



prices are per person ++

## COCKTAIL HOUR STATIONS

### 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.

### Asian Station \$6

Sweet and Spicy General Tso's Chicken, Beef with Broccoli, Boneless Spare Ribs, Fried Rice, and Egg Rolls. Served with Soy Sauce, Duck Sauce, and Fortune Cookies.

### 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.

### Dim Sum \$6

Assortment of Dim Sum Classics and toppings including 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.

### Fresh Guacamole & Chips \$4

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

### 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.

Vodka Martini Bar \$4

An Assortment of Specialty Vodka Martinis for Sipping and Savoring.

*Ask About Enhancing with Ice Luge or Ice Carving. (additional cost)*

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.

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.

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 and Cheese, Filet Mignon Sliders with Texas Cheddar Cheese and Frizzled Onions.

Add Mini Root Beer Floats with Vanilla Ice Cream for \$1pp more.

Paella Station \$5

Vibrant Combination of Andouille Sausage, Chicken, Clams, and Mussels tossed with Saffron Rice and Vegetables.

Served with Fried Empanadas, Plantain Chips, Salsa, and Sour Cream.

Add Shrimp \$2 • Add Lobster \$5 • Add Tequila Ice Luge \$5

Seafood Croquettes \$7

Shrimp, Crab, or Salmon Cakes, Lightly Breaded, and Sautéed to order.

Served with orange, lemon, or old bay aioli and pineapple salsa.

Accompanied by a gazpacho shooter.

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.

Shrimp Cocktail Display \$7

Jumbo Atlantic Tiger Shrimp, peeled and deveined.

Served with Spicy Cocktail Sauce and Lemon Garni.

Sushi Bar \$8

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

Taco Stand \$6

Ground Beef or Tangy Fish with Hard and Soft Taco Shells. Fresh Toppings include Lettuce, Tomato, Diced Onion, Sliced Black Olives, Shredded Cheese, Guacamole, and Salsa.

Fresh Pasta Station \$5

Fresh, locally-made pasta. Served 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

Corned Beef \$4

In the Traditional Style with a Honey Mustard Glaze

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

Roasted Turkey \$4

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

Tri-Tip Steak \$4

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

## DESSERT STATIONS

### Candy Table \$6

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

### Cannoli Nachos \$4

Two Trays per Table of Cannoli "Chips" served with Bowls of Fresh Cannoli Cream for Dipping!

### Chocolate Fountain \$6

Rich, Flowing Tower of Belgian Chocolate with Sweet and Savory Bites for Dipping.

Includes Fresh Seasonal Fruit, Pretzels, Marshmallows, and Freshly Baked Cookies from our Bakery.

### Coffee and Cordial Bar \$4

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

### DIY Cookie Sandwich \$4

Chocolate or Vanilla Ice Cream sandwiched between Jumbo, Freshly-Baked Chocolate Chip Cookies.

Served with whipped cream, sprinkles, and chocolate, strawberry, or marshmallow sauces.

### Gelato Station \$7

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

### S'mores Bar \$4

Build Your Own S'mores with Graham Crackers, Marshmallows, and a Variety of Hershey's Brand Chocolates for Melting and Dipping.  
(Milk, Dark, Almond, and Cookies & Cream)

### Sundae Bar \$5

Gourmet Chocolate, Vanilla, and Strawberry or Mint Chocolate Chip Ice Cream.

Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge, Caramel Sauce, Freshly Whipped Cream, and Cherries.

### Trays of Pastries and Cookies (two per table) \$5

Cream Puffs, Eclairs, and a Variety of Gourmet Cookies prepared by our Pastry Chef.

Viennese Table \$10

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

LATE NIGHT STATIONS

Served after dessert and during dancing.

Burger Bar \$5

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

Flat-Bread Pizza Corner \$5

Flat Bread Pizzas in a Variety of Flavors: White Veggie, Three Cheese with Marinara, and Meat.

French Fry Station \$2

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

Grilled Cheese Station \$4

Classic All-American Grilled Cheese Sandwiches.

Served with Sweet Potato Fries and Fresh Kosher Pickles.

Mac & Cheese Bar \$4

With Vermont Cheddar Cheese, Hickory Smoked Bacon, Steamed Broccoli, and Beef Chili.

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.

Cookie Jar \$3

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

Hot Breakfast Sandwiches \$5

Egg and Cheese with Bacon/Sausage or Egg and Cheese on a Roll.

Wrapped and Ready to go!

Popcorn Cart \$2

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

Soft Pretzel Vendor \$3

Whole Pretzels and Assorted Mini Bites accompanied by

Cinnamon Sugar – Mustard – Melted Cheddar.

Add to any Station \$1pp:

Bottles of Water

Coffee & Tea with to-go cups

Hot Chocolate & Marshmallows with to-go cups

Add Uplighting of One Color \$550

*\*All prices are subject to a 20% Service Charge.*

*Menu Items and Prices are Subject to Change.*