

The Wilshire Grand Caterers

The New Elegance in Weddings, Bar / Bat Mitzvahs and Banquets

West Orange, NJ 07052

(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*

Crudité's 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

*Honeydew
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 chapatti 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 you 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, Pastrami
Marinated Flank Steak, Vermont Turkey Breast with Cranberry Chutney
Whole Roasted Suckling Pig or 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*

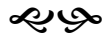
Hot Antipasto Station

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

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 Remoulade Served
Over a Mesclun Salad Topped With an Asian Sesame Vinaigrette*

*Salmon Cakes Drizzled With a Cajun Remoulade 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 Citrus Vinaigrette*

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

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

Main Entrée Choices

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, Fontana 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 Savoy

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 Crème à l'Anglaise

The Traditional Occasion Cake

International Coffee & Cordial Bar

To Include Cappuccino and After Dinner Liqueurs and Cordials

Chocolate Glazed Strawberries and Cherries Presented at Each Table

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
Tablesides bar Service
Wedding Consultant
Floor Length Linen
Valet Parking
Bridal Suite*

