



The Wilshire Grand

WEST ORANGE, NJ (973) 736-3240

COLD DISPLAY

CRUDITÉS OF FRESH VEGETABLES WITH DIPPING SAUCE

PASSED HORS D'OEUVRES

WHITE GLOVE BUTLER PASSED

MINI PIZZA BAGELS

BARBECUE BEEF KABOB

BAKED BRIE EN CROUTE

MINIATURE FRANKS IN PUFF PASTRY

SPRING ROLL WITH ORIENTAL MUSTARD SAUCE

COCONUT CHICKEN FILLETS WITH PLUM SAUCE

CLASSIC POTATO KNISHES SERVED WITH MUSTARD

PINWHEELS OF FRESH SPINACH IN FLAKY DOUGH

VEGETABLE TEMPURA WITH SWEET & SOUR SAUCE

SUN DRIED TOMATO AND ARTICHOKE HEARTS IN PHYLO

CRISPY POTATO PANCAKES TOPPED WITH CHUNKY APPLE SAUCE

PLEASE SELECT 5 FROM ABOVE

FIRST HOUR: \$21.95 PER PERSON

ADDITIONAL HOURS: \$13.95 PER PERSON

FIRST HOUR: \$31.95 PER PERSON

ADDITIONAL HOURS: \$13.95 PER PERSON

OPEN BAR: \$13.95 PER PERSON (1 HOUR)

\$10:00 PER PERSON PER EXTRA HOUR

BEER AND WINE ONLY: \$7.00 PER PERSON PER HOUR

BARTENDER FEE: \$78.00 EACH

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX

BASED ON A MINIMUM GUARANTEE OF 25 GUESTS

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX

RECEPTION



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WEST ORANGE, NJ (973) 736-3240

COLD DISPLAYS

TOMATO BROCHETTE
MÉLANGE OF FRESH SLICED FRUITS
CRUDITÉS OF FRESH VEGETABLES WITH DIPPING SAUCE
MIRRORED DISPLAY OF IMPORTED & DOMESTIC CHEESES

PASSED HORS D'OEUVRES

WHITE GLOVE BUTLER PASSED

COCONUT SHRIMP
BAKED BRIE EN CROUTE
MINIATURE PIZZA BAGELS
MOZZARELLA & RED PEPPER
MINIATURE BEEF WELLINGTONS
DIM SUM WITH DUCK SAUCE
BROCHETTE OF CHICKEN SESAME
SCALLOPS WRAPPED WITH BACON
COCKTAIL FRANKS IN PUFF PASTRY
ASPARAGUS EN PHYLLO DOUGH
SPINACH IN PUFF PASTRY DOUGH
CHICKEN QUESADILLA STICKS
SPRING ROLL WITH ORIENTAL MUSTARD SAUCE
VEGETABLE TEMPURA WITH SWEET & SOUR SAUCE
SUN DRIED TOMATO & ARTICHOKE HEARTS IN PHYLLO
TOMATO BROCHETTE
PHILO STUFFED WITH SMOKED CHICKEN
CUCUMBER STUFFED WITH SALMON MOUSSE
FRESHLY SMOKED NORWEGIAN SALMON CANAPÉ

PLEASE SELECT 8 FROM ABOVE

FIRST HOUR: \$31.95 PER PERSON
ADDITIONAL HOURS: \$13.95 PER PERSON
OPEN BAR: \$13.95 PER PERSON (1 HOUR) \$8:00 PER PERSON PER EXTRA HOUR
BEER AND WINE ONLY: \$7.00 PER PERSON PER HOUR

*ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX
BASED ON A MINIMUM GUARANTEE OF 20 GUESTS*

