

## 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*

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### 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

**Antipasta ~ \$6.75**

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

**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



# Enhancements



## COCKTAIL HOUR ENHANCEMENTS

- Cold Displays (3) & Passed Hors' D Oeuvres (Selection of 10) \$19.00 p/p
- Hour Of Passed Hors' D Oeuvres (Selection of 10) \$15.00 p/p

## Beverage Bar

Unlimited soda, juices, fruit, ice, glassware, napkins and straws \$5.00 p/p

Unlimited Soda & Iced-Tea \$2.50 p/p

## Extras

Custom Ice Carving \$400 & up

Ice Luge for Martini & Cosmo Bar \$400

Novelty Carts \$2.95 p/p per cart

*With attendants for dessert or cocktail hour, popcorn, cotton candy, sno-cones, waffles & pretzels*

## Services

Ceremony Setup \$5.00 p/p (minimum \$500)

## Personalized Services

Personalized Cocktail Napkins Based on Quantity

Personalized Restroom Towels Based on Quantity

Personalized Menu (*Setup on the Table*) 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

