



*The*  
*Grand Wedding*  
*Reception*

*38 Lackawanna Avenue*  
*Totowa, NJ 07512*

*Phone: 973-256-8316*

*\* Available at an Additional Charge*

# *The Grand Cocktail Hour*

*Complimentary champagnes to greet your guests*

## *Full Premium Open Bar*

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

## *Cocktail Specialties*

*A magnificent 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*

# *Grand Cold Display*

## *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 cut 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*

## *Seafood Salad*

*Shrimp, Calamari, Octopus, and Crabmeat marinated in housemade Vinaigrette*

## *Greek Salad*

*Peppers, tomato, onion and cucumbers tossed with Feta Cheese and Oregano*

## *Smoked Seafood Display*

*An assortment of Smoked Norwegian Salmon, Rainbow brook Trout, Smoked Mackerel, and White Fish*

# Grand Chef Tables

## 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.*

## Asian Chef Station

*Stir fry of Oriental vegetables with Beef and chicken, Steamed Vegetable and Pork Dumplings, Fried rice and Fortune cookies*

## 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, shaved Parmesan cheese, freshly crushed red pepper and a side of Eggplant Rollatini.*

## 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*

## Carving Station

*Our uniformed staff will expertly carve your choice of two 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  
And Beer-Battered Onion Rings*

# *International Chef Station*

*Chefs will expertly prepare your choice of one station from the following*

## *All American Chef Station*

*A deluxe slider and hot dog station cooked to perfection and served on toasted buns with assorted toppings and a side of French fries*

## *Polish Chef Station*

*Potato and Cheese Pierogies, served with Sour Cream, Potato and Chicken Pancakes pan fried and served with rich apple sauce, grilled smoked Kielbasa with a side of Hunter's Stew*

## *Latin Chef Station*

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

## *Mediterranean Chef 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.*

## *French Chef Station*

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

## *Bavarian Station*

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

# Grand Upgrades

## Ice and Raw Bar \*

*Custom ice sculpture*

*Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters • Lobster tails  
Crab Cakes • All offered with cocktail sauce and lemon wedges*

## Sushi and Sashimi Bar \*

*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*

## Martini Ice Bar \*

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

## Seafood Trio \*

*Lightly tossed shrimp scampi, scallops sautéed in lobster cognac and crab claws simmered in lemon butter accompanied by rice pilaf.*

# Our Selections

## *Appetizers*

*(Choice of one)*

### *Tropical Fruit Delight*

*Exotic fine selection of seasonal fruit*

### *Seared rare Ahi Tuna*

*with sesame and citrus vinaigrette over fresh greens*

### *Seared Duck*

*Sliced breast of Long Island Duck with Peach Compote & Raspberry Coulis, choice salad mix with Cranberry-Citrus*

*Vinaigrette*

### *Maple Glazed North Atlantic Salmon*

*In a bed of fresh greens with Pineapple-Mango relish*

### *Large fresh grilled Sea Scallops*

*Over Risotto finished in Garlic Cream Sauce*

### *Lobster Ravioli*

*Lobster stuffed raviolis simmered in a Brandy Cream Sauce*

### *Mushroom Ravioli*

*Mushroom stuffed ravioli simmered in a cream sauce*

### *Grand Mushroom Soup*

*Cream of Mushrooms double baked with puff pastry*

### *Grand Lobster Bisque*

*Creamy steamed broth of shell fish in puff pastry*

### *Caprese Salad*

*Mozzarella di Buffalo, sliced vine ripened tomatoes & fresh basil paired with tri-color greens drizzled with Tuscany-*

*Balsamic dressing*

### *The Grand Salad*

*Baby greens, Feta Cheese and fresh mandarins with Raspberry Vinaigrette dressing*

## *Intermezzo\**

*Lemon Sorbet*

# Entrées

*(Choice of three)*

## Beef

*Grilled N.Y. Cut Sirloin*

*Roast 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*

## Chicken

*Chicken Medallion*

*Boneless breast of chicken 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 Asparagus, Onions, Portobellos & Monterey Jack cheese and topped with Shitake Cream*

## Fish

*Salmon A La Grand*

*Broiled North Passage Salmon simmered in lemon dill sauce*

*North Atlantic Striped Seabass*

*Roasted & topped with a Beurre Blanc Sauce*

*Red Snapper*

*Oven Roasted & served over sautéed fresh baby spinach, sautéed garlic, shredded carrots, accompanied by citrus chutney*

## Surf & Turf \*

*Duet of petite filet mignon and lobster tail \**

*Duet of petite filet mignon and Jumbo grilled shrimp \**

*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)*

*&*

*Your Choice from one of Our Signature Desserts*

*Housemade Tiramisu, New York Cheesecake with fresh fruit toppings, Fresh Berries with Sabayon Sauce*

## *The Grand Viennese Table\**

*French & Italian Pastries*

*Fresh Cakes & Pies*

*Popcorn Station*

*Chocolate Mousse*

*Ice Cream Station*

*Espresso & Cappuccino*

*Fresh Fruit Display*

*Chocolate Fountain*

*International Coffees*

*Housemade Tiramisu*

*Zeppole Station*

*Waffle Station*

*Freshly Baked Cookies*

## *International Dessert Table\**

<i>Chocolate Fountain Station</i>	<i>Ice Cream Sundae Bar</i>
<i>International Coffee Station</i>	<i>Waffle Station</i>
<i>Espresso &amp; Cappuccino</i>	<i>Chocolate Mousse</i>

## *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*