



Chicken Rollatini – stuffed with prosciutto and mozzarella in a marsala cream sauce.



The Taste Of Italy Right In Your Neighborhood

Aliperti's Ristorante, a landmark restaurant in Clark, New Jersey, has been known for fine Italian food since the 1940's. Owner Garry Ruane, a graduate of Culinary Institute of America, purchased the restaurant in 1987. Together with the culinary team of Executive Chef Miguel Gonzalez, Sous Chef Michael Gonzalez, and Manager, Joanne White, Aliperti's lives up to its' reputation as a mainstay of creative, quality Italian cuisine. The fireside dining experience is at once elegant and yet welcoming for casual family dining. Aliperti's is also a participant in GRAP (Gluten Free Restaurant Awareness Program).

As Aliperti's private parties and off premise catering grew, Ruane took the next logical step and bought *The Gran Centurions* banquet facility in 2002. Also a well established venue, it is comprised of a main ballroom, The Colonnade Room (up to 350), the Centurion (up to 110) and the Lounge (up to 75). Banquet Manager, John Jadelis oversees many events including weddings, receptions, sweet sixteen parties and bar/bat mitzvahs. In these economic times, the Gran Centurion prides itself on offering affordable weddings and social events. Foodservice is provided by Aliperti's Catering Creations, and is managed by Executive Chef Gonzalez and Sous Chef Scott Fitzgerald.

Once again, in 2007, Garry Ruane added another property, the *Kenilworth Inn*. This 112 room boutique hotel also includes meeting rooms and banquet facilities. Specializing in weddings, receptions and conferences, the facility includes the Kenilworth Room (up to 170), Tiffany Room (up to 200) and Embassy Room (up to 80). Banquet Manager, Michael Russo tailors menus and handles every detail and service needed to create quality, personalized events. All food is provided by Aliperti's Catering Creations under the direction of Executive Chef Gonzalez and Sous Chef Scott Fitzgerald.



Grilled Red Snapper with a white wine, fresh herb reduction.



Shrimp Marrechiato colossal shrimp, clams and mussels in a white wine, fresh herb broth.



Executive Chef Miguel Gonzalez's signature seafood and pasta dishes reflect his philosophy of "buying the best of the best and not cutting corners on quality".



Rack of Lamb with rosemary demi glaze over broccoli rabe with roasted peppers.

The **GRAN CENTURIONS**
Premier Banquet Facilities for Over 40 Years



The Gran Centurions

New Jersey's Premier Banquet Facility for Over 40 Years

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The **Kenilworth Inn** 
Hotel and Banquet Facility



The Kenilworth Inn

Hotel and Banquet Facility

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Aliperti's Ristorante

The Taste of Italy
Right in Your Neighborhood
Lounge, Banquets and Catering

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Owner: Garry Ruane
Executive Chef, all locations: Miguel Gonzalez
Sous Chef, Aliperti's, Gran Centurions: Scott Fitzgerald
Manager: Joanne White

Gran Centurions Banquet Manager: John Jadelis
Kenilworth Inn Banquet Manager: Michael Russo
Sous Chef, Kenilworth Inn: Michael Gonzalez

PFG-AFI: Ira Lanzet, Sr. Area Manager
Scott Steuerman, District Manager



(l to r) Michael Gonzalez, Joanne White, Chef Gonzalez, Scott Steuerman, Garry Ruane, Ira Lanzet

