

The Wilshire Grand

*The New Elegance in Weddings, Bar / Bat Mitzvahs and Banquets
West Orange, NJ
(973) 736-3240*

Cocktail Hour

*Your Guests will be Greeted Upon Their Arrival by
Our White-Gloved Attendants Offering Sparkling Champagne*



*The Cocktail Hour will Consist of Butler Style Hot Hors D'oeuvres,
Cold Displays and a Selection of Captain Stations*



*Butler Service of Hot Hors D'oeuvres
Including but not Limited to the Following:*

*Mushroom Caps Filled with Sausage and Fennel
Sun dried Tomato and Artichokes in Phyllo
Pan Seared Artichoke Hearts Oreganato
Sea Scallops wrapped with Bacon
Sweet and Sour Chicken Kebobs
Chicken Sate with Peanut Sauce
Cocktail Franks in Puff Pastry
Sausage & Cheese Calzone
Miniature Beef Wellington
Chicken Quesadilla Sticks
Asparagus in Phyllo
Beef Negimayaki
Coconut Chicken
Coconut Shrimp
Sesame Chicken
Fried Shrimp
Fried Ravioli
Crab Cakes
Baked Brie*

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Cold Display to Include

Shrimp Display

*Shrimp Cocktail Served in a Punch Bowl Carved From Ice and
Served with Spicy Cocktail Sauce and Lemon Wedges*

Cold Antipasto Display

*Imported Prosciutto
Soppresata
Olives*

*Pickled Vegetables
Cherry peppers
Provolone*

*Bocconcini di Mozzarella
Roasted Red Peppers
Pepperoni*

Salad Display

*Bowtie Pasta Primavera Salad
Lo Mein Noodle Salad
Seafood Salad*

*Marinated Shitake & Portabello Mushroom Salad
Tomato, Cucumber and Olive Salad
Sliced grilled chicken and orzo*

Crudites Display

*Fresh Baby Carrots
Julienne Red Peppers*

*Broccoli Florets
Julienne Celery*

*Cauliflower Florets
Baby Cherry Tomatoes*

All Served with Herb and Garlic Dip

Imported & Domestic Cheese Display

*Jarlsburg
Vermont Cheddar
Dilled Muenster*

*Swiss
Asiago*

*Aged Gouda
Gorgonzola
Smoked Mozzarella*

Accompanied by Flatbreads, Crackers and Breadsticks

Fresh Fruit Display

*Honeyden
Strawberries*

*Watermelon
Cantaloupe*

*Pineapple
Red and White Grapes*

Grilled Vegetable Display

Marinated, Grilled and Seasoned Eggplant, Yellow Squash, Zucchini and Red Peppers

Bruschetta Display

Fresh Roma Plum Tomatoes Diced with Red Onion and Basil with Toasted French Bread

An Ice Carving of Your Choice is Included

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Hot Captain Stations

A Selection of the Following Prepared to Order During your Cocktail Hour

Pasta Station

*Quills of penne pasta boiled to order and served with your choice of three sauces:
Pesto, Primavera, Sun Dried Tomato, Carbonara, Puttanesca, Marinara, Pink Vodka, etc.
Served with Parmesan cheese and crushed red pepper*

Panini Station

*Mini grilled sandwiches of focaccia bread with grilled vegetables and ciabatta bread with
prosciutto and fresh mozzarella made to order and served hot*

Cajun

*Whole red snapper fillets and grilled chicken blackened on a skillet with Cajun spices
Served with a spicy barbecue sauce*

Peking Duck Station

*Crisp boneless duck, scallion flowers and hoisin sauce wrapped in moo shu skins
Served with assorted steamed dim sum*

Seafood Medley

Shrimp and bay scallops sautéed in a lobster sauce and served over tricolor rice

Mexican Station

*Grilled fajitas filled with sizzling chicken and beef fillets, peppers and onions
Served with sour cream, cheddar cheese, salsa and Guacamole*

Crepe Station

*Crepes prepared to order and served with your choice of two fillings:
Spinach, Mushroom, Chicken, Seafood, Ratatouille*

Oriental Station

*Oriental vegetables stir fried in a wok, accompanied by
Steamed Dumplings, Egg Rolls and Fried Rice
Served with soy sauce, duck sauce and hoisin sauce*

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Meat Carving Station

Your Choice of Two Meats Carved to Order:

*Corned Beef with Honey Mustard Glaze
Marinated Flank Steak
Pastrami*

*Vermont Turkey Breast with Cranberry Chutney
Whole Roasted Suckling Pig
Baked Virginia Ham*

Wild Mushroom Station

*Shitake, Portabella and Oyster Mushrooms sautéed to order with garlic, oil and sherry wine and
Served with Creamy Risotto*

Fish Station

*Fresh whole fillets of Pecan Crusted Tilapia seared on a skillet
Served with a Citrus Sauce*

Steak Au Poivre Station

*New York Sirloin Sliced and sautéed with crushed black peppercorns and a cognac sauce
Served over Garlic Mashed Potatoes*

Veal Station

*Veal scaloppini prepared to order with your choice of Marsala, Piccata or Francaise Sauce
Served over Orzo Pasta*

