



*Deluxe Wedding
Package*

*38 Lackawanna Avenue
Totowa, NJ 07512*

Phone: 973-256-8316

**Available at an Additional Charge*

Cocktail Hour

Complimentary champagne to greet your guests

Full Premium Open Bar

*All premium liquors, a vast selection of California wines, champagnes,
domestic and imported beers, mixed drinks,
fruit juices, assorted soft drinks*

Cocktail Specialties

*A deluxe chef's selection of hors d'oeuvres to be passed butler style
Some suggestions may include but are not limited to the following:*

New Zealand Lamb Chops

Coconut Shrimp

Mini Reuben Sandwiches

Nova Lox over Cucumbers

Maryland Crab Cakes

Sesame Chicken Skewers

Mini Goat Cheese Pizzas

Shrimp-Boursin Beggar's Purse

Mixed Seafood Beggar's Purse

Stuffed New Potatoes with Bacon

Mushroom Cap with Crabmeat

Sea Scallops Wrapped in Bacon

Stromboli

Vegetable Spring Rolls

Mini Beef Franks en Croute

Crusted Potato Croquettes

Stuffed Cherry Tomatoes

Chicken Quesadillas

Smoked Salmon on Toast Points

Salmon Tar tare over Garlic Points

Beef Sate with Horseradish Cream

Jumbo Gulf Shrimp Cocktail

Deviled Eggs with Caviar

Mini Tomato Soup

Carving Station

Our uniformed staff will expertly carve your choice of one from the following:

<i>Fresh Turkey Breast</i>	<i>Leg of Lamb</i>
<i>Texas Beef Tenderloin</i>	<i>Rack of Lamb</i>
<i>Roasted Suckling Pig</i>	<i>Stuffed Salmon in Puff Pastry</i>
<i>Stuffed Pork Loin</i>	<i>Colorado Leg of Veal*</i>
<i>Boneless Pork Tenderloin</i>	<i>Venison Loin*</i>

OR

*Cowboy Steak Station **

Hand Selected Delmonico Rib Eye with Truffle Butter

Served with traditional sides of:

Creamed Spinach

Steak Fried Potatoes

Beer-Battered Onion Rings

Grand Chef Selections

Poseidon Station

(Choice of two)

Flash fried Calamari, Baked Clams Oreganato, Shrimp Scampi, Herb Crusted Filet of Red Snapper, or P.E.I. Mussels in a White Wine Garlic Sauce.

Chef's Specials

Expertly prepared Silver Champignons stuffed with spinach and Parmesan Cheese, Boneless chicken strips glazed in a Sweet Sesame Ginger sauce and Crepes stuffed with Beef Tenderloin, mushrooms and domestic cheeses in a Pomodoro Plum Tomato Sauce

International Chef Station

Chefs will expertly Prepare your choice of one from the following

Italian Chef Station

A Deluxe Pasta Station of Penne and Farfalle with your choice of ala Vodka, Alfredo and Marinara sauces. Accompanied by vegetables, chicken, and a side of Eggplant Rollatini

Asian Chef Station

Stir fry of Oriental vegetables and chicken, vegetable and pork Dim Sum, fried rice and fortune cookies

French Chef Station

Peppercorn Crusted Steak Au Poivre with a Brandy Cream Sauce, Duck A L' Orange, and Assorted Crepes

Latin Chef Station

Sizzling beef & chicken fajitas, Paella, Cold sweet plantains and Pernil (classic Latin spiced slow roasted pork)

Mediterranean Station

Chicken and beef shish-kabobs marinated in garlic, oregano, extra virgin olive oil grilled on skewers served with freshly baked flat bread, Hummus, housemade tzatziki and Spanakopita.

Polish Chef Station

Chefs will expertly prepare

Pan fried Pierogies served with sour cream, Potato and Chicken Pancakes pan fried and served with rich apple sauce, Grilled Kielbasa smoked then grilled

Bavarian Station

German village theme table includes: Sausages, Kielbasa, Sauerkraut, Tripe soup, Dill Pickles and housemade Lard

Display Stations

Imported & Domestic Cheeses

Assorted cheeses from around the world served with breads & crackers

Fresh Fruit Carving

*Display of seasonal fruit, fresh berries,
grapes and melons*

Caprese Salad

*Fresh mozzarella expertly prepared by our chefs and layered with tomatoes drizzled with a
light balsamic glaze*

Fresh Vegetable Crudité's

A garden display of fresh vegetables, artistically set, in a floral arrangement, accompanied by assorted breads and dips

Grilled Vegetable Salad

Wide variety of charred grilled vegetables

Quinoa Salad

Lightly tossed quinoa, fresh tomatoes, dried cranberries in an orange ginger dressing

Antipasto

Mortadella, Prosciutto di Parma, Capocollo and Genoa Salami

Couscous Salad

Mediterranean steamed semolina with tomatoes, cucumbers, celery and cranberries in an orange ginger dressing

Mixed Salads

Fresh mesclun greens, spinach, endives and radicchio accompanied with side of dressings

Imported Olives

*Green queen and red olives, oil and water cured
Kalamata and Liguria olives*

Greek Salad

Peppers, tomato, onions and cucumbers tossed with feta cheese and oregano

Upgrades

Ice and Raw Station *

Custom Ice Carving display

Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters and Lobster Tails

All offered with Cocktail sauce and Lemon wedges

Sushi Display *

Rolls contain various vegetables and raw fish wrapped with sushi rice and thin sheets of nori.

