

Elegant Viennese Table
Coffee Bar Included
Fresh from Pierre's renowned French bakery served on silver trays
An elaborate display of gourmet cakes
Carrot / Lemon / Death by Chocolate
Mousse, Cookies, Brownies and Pies
Fresh fruits
Assorted chocolate dipped fruits
\$9.95

w/Liquor: Espresso, Cappuccino, Cordials, Zambuca, Amaretto, Kahlua
\$13.95 per person

Cocktails
Liquor and Banquet Beverages

Open Bar (minimum 2 hour)

	House	Premium
First Hour	\$12.00 Per Person	\$14.00 Per Person
Second Hour	\$6.00 Per Person	\$7.00 Per Person
Additional Hours	\$5.00 Per Person	\$6.00 Per Person

Cash or Consumption Bar Plan

	House	Premium
Mixed Drinks	\$9.00	\$10.00
Domestic Beer	\$5.00	\$5.00
Imported Beer	\$6.00	\$6.00
Non-Alcoholic Beer	\$5.00	\$6.00
Wines by the glass	\$8.00	\$8.00
Cordials	\$7.00	\$7.00
Soft Drinks — Per Person	\$3.00	\$3.00
House Zinfandel, Chardonnay, Cabernet, Merlot	\$25.00 carafe	

Bartender Fee \$75.00 for 1st hour
\$15.00 for each additional hour

All prices are subject to change.
Prices do not include a 19% Service Charge and 6.625% New Jersey Sales Tax

Our History:

“With our hard work and your support, we’ll build it together.” — Pierre Hage-Boutros

Pierre had a dream to open his own deli, serve the people of the community and bring them together. Pierre acted on that dream and bought the old Butler's, a small deli and general grocery store. In 1990, he opened Pierre's Deli. The community appreciated the quality and hospitality that Pierre offered and they supported him. He then realized he could better accommodate his guests by adding a restaurant. So in August 1995 to the Spring of 1996, Pierre added a total of four rooms to complete his restaurant which was added to the deli.

In late 1996, Pierre further expanded his establishment, purchasing the property adjacent to the deli and restaurant. In early 1997, he started construction on the bakery. Later that year he opened the bakery, an ideal addition that went well with the deli and restaurant.

In order to better serve the community, Pierre moved his deli from the restaurant and connected it to the bakery in 2001. Pierre then completely renovated his restaurant and added a bar and banquet facility including five banquet rooms. Pierre's dream all along was to bring together under one roof, his restaurant, bar, and banquet facilities. The Deli and Bakery now jointly occupy a separate building complete with table or take-out service.

The mission at Pierre's of South Brunswick is to treat all of our patrons like members of our family, provide them with food that is made with the finest quality ingredients, and the best service possible. At Pierre's it's all about making the impossible, possible. In order to accomplish anything in life you need hard work, determination, and a strong belief system. That is the picture created when you walk into the establishment. It was not modeled after a corporate idea but one man's vision for a future for his family. A passion of his, that continues to grow strong every day. Pierre and staff offer a friendly, warm and relaxed atmosphere, ideal for celebrating any occasion.

Pierre's dream is coming true and he plans to keep growing and continue to unite the community with his philosophy of life: Communication, Understanding and Trust!

“Pray, Give Thanks and Give all of your Love to God.” — Pierre Hage-Boutros

PIERRE'S

OF SOUTH BRUNSWICK

— est 1990 —

Dinner Banquets

Tel: (732) 329-3219

Fax: (732) 329-0310

582 Georges Road
Monmouth Junction, NJ 08852

www.pierresnj.com
contact@pierresnj.com



Pierres of South Brunswick

“With our hard work and your support, we’ll build it together.” — Pierre Hage-Boutros

Pierre's of South Brunswick is the ideal venue to celebrate any occasion. Whether corporate or social, count on Pierre's to make your next event unforgettable.

