

Ariana's Grand

Presents

The Platinum Wedding 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.

One Bride, One Wedding, One Day

Cocktail Hour

Upon arrival, your guests will be greeted by our hostess, serving champagne.

Butler Service

Four cheese potato croquette, Small Sicilian rice balls, Jumbo grilled shrimps, Glazed chicken teriyaki skewers, Grilled Portobello mushrooms topped with ricotta, Sautéed spinach and melted provolone, Marinated beef skewers, Crab cakes with Ariana's own dipping sauce, asiago poppers

Raw Seafood Display

Ice sculpture filled with jumbo shrimp cocktail, Blue point clams on a half shell and Blue point oysters, Your choice whole lobsters prepared either grilled, broiled, cocktail style, Alaskan king crab legs (caviar also available P/A)

Cold Antipasto Display

Includes fresh buffalo mozzarella, with tomato, fresh basil and E.V.O.O., Imported wheel of Grana Padano and imported wheel of Parmigiana Reggiano wheel surrounded with red & green grapes, Imported provolone hard and soft, Prosciutto and melon, Assorted olive trays, Roasted peppers with garlic & oil, Marinated artichoke hearts, Sliced to order imported Prosciutto Di Parma, sopressata, and cappicola, Homemade focaccia breads

Hot Antipasto Display

Includes fried Calamari, Stuffed Mushrooms, Baked Clams, New Zealand Mussels, Zuppa di Clams, Stuffed Eggplant, Broccoli rabbe with Sausage, Garlic herb roasted chicken over Saffron rice

Carving Station (Selection of Two)

Stuffed Loin of Pork, Top-round Roast beef, Eye-round Roast beef, Rosemary and pepper-crusted Rib Roast Herb crusted New Zealand rack of baby lamb chops, Roasted Prime Rib, Hawaiian pork sliced to perfection, Whole Roasted Turkey

Panini Station

Warm pressed brick oven bread with fresh mozzarella, prosciutto, wild greens and tomatoes

Pasta Station (Selection of Two)

Penne, Rigatoni, Tortellini, Lobster Ravioli, Spinach Ravioli, Cheese Ravioli, Cavatelli, Fettucine, Farfalle and Homemade stuffed manicotti.

Served with your choice of Vodka Sauce, Filetto Di Pomodoro, Pesto cream with pignoli nuts, Alfredo, Bolognese, Arriabatta, Broccoli garlic and oil, Sunday pork gravy, Imported San Marzano tomatoes with fresh basil and garlic with or without ricotta, sautéed mixed mushrooms with garlic and truffle oil over your choice of pasta (Ariana's choice - Rigatoni)

Sushi Display

Fresh assortment of Japanese Delicacies rolled to perfection

Asian Stir Fry Station

Sautéed Chicken & Broccoli, and Roast Pork Fried Rice, Assorted Grilled Vegetables

Salad

(Selection of One)

Ariana's Grand Salad

A large mountain of mixed greens with bits of Asiago cheese and garden tomatoes in a light vinaigrette dressing

Mesculin Greens

Topped with fresh sliced mandarin oranges, sliced almonds, in a citrus dressing

Tricolor Salad

Tossed with sliced almonds, sun dried raisins, caramelized roasted pignoli nuts in aged balsamic vinaigrette

Caesar Salad

The classic way with crispy Asiago croutons topped with shaved Parmigiana

Italian Antipasto

Fresh mozzarella, prosciutto, imported provolone, sopressatta, olives, roasted peppers with a balsamic glaze

Fresh Mozzarella

Stack with layers of mozzarella, beefsteak tomatoes, and Arugula with a drizzle of E.V.O.O.

Pasta Choice

(Selection of One)

Your choice of imported Rigatoni, imported Penne, imported Tortellini or own homemade stuffed Manicotti, topped with your choice of freshly prepared sauce.

Filetto Di Pomodoro

A light flavorful tomato sauce prepared with imported Italian plum tomatoes, sautéed onions, imported Prosciutto Di Parma and pancetta.

Alla Vodka

A Béchamel prepared by blending a freshly simmered tomato sauce with cream and flambéing with vodka.

