



The Gran Reception

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

COCKTAIL HOUR

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

INTERNATIONAL CHEESE & FRUIT DISPLAY
featuring Montrachet, Smoked Gouda and Imported Brie

GARDEN FRESH VEGETABLE CRUDITÉ
Raw and Grilled Seasoned Vegetables with Parmesan Peppercorn Dressing

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

Mozzerella 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

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Continued Cocktail Hour

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* Farfalle 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 and Petit Rolls

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



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.

THE GRAN RECEPTION

CHAMPAGNE TOAST

SALAD - Choose ONE

Tossed Greens with Homemade Parmesan Peppercorn or Classic Caesar

HOMEMADE PASTA - Choose ONE

Penne Vodka or Tri-Color Tortellini Alfredo Sauce

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 Cheese 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 in a 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

The
Gran Centurions
WEDDINGS  BANQUETS

Aliperti's
CATERING