



prices are per person

## COCKTAIL HOUR STATIONS

### New England Seafood \$6

Petite Lobster Rolls, Little Neck Clams served Steamed in Butter & Broth, Fried Clams, New Zealand Green Lipped Mussels in Marinara Sauce and Classic New England Clam Chowder

### Shrimp Cocktail Display \$7

Jumbo Atlantic Tiger Shrimp, peeled and deveined, served with Spicy Cocktail Sauce and Lemon Garni

### Dim Sum \$6

An Assortment of reinvented Dim Sum Classics and toppings to include Steamed Edamame, Lemongrass Chicken and Shrimp Dumplings, Thai Spiced Samosas, Crispy Vegetable Spring Rolls, Crispy Vegetable Dumplings. Served with Petite Chinese Boxes, Chop Sticks And Fortune Cookies.

### Sushi Bar \$8

Freshly Prepared Tuna, Avocado and California Sushi Rolls  
Served with Wasabi and Pickled Ginger

### Fresh Guacamole & Chips \$4

Freshly Prepared Guacamole & Hot Tortilla Chips made to order for your guests. Accompanied with Fresh Toppings including Tomato, Red Onion, Lime & Roasted Corn Salsa.

### Seafood Raw Bar \$10

Jumbo Atlantic Tiger Shrimp, Bluepoint Oysters, New Zealand Green Lipped Mussels, and Ocean Fresh Little Neck Clams. Accompanied by a Spicy Cocktail Sauce and Lemon Garni

Martini Bar \$4

Vodka and Gin Martinis made to order by a Bartender attendant.

*Enhance this station with an Ice Luge or Ice Carving for an additional cost.*

Antipasti Display \$7

Prosciutto, Genoa Salami, Sweet and Hot Cappicola, Fresh Marinated Mozzarella, Provolone,  
Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, and  
Roasted Plum Tomatoes, with Focaccia Bread

NYC Food truck \$5

Your favorite NYC street food with an upscale twist. Pork Belly Tacos with fresh Pico Cojita Cheese, Braised Beef with Green Chili Mac & Cheese, Filet Mignon Sliders with Texas Cheddar Cheese and Frizzled Onions. Add Mini Root Beer Floats with Vanilla Ice Cream for \$1pp more

Greek Goddess Grill \$6

Bold Mediterranean Flavor for your cocktail hour. Grilled Lamb Kebobs & Flat Breads with Greek Yogurt, Honey & Nuts, Gluten Free Marinated Chicken Wraps with Greek Goddess Sauce, and Classic Gyros with warm Pita, Flatbreads and Toppings.

Brazilian Station \$6

A variety of Marinated Beef, Chicken, Sausage and Vegetable Skewers,  
Complimented by a Selection of Bold and Flavorful Salsas

Create Your Own Burger \$5

Petite Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato,  
Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

Mashed Potato Station \$4

Smashed Yukon Gold Potatoes, accompanied by Oven-Baked Hickory Bacon, Steamed Broccoli,  
Sautéed Wild Mushrooms, Sliced Scallions, Sour Cream, Vermont Cheddar Cheese, Garden Chives,  
Brown Gravy, and Horseradish

Tuscan Style Pasta Station \$5

Your choice of two prepared pasta dishes displayed in the traditional Tuscan (family) style

