

## **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



## *Elegant Wedding Banquets*

Tel: (732) 329-3219

Fax: (732) 329-9134

**582 Georges Road**

**Monmouth Junction, NJ 08852**

**[www.pierresnj.com](http://www.pierresnj.com)**

**[banquets@pierresnj.com](mailto:banquets@pierresnj.com)**

**[weddings@pierresnj.com](mailto:weddings@pierresnj.com)**



Like us on  
Facebook

**Pierres of South Brunswick**

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

*Our 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 we strive to make 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 our 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.*

## Cocktail Hour

Five Hour Open Premium Bar

Our Signature White Glove and Silver Tray Champagne with Strawberry Greeting

## International Cheese Displays

### Assorted Cold Canapés to Include:

Smoked Salmon

Pita Crisps with Hummus

Tomato and Mozzarella Skewers

French Brie & Raspberry Tartlette

Bruchetta in a Phyllo Cup

Spinach, Feta & Calamatta Olives in a Tartlette

## Passed Hors d'oeuvres

Spanakopita

Clams Casino

Franks in a Quilt

Potato Pancakes

Assorted Quiche

Coconut Shrimp

Scallops Wrapped in Bacon

Pork Satay with Ginger Soy Sauce

Pot Sticker Straws of Dim Sum

Crabmeat Filled Mushroom Caps

Mini Maryland Crab Cakes

Sesame Chicken

## Served in Silver Chafing Dishes

Fried Calamari

Seafood Newburg

Eggplant Rollatini

Tortellini Alfredo

## Champagne Toast

## First Course

(Choice of one)

Sliced Fruit

Penne a la Vodka

Fresh Mozzarella Tower *Glazed with Balsamic*

## Salad

(Choice of one)

**Caesar Salad**

*Classically prepared*

**Baby Spinach Salad**

*With sliced Portobello mushrooms and lemon thyme vinaigrette*

**Greek Salad**

*Olives, tomatoes, feta cheese, cucumbers in a red wine vinaigrette*

**Pierre's Fatouch Salad**

*Mesculun lettuce, cucumber, tomatoes, red onions, fresh Parsley, crisp pita bread and radishes in a lemon olive oil*

## Entrée

(Choice of two)

**Herb Crusted Salmon**

*With wild rice and chef's vegetable*

**Breast of Capon**

*With herb rice stuffing and chef's vegetable*

**Roast Prime Rib**

*Served with roasted potatoes and chef's vegetable*

**Chicken Francaise**

*Served with roasted potatoes and chef's vegetable*

**Succulent Herb Crusted Pork Loin**

*Served with apple raisin chutney and mashed potatoes*

**French Style Vegetarian Wellington**

*A medley of stewed vegetables with golden raisins, wrapped in a puff pastry*

**Frenched Chicken Breast**

*Stuffed with boursin cheese and served with garlic mashed potatoes and a roast chicken jus*

## Dessert

Tiered Wedding Cake | Freshly Brewed Coffee | Decaffeinated Coffee | Tea

## Package Includes

Floor Length Linens

Bridal Suite with Oakwood Staircase

Sweetheart Ice Sculpture

Place Cards and Direction Cards

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