

## *Dessert*

### **Tiered Wedding Cake**

provided by our bakery designed to your liking

### **Elegant Viennese Display**

### **Chocolate Fountain**

### **International Coffee Bar**

## *Package Includes*

### **Floor Length Linens**

### **Chair Covers**

### **Bridal Suite with Oakwood Stair Case**

### **Floral Candelabra Centerpieces for the Guest Tables**

### **Sweetheart Ice Sculpture**

### **Place Cards**

### **Direction Cards**

Prices subject to 19% service charge and 7% sales tax



# *Royal Wedding Banquets*

Tel: (732) 329-3219

Fax: (732) 329-9134

**582 Georges Road**

**Monmouth Junction, NJ 08852**

**www.pierresnj.com**

**banquets@pierresnj.com**

**weddings@pierresnj.com**



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**Pierres of South Brunswick**

## ***Our History:***

***“With our hard work and your support, we build it together.”*** — Pierre Hage-Boutros

*Pierre had a dream to open his own deli, serve the people of the community and bring them together. Pierre acted on that dream and bought the old Butler's, a small deli and general grocery store. In 1990, he opened Pierre's Deli. The community appreciated the quality and hospitality that Pierre offered and they supported him. He then realized he could better accommodate his guests by adding a restaurant. So in August 1995 to the Spring of 1996, Pierre added a total of four rooms to complete his restaurant which was added to the deli.*

*In late 1996, Pierre further expanded his establishment, purchasing the property adjacent to the deli and restaurant. In early 1997, he started construction on the bakery. Later that year he opened the bakery, an ideal addition that went well with the deli and restaurant.*

*In order to better serve the community, Pierre moved his deli from the restaurant and connected it to the bakery in 2001. Pierre then completely renovated his restaurant and added a bar and banquet facility including five banquet rooms. Pierre's dream all along was to bring together under one roof, his restaurant, bar, and banquet facilities. The Deli and Bakery now jointly occupy a separate building complete with table or take-out service.*

*The mission at Pierre's of South Brunswick is to treat all of our patrons like members of our family, provide them with food that is made with the finest quality ingredients, and the best service possible. At Pierre's it's all about making the impossible, possible. In order to accomplish anything in life you need hard work, determination, and a strong belief system. That is the picture created when you walk into the establishment. It was not modeled after a corporate idea but one man's vision for a future for his family. A passion of his, that continues to grow strong every day. Pierre and staff offer a friendly, warm and relaxed atmosphere, ideal for celebrating any occasion.*

*Pierre's dream is coming true and he plans to keep growing and continue to unite the community with his philosophy of life: Communication, Understanding and Trust!*

***“Pray, Give Thanks and Give all of your Love to God.”*** — Pierre Hage-Boutros

***“With our hard work and your support, we build it together.”*** — Pierre Hage-Boutros

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## *Cocktail Hour*

**6 Hour Open Premium Bar**

**White Gloves**

**Silver Tray**

## *Champagne with Strawberry Greeting*

## *International Cheese Display*

### **Assorted Cold Canapés**

French Brie and Raspberry Tartlette • Smoked Salmon with Red Onion Jam Tart • Avocado Tartlette • Bruchetta in a Phyllo Cup • Tomato and Mozzarella Skewers • Pita Chips with Hummus • Spinach Feta Calamatta Olives Tartlette • Salmon Mousse Tartlette • Roast Beef on Crosstini with Horseradish Chantilly

## *Passed Hors D'oeuvres*

Assorted Quiche • Potato Pancake • Greek Style Spinach & Feta Cheese Triangle in Phyllo • Scallops Wrapped in Bacon • Pork Satay with Ginger Soy Sauce • Roast Herbed Style Lamb Chop • Clams Casino • Baby Pastrami Reuben on Pumpnickel • Homemade Mozzarella Caruza • Vegetable Spring Roll • Maryland Crab Cakes • Coconut Shrimp • Crab Meat Filled Mushroom Cap • Sesame Chicken • Sweet & Sour

## *Chef Station*

*(select two)*

### **Sushi Station**

Expertly Prepared Sushi and Sashimi, decoratively displayed with pickled ginger, soy and wasabi. Preparations include California Rolls, salmon, tuna and Shrimp.

### **Carving Station** *(Choice of two)*

Whole Roasted Stuffed Lamb • Whole Salmon • Thyme Roast Whole Turkey • Maple Baked Ham • Roast Prime Rib of Beef • Roast Pork Loin • Whole Roasted Suckling Pig

### **Pasta Station** *(Choice of two)*

Fusilli Bolognese • Ground Beef • Creamy Tomato and Basil Sauce • Penne Pink Vodka with Fresh Basil and Shaved Parmesan Cheese • Rigatoni Sautéed Loose Italian Sausage and Broccoli Raab • Farfalle - Grilled Pieces of Chicken in Alfredo Sauce

### **Served in Silver Chafing Dishes**

Shrimp, Chicken, & Chorizo in Saffron Rice - Fried Calamari • Eggplant and Spinach Rollentini in a Tomato Basil Sauce • Seafood Newburg • Chicken Saltimbocca • Thin Sliced Chicken breast Topped with Prosciutto, Spinach and Mozzarella

## *Additional Upgrade*

### **Fresh Seafood Bar**

Additional Charge at Market Price

*(Includes custom iced carving)*

An elegant selection of jumbo shrimp cocktail, raw oysters, cherrystone and littleneck clams. Served with grated horseradish and mango mignonette, scungilli and calamari salad.

## *Champagne Toast*

## *First Course*

*(Choice of one)*

### **Sliced Seasonal Fruit**

#### **Penne a la Russo**

Fresh Mozzarella Tomato Tower with Basil infused olive oil and Balsamic Vinegar

#### **Shrimp Cocktail**

Jumbo Shrimp Chilled and Served with our Classic Cocktail Sauce

#### **Pan Seared Scallops**

## *Salad*

*(Choice of one)*

**Baby arugula salad:** with spiced walnuts, pouched pears and champagne vinaigrette

**Caesar salad** classically prepared

**Greek salad:** olive tomatoes, feta cheese, cucumbers in olive oil and red wine vinaigrette

#### **Fatouch salad**

Romaine radicco, cucumbers, tomatoes, green onions, fresh parsley, radish and crisp pita bread with olive oil and lemon

## *Intermezzo*

*(Choice of one)*

### **Lemon • Raspberry • Lime**

## *Entrée*

*(Choice of two)*

### **Chicken Casanova**

Sautéed chicken breast with mushrooms in Marsala sauce, tucked in with fresh basil and covered with homemade mozzarella

### **Herb Crusted Filet Of sole**

With rice pilaf and steamed vegetables

### **Breast Of Capon**

With Herb Rice Stuffing and chef's vegetables

### **Our Signature Herb Crusted Salmon**

With Rice Pilaf and Chef's Vegetables

### **Grilled New York Strip Steak**

With Haystack Onions and Garlic Mashed Potatoes & Vegetables

### **Chicken Francaise**

Served with Roasted Yukon Potatoes & Vegetables

### **Roast Prime Rib**

Served with Roasted Potatoes & Vegetables

### **Roasted Rack of Lamb**

With Mint Juice and Whipped Potatoes

### **Chateaubriand**

Roasted Yukon Gold Potatoes & Béarnaise Sauce

### **French Chicken Breast**

With French Goat Cheese served with garlic mashed potatoes and light chicken juice

### **Filet Mignon**

Served with Yukon Gold Potatoes and Vegetables

### **Surf & Turf**

Filet Mignon and Lobster Tail with Roasted Yukon Gold Potatoes and Vegetables