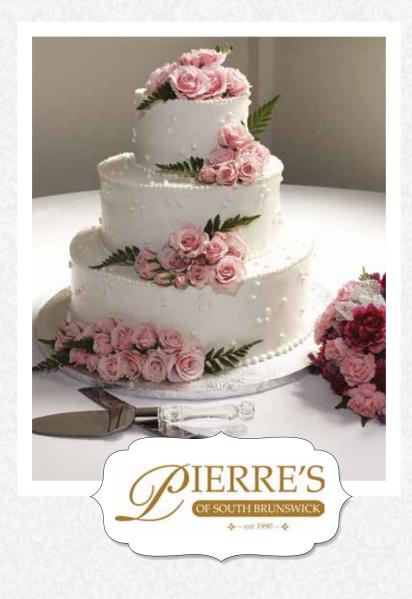
Your Perfect WEDDING RECEPTION



582 GEORGES ROAD, MONMOUTH JUNCTION, NJ 08852 | 732-329-3219 | pierresnj.com





Wedding Package

Included in your entrée price

- Five Hour Open Bar serving premium brand liquors
- Cocktail Hour featuring butler passed cold and hot hors d'oeuvres
- White Glove Service Silver Chafing Dishes
- Champagne Toast
- Full Course Dinner
- Beautiful Tiered Wedding Cake from Pierre's Bakery
- Freshly Brewed Coffee and Tea

Providing you the utmost in service and culinary delights

- A Wedding Coordinator to help with your planning
- Bridal Suite with oakwood staircase
- Separate Room for bridal party cocktail hour
- Cuisine that is prepared with professionalism and beautifully presented by our expert chefs
- Table appointments include: Imported China, Silver Flatware, Floor Length Linens and Napkins, Head Table Silver Candelabra
- Place and Direction Cards

Dinner Reception

Cocktail Hour

HORS D'OEUVRES Hot and Cold Passed Butler

CHAFING DISHES
Hot Appetizers

Sit Down Dinner

CHAMPAGNE TOAST

FIRST COURSE

Sliced Seasonal Fruit

SEASONAL SALAD with House Dressing

INTERMEZZO Lemon Sherbet

ENTRÉE Choice of Two

All entrées are served with chef's selection of seasonal vegetables and potato, fresh rolls and bread with sweet butter

- 1. Chicken in the Style of: Francaise Piccata Marsala \$80 per person
- 2. Stuffed Chicken Capon \$80 per person
- Champagne Chicken with Wild Mushrooms and Asparagus \$80 per person
- 4. Prime Rib of Beef Au Jus \$85 per person
- 5. Herb Crusted Fillet of Salmon with Classic Lemon and Dill Sauce \$85 per person
- 6. Chateubriand with a Tarragon, Merlot Demi-Glaze \$95 per person
- 7. Filet Mignon Medallions with Sauce Bordelaise \$95 per person
- 8. Rack of Lamb with Thyme Scented Jus \$95 per person
- 9. Surf and Turf \$98 per person

Prices subject to 19% service charge and 6.875% sales tax





HORS D'OEUVRE SELECTION

CHAFING DISHES

Clams Casino

Clams Oreganato

Penne Pasta with Vodka Sauce

Tortellini Alfredo

Mini Maryland Crab Cakes

Swedish Meatballs

Chicken Marsala

Chicken Parmigiana

Chicken Piccata

Beef Burgundy

Beef Teriyaki

Seafood Newburgh

PASSED BUTLER STYLE

COLD

Salmon Mousse Tartlets

Spinach, Feta & Calamatta Olive Tartlette

Hearts of Artichoke with Vinaigrette

Roast beef on Crostini, Horseradish Chantilly

Pita Crisps with Hummus

Smoked Salmon, Red Onion Jam Tart

Mini Mozzarella Kabob

Genoa Salami, Mozzarella Spread

Bruchetta in a Phyllo Cup

Deviled Eggs

HOT

Mushrooms Stuffed with Crabmeat Hickory Smoked Sea Scallops in Bacon

Mozzarella Sticks with Marinara Sauce

Pork Satay with Ginger Soy Sauce

Mini Quiche - Spinach, Broccoli, Cheese

Potato Pancakes with Apple Glaze

Broccoli Cheddar Cheese Puffs

Sesame Chicken Sticks

Chinese Spring Rolls

Mini Franks Wrapped in Pastry

Chicken Satay with Thai Chili Sauce

Spanakopeta

FOR ADDED ENJOYMENT

CHEF STATIONS

CARVING \$8 per person

Roast Sliced Filet of Beef Cabernet Sauvignon Demi Glaze

Roast Leg of Lamb, Au Jus

Roast Rosemary Loin of Pork, Pearl Onion Pan Sauce

Roast Whole Boneless Salmon Provençal, Basil Aioli

Roast Boneless Turkey Breast, Madeira Pan Sauce

Roast Rack of Lamb

Dijon Crumb Crust, Port Wine Demi Glaze

WOK \$8 per person

SUSHI \$12 per person

Above stations require an attendant or chef at \$50 each

SPECIALTY PLATTERS & DISPLAYS

Jumbo Shrimp \$2.50 per piece

Snow Crab Claws \$2.50 per piece

Iced Clams on Half Shell \$2 per piece

Oysters \$2 per piece

International Cheese Display \$5 per person
Imported and domestic cheese garnished with
seasonal fruits and served with selection of crackers

Fresh Garden Crudite \$5 per person Fresh melange of vegetables creatively served with two dressings for dipping

Antipasto Platter \$8 per person
Prosciutto, salami, fresh mozzarella,
aged provolone, artichoke hearts,
marinated grilled vegetables, sun dried tomato,
olives, peppers, foccaccia breadsticks

Elegant Viennese Table \$10 per person Fresh from Pierre's Bakery, served on silver trays

International Liquor Coffee Bar \$14 per person Espresso, Cappuccino, Cordials, Zambuca, Amaretto, Kahlua



The Perfect Choice ONE WEDDING AT A TIME

CHARM & ELEGANCE

Family owned and operated, Pierre's banquet facility offers charm and elegance. Our superb menu and experience in high culinary design make it a perfect place for your most important day. Our in-house party planners work with you to create a menu and ambiance that will complement the wedding of your dreams. We are committed to serving the individual needs of each bridal couple, one wedding at a time. Contact us today for your personal tour and see what sets us apart from the rest.



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