



Complete Family-Style Menu Wedding Package





Full-Service Event Details

The Gance name has been associated with excellent food service for almost 75 years. We are a family run licensed, insured, full-time off premise catering company. Catering and reception location are of top importance during the wedding planning process. Below, is an outline of all the included services that are exclusive to our Complete Wedding Packages.

Tastings: All Wedding Packages include a complimentary tasting for the bridal couple. Other friends and family are welcome to attend for a small charge.

Service Staff: All servers, chefs and kitchen staff will be included with full-service events. We can provide additional planning services at a per-event basis.

Day of Coordination: Gance's will connect with you approximately 14 days before your event. We will thoroughly go over everything unique to your wedding. On the wedding day, we will be there to ensure everything runs smoothly!

Set-Up: Gance's will arrive up to 1.5 hours before your reception to set the place settings and food service areas. Setting centerpieces and minimal decorating are included with the package, but must be discussed prior to booking. Our service staff is on site for up to 5 hours. Any overtime is subject to an additional charge. Gance's service does not include set-Up or tear-down of guest tables.

Dessert & Beverage Service: We will cut and serve the wedding cake (or other desserts). Coffee service and champagne pouring for the toast at no additional cost (champagne not included).

Rentals: Each venue is unique and may or may not have certain items that are required to provide a successful event. We will assist in ordering place-setting dishes and other catering-specific items. Customers will be billed separately. The Family-Style menu requires the serving platters and serving utensils for each table to be rented.

Linens: Includes food table linens for the hor d'oeuvres, buffet, coffee station and action stations. ***Guest tables linens are available for an additional cost.





**Complete
Family-Style Meal
\$53.95
Per person**

Cocktail Hour

HARVEST TABLE

Bountifully displayed table of shared favorites to include: Assorted Cheeses, Pepperoni, Crackers, Assorted Veggies, Cocktail Meatballs, Hummus & Pita Chips, Bruschetta & Crostini

*Refer to our hors d'Oeuvre for more options and cost

First Course Choose 1

Assorted Dinner Rolls & Salad Served Family-Style or on the Buffet

*Plated salad add \$2.95 per person

Tossed Garden Salad

Lettuce, Tomatoes, Cucumbers, Croutons

Dressings (Choose 1) : House Italian, Ranch, Balsamic,

Caesar Salad

Romaine, Croutons, Grated Parmesan & Caesar dressing

Apple Walnut

Mixed Greens, Apple, Walnuts & Balsamic Dressing





Entrée Selection

Choose 2

Beef

Prime Rib

Served with au jus or house gravy

Flank Steak

Korean marinated, flame grilled & sliced thin

Roast Beef

Thin Sliced, with house gravy

Pork

Sliced Pork Loin

Citrus infused, finished with gravy

Stuffed Pork Loin

Feta and spinach or traditional bread stuffing

Glazed Ham

oven roasted and topped with a fruit glaze

Seafood

Select your fish option

Salmon

Haddock

Seafood Stuffed Sole

Stuffed with scallops and shrimp

Tuna Steak

Shrimp

Select Your Finish

Lemon, White Wine Butter

Bourbon Brown Sugar

Creamy Pesto

Italiano-Olive oil and Garlic

Teriyaki

Sweet Chili

Poultry

Chicken Marsala

Chicken breast with mushroom wine sauce

Chicken Piccata

Chicken breast with lemon caper sauce

Italian Marinated Chicken

Secret marinade, then grilled to perfection

Stuffed Chicken Breast

Spinach and Feta stuffed or cranberry bread stuffed

Chicken Suzann

Chicken breast wrapped in bacon.

Finished with a sour cream sauce

Chicken Cordon Bleu

Chicken breast stuffed with ham & Swiss Cheese

Apple and Brie Chicken

Chicken breast stuffed with cranberries,
apples & brie cheese

Sliced Turkey Breast

Slow cooked, all white meat, finished with gravy



Vegetarian/Vegan Entrées

Stuffed Bell Peppers

Filled with rice, black beans, salsa & spinach

Vegetarian Lasagna

Layers of pasta, ricotta cheese & vegetables

Portobello Mushroom

Filled with spinach, feta cheese & sun-dried tomatoes

Eggplant Rollatini

Breaded eggplant stuffed with ricotta cheese

Stuffed Acorn Squash

Wild rice, cranberries & spinach

Side Dishes

Choose 2

Pasta

Select your Pasta

Penne
Rigioni
Bowties
Orechttte

Select Your Sauce

Creamy Pesto
Marinara
Vodka
Oil & Garlic

*Add Meatballs, Grilled Chicken,
Italian Sausage or
Grilled Vegetables \$2.95

Rice

Rice Pilaf
Wild Rice Pilaf
Spanish Rice

Potatoes

Yukon Gold Mashed Potatoes
Garlic Mashed Potatoes
Roasted Parmesan Potatoes
Scalloped Potatoes
Twice Baked Potatoes
Baked Potatoes
Parsley New Potatoes
Herb Roasted Oven Potatoes

Vegetables

Green Beans
Corn
Brussels Sprouts
Roasted Root Veg
Carrots
Grilled Blend
Zucchini, Squash, Peppers & Onion
Asparagus

Select your Finish

Butter
Honey Glaze
Oil & Garlic
Almondine

*Package options are subject to an 8% NYS sales tax and a 21% labor charge.
A service charge may apply based on location and group size.