RECEPTION



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CARVING STATION OPTIONS

ROASTED FRESH YOUNG TURKEY, SAUSAGE AND SAGE STUFFING, AND GIBLET GRAVY
\$8.50 PER PERSON, PER HOUR

SMOKED BLACK FOREST HAM, BLACK BREAD, AND WHOLE GRAIN MUSTARD
\$8.50 PER PERSON, PER HOUR

CONFIT OF NORWEGIAN SALMON WITH TOAST POINTS
\$8.50 PER PERSON, PER HOUR

GLAZED CORNED BEEF BRISKET, PARTY RYE, AND POMMERY MUSTARD
\$8.95 PER PERSON, PER HOUR

STEAMSHIP ROUND OF BEEF, BAGUETTES, AND HORSERADISH SAUCE
\$9.50 PER PERSON, PER HOUR (MINIMUM 100 GUESTS)

ROAST LOIN OF PORK, SILVER DOLLAR ROLLS, AND PORT WINE CRANBERRY SAUCE
\$9.50 PER PERSON, PER HOUR

MARINATED FLANK STEAK, SLICED ITALIAN BREAD, AND AU JUS NATURAL
\$9.75 PER PERSON, PER HOUR

TENDERLOIN OF BEEF, BAGUETTES, AND THREE-PEPPERCORN SAUCE
\$10.50 PER PERSON, PER HOUR

NEW YORK STRIP STEAK OF BEEF, PETITE ROLLS, AND MADEIRA
\$11.50 PER PERSON, PER HOUR

ROAST SADDLE OF VEAL, BAGUETTES, AND PERIGOURDINE SAUCE
\$12.75 PER PERSON, PER HOUR

ROAST RACK OF LAMB WITH ROSEMARY SAUCE
\$19.00 PER PERSON, PER HOUR

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\$78.00 CHEF'S CARVING FEE PER HOUR

25 PEOPLE MINIMUM

CARVING



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DIAMOND DINNER BUFFET

TO BE SERVED FROM ATTRACTIVELY DECORATED BUFFET TABLE

LOBSTER BISQUE IN SILVER TUREEN

TRADITIONAL CAESAR SALAD

SPINACH SALAD WITH WILD MUSHROOMS AND ROASTED GARLIC DRESSING
BUFFALO MILK MOZZARELLA WITH VINE-RIPENED TOMATOES AND FRESH BASIL

SERVED FROM SILVER CHAFING DISHES

BREAST OF CHICKEN PERIGOURDINE

BROILED SALMON WITH LEMON BEURRE BLANC

FARFALLE PASTA WITH SWEET ITALIAN SAUSAGE, PROSCIUTTO, AND ROMANO CHEESE

MEDLEY OF FRESHLY STEAMED BABY VEGETABLES

WILD GRAIN RICE WITH MUSHROOMS

OVEN ROASTED POTATOES

CARVING STATION

SLICED TENDERLOIN OF BEEF AU POIVRE

BLACK FOREST SMOKED HAM

ASSORTED MULTI-GRAIN & SOUR DOUGH ROLLS, FLATBREADS, AND BUTTER

DESSERT STATION

CARROT CAKE

FRESH FRUIT TART

CHOCOLATE RASPBERRY BAVARIAN

NEW YORK CHEESE CAKE

TIRAMISU

REGULAR AND DECAFFEINATED COFFEE AND TEA SELECTION

\$52.95 PER PERSON + 20% SERVICE CHARGE AND 7% SALES TAX

CHEF'S CARVING FEE: \$78.00 + TAX

MINIMUM OF 30 GUESTS IS REQUIRED FOR THIS MENU

DINNER



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MORNING BREAK SUGGESTIONS

DELUXE CONTINENTAL BREAKFAST

FRESH SQUEEZED ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES, ASSORTED BAGELS, BREAKFAST PASTRIES, MUFFINS, AND COFFEE CAKE, SERVED WITH SWEET BUTTER, FRESH FRUIT PRESERVES AND CREAM CHEESE, MÉLANGE OF SLICED FRESH FRUIT, AND SELECTED SEASONAL BERRIES FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE WITH TEA SELECTIONS, AND BOTTLED WATER

