



Wedding Upgrades



Hors D'oeuvres
Appetizers
Entrees
Desserts
Platters
Stations
Cakes, Fillings & Frostings
Enhancements



Hors D'oeuvres, Appetizers & Entrees



SUPPLEMENTAL HORS D'OEUVRES

- Lobster Dumpling with Thai Dipping Sauce - \$3
- Mini Beef Wellington with Truffle Aioli - \$2
- Poached Baby Shrimp with Bloody Mary Vinaigrette - \$2
- Crispy Duck Dumpling with Cherry Glaze - \$2
- Bacon Wrapped Scallops with Peppered Maple Glaze - \$3
- Baby New Zealand Lamb Lollipops with Minty Yogurt - \$3
- Coconut Crusted Shrimp with Mango Dipping Sauce - \$3



SUPPLEMENTAL APPETIZERS

- Cold Poached Shrimp with Hearts of Palm, Grapefruit Emulsion, and Avocado - \$5 p/p
- Smoked Salmon Roulade with Baby Beets and Watercress - \$3 p/p
- Handmade Spinach and Shitake Mushroom Ravioli with Corn and Pomegranate Molasses - \$3 p/p
- Coconut Crusted Shrimp with Vegetable Stir Fry and Mango Sauce - \$5 p/p
- Tempura Lobster Sushi Roll with Traditional Accompaniments - \$6 p/p
- Jumbo Lump Crab Cake with Cilantro Lime Aioli and Black Bean Salad - \$4 p/p



SUPPLEMENTAL ENTREES

- Butter Poached Lobster**
with Carrot Puree, Hand Rolled Cavatelli, Peas, Onions and Apple Reduction - \$6 p/p
- Dayboat Sea Scallops**
with Potato Hash Brown, Clam Chowder, Corn Shoots, and Vegetable Tourn et - \$5 p/p
- Coriander Crusted Yellowfin Tuna**
with Haricot Vert, Caramelized Pearl Onions and Cider Scented Wild Rice - \$6 p/p
- Black Angus Beef Tenderloin**
with Parsnip Puree, Wild Mushrooms, Cipolini Onions and Sauce Bordelaise - \$6 p/p
- Grass-fed Veal Chop**
with Saut ed Spinach, Blue Cheese Stuffed Plum Tomato, and Balsamic Demi Glace - \$8 p/p
- Creekstone Farms NY Strip**
with Potato Confit, Housemade Steak Sauce, Tomato Flowers, and Saut ed Asparagus - \$6 p/p
- Filet of Alaskan Halibut**
with Potato Gnocchi, Cipolini Onions, Wild Mushrooms and Red Wine Reduction - \$4 p/p
- Australian Rack of Lamb**
with White Bean Cassoulet with Onions, Peas, Carrots, and Mint Lamb Jus - \$6 p/p
- Surf and Turf**
Petite Filet Mignon & Butter Poached Lobster Tail with Seasonal Ingredients - \$Market Price



Desserts



SUPPLEMENTAL DESSERTS

(Choice Of Three - \$7)

Cheesecake Lollipops
Mini Milkshakes
Chocolate Truffles
Smores Torte
Pecan Bars
Crème Brulee
Tiramisu
Lemon Tart
Mini Brownie Ala Mode
Chocolate Soufflé
Key Lime Tart
Cinnamon Donuts
Apple Galette



ATTENDED DESSERT STATIONS

Bananas Foster Flambé - \$4
Dulce de Leche, Cinnamon, and Vanilla Gelatos
Crepe Station with Assorted Fruit Accompaniment - \$4
Chocolate Fountain - \$9
Sundae Bar - \$5
Espresso, Cappuccino, Flavored Coffees - \$6
Viennese Table - \$8
*Cheesecake, Carrot Cake, Chocolate Cake, Italian Pastries and Cookies,
Sundae Bar*
Cookie and Mini Pastry Platter for the Table - \$5



Platters & Stations

PLATTERS

Vegetables Crudités ~ \$3.50

Bouquetière of Fresh Garden Display
with Maytag Blue Cheese Cream

International Cheese and Fruit Board ~ \$4.00

Selection of Imported Cheeses and Fresh Seasonal
Fruits served with Sun Dried Fruits, Quince Jam,
and Assorted Crackers

Bruschetta Platter ~ \$3.25

Vine Ripe Tomatoes with Fresh Mozzarella and
Basil served with Herbed Crostini, Tomato
Bruschetta, and Eggplant and Squash Bruschetta

Mediterranean Spread ~ \$3.75

Roasted Red Pepper Hummus, Tzjiki,
Babaganouche, Cous Cous Salad, Served with
Toasted Pita and Naan Breads, Marinated Olives,
Marinated Feta Cheese, Stuffed Grape Leaves,
Sundried Tomatoes, Marinated Artichokes

Smoked Salmon Platters ~ \$5.00

Traditional Smoked Salmon and Pastrami Spiced
Smoked Salmon served with capers, red onions,
lemon zest, radishes and frisee

Antipasto ~ \$6.75

Ham, Salami, and Provolone Cheese Rollups,
Shaved Prosciutto, Fresh Mozzarella Balls, Pickled
Sundried Tomatoes, Marinated Yellow and Red
Tomatoes, Roasted Red Peppers and Pappardews

Grilled Vegetable ~ \$4.00

Marinated Eggplant, Zucchini, Squash,
Asparagus with House Roasted Red Peppers,
and a Balsamic Reduction



STATIONS

Asian Wok ~ \$6.00

Choice of Chicken, Beef, Shrimp, or Pork accompanied by
vegetable lo mein and fried rice.
Served with Teriyaki Sauce and Ponzu.

