



Dinner Celebrations

THE LOUNGE
Accommodates 35-75

THE CENTURION ROOM
Accommodates 50-110

THE COLONNADE BALLROOM
Accommodates 100-350

The Buffet

STARTING WITH

Crudités Platter & Homemade Rolls
Tossed Salad or Caesar Salad

ENTRÉES

Select 2 Pastas

Penne Bolognese, Cavatelli & Broccoli
Penne Vodka or Homemade Manicotti
Homemade Ravioli - add pp

Select 1 from Each Number

1. Chicken -
Française, Marsala, Oreganato or Murphy
2. Veal - *Française or Marsala*
Eggplant Rollatine, Sausage & Peppers
or Beef Tenderloin Tips Au Poivre
3. Roasted Potatoes or Anna Potatoes
4. Rice Pilaf or Spanish Rice
5. Vegetable Medley or Glazed Carrots

COFFEE & DESSERT

Fresh Ground Coffee & Tea
Ice Cream or Chocolate Mousse
Homemade Tiramisu - add pp

ADDITIONAL OPTIONS

Carving Station - add pp
Ham, Turkey, Roast Beef or Pork Loin

Seafood Scampi - add pp
Seafood Newburg - add pp
Deli Assortment - add pp
*includes a platter of Fresh Baked Turkey
Roast Beef and a Cheese assortment along with
Tricolor Pasta Salad and Potato Salad*

Duets-Sit Down

STARTING WITH

Homemade Rolls
Tossed Salad or Caesar Salad

DUETS ENTRÉES

Chicken Cordon Bleu & Veal Française
Chicken & Shrimp Parmigiana
Veal Rollatine & Chicken Marsala
Chicken & Shrimp Française

Served with

Potato & Vegetable or Pasta

COFFEE & DESSERT

Fresh Ground Coffee & Tea
Ice Cream or Chocolate Mousse



Family Style

STARTING WITH

Homemade Rolls
Antipasto or Caesar Salad

ENTRÉES

Select 1 from Each Number

1. Penne Vodka, Cavatelli & Broccoli
or Stuffed Shells
2. Sausage & Potatoes, Sausage & Peppers
or Tenderloin Tips
3. Chicken - *Française, Marsala or Oreganato*

Served with

Potato & Vegetable

COFFEE & DESSERT

Fresh Ground Coffee & Tea
Ice Cream or Chocolate Mousse

Sit Down Dinner

STARTING WITH

Homemade Rolls
Tossed Salad, Caesar Salad or
Fresh Mozzarella with Roasted Peppers

Pasta Course - add pp

ENTRÉES

Select 2

Veal Parmigiana
Salmon Oreganato
Eggplant Rollatine
Chicken Rollatine
Penne Vodka
Chicken Française
Veal Française

Sliced Sirloin Steak Bordelaise
Stuffed Capon Apple Walnut Stuffing
and Apricot Demi Glace

Filet Mignon - add pp

Prime Rib - add pp (*minimum 20 people*)

Served with

Potato & Vegetable or Pasta

COFFEE & DESSERT

Fresh Ground Coffee & Tea
Ice Cream or Chocolate Mousse

The Cocktail Party

STARTING WITH

Vegetable Crudités
International Cheese Platter
Hors d'oeuvres - passed for 2 hours
See banquet manager for selections

CHAFING DISH SELECTIONS

Will be served for 2 hours

Select 1 from This Group

Penne Vodka • Penne Bolognese
Penne Pesto

Select 2 from This Group

Swedish Meatballs • Sausage & Peppers
Eggplant - *Rollatine or Parmigiana*
Chicken Française
Kielbasa & Sauerkraut
Clams Royale
Mussels Marinara
Fried Calamari

ADDITIONAL CHAFING DISH SELECTIONS

Seafood Scampi - add pp
Pasta Station - add pp
Carving Station - add pp
Coffee Station - add pp
Passed Mini Pastries & Fruit - add pp

Prepared by

Aliperti's
★★★★ Chefs CATERING

Over 50 Years of
Award Winning Cuisine

CALL MANAGER
FOR PRICING

732-382-1664
440 Madison Hill Road, Clark, NJ 07066
732-382-3558 fax
www.thegrancenturions.com