\$17.95 PER PERSON

MID-MORNING BREAK

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, FINE HERBAL TEA SELECTION, ASSORTED SOFT DRINKS AND BOTTLED WATER

\$8.95 PER PERSON

AFTERNOON BREAK SUGGESTIONS

CASEY AT THE BAT

PRETZEL WITH WHOLE GRAIN MUSTARD, ROASTED PEANUTS, CRACKERJACKS, ICE CREAM BARS, MINI CANDY BARS, ASSORTED SOFT DRINKS, BOTTLED WATER, HERBAL TEA SELECTIONS, AND FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

CINEMA

FRESHLY POPPED POPCORN, ASSORTED CANDY BARS, NACHOS WITH MELTED CHEESE, ASSORTED SOFT DRINKS, BOTTLED WATER, HERBAL TEA SELECTIONS AND FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

COOKIES & MILK

FRESH BAKED ASSORTED COOKIES, FUDGE BROWNIES, GRANOLA BARS, MILK, ASSORTED SOFT DRINKS, BOTTLED WATER, HERBAL TEA SELECTIONS AND FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

THE FITNESS CENTER

VEGETABLE CRUDITÉS WITH CREAMY GARLIC DIPPING SAUCE, MÉLANGE OF FRESH SLICED FRUIT AND SELECTED BERRIES, ASSORTED GRANOLA BARS, RICE CAKES, SPARKLING WATERS, BOTTLED WATER, HERBAL TEA SELECTIONS, AND FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

CALIFORNIA SURF

HAAGEN DAZS ICE CREAM & SORBET BARS, MINI SNICKERS AND MILKY WAY BARS, TRAIL MIX, CHILLED VEGETABLE CRUDITÉS WITH YOGURT DIP, ASSORTED SPRITZERS, ICE TEAS, SOFT DRINKS, AND BOTTLED WATERS, HERBAL TEA SELECTIONS, AND FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ALL COFFEE BREAKS \$16.95 PER PERSON

ALL FOOD & BEVERAGE SUBJECT TO NJ STATE SALES TAX 7% AND A TAXABLE 20% SERVICE CHARGE



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LUNCH OPTIONS

DELI BUFFET

TOSSED GARDEN SALAD WITH CHOICE OF TWO DRESSINGS

RED BLISS POTATO SALAD, SWEET COLE SLAW, AND TUNA SALAD

SLICED ROAST BEEF, BAKED VIRGINIA HAM, BREAST OF TURKEY, SWISS CHEESE, AMERICAN CHEESE, AND SLICED MOZZARELLA CHEESE SERVED WITH AN ASSORTMENT OF CONDIMENTS TO INCLUDE: LETTUCE, SLICED TOMATOES, SLICED SWEET ONIONS, KOSHER DILL PICKLES, AND SWEET GHERKINS MUSTARD AND MAYONNAISE