Mashed Potato Station

*Garlic Mashed Potatoes, Sweet Mashed Potatoes, New Red and Yukon Gold Mashed Potatoes
Served in martini glasses with choice of toppings:
sautéed onions, broccoli florets, sautéed mushrooms, gravy, cheddar cheese and sour cream*

Broccoli Rabe Station

Fresh Andy Boy Broccoli Rabe sautéed to order with garlic and oil, cannellini beans and Italian sausage

Chicken and Beef Sate Station

*Chicken tenders and beef fillets woven on a stick and marinated teriyaki style and seared on a skillet
Served with a sweet and sour sauce*

Asian Station

*Shumai, dim sum, and dumplings filled with vegetable, meat and turkey served from bamboo steamers
Served with assorted dipping sauces (soy-ginger, wasabi, plum)
Accompanied by shrimp purses*

Hot Antipasto Station

Your Selection of a Gourmet Variety;

For Example: Eggplant Rollatini, Fried Calamari, Mussels Marinara and Seafood Scampi

Your Gourmet Wedding Dinner

*As Your Guests are Seated Chilled Champagne
Will be Served in Preparation of the Toast*



Appetizer - Salad Combination

*Allow us to Present Your Guests a Beggars Pouch With Your Choice of Fillings to Include:
Garden Vegetable, Wild Mushroom, Spinach & Mushroom, Chicken & Oriental Vegetable
All Served With a Mesclun Salad Topped With Your Choice of Dressing*

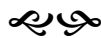
*Slices of Fresh Mozzarella & Beefsteak Tomato With Roasted Red Peppers,
Bermuda Onions and Sun Dried Tomatoes Served Over a Tri-Color Salad
Topped With a Balsamic Vinaigrette*

*Maryland Crab Cake Drizzled With a Cajun Roumalade Served
Over a Mesclun Salad Topped With an Asian Sesame Vinaigrette*

*Salmon Cakes Drizzled With a Cajun Roumalade Served Over
a Mesclun Salad Topped With an Asian Sesame Vinaigrette*

*Seared Peppered Ahi Tuna Drizzled With a Wasabi Sauce and
Served Over Mesclun Salad Topped With a Citrus Vinaigrette*

*Grilled Portabella Mushroom Parmigiana Served Over
a Tri-Color Salad Topped With a Balsamic Vinaigrette*



Intermezzo

Lemon Sorbet Served in an Iced Crystal Lily

Main Entrée Choices

The Choice of Three Entrees Will be Offered to Your Honored Guests:

Roast Prime Rib of Beef Au Jus

Tilapia or Salmon with Your Choice of Preparation

Pecan Crusted, Oreganata, Herb Crusted, Horseradish Crusted, Grilled or Cajun

One of the Following Poultry Selections

Chicken Wellington

Chicken Breast Coated With a Mushroom Duxelles Wrapped in Puff Pastry Served With a Madeira Sauce

Pignoli Chicken

Stuffed With Pignoli Nuts and Seasoned Breadcrumbs Served With a Woodland Mushroom Sauce

Florentine Chicken

Stuffed With Broccoli, Spinach, Ricotta and Parmesan Cheese Served With a Dijon Sauce

Herb Crusted Chicken

Coated With Fresh Herbs and Parmesan Cheese Served With a Mustard Dill Sauce

Chicken Valdostano

Stuffed with Prosciutto, Fontina Cheese, Spinach served with a Mushroom Sauce

Artichoke and Sun Dried Tomato Chicken

*French Breast of Chicken Stuffed With Sun Dried Tomatoes and Artichokes
Served With a Champagne Sauce*

Chicken Sancy

*Boneless Breast of Chicken Sautéed With a Balsamic Demi-Glace Sauce
Garnished With Tri Color Peppers and Portabella Mushrooms*

Boneless Breast of Chicken

Served With Marsala, Francaise, or Piccata Sauce

Your Choice of Seasonal Vegetables & Potato or Rice Selection

Special Diets are Always Available

Dessert Selections



The Grand Dessert

Chocolate Dipped Waffle Basket Filled With Vanilla Ice Cream and Topped With Seasonal Berries and a Raspberry Sauce

The Banana Pouch

Fresh Bananas and Chocolate Baked in Phyllo Dough Served with Vanilla Sauce

The Mousse Affair

Frozen Chocolate Mousse and Banana Crepe Served With a Raspberry Sauce

Bananas Foster

Fresh Bananas Sautéed With 151 Rum, Brown Sugar and Cinnamon Served Over Vanilla Ice Cream

The Hot Sundae

Hot Apple or Berry Crisp Topped With Vanilla Ice Cream

Viva Italia

Tiramisu Served With Creme a l'Anglaise

The Traditional Occasion Cake

International Coffee & Cordial Bar

To Include Cappuccino, Espresso and After Dinner Liqueurs and Cordials

Chocolate Glazed Fruits Presented at Each Table

(Strawberries and Cherries)

Premium Open Bar

Your Guests Will be Offered a Selection of Premium Liquor for Five Hours Together with Wine, Beer and Variety of Soft Drinks

Amenities Included

Directional Cards and Place Cards

Rest Room Attendants

Coat Room Attendant

Tableside Bar Service

Wedding Consultant

Floor Length Linen

Valet Parking

Bridal Suit