Sushi Rolls Include: Spicy Salmon ~ Yellowtail ~ Spicy Tuna Avocado Cucumber ~ California

~ Tuna Avocado ~ Seaweed

Slider Station *

Create your own mini burgers prepared by one of our Chefs and served with side of French Fries

Martini Bar *

Martini themed ice sculpture accompanied with a wide selection of flavored Vodkas and liquors

Our Selections

Appetizers

(Choice of one)

Tropical Fruit Delight

Exotic selection of seasonal fruit

Mushroom Ravioli

Mushroom stuffed ravioli simmered in a cream sauce

Penne a la Vodka

Penne pasta served in a classic vodka cream sauce

Penne a la Maison

Tossed with roasted eggplant and grilled Portobello

Mushroom Soup

Cream of Mushrooms double baked with puff pastry

Seared Duck

Sliced breast of Long Island Duck with peach compote & raspberry coulis, choice of mixed salad with cranberry-citrus vinaigrette

Caprese Salad

Mozzarella di Buffalo, sliced vine ripened tomatoes & fresh basil paired with tri-color greens drizzled with Tuscan-Balsamic dressing

The Grand Salad

Baby greens, feta cheese, fresh mandarins with raspberry vinaigrette dressing

Traditional Caesar Salad

Hearts of romaine tossed with Caesar dressing garlic croutons and sprinkled with grated parmesan cheese

*Lobster Ravioli**

Lobster Stuffed Raviolis simmered in a brandy cream sauce

*Maple Glazed North Atlantic Salmon **

In a bed of fresh greens with pineapple-mango relish

*Seared rare Ahi-tuna**

with sesame and citrus vinaigrette over shredded greens

*Large fresh grilled Sea Scallops**

over risotto finished in garlic cream sauce

Entrées

(Choice of three)

Beef

Grilled N.Y. Cut Sirloin
Roasted Prime Rib of Beef

*Filet Mignon **

*Chateaubriand **

Sliced center-cut filet mignon cooked to perfection

*Grilled Veal Chops **

Finished with sautéed onions, peppers, portobello mushrooms

Or

Chicken

Chicken Medallion

Boneless breast of chicken medallion a la marsala, Picatta, Marcelino or Francaise

Chicken Saltimbocca

Chicken breast topped with prosciutto, fresh spinach, roasted peppers and provolone cheese

Chicken Monterey

Breast filled with sautéed Asparagus, Onions, Portobellos & Monterey Jack cheese and topped with Shitake Cream

Or

Fish

Broiled Bronzino

Mediterranean Sea Bass served with a Lemon wine sauce

Salmon

Broiled salmon simmered in lemon dill sauce

*Grand Mahi Mahi **

Fillet of Mahi served with berry sauce and fresh fruit salsa

*Red Snapper **

Oven Roasted & served over sautéed fresh baby spinach, fresh garlic, shredded carrots, finished in citrus chutney

All entrees are served with chef's choice of potatoes and vegetables

Dessert

Elegant custom designed cake served individually

(With your choice of style & filling) or

Your Choice of The Grand's Signature Desserts

Housemade Tiramisu, New York Cheesecake with fresh fruit toppings, Fresh Berries with Sabayon Sauce, Wine Poached pear with chestnut puree

*The Grand Viennese Table **

French & Italian Pastries

Fresh Cakes & Pies

Freshly Baked Cookies

Chocolate Mousse

Ice Cream Station

Espresso & Cappuccino

Fresh Fruit Display

Chocolate Fountain

International Coffees

Housemade Tiramisu

Zeppole Station

Waffle Station

*International Dessert Table **

Chocolate Fountain Station

International Coffee Station

Espresso & Cappuccino

Ice Cream Bar

Chocolate Mousse

Waffle Station

*Candy Station **

Make your guests feel like a "Kid at a candy store again!" A large variety of exotic candies displayed for your guests, served after the cake, will keep them entertained and satisfied.

Complementary Offerings

Bridal suite

Ice carving

Valet parking

Wedding cake

Choice of linens

Bridal attendant

Directional cards

Custom floor plan

Coat check attendant

White glove service offered