Seafood Plateau ~ \$12.00

Shrimp Cocktail, Clams and Oysters on a ½ Shell, Cold Poached
Mussels, Jonah Crab Claws, Snow Crab Claws, Jumbo Lump Crab
Cocktail Served with Classic Dipping Sauces

Sushi and Sashimi Display ~ \$12.00

Handmade Sushi Rolls to include Tuna, Salmon, Spicy Tuna,
California and Vegetarian Roll. Hand cut Tuna and Salmon
Sashimi over Sushi Rice. Presented with Soy Sauce, Pickled
Ginger and Wasabi.

Tuscany ~ \$7.00

Fine Charcuterie and Antipasto Display with Marinated Olives,
Oven Dried Tomatoes, Fresh Mozzarella Balls. Tomato and
Mozzarella Platter with Tomato Bruschetta and Eggplant and
Squash Bruschetta. Artisan Breads, Grilled Vegetables, House
Roasted Peppers, and Shaved Parmesan Wheel.

Pasta ~ \$5.00

Hand Rolled Cavatelli and Broccoli, Rigatoni with Sauce
Bolognese, and Fettucini with truffled scampi Sauce. Served with
Grated Parmesan Reggiano, and Assorted fresh baked Breads.

Crepe Station ~ \$6.00

Choice of Two

Duck Confit with Wild Mushrooms & Marscapone
Chicken with Roasted Peppers & Spinach with Tomato Coulis
Seafood Baby Shrimp & Scallops with Lobster Cream
Braised Short Rib with Caramelized Onions

Carving ~ \$8.00

(Choice of Two)

Cumin Crusted Pork Loin with Citrus Poppy Seed Gastrique
All Natural Turkey Breast with Natural Pan Jus
Herb Roasted Black Angus Roast Beef
with Wild Mushroom Demi-Glace
Moroccan Spiced Leg of Lamb with Tzjiki Sauce

Supplemental:

Prime Rib of Beef with Au Jus ~ \$3
Seared Beef Tenderloin with Sauce Bordelaise ~ \$4
Peppercorn Crusted Strip Loin of Beef with Brandy Sauce ~ \$3





Cakes, Fillings & Frostings



CAKES

Chocolate
Red Velvet
Combination (Vanilla and Chocolate)
Marble
Lemon Chiffon
Carrot
Devil's food
Italian sponge (Vanilla or Chocolate)
Cheesecake
Pound Cake (Vanilla or Chocolate)
Napoleon
Eggless (Vanilla or Chocolate)
Sugar free Sponge (Vanilla or Chocolate)

FILLINGS

Chocolate Custard
Vanilla Custard
Hazelnut
Dulce de Leche
Fresh Strawberry n Cream
Mocha
Cannoli
White Mousse
Raspberry Mousse
Butter Cream
Tiramisu
Cream Cheese
Amaretto
Coconut Cream
Any Fresh Fruit in Season

FROSTINGS

Whipped Cream
Chocolate Butter Cream
Ganache
Marzipan
Butter Cream
Fudge
Rolled Fondant





Enhancements



Personalized Services

Personalized Cocktail Napkins	Based on Quantity
Personalized Restroom Towels	Based on Quantity
Personalized Menu (<i>Setup on the Table</i>)	Based on Quantity
Personalized Program	Based on Quantity
Hospitality Basket	\$30.00 Each
Wedding Centerpieces	\$50.00 - \$500.00

Additional Event Staff

Doorman/Security	\$175.00
Bathroom Attendant	\$100.00
Coatroom Attendant	\$100.00
Parking Attendant (Not Valet)	\$125.00
Bartenders*	\$200.00 *(Paid to outside vendor)
Valet Parking	\$700.00 - \$2000.00

Linens & Decor

Floor Length Linen	\$22.00 Each
Linen Overlays	\$35.00 Each
Chair Covers	\$6.00 and up
Votive/Candle Mirror Setup	\$25.00 per table

Extras

Custom Ice Carving	\$400 & up
Ice Luge for Martini & Cosmo Bar	\$400
Novelty Carts	\$2.95 p/p per cart
<i>With attendants for dessert or cocktail hour, popcorn, cotton candy, sno-cones, waffles & pretzels</i>	

Standard Ceremony Set-Up

For your ceremony the guests will be provided with white chairs and beverages

Bar Service

Includes Bar Fruit, Mixers and Soft Drinks
(One Bartender per 50 Guests Recommended)