FRESH WHOLE GRAIN BREADS, DELI RYE, PUMPERNICKEL, AND KAISER ROLLS

ASSORTMENT OF CHEF'S SPECIALTY DESSERTS

FRESH BREWED REGULAR & DECAFFEINATED COFFEE, AND TEA SELECTION ASSORTED SOFT DRINKS, AND BOTTLED WATER

\$32.95 PER PERSON

GOURMET SANDWICH BUFFET

TOSSED GARDEN SALAD WITH CHOICE OF TWO DRESSINGS

A SELECTION OF ASSORTED GOURMET SANDWICHES & WRAPS

RARE ROAST BEEF WITH CARAMELIZED ONIONS, TOMATOES, AND HORSERADISH CREAM ON BLACK BREAD

GRILLED VEGETABLES ON 7-GRAIN BREAD WITH OLIVE TAPENADE AND ROASTED RED PEPPERS

SMOKED TURKEY & PORT SALUTE CHEESE WITH POMMERY MUSTARD ON WHOLE WHEAT BAGUETTE

SERVED WITH THE APPROPRIATE CONDIMENTS

SMOKED CHICKEN SALAD AND CALIFORNIA POTATO SALAD, ASSORTED BAGS OF CHIPS, AND PRETZELS

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE, HERBAL TEA SELECTION, ASSORTED SOFT DRINKS, AND MINERAL WATER

\$32.95 PER PERSON

ALL FOOD & BEVERAGE SUBJECT TO NJ STATE TAX AND A TAXABLE 20% SERVICE CHARGE



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HOT LUNCH BUFFET

TO BE SERVED FROM AN ATTRACTIVELY DECORATED BUFFET TABLE

ASSORTED ROLLS AND BUTTER

SLICED FRESH MOZZARELLA & TOMATOES WITH BASIL AND BALSAMIC VINAGRETTE

PENNE PRIMAVERA SALAD

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

SERVED FROM SILVER CHAFING DISHES

CHICKEN PICCATA

HERB CRUSTED TILAPIA WITH CITRUS SAUCE

VEGETABLE MEDLEY

ROASTED RED AND YELLOW POTATOES

DESSERT STATION

ASSORTMENT OF FINE ITALIAN MINI-PASTRIES TO INCLUDE NAPOLEONS, ECLAIRS, AND CREAMPUFFS

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE, HERBAL TEA SELECTION, ASSORTED SOFT DRINKS,
AND BOTTLED WATER

\$35.95 PER PERSON

HOT LUNCH BUFFET

TO BE SERVED FROM ATTRACTIVELY DECORATED BUFFET TABLE

SOUP DUJOUR

MARINATED GRILLED VEGETABLE DISPLAY

TOSSED CALIFORNIA FIELD GREEN SALAD WITH CHOICE OF TWO DRESSINGS

SERVED FROM SILVER CHAFFING DISHES

SLICED FILET OF BEEF WITH MUSHROOM DEMI GLAZE

GRILLED SALMON WITH DIJON MUSTARD SAUCE

WILD RICE BLEND

SAUTÉED VEGETABLE MEDLEY

CHEFS SELECTION OF PIES AND CAKES INCLUDING APPLE PIE AND CHOCOLATE TORTE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, HERBAL TEA SELECTION, ASSORTED SOFT DRINKS,
AND BOTTLED WATER

\$37.95 PER PERSON

ALL FOOD & BEVERAGE SUBJECT TO NJ STATE SALES TAX AND TAXABLE 20% SERVICE CHARGE

WE WILL BE PLEASED TO CUSTOMIZE YOUR MENU TO SUIT YOUR NEEDS.

BASED ON A MINIMUM OF 20 GUESTS. BELOW 20 GUESTS WILL BE SUBJECT TO AN ADDITIONAL \$78.00 SERVICE FEE.



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DINNER MENU

ALL ENTRÉE SELECTIONS INCLUDE CHOICE OF APPETIZER, SALAD, FRESH VEGETABLE & POTATO, ROLLS & BUTTER, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND DESSERT

APPETIZERS

CARIBBEAN BLACK BEAN SOUP
LOBSTER BISQUE WITH FRESH TARRAGON
VOL-AU-VENT WITH SHITAKE MUSHROOMS
CHILLED ASPARAGUS AND SMOKED HAM
HOMEMADE PASTA WITH GORGONZOLA SAUCE
BEEF CONSOMMÉ WITH JULIENNE VEGETABLES
RAVIOLI WITH GOAT CHEESE AND SUN DRIED TOMATOES
MÉLANGE OF FRESH MELON AND SELECTED SEASONAL BERRIES
GRILLED PORTOBELLO MUSHROOM WITH BRUNOISE OF RED PEPPER
BUFFALO MILK MOZZARELLA WITH VINE-RIPENED TOMATOES AND FRESH BASIL
FRESHLY POACHED NORWEGIAN SALMON WITH DIJON DILL SAUCE
PENNE PASTA WITH MESCLUN, TOMATOES, AND FRESH BASIL WITH CHAMPAGNE VINAIGRETTE

