

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

Included in your entrée price

- Five Hour Open Bar serving premium brand liquors
- Cocktail Hour featuring butler passed cold and hot hors d'oeuvres
- 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

Sit Down Dinner

CHAMPAGNE TOAST

FIRST COURSE

Sliced Seasonal Fruit

SEASONAL SALAD with House Dressing

INTERMEZZO Lemon Sherbet

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:
Francaise • Piccata • Marsala \$80 per person
2. Stuffed Chicken Capon \$80 per person
3. Champagne Chicken
with Wild Mushrooms and Asparagus \$80 per person
4. Prime Rib of Beef Au Jus \$85 per person
5. Herb Crusted Fillet of Salmon
with Classic Lemon and Dill Sauce \$85 per person
6. Chateaubriand
with a Tarragon, Merlot Demi-Glaze \$95 per person
7. Filet Mignon Medallions
with Sauce Bordelaise \$95 per person
8. Rack of Lamb
with Thyme Scented Jus \$95 per person
9. Surf and Turf \$98 per person

Prices subject to 19% service charge and 6.875% sales tax





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
 Chicken Piccata
 Beef Burgundy
 Beef Teriyaki
 Seafood Newburgh

PASSED BUTLER STYLE

COLD

Salmon Mousse Tartlets
 Spinach, Feta & Calamatta Olive Tartlette
 Hearts of Artichoke with Vinaigrette
 Roast beef on Crostini, Horseradish Chantilly
 Pita Crisps with Hummus
 Smoked Salmon, Red Onion Jam Tart
 Mini Mozzarella Kabob
 Genoa Salami, Mozzarella Spread
 Bruchetta in a Phyllo Cup
 Deviled Eggs

HOT

Mushrooms Stuffed with Crabmeat
 Hickory Smoked Sea Scallops in Bacon
 Mozzarella Sticks with Marinara Sauce
 Pork Satay with Ginger Soy Sauce
 Mini Quiche - Spinach, Broccoli, Cheese
 Potato Pancakes with Apple Glaze
 Broccoli Cheddar Cheese Puffs
 Sesame Chicken Sticks
 Chinese Spring Rolls
 Mini Franks Wrapped in Pastry
 Chicken Satay with Thai Chili Sauce
 Spanakopeta

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*

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

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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