

# *Ariana's Grand*

*Presents*

## *The Silver Wedding Menu*

*800 Raftway Avenue  
Woodbridge, NJ 07095  
732-326-1400  
[www.ArianasGrand.com](http://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.*

# Silver Wedding Menu

*To begin your 5 hour affair your guests will be greeted by our hostess, serving champagne*

## Cocktail Hour

*Full open bar for mixed cocktails, beer, wine and soda*

## Butler Service

*(Choice of Five)*

*Small Sicilian rice balls, Four Cheese potato croquette, Jumbo grilled shrimps, Glazed chicken teriyaki skewers, Grilled Portobello mushrooms topped with ricotta, Sautéed spinach and melted provolone, Marinated Beef Skewers, Asiago Poppers, Crab cakes with Ariana's own dipping sauce*

## Cold Antipasto Display

*(Choice of Five)*

*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, Sliced to order imported Prosciutto Di Parma, sopressata, and cappicola, Homemade focaccia breads*

## Silver Chafing Dishes

*(Choice of Four)*

*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*

## 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, Homemade Sunday gravy*

# Your Reception

## Salad

*(Selection of One)*

### 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*

### Ariana's Grand Salad

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

## Pasta

*(Selection of One)*

*Your choice of Imported rigatoni, penne, cavatelli or spaghetti topped with your choice of fresh homemade 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 house specialty San-Marzano tomatoes blended with cream and 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 San-Marzano plum tomatoes*

## Entrées

### Chicken (Selection of One)

*Champagne sauce with Portobello Mushrooms (house specialty)*

*Francese or Marsala style with wine and mushrooms*

*Rollattini Style stuffed with prosciutto, ricotta and mozzarella*

### Seafood (Selection of One)

*Pesto Crusted Salmon*

*Stuffed Filet of Sole Oregonato*

*Tilapia topped with a Port demi Glaze*

### Beef (Selection of One)

*Roasted Prime Rib au Jus*

*Veal Saltimbocca with eggplant and prosciutto*

*All entrees served with chef's vegetables*

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

## Mini-Venetian Table

*Assorted Teas*

*Colombian coffee regular & decaf*

*Espresso served with Swizzle Sticks and accompanied by cordials*

*Miniature Pastries*

*Italian Biscuits Display*

*Fresh Seasonal Fruit Display*

*Ice-Cream Bar with a full line of assorted toppings*

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

*Unlimited chilled champagne*

*Premium Liquors*

*Domestic Beers on Tap*

*All Soft Drinks*

*Floor Length white 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.*

# Ariana's Grand Wedding Upgrades

## Raw Fish Bar

*Ice sculpture filled with jumbo shrimp cocktail, blue point clams on a half shell and blue point oysters, whole lobsters prepared either grilled, broiled, cocktail style, or Fra Diavolo style, Alaskan king crab legs, Assortment of Caviar (P/A) - priced separately*

Price Per Person: \$ \_\_\_\_\_

## Entrée Upgrades

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

Price Per Person: \$ \_\_\_\_\_

## From the Carving Board

*Stuffed loin of pork, Top-rounded roast beef, Eye-round roast beef, Rosemary and pepper-cruste rib roast, Herb crusted New Zealand rack of baby lamb chops, Roasted prime rib, Hawaiian pork, Whole roasted turkey*

Price Per Person: \$ \_\_\_\_\_

## Grand Venetian

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

*Assorted tea, espresso, coffee, and 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 Cannoli Stuffed with all Mini Canoli's topped with powdered sugar.*

*Ariana's Grand Finale Boat Explosion - Large platter displayed with sparklers, surrounding pound cake, vanilla and chocolate ice cream with chunks of fudge and chocolate pudding, bananas topped with nuts, whipped cream, hot fudge and cherries.*

Price Per Person: \$ \_\_\_\_\_

**Super Premium Upgrade Top Shelf Liquors**

*Belvedere vodka, Patron tequila, cognacs, brandies and cordials*

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

*Price Per Person: \$ \_\_\_\_\_*

**Bottled Red and White Wine on Tables**

*House selection of contemporary California and Italian wine*

*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: \$ \_\_\_\_\_*

**Bottled Imported and Domestic Beer**

*Heineken, Corona, Budweiser, Coors Lite*

*Price Per Person: \$ \_\_\_\_\_*

**Gelato Station**

*This sorbet is a delicious mix of fruits with a creamy delicious taste with many flavors to choose*

*Price Per Person: \$ \_\_\_\_\_*

*Price Per Person: \$ \_\_\_\_\_*

**Napkin Change**

*Change of napkins after each course*

*Price Per Person: \$ \_\_\_\_\_*

## Pricing Information

Quotes: (valid for 30 days) Date: \_\_\_\_\_

Price per person \$ \_\_\_\_\_

Additional packages 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 \$500*

*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*