OPTIONAL APPETIZERS

SAUTÉED CRAB CAKE WITH HOLLANDAISE AND FRIED CAPERS (\$7.95 ADDITIONAL)
SEARED SEA SCALLOPS WITH BEURRE BLANC AND CITRUS CHUTNEY (\$7.95 ADDITIONAL)
GRILLED NAPOLEON OF PORTOBELLO MUSHROOM, VEGETABLES, AND MOZZARELLA (\$7.95 ADDITIONAL)
TUNA TARTER WITH TOASTED SESAME SEEDS (\$8.75 ADDITIONAL)
CHILLED GULF SHRIMP WITH LIME CILANTRO VINAIGRETTE (\$11.75 ADDITIONAL)

SALADS

CAESAR SALAD
MESCLUN SALAD WITH RASPBERRY VINAIGRETTE
BELGIAN ENDIVE SALAD WITH FRESH HERB VINAIGRETTE
TOSSED GARDEN GREENS WITH LEMON THYME DRESSING
MEDLEY SALAD WITH BIBB LETTUCE, ENDIVE, RADICCHIO, AND HEARTS OF PALM (\$5.50 ADDITIONAL)
ARUGULA AND GOAT CHEESE WITH PINE NUTS (\$6.00 ADDITIONAL)
SPINACH SALAD, WILD MUSHROOMS, AND ROASTED GARLIC DRESSING (\$6.00 ADDITIONAL)

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ENTRÉES

- ROASTED FREE-RANGE HALF CHICKEN \$40.95
- BREAST OF CHICKEN PERIGOURDINE \$42.95
- BREAST OF CHICKEN MARENGO \$42.95
- BREAST OF CHICKEN PICCATA \$42.95
- FRESHLY SMOKED NORWEGIAN SALMON \$42.95
- CRISP SKINNED RED SNAPPER \$42.95
- SEARED BREAST OF DUCK BEURRE ROUGE \$43.95
- ROCK CORNISH GAME HEN WITH DRIED FRUIT STUFFING \$44.95
- SLICED TENDERLOIN OF BEEF AU POIVRE \$44.95
- BROILED SWORDFISH WITH TOMATO BASIL BUTTER \$45.95
- GRILLED JUMBO SHRIMP WITH LEMON PESTO \$47.95
- GRILLED LOIN OF TUNA OVER EGGPLANT ROUGE \$48.95
- ROAST PRIME RIB OF BEEF AU JUS (CERTIFIED BLANK ANGUS) \$53.95
- SPICY SEARED SIRLOIN STRIP STEAK (CERTIFIED BLACK ANGUS) \$53.95
- FILET MIGNON (CERTIFIED BLACK ANGUS) \$55.95
- SLICED TENDERLOIN OF BEEF & CHICKEN DUXELLE \$51.95
- MEDALLIONS OF VEAL WITH ROASTED SHALLOT SAUCE \$55.95
- RACK OF LAMB PERSILLADE WITH ROSEMARY SAUCE \$55.95
- GRILLED VEAL CHOP WITH MOREL MUSHROOMS \$55.95
- DUET OF GRILLED JUMBO SHRIMP & SEARED SIRLOIN STRIP STEAK \$57.95

DESSERTS

- CHOCOLATE RASPBERRY BAVARIAN
- CHOCOLATE ESPRESSO CRÈME BRÛLÉE
- APPLE PIE WITH CINNAMON ICE CREAM
- FLOURLESS TRUFFLE CAKE WITH RASPBERRY SAUCE
- LIME CHIFFON CREAM WITH OREO COOKIE CRISP
- BAKED GEORGIA PEACH TART WITH APRICOT SAUCE
- APPLE FRANGIPANE WITH CINNAMON CRÈME ANGLAISE
- NEW YORK STYLE CHEESECAKE WITH FRESH FRUIT COULIS
- HAZELNUT TORTE WITH MARINATED RASPBERRIES AU GRAND MARNIER
- HOMEMADE CHOCOLATE DIPPED WAFFLE BASKET FILLED WITH VANILLA ICE CREAM AND ASSORTED BERRIES

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX
UNLIMITED WINE AND BEER @ \$10.00 PER PERSON
OPEN BAR: \$13.95 PER PERSON (1 HOUR)
\$8:00 PER PERSON PER EXTRA HOUR

DINNER