Pesto Cream with Pinoli Nuts

Freshly cut basil, extra virgin olive oil and heavy cream

Homemade Sunday Gravy

Made with chopped beef, veal, pork and imported Italian plum tomatoes

Intermezzo

Ariana's will provide a Lemon Sorbet Garnished with Mint Leaves to cleanse your palette

Entrées

Chicken or Veal (Selection of One)

Champagne sauce with Portobello Mushrooms (house specialty)

Francese style with butter, wine, and lemon

Saltimbocca with eggplant and prosciutto

Marsala wine and mushrooms

Rollattini Style stuffed with prosciutto, ricotta and mozzarella

Scarpariello with sausage, olives and peppers

Herb roasted Cornish hen

Seafood Selection (Selection of One)

Pesto Crusted Salmon coated with panko and fresh basil

Jumbo Shrimp Francese with butter, wine, and lemon

Stuffed Filet of Sole Oregonato with crab meat

Sea Scallops with Orange Safron Aioli

Tilapia topped with a Port demi Glaze reduction

Beef Selection (Selection of one)

Roasted Prime Rib au Jus

Filet Mignon Prosciullitini stuffed with bread crumbs and prosciutto

Filet Mignon in a Barolo wine sauce with Portobello Mushrooms

Aged Rib-eye Steak grilled to perfection

*All entrees served with chef's vegetables
(seasonal selections)*

After dinner we will proceed with the cake ceremony and the Venetian table.

Grand Venetian

With the Grand Venetian and extra hour will be added to your wedding reception with full open bar.

Assorted tea, espresso, and coffee

Cordial display table

Assorted pastries, Italian biscuits, and deluxe cookie display

Ice-cream bar with a full line of assorted toppings

Fresh Tropical Fruit Display

Belgian waffles topped with ice-cream, chocolate syrup, whipped cream, cherries.

Flambé station with cherries jubilee and bananas forsters

Chocolate Fountain with fruit skewers, strawberries, and marshmallows, dipped in imported chocolate

Assorted Cheesecakes and Mousse Cakes, Italian Desserts, Tortonis, Tartuffos.

Extra Large Grand Canoli Stuffed with all Mini Canoli's topped with powdered sugar.

Ariana's Grand Platinum Wedding Menu *Includes the Following:*

Unlimited red and white wines on all tables

Unlimited chilled champagne

Premium Liquors

Imported and Domestic Beers

All Soft Drinks

Floor Length Linen and Choice of Color Overlays

Spacious beautifully appointed Bridal Suite with your own Attendant

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

White Glove Service

Direction Cards

Seating Cards

Valet Parking

Attendants in Men's and Ladies Restrooms

Attended coat room as weather dictates

Our bridal suite has flat-screened televisions.

*We are also available for rehearsal dinners (Thursday nights) in our beautiful
"Alexandra Room" at a discounted rate.*

Ariana's Grand Wedding Upgrades

Entrée Upgrades

Surf & Turf market, Stuffed Veal Chop, Broiled Red Snapper Oreganato, Chilean Sea Bass, Lobster Francese market price, Herb Crusted Swordfish

Price Per Person: \$ _____

Super Premium Upgrade Top Shelf Liquors

(Grey Goose Vodka, Belvedere Vodka, Patron Tequila, Upgrade Cognacs and Brandies etc)

Price Per Person: \$ _____

"Vodka & Martini Bar"

Assorted Imported and flavored vodkas with a unique ice sculpture decorated to perfection.

Price Per Person: \$ _____

Our Wine Cellar Bar from "Wines Around the World"

A Choice of award winning wines chosen from our very own in house Sommelier

Price Per Person: \$ _____

Sushi Station

Two sushi chefs creating your personalized sushi rolls, sashimi, and hand rolls

Price Per Person: \$ _____

Potato Bar

Three types of mashed potatoes garlic, wasabi, and plain with your choice of toppings

Price Per Person: \$ _____

"Coffee To Go Cart"

Upon departure all guests will receive coffee and bagels to go

Price Per Person: \$ _____

Napkin Change

Change of Napkins after each course

Price Per Person: \$ _____

Personalized Program Menu's

The Ariana's staff will personalize your dinner menu's to reflect your very special day

Price Per Person: \$ _____

Pricing Information

Quotes: (valid for 30 days) Date: _____

Price per person \$ _____

Additional upgrades per person \$ _____

Total price per person \$ _____

Half price for all vendors

Under 4 no charge, half price for children 5-14 years, 15 and over full price.

Maitre'D Fee: \$1000

Ariana's Grand: _____

Client's Signature: Bride: _____

Groom: _____

Date: _____

*All prices are subject to New Jersey State Sales Tax & 20% Service Charge
A non-refundable deposit of \$2500.00 is required, either by cash or check
No credit cards accepted. All deposits are non-refundable.*

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