



The Gran Reception

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

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 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



THE GRAN RECEPTION

Continued Cocktail Hour

SILVER CHAFING DISHES - Choose THREE

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

CARVING STATION - Choose ONE

Roast Beef, Turkey, Smoked Ham, Fresh Ham *or* Pork Loin

with Assorted Sauces and Petit Rolls

The GRAN  CENTURIONS
Premier Banquet Facilities for Over 40 Years

Aliperti's
CATERING

THE GRAN RECEPTION

CHAMPAGNE TOAST

SALAD - Choose ONE

Tossed Greens with Homemade Parmesan Peppercorn or Classic Caesar

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

ENHANCEMENTS

Five Hour Celebration

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

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

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