

## *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 —

## Lunch Banquets

Tel: (732) 329-3219

Fax: (732) 329-0310

582 Georges Road

Monmouth Junction, NJ 08852

[www.pierresnj.com](http://www.pierresnj.com)

[contact@pierresnj.com](mailto:contact@pierresnj.com)



Like us on  
Facebook

**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.

### Lunch Buffet

Tossed green salad with choice of dressing  
Lavish platter of cold cuts, cheeses, pickles and olives  
Rolls and bread fresh from our bakery

Served in our Silver Chafing Dishes  
Your choice of three hot entrées

Freshly brewed coffee, regular or decaffeinated  
Soda or iced tea unlimited \$2.95 per person  
Seafood an additional \$5.00 per person

\$26.00 per person  
\$15.95 children (up to age 9)

Professionally Decorated Cake from Pierre's Bakery  
\$4.00 per person cut and serve  
Tiered cake \$6.95 per person

Menu based on thirty people or more

### Served In Silver Chafing Dishes

Swedish or Italian Meatballs  
Chicken Cordon Bleu in White Sauce  
Chicken Marsala  
Roasted Eggplant Cannelloni  
Crispy Clamari/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 Diavolo  
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

### Sit Down Luncheon

Choice of two  
Tossed Salad with House Dressing  
and  
Fresh Rolls and Sweet Butter  
\$28.00 per person

Chicken Francaise  
Chicken Parmesan  
Penne a la Russa  
Grilled Salmon  
Prime Rib

Filet Mignon  
Angus Beef Hanger Steak  
Grilled Sirloin Steak  
Stuffed Broiled Filet of Sole with Crab Meat

Freshly brewed coffee, regular and decaffeinated  
Unlimited soda \$2.95 per person  
\*An appetizer can be added for \$6.00 per person

### Dessert

Chef's choice of specialty cakes or pastries chosen from Pierre's Bakery \$4.00 additional  
Tiered Cake \$6.95 per person  
Custom Cake (Price Based on Design)

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

### Children's Sit Down Dinner

Hamburger with Fries  
Hot Dog and Fries

Macaroni and Cheese  
Chicken Fingers

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, Provanca 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