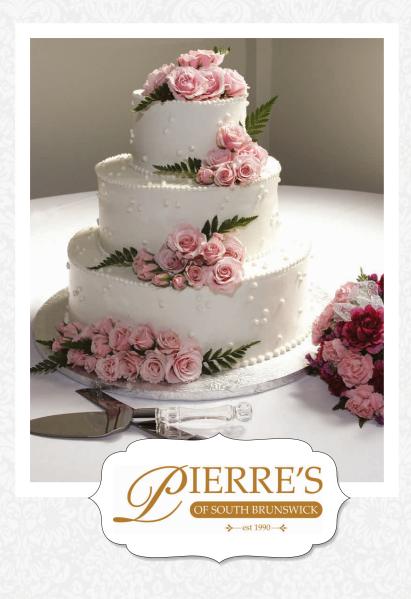
Your Perfect WEDDING RECEPTION



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





Wedding Package

Includes:

- · Champagne Upon Arrival
- · Infused Water Station
- Ice Sculpture
- Five Hour Open Bar serving premium brand liquors
- · Customized Signature Drink Menu
- Cocktail Hour featuring butler passed cold and hot hors d'oeuvres and seasonal salads
- · 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

- Cuisine that is prepared with professionalism and beautifully presented by our expert chefs
- A Wedding Coordinator to help with your planning
- Bridal Suite bridal changing room and bridal party cocktail hour
- Groomsmen Suite refreshments Provided
- Table appointments include: Imported China, Silver Flatware, Floor Length Linens and Napkins, Head Table Silver Candelabra
- · Chiavari Chairs
- · Gold Chargers and Tea Lights
- · Floral Arch for Ceremony
- Bride and Groom Table Decor
- · Place and Direction Cards

Dinner Reception

Cocktail Hour

HORS D'OEUVRES

Hot and Cold Passed Butler

CHAFING DISHES

Hot Appetizers

SEASONAL SALADS

Pierre's Selection

Sit Down Dinner CHAMPAGNE TOAST

MIXED GREENS

House Dressing

PENNE ALA VODKA

ENTRÉE Choice of Three

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

- 1. Chicken Cordon Bleu
 Breaded Chicken with Ham & Swiss in a Sherry Wine Sauce
- 2. Chicken Beurre Blanc Veloute & Light Cream Sauce
- 3. Chicken Madeira or Chicken Francese
- 4. Herb Crusted Salmon
 Panko Bread Crumbs, Lemon and Dill Sauce
- 5. Roasted Sea Bass Lemon Zest, Chive Oil
- 6. Braised Short Ribs
- 7. Prime Rib of Beef Au Jus
- 8. Chateaubriand Madeira Sauce
- 9. New York Strip Steak
- 10. Lamb Chops
 Pesto



Cocktail Hour Includes

PIERRE'S SELECTION OF SEASONAL SALADS

Marinated Mushrooms

Roasted Asparagus

Spicy Lo Mein Salad

Mozzarella & Tomato

Tuscan Grilled Vegetables

Seasonal Fruit Selection

Medterranean Seafood Salad

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

Beef Burgundy

Beef Teriyaki

Crispy Calamari with Spicy Marinara

Seafood Newburgh

PASSED BUTLER STYLE

COLD

Salmon Mousse Tartlets

Spinach, Feta & Calamatta Olive Tartlette

Hearts of Artichoke with Vinaigrette

Pita Crisps with Hummus

Smoked Salmon, Red Onion Jam Tart

Genoa Salami, Mozzarella Spread

Bruchetta in a Phyllo Cup

Antipasto Skewers

Fig & Goat Cheese Crostini

TOH

Mushrooms Stuffed with Crabmeat

Hickory Smoked Sea Scallops in Bacon

Potato Pancake with Granny Smith Apple Sauce

Sesame Chicken Sticks

Vegetable Rolls

Mini Franks Wrapped in Pastry

Chicken Satay with Thai Chili Sauce

Buffalo Buffalo Chicken

Miniature Rueben

Spinach Feta Filo Cigar

Coconut Shrimp with Apricot Sauce

Mini Falafel





FOR ADDED ENJOYMENT

CHEF STATIONS

CARVING

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 Provencal, Basil Aioli

Roast Boneless Turkey Breast, Madeira Pan Sauce

Roast Rack of Lamb

Dijon Crumb Crust, Port Wine Demi Glaze

WOK

Stir Fry Shrimp or Chicken with Vegetables Lo Mein in Asian Sauce

SUSHI

SPECIALTY PLATTERS & DISPLAYS

Jumbo Shrimp

Iced Clams on Half Shell

Oysters

International Cheese Display

Imported and domestic cheese garnished with seasonal fruits and served with selection of crackers

Fresh Garden Crudite

Fresh melange of vegetables creatively served with two dressings for dipping

Antipasto Platter

Prosciutto, salami, fresh mozzarella, aged provolone, artichoke hearts, marinated grilled vegetables, sun dried tomato, olives, peppers, foccaccia breadsticks

Elegant Viennese Table

Fresh from Pierre's Bakery, served on silver trays

Assortment of French & Italian Mini Pastries Fresh from Pierre's Bakery, served on each table

International Liquor Coffee Bar

Espresso, Cappuccino, Cordials, Zambuca, Amaretto, Kahlua



The Perfect Chaice ONE WEDDING AT A TIME

CHARM & FIFGANCE

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 wedding coordinators 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.



582 GEORGES ROAD, MONMOUTH JUNCTION, NJ 08852 732-329-3219

contact@pierresnj.com | pierresnj.com









