



## Complete Plated 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.

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**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.

**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.





**Individual Plated Meal**  
**\$54.95**  
**Per person**

## **Cocktail Hour**

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### **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**

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**Assorted Dinner Rolls & Salad Served Family-Style**

\*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 3

#### Beef

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**Ribeye Steak 10oz**

**NY Strip Steak 10 oz**

**Sirloin Steak 10oz**

**Flank Steak (sliced thin) Korean Style**

**Filet Mignon 8oz (+\$9.95)**

#### Select Your Finish

Garlic Herb butter

Demi-Glaze

#### Seafood

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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

#### Pork

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**Pork Chops**

Grilled and topped with garlic & oil

**Pork Milanese**

Breaded cutlet topped with Milanese sauce

**Sliced Pork Loin**

Citrus infused and roasted with pork gravy

#### Poultry

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**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 Francesca**

Chicken breast stuffed with prosciutto wrapped asparagus.

Finished with a cream sauce

**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



## Vegetarian/Vegan Entrées

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### Stuffed Bell Peppers

Filled with rice, black beans, salsa & spinach

### Vegetarian Lasagna

Layers of pasta, ricotta cheese & vegetables

### Stuffed Acorn Squash

Wild rice, cranberries & spinach

### Portobello Mushroom

Filled with spinach, feta cheese & sun-dried tomatoes

### Eggplant Rollatini

Breaded eggplant stuffed with ricotta cheese

## Add-On Pasta Course

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**\$5.95 per person**

**Served Family-Style**

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### Select your Pasta Option

Penne  
Rigitoni  
Bowties  
Orechttte

### Select your Sauce

Creamy Pesto  
Marinara  
Vodka  
Oil & Garlic

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

## Side Dishes

### Choose 2

Served With All Entrées

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### Potatoes

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

### Rice

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Rice Pilaf  
Wild Rice Pilaf  
Spanish Rice

### Vegetables

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

### Finishes

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.