

Your Perfect
WEDDING RECEPTION



PIERRE'S
OF SOUTH BRUNSWICK
— est 1990 —

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



Wedding Package

Includes:

- Five Hour Open Bar serving premium brand liquors
- 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

- A Wedding Coordinator to help with your planning
- Bridal Suite with oakwood staircase
- Separate Room for bridal party cocktail hour
- Cuisine that is prepared with professionalism and beautifully presented by our expert chefs
- Table appointments include: Imported China, Silver Flatware, Floor Length Linens and Napkins, Head Table Silver Candelabra
- 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

FIRST COURSE
Sliced Seasonal Fruit

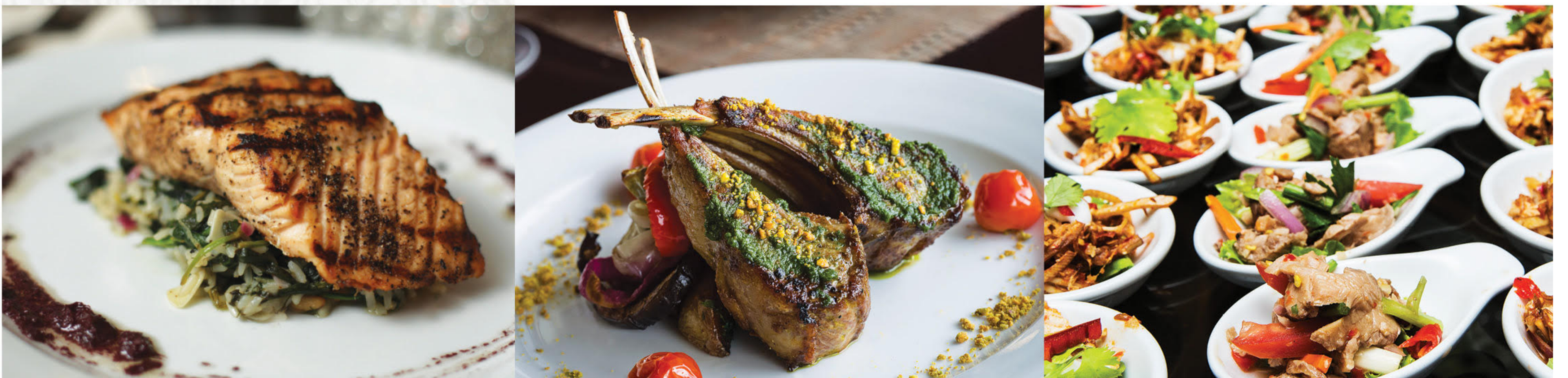
MIXED GREENS
House Dressing

ENTRÉE *Choice of Two*

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

1. Chicken in the style of:
 - a. Francaise
 - b. Marsala
 - c. Saltimbocca - Prosciutto and spinach rollup lightly sautéed in an egg batter finish with roasted garlic sauce
 - d. Boneless Chicken Breast layered with provolone
2. Poached Swordfish
3. Grilled Filet of Salmon - Classic lemon and dill sauce
4. Black Sea Bass
5. Seared Scallops - Thyme butter sauce
6. Sirloin Steak
7. Slow Roasted Short Ribs
8. Prime Rib of Beef Au Jus
9. Chateaubriand - Tarragon, Merlot demi-glaze
10. Filet Mignon Medallions - Sauce Bordelaise

\$110 per person plus 19% service charge and 6.625% sales tax



Cocktail Hour Includes

PIERRE'S SELECTION OF SEASONAL SALADS

Marinated Mushrooms
Roasted Asparagus
Spicy Lo Mein Salad
Mozzarella & Tomato
Tuscan Grilled Vegetables
Mediterranean 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

HOT

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
Portabella Arancini
Buffalo Chicken Meatballs
Miniature Rye
Spinach Feta Filo Cigar
Coconut Shrimp with Apricot Sauce
Mini Falafel
Parmigiano Risotto Fritters



FOR ADDED ENJOYMENT

CHEF STATIONS

CARVING \$8 per person

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 Provençal, Basil Aioli
Roast Boneless Turkey Breast, Madeira Pan Sauce
Roast Rack of Lamb
Dijon Crumb Crust, Port Wine Demi Glaze

WOK \$8 per person

Vegetable or Pork Dumpling
served with Lo Mein in Asian Sauce

SUSHI \$12 per person

Above stations require an attendant or chef at \$50 each

SPECIALTY PLATTERS & DISPLAYS

Jumbo Shrimp \$2.50 per piece

Snow Crab Claws \$2.50 per piece

Iced Clams on Half Shell \$2 per piece

Oysters \$2 per piece

International Cheese Display \$5 per person

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

Fresh Garden Crudite \$5 per person

*Fresh melange of vegetables creatively
served with two dressings for dipping*

Antipasto Platter \$8 per person

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

Elegant Viennese Table \$10 per person

Fresh from Pierre's Bakery, served on silver trays

Assortment of French & Italian Mini Pastries \$6 per person

Fresh from Pierre's Bakery, served on each table

International Liquor Coffee Bar \$14 per person

Espresso, Cappuccino, Cordials, Zambuca, Amaretto, Kahlua



The Perfect Choice
ONE WEDDING AT A TIME

CHARM & ELEGANCE

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 in-house party planners 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.



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2015-2020