Dinner Buffet

Sliced display fruit platter

Tossed garden salad with Pierre's house dressing

Fresh rolls and sweet butter

Served in our silver chafing dishes your choice

Four entrées \$27.95 - Five entrées \$28.95 - Six entrées \$29.95

Chef's choice of potato or vegetable

Freshly brewed coffee, regular or decaffeinated

Seafood and veal an additional \$5.00 per person

Professionally decorated cake from Pierre's Bakery \$4.00 cut and serve

Unlimited Soda \$2.95 per person

15.95 Children (up to age nine)

Tiered cake \$6.95

Menu based on thirty people or more

Served In Silver Chafing Dishes

Swedish or Italian Meatballs

Chicken Cordon Bleu

Chicken Marsala

Chicken Scampi

Roasted Eggplant Cannelloni

Crispy Calamari with Marinara Sauce

Beef Broccoli

Roast Beef Roulade

Chicken or Eggplant Parmesan

Penne a la Russa

Herb Crusted Salmon

Farfalle with Chicken Alfredo or Tomato Cream

Seafood Fra Diavlo

Roasted Loin of Pork w/Wild Mushroom Gravy

Sausage and Peppers

Rigatoni Vodka

Cavatelli and Broccoli

Chicken Thigh Peppers Onions Italian Style

Baked Ziti Parmesan

Homemade Baked Vegetable Lasagna

Stuffed Shells

Cheese Ravioli

Meat Lasagna

Chicken Franchise

Eggplant Rollantini

Beef Stroganoff Over Noodles

Spanish Seafood Parella

Braised Beef with Burgundy Wine, Poppyseed Noodles

Shrimp Scampi

Children's Sit Down Dinner

Hamburger with Fries

Hot Dog and Fries

Served with Garden Salad, Rolls and Butter, Ice Cream, Soft Drinks

\$15.95 per Child (up to age nine)

Hors d'Oeuvres (Hot)

Hickory Smoked Sea Scallops in Bacon

Mozzarella Sticks with Marinara Sauce

Miniature Shishkabobs Chicken / Beef

Mini Quiche Spinach / Broccoli / Cheese

Clams Casino / Oreganto

Potato Pancakes with Apple Glaze

Fried Zucchini Sticks with Marinara Sauce

Parmesan Artichoke Hearts

Broccoli Cheddar Cheese Puffs

Stuffed Mushrooms with Crab Meat

Sesame Chicken Sticks

Chinese Spring Rolls

Mini Franks Wrapped in Pastry

Spanakopeta

Mini Maryland Crab Cakes

Chicken Fingers with Sauce

Swedish Meatballs

Crab Spring Rolls with Dipping Sauce

Hors d'Oeuvres (Cold)

Bruchetta Tuscano

Turkey Canapes

Salmon Mousse Tartlets

Melon Wrapped Prosciutto

Hearts of Artichoke with Vinaigrette

Roast Beef on Crostini with Horseradish Sour Cream

Celery and Blue Cheese

Smoked Salmon with Red Onion Jam Tart

Mini Mozzarella Kabobs

Carving Stations

\$8.00 per person

Roast Sliced Tenderloin of Beef in Red Wine Sauce

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, Pan Madera Sauce

Roast Prime Rib with Port Wine, Onion and Demi Glaze

Pasta Station

Assorted Pastas and Sauces \$8.00 per person

Carving Stations Attendant charge \$50.00

For Added Enjoyment You May Choose To Add

Jumbo Shrimp \$2.00 per piece

Snow Crab Claws \$2.00 per piece

Iced Clams on Half Shell \$2.00 per piece

Oysters \$2.00 per piece

Display of International Cheese

Imported and domestic cheese garnished with seasonal fruits and served with selection of crackers \$7.00 per person

Fresh Garden Crudite

Fresh melange of vegetables creatively served with two dressings for dipping \$6.00 per person

Antipasto Platter

Prosciutto, salami, fresh mozzarella, aged provolone, artichoke hearts, marinated grilled vegetables, sun dried tomato, olives, peppers and focaccia breadsticks \$8.00 per person

(Halal Options Available)

Prices subject to 19% service charge and 6.625% sales tax

Prices Do Not Include 19% Service Charge and 6.625% Sales Tax