



Cocktail Hour Enhancements

Raw Bar

Chilled Gulf Shrimp Littleneck Clams Malpeque Oysters Calamari Salad
Tabasco, Lemon, Cocktail Sauce & Drawn Butter
(Additional \$8pp)

Martini Bar

Assorted premium brand flavored liquors displayed in a grand ice luge
(Additional \$6pp)

Personalized Ice Sculpture

(Additional \$350)

Lamb Chop

Carved to Order
Served with English Mint Jelly & Rosemary Jus
(Additional \$4pp)

Smoked Fish and Caviar

Smoked Scottish Salmon Smoked Whitefish Pastrami Smoked Trout Whitefish Salad
Red, Black & Gold Caviar
Diced Red Onions, Capers, Boiled Egg, Horseradish
Blinis, Party Rye & Pumpernickel, Mini Bagels, Vegetable cream cheese
(Additional \$12pp)

Sushi and Sashimi Display

Assorted California Rolls: Crab, Salmon, Spicy Tuna, Yellow Tail
Shrimp, Tuna, Salmon & Eel Sashimi
Avocado, Pickled Ginger, Soy Sauce & Wasabi
(Additional \$12pp)

Chef Attended Sushi Station

An Authentically Trained Sushi Chef will hand make an assortment of
California Rolls, Sushi & Sashimi
Steamed White Rice, Pickled Ginger, Wasabi, Soy Sauce & chopsticks
(Additional \$18pp)

Dinner

Salad

Cucumber Bouquet of Baby Greens

Red & Yellow Vine Ripened Tomato, Baby Mozzarella
Basil Oil, Grissini Sticks

Baby Arugula & Frisee

With Bleu Cheese
Raspberry Vinaigrette, Toasted Almonds, Grissini Sticks

Classic Caesar Salad

Traditional Caesar Dressing, Roasted Red Pepper
Garlic Croutons & Parmesan Cheese
Garnished with a Parmesan Crisp

Entree

Beef

Peppercorn Crusted Chateaubriand

Crusted & Seared Beef Tenderloin, Caramelized Shallot Merlot Reduction

Aged Prime Rib of Beef

Dry Aged Prime Rib of Beef Slow Roasted with Root Vegetables & Pan Drippings

Blue Cheese ~ Horseradish Crusted Filet Mignon

Fresh Grated Horseradish Blended with Gorgonzola
(Additional \$6pp)

Grilled Prime New York Shell Steak

NY Shell Steak Grilled with Garlic & Herbs, Roasted Mushroom Ragout

Entrée's Continued

Fish

Macadamia Crusted Hawaiian Mahi Mahi

Day Caught Mahi Mahi Encrusted with Macadamia Nut, Pineapple Salsa & Coconut Cream

Miso Glazed Atlantic Salmon

Pan Roasted Salmon Filet Marinated with Miso & Hoisin, Red Miso Butter Sauce

Sundried Tomato Crusted Salmon Filet

Salmon Filet Baked in White Wine, Lemon & Butter Crusted with Sun Dried Tomato & Basil

Potato Crusted Chilean Seabass

Leek Sauce, Frizzled Leeks
(Additional \$6pp)

Poultry

Mushroom Duxelle Stuffed Chicken Breast

Wild Mushrooms Sautéed in a Cabernet Red Wine Reduction

French Breast of Chicken with Sun Dried Tomato

Free Range Breast of Chicken Stuffed with Sun Dried Tomato & Fontina, Madeira Wine Sauce

Spinach, Fontina & Apricot Stuffed French Cut Chicken Breast

Roasted Apricots, Baby Spinach & Cheese with Apricot Brandy Sauce

Vegetable & Potato

(Please Select Two)

Roasted Garlic Mashed Potatoes Roasted New Potatoes Roasted Fingerling Potatoes
Steamed French Beans Grilled Asparagus Tri-Color Bundle Sautéed Baby Spinach

Dessert

Specialty Cake

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Mini Viennese Display

Seasonal Sliced Fresh Fruit, mini cupcakes, mini pastries & petit fours
Chocolate dipped strawberries, assorted cookies & brownies

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Ice Cream Sundae Bar

Three Flavors

Accompanied By Hot Fudge, Caramel, Marshmallows, Whipped Cream
Cherries, Assorted Sprinkles, Oreos, M&M's, Gummy Bears, And More!

Dessert Enhancements

Viennese Dessert Display

An elaborate assortment of rich whole cakes, tortes & pies
Accompanied by a variety of tartlets candies, fresh sliced seasonal fruits & berries
dark chocolate sauce & raspberry puree
Mini pastries & petit fours, chocolate dipped strawberries
(Additional \$8pp)

Chocolate Fondue

Dark chocolate fountain accompanied with sliced melons, berries & bananas
Marshmallows, pretzel rods, Vanilla & chocolate pound cakes & cream puffs
(Additional \$4pp)

Gelato Bar

A selection of 3 flavors
Presented with chopped nuts, sprinkles, cherries
Chocolate sauce, caramel sauce, cookie crumbs & more!
(Additional \$3pp)

Belgium Waffle Station

Prepared to order
Chocolate & plain Belgium waffles prepared a la minute
Powdered sugar, cinnamon, cinnamon sugar
Maple syrup, whipped cream, chocolate chips & fresh berries
(Additional \$4pp)

Exit Stations

Hot Chocolate

Fresh whipped cream, marshmallows
(Additional \$2pp)

Hot Apple Cider

Ginger Bread Cookies
(Additional \$2pp)

MINI PIZZA'S

MINI GRILLED CHEESE

KOBE BEEF SLIDERS

CHEESE FRIES

Smothered in Mozzarella & Brown Gravy
(Additional \$3each)

Beverage

Premium Brand Open Bar (included with menu package)

VODKA: Grey Goose, Tito's, Stolichnaya, Flavors
SCOTCH: Johnny Walker Black, Macallan 12yr, Highland Park 12yr
RUM: Bacardi, Captain Morgan's, Malibu
BOURBON: Maker's Mark
WHISKEY: Seagram's 7, Jack Daniels, Tullamore Dew
GIN: Bombay or Beefeater.
TEQUILLA: Jose Quervo
CORDIALS: Kahlua, Sambuca Romana, Amaretto Disaronno

Champagne Toast

House Red & White Wine

Table Side Wine Service) (Please select one red and one white)
Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

Domestic & Imported Beer

Budweiser, Bud Light, Heineken, Amstel Light, Corona
Substitutions: 1 Micro Brew or Specialty Beer

Ultra-Premium Brand Open Bar (Additional \$8)

VODKA: Grey Goose, Kettle One, Chopin, Belvedere
SCOTCH: Johnny Walker Black, Macallan 12yr, Highland Park 12yr
RUM: Bacardi Gold, Captain Morgan's, Malibu
BOURBON: Maker's Mark
WHISKEY: Seagram's VO, Jack Daniels, Tullamore Dew
GIN: Bombay Sapphire
TEQUILLA: Patron Silver
CORDIALS: Kahlua, Sambuca Romana, Amaretto Disaronno, Chambord, Frangelico, Baileys, Grand Mainer, Patron XO Café, Hennessy

Champagne Toast

House Red & White Wine

(Table Side Wine Service)
Choice of Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

Domestic & Imported Beer

Sam Adams (seasonal), Bud Light, Heineken, Amstel Light, Corona
Substitutions: 1 Micro Brew or Specialty Beer