**Choose 2 from:**

*Long Fusilli* with Prosciutto, Vodka Sauce and Sweet Peas

*Rigatoni Toscana* with Escarole, Sausage, Garlic and Oil

*Penne ala Bolognese* with Ground Veal and Filet Mignon, Sausage, and Tomato

*Cavatelli Primavera* with Seasoned Fresh Garden Vegetables, Basil and Parsley

*Orchietta Provençal* with Wild Mushrooms, Fresh Tomato and Spinach

*Papadella Carbonara* with Bacon, Onion, Sweet Peas and Parmesan Cream Sauce

*Jumbo Cheese Ravioli* with Gorgonzola Cream and Roasted Garlic

*Tri-Colored Tortellini* with Sun-Dried Tomato Pesto Sauce

*Linguini* with Red or White Clam Sauce

*Spaghetti and Meatballs Parmesan*

## CARVING STATIONS

Roasted Turkey \$4

Roasted to a Golden Brown, served with Cranberry Orange Relish and Gravy

Fresh Honey Ham \$4

Baked to a Golden Brown, served with Honey Dijon Sauce

Leg of Lamb \$5

Herb Roasted and served with Mint Jelly and a Roasted Garlic Puree

Corned Beef \$4

In the Traditional Style with a Honey Mustard Glaze

Tri-Tip Steak \$4

Dry Rubbed with Montreal Steak Seasoning, served with Oven-Fresh Rolls

## DESSERT STATIONS

### Viennese Table \$10

Decadent Miniature Desserts including Cannolis, Tarts, Mini Mousse Cups, Petit Fours, Sfoagliettes, Cream Puffs, Eclairs, Mini Cheesecakes and a Selection Specialty Desserts including Panecotta, Pots de Crème, Espresso Caramel Custard, Tiramisu, Amaretto Cake & more.

### Coffee and Cordial Bar \$4

Made to Order Espresso and Cappuccino Coffees Served with Biscotti, Sambuca, B&B, Baileys, Mint Baileys, Frangelico, Kahlua, Courvoiser, Grand Marnier, Limoncello, Godiva White Chocolate Liqueur, and Amaretto Di Saronò.

### The Chocolate Fountain \$6

Fountain of Rich Belgian Chocolate with Sweet & Savory Bites for Dipping Including Fresh Seasonal Fruit, Pretzels, Marshmallows, Freshly Baked Cookies from our Bakery & more.

### Sundae Bar \$5

Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel Sauces, Freshly Whipped Cream and Cherries.

### S'mores Bar \$4

Build Your Own S'mores with the Classics: Graham Crackers, Marshmallows and a Variety of Hershey's Brand Chocolates for melting & dipping (Milk, Dark, Almond and Cookies & Cream)

### Gelato Station \$7

Selection of Six Gelatos imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream

### Candy Table \$6

A Buffet of Candy Classics From Chocolate Bars to Gummy Treats.  
Includes Take-Home Treat Bags for Your Guests

Trays of Pastries and Cookies \$5

Two Trays of Pastries, Cream Puffs, Eclairs & Gourmet Cookies for each Table

Prepared in-House by our Pastry Chef.

Cannoli Nachos \$4

Two Trays per Table of Cannoli "Chips" served with Bowls of

Fresh Cannoli Cream for Dipping!

## LATE NIGHT STATIONS

Served after dessert and during dancing.

Create Your Own Burger \$5

Petite Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato,

Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

Flat Bread Pizza Corner \$5

Flat Bread Pizzas with toppings such as White Veggie, Three Cheese and Marinara & Meat

Mac & Cheese Bar \$4

with Vermont Cheddar Cheese, Hickory Smoked Bacon,

Steamed Broccoli and Beef Chili

Hot Dog Cart \$4

A traditional New York City Cart serving up Hot Dogs with your Favorite Toppings.

Grilled Cheese Station \$4

Classic All-American Grilled Cheese Sandwiches

Served with Sweet Potato Fries & Fresh Kosher Pickles

French Fry Station \$2

Crispy French Fries - Butler Passed so your guests get them while they're hot!

Sweet & Salty \$3

Mini Ganache Brownie Bites and Savory Pretzel Bites - Butler Passed

## EXIT STATIONS

Stationed by the exit at the end of your event for your guests to take home.

Soft Pretzel Vendor \$3

Whole Pretzels and Assorted Mini Bites accompanied by Toppings Including:

Cinnamon Sugar -- Mustard -- Melted Cheddar

Popcorn Cart \$2

Freshly Popped Corn, with a Variety of Sweet and Savory Sprinkle Toppings

Hot Breakfast Sandwiches \$5

Egg & Cheese, and Bacon or Sausage, Egg & Cheese on a Roll

Wrapped & Ready to go!

The Cookie Jar \$3

Jumbo, Freshly Baked Chocolate Chip, Oatmeal Raisin, Sugar and M&M Cookies

Add to any Station:

Bottles of Water \$1pp

Coffee & Tea with to-go cups \$1pp

Hot Chocolate & Marshmallows with to-go cups \$1pp

*\*All prices are subject to a 20% Service Charge  
& all guests will be included in the per person pricing,  
with the exception of vendors.*

*Menu Items and Prices are Subject to Change.*

