANTIPASTO DISPLAY

Includes: Provolone, Genoa Salami, Prosciutto, Mortadella, Artichoke Hearts
Black and Green Olives, Roasted Peppers, Sun Dried Tomatoes
Brushetta, Tomato Artichoke Salad, Vegetable Crudit  and Tortellini Basilico

HOMEMADE PASTA STATION

Choose Two - Tortellini, Penne *or* Farfalle
Choose Two - Vodka, Marinara, Alfredo *or* Primavera

SOUP STATION - *Choose ONE*

Lobster & Shrimp Bisque *or* Wild Mushroom Bisque

SALAD - *Choose ONE*

Classic Caesar *or* Mixed Greens and Walnuts - Raspberry *or* Balsamic Vinaigrette

BREAD DISPLAY

Artisan Breads, Semolina Rolls and Focaccia with Extra Virgin Infused Olive Oils

CARVING STATION - *Choose ONE*

Roast Beef, Ham (*smoked or fresh*), Roast Turkey, Loin of Pork
New York Style Pastrami *or* Corned Beef

SILVER CHAFING DISHES - *Choose ONE from each*

CHICKEN

Fran aise, Oreganato, Marsala, Giambotta, Fried,
Roasted Rollatine *or* Champagne Mustard Sauce

PORK *or* BEEF

Sausage and Bell Peppers, Beef Bourguignon,
Beef Au Poivre *or* Sweet & Sour Pork Loin

VEAL

Veal & Bell Peppers, Piccata, Fran aise *or* Marsala

SEAFOOD

Seafood Scampi, Seafood Newburg, Salmon Dill Reduction
Mussels Marinara, Fried Calamari, Paella on Saffron Rice
or Talapia Durato with Artichoke Hearts and
Capers in a Lemon Sauce

EGGPLANT

Parmigiana *or* Rollatine

POTATO - *Choose ONE*

Roasted Red, Baked *or* Garlic Mashed

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

DESSERT

Tiered Wedding Cake Premium Coffee & Tea

* Extra Charge



IMPORTANT

Please advise us on the **final number** of guest 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 2,000.00 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 NJ sales tax.

ENHANCEMENTS

5 Hour Celebration

5 Hour Standard Open Bar

Crisp Table Linens and
Choice of Napkin

Chair Covers & Sash

White Glove Service

Fresh Floral Centerpieces

Complimentary Bridal Room

Seating Cards and Directions

INCLUDES SERVICE CHARGE