

Ariana's Grand

Presents

The Silver Wedding Menu

*800 Raftway Avenue
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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-crusted 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*