



## *Wedding Catering Selections*

### *2016-2017*

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#### *Full Service Event Details*

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The Gance name has been associated with excellent food service for almost 75 years. We are a family run, fully licensed and 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 with your event. These are exclusive to our Complete Wedding Packages.

1. **Linens:** Linen for your buffet tables, hors d'oeuvre displays, vendor linen, as well as guest table linens are included at no additional cost.
2. **Tastings:** All Wedding Packages include a complimentary tasting for the wedding couple. Other friends and family are welcome to attend for a small charge.
3. **Rentals:** If your venue, indoor or outdoor, does not have adequate tableware (plates, silverware, glassware etc.) or an area for expediting, staging, or storage; a service tent, tables, and tableware will be required. Gance's will properly handle all ordering, delivery and pick up of any rentals. Customer will be billed separately.
4. **Event Coordinator:** One of our event coordinators will meet with you the week of the event. We will thoroughly go over everything unique to your wedding. Timelines, centerpieces, vendor relations, and overall event management. On your wedding day, the same event coordinator will be your point person to keep the day moving smoothly.
5. **Service Staff:** All servers, chefs and kitchen staff will be included with full service events.
6. **Dessert Service:** We will cut and serve the wedding cake (or other desserts).
7. **Beverage Service:** Coffee service and champagne pouring for the toast at no additional cost (champagne not included).

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# Complete Wedding Package

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Buffet Style \$33.95

## Hors d'Oeuvre Options

Choose 3

Stations and Passed

Chicken Dijon  
Italian or Swedish Meatballs  
Bruschetta with Toasted Bread  
Eggrolls with Dipping Sauce

Crudités Platter with Dip  
Stuffed Mushrooms  
Gourmet Cheese, Crackers, and Pepperoni  
Chicken Wings

## First Course

Served to the table

Fruit Cup

## Second Course

Assorted Dinner Rolls & Served Family Style to table

Salad Choices:

Tossed Garden Salad  
Spinach Salad with Feta, Oranges, & Cranberries,  
or Caesar (Romaine or Kale) Salad

Dressings: House Italian, Ranch, Balsamic,  
Raspberry or Lemon Vinaigrette

## Entrées

Choose 2

### BEEF

**Sliced Prime Rib +\$3.95**  
Thin sliced, hot gravy

**Roast Beef in Gravy**  
Thin sliced, very tender

**Flank Steak +\$3.95**  
Korean Style or Tequila lime, flame grilled

**Beef Roulade +\$3.95**  
Rolled with pesto and bacon

# Entrées Cont'd

## POULTRY

### Pollo Alfredo

Gance's Classic: Chicken cutlet, on a bed of peas, mushrooms, broccoli, topped with alfredo sauce

### Chicken Marsala

Chicken breast, rich mushroom wine sauce

### Chicken Piccata

Chicken breast, lemon, capers, & wine sauce

### Italian Marinated Chicken

Secret marinated, then grilled

### Stuffed Chicken Breast

Traditional style or Spinach & Feta

### Chicken Francesca

Chicken breast stuffed with prosciutto wrapped asparagus

### Chicken Suzann

Chicken breast, rolled in bacon, & sour cream sauce

### Chicken Cordon Bleu

Chicken breast rolled with ham & swiss

### Chicken Saltimbocca

Stuffed with Ricotta, prosciutto & fresh basil

## SEAFOOD

### Parmesan Tilapia

Breaded filet served with lemon

### Grilled Salmon

Lemon white wine sauce, Brown sugar bourbon, or Tomatoes & Capers

### Stuffed Sole

Crab and shrimp stuffing

## VEGETARIAN

\*Most can be made Vegan

### Vegetarian Lasagna

Layers of ricotta cheese, zucchini & squash

### Portobello Mushroom

Spinach, feta cheese, sundried tomatoes

### Bell Pepper

Rice, black beans, spinach

### Eggplant Roll-Ups

Breaded eggplant, stuffed with ricotta cheese

### Stuffed Acorn Squash

Tuscan Garbanzo and Kale Stew

### Portobello Pizza

Porto cap, tomatoes, basil, and mozzarella

## *Entrées Cont'd*

### **PORK**

#### **Stuffed Pork Loin**

Feta & Spinach or Traditional Stuffing

#### **Sliced Pork Loin**

Citrus infused, topped with gravy

#### **Glazed Ham**

Topped with fruit glaze

#### **Pork BBQ**

Slow smoked, house bbq sauce

#### **Baby Back Ribs**

Slow smoked, fall off the bone

## *Side Dishes*

Choose 3

### **POTATO & RICE**

#### **Mashed Potatoes**

Homestyle, redskin, or garlic mashed

#### **Parmesan Potatoes**

Cut potatoes, grated cheese, crushed red pepper

#### **Scalloped Potatoes**

#### **Baked Potato**

#### **Oven Roasted Potato**

#### **Twice Baked Potato**

#### **Wild Rice Pilaf**

Parmesan Risotto +1.95

### **VEGETABLES**

#### **Green Beans Italiano**

Chopped garlic & oil

#### **Ratatouille**

#### **Roasted Brussel Sprouts**

#### **Roasted Root Veggies**

#### **Grilled Asparagus**

#### **Cauliflower Au Gratin**

#### **Mixed Vegetable**

Blend of broccoli, green beans, carrots

#### **Grilled Vegetable**

Zucchini, squash, bell peppers

#### **Tri-Color Carrots**

#### **Steamed Broccoli**

## *Side Dishes Cont'd*

### PASTA

#### **Penne with Vodka Sauce**

Pink sauce with cream and peas

#### **Bowties with Pesto Sauce**

Olive oil, grated cheese, pine nuts, basil

#### **Lasagna +\$2.95**

Beef & sausage blend, layers of ricotta and mozzarella

#### **Macaroni & Cheese**

#### **Rigatoni with Alfredo Sauce**

#### **Orecchiette Broccoli Rabe**

Pasta tossed in oil, broccoli, and sausage

#### **Pasta Primavera**

Choice of Oil & Garlic, Pesto, or Red sauce

**Additional Entrée \$5.95**

**Additional Side Dish \$2.95**

**Chef Carve Station \$2.95**

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

(These services are for complete wedding package events only)

