



Wedding Catering Selections

2016-2017

Full Service Event Details

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).

Complete Wedding Package

Individual Plated Meal

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:

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

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

Entrées

Choose 3 - Pre-selection is required

BEEF

*Additional cuts available

Prime Rib 10oz \$37.95
Thick cut, served with hot au jus

Filet Mignon 8oz \$45.95
Center Cut, very tender

NY Strip Steak 10oz \$34.95
Hand cut

Beef Roulade \$35.95
Rolled with pesto & bacon

Roast Beef \$31.95
Thin sliced topped with house gravy

Flank Steak \$35.95
Korean Style, or Tequila Lime, flame grilled

Entrées Cont'd

POULTRY

Chicken Marsala \$33.95
Chicken breast with rich mushroom
wine sauce

Chicken Piccata \$33.95
Chicken breast, lemon, capers,
& wine sauce

Chicken Parmesan \$33.95
Breaded cutlet, mozzarella cheese
& sauce

Italian Marinated Chicken \$33.95
Secret marinated, then grilled

Stuffed Chicken Breast \$33.95
Traditional style or Spinach & Feta

Chicken Saltimbocca \$33.95
Stuffed with Ricotta, prosciutto
& fresh basil

Chicken Francesca \$35.95

Chicken breast stuffed with prosciutto
wrapped asparagus

Chicken Antonia \$33.95
Breaded cutlet, topped with crab meat
& alfredo sauce

Chicken Suzann \$33.95
Chicken breast, rolled in bacon, & sour
cream sauce

Chicken Cordon Bleu \$33.95
Chicken breast rolled with ham & swiss

Sliced Turkey Breast \$33.95
Topped with house gravy

SEAFOOD

Parmesan Tilapia \$33.95
Breaded filet served with lemon

Salmon Steak \$35.95
Brown sugar Bourbon, lemon butter,
tomato & caper or sweet chili glaze

Tuna Steak \$35.95
Cilantro Butter, flame grilled

Stuffed Sole \$33.95
Stuffed with crab and shrimp

Shrimp Italiano \$36.95
Butterflied shrimp, crab stuffing
& alfredo sauce

Lobster Tail *market price

Surf & Turf *market price
6oz Filet & 6oz Lobster tail

VEGETARIAN

*Most can be made Vegan

Bell Pepper \$31.95
Rice, black beans, & Spinach

Portobello Mushroom \$31.95
Spinach, feta cheese, sundried tomatoes

Eggplant Roll-Ups \$31.95
Breaded eggplant, stuffed with
ricotta cheese

Acorn Squash \$32.95
Wild rice, spinach, cranberries

Stuffed Shells \$31.95
Large shells, stuffed with ricotta cheese

Portobello Pizza \$32.95
Porto cap, tomatoes, basil, mozzarella

PORK

Sliced Pork Loin \$33.95
Citrus infused, with pork gravy

½ Rack Ribs \$35.95
Slow smoked baby back

Stuffed Pork Loin \$35.95
Greek Style with feta and spinach
or traditional

Pork Chops \$33.95
Grilled, topped with oil & garlic

Side Dishes

Choose 2

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

Baked Sweet Potato

Twice Baked Potato

Wild Rice Pilaf

Parmesan Risotto +1.95

VEGETABLES

Green Beans Italiano
Chopped garlic & oil

Grilled Asparagus

Roasted Brussel Sprouts

Mixed Blend Vegetable
Blend of broccoli, green beans, carrots

Roasted Root Veggies

Grilled Vegetable
Zucchini, squash, bell peppers

Tri-Color Carrots

Steamed Broccoli

PASTA COURSE adds \$4.95 per person
Served Family Style to table

Bowties with Vodka Sauce
Pink sauce with cream and peas

Rigatoni with Alfredo Sauce
Creamy parmesan and romano cheese

Penne Pasta with Pesto Sauce
Olive oil, grated cheese, pine nuts, and basil

Orecchiette Broccoli Rabe
Pasta tossed in garlic, broccoli rabe, and sausage

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