

Ariana's Grand

Presents

The Buffet Menu

*800 Rahway Avenue
Woodbridge, NJ 07095
732-326-1400
www.ArianasGrand.com*

When you are looking for an elegant gathering place to hold your wedding or special occasion please consider Ariana's Grand

The "Ariana" Family has specialized in exquisite Italian American cuisine for over 30 years. Our family recipes have been passed down from generation to generation, yet we strive to be creative.

Ariana's Grand is situated on five lush landscaped acres. We offer a cocktail garden and provide outdoor ceremonies. You may choose from one of our exciting menus, or you can have one personally customized to make your occasion totally unique. There is only one wedding at a time so our professional staff can cater to you and your guest every need.

Our professional event coordinators are committed to helping you create an event like no other.

We sincerely hope you consider Ariana's Grand. Unlike the others we offer food tastings to capture the true essence of Ariana's Grand's specialties for your next affair.

Buffet Presentation Table

*Our buffet menu includes a cold and hot appetizer
extravaganza*

Fresh Mozzarella seasoned with olive oil, salt, pepper, basil, and roasted peppers

Three types of olives, Gaeta, Sicilian and black tastefully decorated on a platter

Caesar salad romaine lettuce, croutons, home made dressing topped with shaved Parmesan cheese

Garlic bread topped with melted asiago cheese

Panini sandwiches warm pressed sandwiches with prosciutto and fresh mozzarella, pesto sauce, mesculin greens, tomatoes and roasted peppers

Mozzarella Carozza deep-fried battered mozzarella accompanied by marinara sauce

Mesculin salad mixed greens with caramelized pignoli nuts and sun-dried cranberries in a balsamic vinaigrette

Decorated imported chunks of provolone

Eggplant Parmigiana stromboli

Chicken Parmigiana stromboli

Entrées

(Selection of Five)

Pasta

Baked ziti

Lasagna

Stuffed shells

Fettucini Alfredo

Penne vodka (house specialty)

Bowtie pasta with broccoli, sausage, garlic and oil

Rotelle pasta in a light wine sauce, olives, artichokes and tomatoes

Rigatoni Filetto d' Pomodoro, fresh tomatoes sauce with fresh herbs and basil

Pasta primavera in a light cream sauce with julienne vegetables

Chicken

Chicken Marsala select chicken breasts wine sauce with mushrooms

Chicken Scarpariello sausage, olives and peppers

Chicken Francese seasoned with butter, wine and fresh lemon

Chicken Rollatini Parmigiana mozzarella & marinara sauce

Stuffed chicken with prosciutto, ricotta and mozzarella (brown gravy or red sauce)

Chicken champagne in a cream sauce with wild mushrooms (house specialty)

Fish

Zuppa d' clams red or wine sauce with or without spaghetti

Zuppa d' mussels red or white sauce with or without spaghetti

Fried calamari with a mild or hot sauce

Seasoned broiled salmon

Oreganato pesto crusted salmon

Entrée Selection (continued)

Beef, Pork, Eggplant

Italian style meatball (Parmigiana or plain)

Beef and broccoli in a teriyaki sauce

Pepper steak and onions

Sausage and peppers with or without potatoes

Sliced roast pork with seasonings Hawaiian sauce or brown gravy

Stuffed loin of pork in brown gravy

Eggplant Rollatini Parmigiana

Eggplant Parmigiana

Vegetables

(Selection of Two)

Mixed steamed vegetables

Seasoned red roasted potatoes

Sautéed string beans garlic, oil, and breadcrumbs

Saffron rice (plain or pilaf)

Ariana's Grand Buffet Menu **Includes the Following:**

A full staff of Captains, Waiters, Waitress, Bartenders and Cocktail Servers

White Glove Service

Direction and Seating Cards

Valet Parking

Additional Menu Upgrades

Passing hor d'ouvres

Served butler style by our tuxedo clad, white gloved attendants passing homemade potato croquettes, mini rice balls, baked clams, mini quiche, pizzezza margarita

\$ _____ Per Person

Shrimp Cocktail

\$ _____ Per Person

Sushi Station

California, cucumber and tuna rolls

\$ _____ Per Person

Carving Station

Our own professional butcher will carve as per your request

Any two choices of prime meats:

Fresh Virginia ham

Boneless loin of pork

Top round roast beef

Hawaiian Pork Tenderloin

Fresh roasted turkey breast

Prime Rib

Stuffed loin of pork

\$ _____ Per Person

Mini Pastries, Cookies, and Biscuits

\$ _____ Per Person

Mini Venetian Table

Decorated trays featuring mini pastries, Italian cookies and biscuits, fresh fruit display, ice cream bar with choice of toppings, espresso with sambuca

\$ _____ Per Person

Flanbé Station

Cherries jubilee and banana forsters

\$ _____ Per Person

Candy Cart Rental

\$ _____ Per Person

Chocolate Fountain

Your guests can dip fresh fruit skewers, strawberries, and marshmallows dipped in imported chocolate

\$ _____ Per Person

Champagne Toast

\$ _____ Per Person

Buffet Pricing Information

Quotes: (valid for 30 days) Date: _____

Adults 21 and over
(No alcohol) \$ _____

Adults with
Wine and Beer \$ _____

Adults with
Open Bar \$ _____

Teens 12-20 \$ _____

Children 5-12 \$ _____

Children under 4 \$ N/C

Maitre'D Fee:

Under 100 people: \$250

Over 100 People: \$350

Ariana's Grand: _____

Client's Signature: _____

Date: _____

Children 4 and under n/c up to 5 children after 5 they will be ½ price

All prices are subject to New Jersey State Sales Tax & 20% Service Charge

A non-refundable deposit of \$500.00 is required, either by cash or check,

No credit cards accepted. All deposits are non-refundable.