



Hors d'Oeuvres Enhancements

(add one or more of the following to your cocktail hour)

Displayed Hor d'Oeuvres

- ◇ Assorted Sushi (cooked and vegetarian).....\$4
- ◇ Grilled Vegetable Platter.....\$3
- ◇ Carved Watermelon with Fresh Fruit.....\$2

Butlered Hors d'Oeuvres

- ◇ Brie & Pear in Phyllo.....\$3
- ◇ Clams Casino.....\$3
- ◇ Figs and Marscarpone Cheese in Phyllo.....\$3
- ◇ Assorted Crostini.....\$4
Pesto Chicken, Shrimp, Spinach & Goat Cheese, Roasted Red Pepper

Pasta Station\$8

(your choice of pastas, each with a different sauce, in chafing stands)

- ◇ Pasta Choices (three):
Penne, Tortellini, Farfalle, Rotini, Gemelli
- ◇ Sauce Choices (one for each pasta):
Marinara, Basil Pesto, Alfredo, White or Red Clam, A'Olio, Tomato Cream
- ◇ Garlic Breadsticks

Carving Station.....\$8

(your choice of one)

- ◇ Steamship of Pork
- ◇ Roast Turkey Breast
- ◇ Roast Sirloin of Beef
- ◇ Honey Baked Ham
- ◇ Rack of Lamb (add \$3.00)
- ◇ Assorted Rolls and appropriate condiments

Raw Bar.....\$14

- ◇ Steamed Shrimp
- ◇ Oysters and Clams on the ½ Shell
- ◇ Lemon, Horseradish, Cocktail Sauce, Oyster Crackers

*Hors d'Oeuvres Reception upgrades are priced per person, for one hour, and are inclusive of tax and service charge.
Reception upgrade pricing is designed to complement your wedding package and is subject to a price increase if purchased separately.*



Reception Enhancements

Customize your special day with one or more of the following upgrades.

Appetizer Upgrade

(substitute one of the following for your package appetizer or salad)

- ◇ Shrimp Cocktail *(three)*.....\$9
- ◇ Arugula and Roasted Red Peppers.....\$3
with Gorgonzola Cheese, Roasted Garlic Vinaigrette
- ◇ Lobster Bisque.....\$4
- ◇ Portobella Mushroom and Crab Mornay.....\$7
- ◇ Lobster Martini.....\$12
chunks of lobster meat with cocktail sauce served in a martini glass
- ◇ Intermezzo.....\$2.50
(lemon, raspberry, or mango)
- ◇ Ice Cream Service\$3.50
(with wedding cake)
- ◇ Viennese Pastry Table.....\$8.50
assortment of miniature pastries including cream puffs, eclairs, cannoli, baklava, petit fours, cheesecakes
- ◇ Champagne Toast Upgrade to Asti Spumante.....\$2
- ◇ Champagne Toast Upgrade to Piper Sonoma Brut.....\$3

Wine Upgrade

(one glass of wine per guest served after salad course)

- ◇ Cypress Merlot or Chardonnay.....\$5
- ◇ Kendall Jackson Merlot or Chardonnay.....\$8
- ◇ Bar Upgrade to Premium Brands.....\$14
(three hours)
- ◇ Additional hours of Open Bar-call brands
\$8 per person/per hour
- ◇ Additional hours of Open Bar-premium brands
\$10 per person/per hour
- ◇ Cordial and Specialty Coffee Station.....\$9
(one hour duration) includes Bailey's, Kablua, Amaretto, Frangelico, Sambuca, Whipped Cream, and condiments
- ◇ Customized Ice Sculpture (one block).....\$375
- ◇ Chocolate Fountain (one hour duration)...\$850
includes attended fountain with chocolate, marshmallows, pretzel rods, strawberries, biscotti, and pineapple for dipping

*Reception upgrades are priced per person, are inclusive of tax and service charge, and may have duration limits..
Reception upgrade pricing is designed to complement your wedding package and is subject to a price increase if purchased separately.*