



The Gran Reception

Begin with a sumptuous Cocktail Hour plus a Beautiful Mirrored Cheese and Fruit Display, Crudité and a Carving Station. Followed by a Five Course Dinner that you and your guests choose one of three entrée choices.

ENHANCEMENTS

- 5 Hour Celebration
- 5 Hour Standard Open Bar
- Table Linen & Napkin Choice
- LED Lighting
- Seating Cards & Directions
- Bridal Suite

COCKTAIL HOUR

INTERNATIONAL CHEESE & FRUIT DISPLAY

Featuring Montrachet, Smoked Gouda, Imported Brie

GARDEN FRESH VEGETABLE CRUDITÉ

Raw and Grilled Seasoned Vegetables,
Parmesan Peppercorn Dressing

CARVING STATION - Choose ONE

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

HORS D'OEUVRES - Choose Eight

• STATIONS

CHAFER - Crimini Mushrooms
Stuffed with Sausage *or* Spinach

CHAFER - Buffalo Wings *or* Boneless
Mild, BBQ *or* Garlic Parmesan

STATION - Gourmet Pizzas

• PASSED BUTLER STYLE

CHEFS SPOONS - Chicken Meatballs

CHEFS SPOONS - Mac & Cheese Truffle Oil

CHEFS SPOONS - Tortellini Pesto

Beef Tips Crostini with horseradish mayo

Black Angus Beef Teriyaki Skewers

Salmon Mousse on crostini

Petite Crab Cakes with remoulade sauce

Coconut Shrimp with duck sauce

Shrimp Dumplings with soy sauce

Cajun Shrimp with wasabi

Calzones open-faced

Asian Spiced Chicken Satay

Petite Franks in Blanket

Avocado Toast with goat cheese

Potato Pancakes with sour cream

Mini Mozzarella En Carozza

Marinated Bocconcini, Fresh Mozzarella Cheese

Oriental Stir Fry Vegetable Egg Roll with duck sauce

Fruit Kabobs

Shrimp Display* - Small (150), Large (250)

SILVER CHAFING DISHES - Choose THREE

Eggplant Rollatine

Rigatoni & Broccoli

Formaggio Tortellini Bolognese

Kielbasa & Sauerkraut Dijon

Sweet Italian Sausage - Ciambotta *or* Marinara

Seafood Scampi

Beef Sirloin & Broccoli

Fried Calamari Pomodoro

Shrimp & Scallops Scampi

Orecchietta *or* Rigatoni Pasta

with broccoli rabe and Italian sausage

Tenderloin Tips in a cracked black and
green peppercorn demi glace

Petite Veal Meatballs in a cream caper sauce

♥ ADDITIONAL STATIONS*

○ ASIAN

Beef & Chicken Stir Fry, White Rice, Vegetable Egg Rolls

○ SEAFOOD

Garlic Shrimp Scampi, Fresh Clams and Chorizo,
Mussels Fra Diavolo, Fried Calamari

○ SMOKED FISH

Norwegian Salmon sliced with capers and egg whites
Whitefish Salad with red horseradish, Assorted Crackers

○ RAW BAR

Clams, Oysters, Calamari Salad, Shrimp Cocktail

○ ROASTED SUCKLING PIG

○ PASTA

Pick Two: Penne Vodka, Orecchietta Broccoli Rabe
Rigatoni: Alfredo, Pesto *or* Bolognese

○ ICE CREAM SUNDAE BAR

Syrups, Toppings, Sugar Cones

○ VIENNESE TABLE

Assorted Italian Mini Pastries, Cannoli, Cheesecake,
Red Velvet Bites, Chocolate Covered Strawberries,
Assorted Italian Cookies, Tiramisu

○ CHOCOLATE FONDUE

Strawberries, Pineapples, Bananas, Pretzels, Marshmallows

○ CHOCOLATE FOUNTAIN - See manager

THE GRAN RECEPTION *Continued*



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 with mint garnish

ENTRÉES - Choose THREE

CHICKEN FRANÇAISE

Breast of Chicken (*boneless*)
sautéed in a lemon beurre blanc

CHICKEN MARSALA

Breast of Chicken (*boneless*) 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

8 oz. filet with a béarnaise sauce

CHATEAU BRIAND

Prime Filet Mignon (*sliced*) with
wild mushroom Burgundy reduction

SALMON DILL CREAM REDUCTION

Broiled Atlantic Salmon Fillet
with a fresh dill cream reduction

SOLE FLORENTINE

Spinach stuffing in a champagne sauce

***SURF & TURF**

Filet Mignon & 7 oz. Lobster Tail

***CHILEAN SEA BASS**

Lobster champagne sauce

POTATO - Choose ONE

Potatoes Gratin, Duchess *or* Baked

VEGETABLE - Choose ONE

Broccoli with garlic and oil, Asparagus and Baby Carrots
or Green Beans Almondine

DESSERT

Tiered Wedding Cake
Premium Coffee and Tea

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.



* Extra Charge