



Your Exquisite Affair

An Exquisite ★★★★★ Seven Course Dinner including
an Extensive Wonderful Cocktail Hour. Nothing short of a Perfect Celebration!

COCKTAIL HOUR

Continuous one hour service. A sumptuous selection of masterfully prepared Hors d'oeuvres served butler style. Plus many delicious beautiful Displays, Stations and Silver Chafers.

DISPLAYS

INTERNATIONAL CHEESE DISPLAY

featuring Montrachet, Smoked Gouda and Asiago

FANTASY FRESH FRUIT & BERRIES DISPLAY

GARDEN FRESH VEGETABLE CRUDITÉ

Raw and Grilled Seasoned Vegetables with Parmesan Peppercorn Dressing

SALUMERIA DISPLAY

Imported Prosciutto, Capocollo, Genoa Salami, Mortadella

Tomatoes & Fresh Mozzarella, Roaster Peppers, Artichoke Hearts and Assorted Olives *featuring* Kalamata Olives

BRUSCHETTA CROSTINI STATION

ARTISAN BREAD DISPLAY

Focaccia, Olive Bread, Semolina Rolls with Extra Virgin Infused Olive Oil

STATIONS - With Attendant

PASTA STATION

Penne Vodka and Tortellini Quatro Formaggio

CHINATOWN WOK STATION

Choice of Beef *or* Chicken, Stir Fry Asian Vegetables accented with Hoison Sauce, White Rice

CARVING STATION - Choose TWO

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



YOUR EXQUISITE AFFAIR

Continued Cocktail Hour

BUTLER STYLE PASSED HORS D'OEUVRES - Choose EIGHT

Pepperjack Quesadilla with Mexican Tomato Salsa
Crimini Mushrooms Stuffed with Veal Mousse
Veal Meatballs in a Sage Demi Glace with Capers
Smoked Salmon with Capers & Onion
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
Imported Brie Cheese &
Toasted Almond Crostini, Raspberry Coulee
Oriental Stir Fry Vegetable Egg Roll, Duck Sauce
Cajun Gulf Shrimp, Cucumber Wasabi 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

SILVER CHAFING DISHES - Choose FOUR

Eggplant Rollatine
Cavatelli & 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

The GRAN CENTURIONS
Premier Banquet Facilities for Over 40 Years

Aliperti's
CATERING

*Extra Charge

3B

YOUR EXQUISITE AFFAIR

CHAMPAGNE TOAST

APPETIZER - Choose ONE

Fresh Mozzarella & Roasted Peppers, Crab Cake Remoulade *or* Shrimp Cocktail (4)

SALAD - Choose ONE

Classic Caesar Salad, Spring Mix with Balsamic Vinaigrette
Spinach Salad with Escoffier Dressing *or* Arugula Salad drizzled with Raspberry Vinaigrette

PASTA - Choose ONE

Penne Vodka, Orchiotta with Baby Spinach and Sausage *or* Tortellini Quatro Formaggio

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 ROLLATINE	Boneless Chicken Breast stuffed with Prosciutto Mozzarella and Spinach in a Marsala Cream Sauce
VEAL MARSALA	Medallions of Veal with Mushroom in a Marsala Wine Demi Glace
VEAL FRANÇAISE	Medallions of Veal sautéed in a Lemon Beurre Blanc
CHICKEN & SHRIMP FRANÇAISE	Boneless Breast of Chicken & Gulf Shrimp sautéed in a Lemon Beurre Blanc
CHICKEN MARSALA & CHATEAU BRIAND	Boneless Chicken Breast & Sliced Filet, Mushrooms in a Marsala Demi Glace
CHICKEN ROLLATINE & CHATEAU BRIAND	Boneless Chicken Breast stuffed with Imported Prosciutto, Spinach and Mozzarella in a Brandy Cream Sauce & Sliced Filet Mignon and Mushrooms in a Marsala Demi Glace
PRIME RIB	Slow Roasted Rib Eye Au Jus
FILET MIGNON	8oz Filet Mignon with a Bernaise Sauce
CHATEAU BRIAND	Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction
SALMON DILL CREAM REDUCTION	Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction
*SURF & TURF	Filet Mignon & 7oz Lobster Tail with Drawn Butter and a Lemon Crown
*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

ENHANCEMENTS

Five Hour Celebration
Complimentary Seating Cards
and Directions
White Glove Service
Crisp Table Linens and
Choice of Napkin
Chair Covers with Sash
Fresh Floral Centerpieces
Complimentary Bridal Room
Includes Service Charge