

The
Grand Wedding
Reception

38 Lackawanna Avenue
Totowa, NJ 07511

Phone: 973-256-8316

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** 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:

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

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

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 Pernil (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 Poivre 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 **

Your own Japanese chefs will expertly prepare sushi rolls and sashimi to order.

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

Broiled North Passage Salmon A La Grand 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 of Our Signature Desserts

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

*The Grand Viennese Table **

<i>French & Italian Pastries</i>	<i>Fresh Cakes & Pies</i>	<i>Popcorn Station</i>
<i>Chocolate Mousse</i>	<i>Ice Cream Station</i>	<i>Espresso & Cappuccino</i>
<i>Fresh Fruit Display</i>	<i>Chocolate Fountain</i>	<i>International Coffees</i>
<i>Housemade Tiramisu</i>	<i>Zeppole Station</i>	<i>Waffle Station</i>
	<i>Freshly Baked Cookies</i>	

*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 & 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