

Enhancements

DESSERT

TRADITIONAL VIENNESE

*New York Style Cheesecake
Assorted Chocolate Fruit | Nut and Seasonal Layer Cakes
Assorted Mini Pastries | Chocolate Dipped Fruits
Fresh Fruit Platter | Continental Butter Cookies
Chocolate Mousse with Whipped Cream*
18

THE SWEET BUTLER

*Chocolate Mousse Shooters
Mini Assorted Cupcakes
Milk Shooter with Mini Chocolate Chip Cookies
Cheesecake Bites | Mini Cannolis
Chocolate Dipped Fruits*
17

CHEESECAKE MADNESS

*Display of Cheesecakes to Include:
New York Style | Rocky Road
Raspberry Crumb | Caramel Apple
Peanut Buttercup | Pecan Caramel*
15

DONUT WALL

*Chocolate and Glazed Donuts
Chilled Whole Milk and Chocolate Milk
Hot Cocoa with Mini Marshmallows
-OR-
Apple Cider Donuts
Hot Mulled Apple Cider
Chilled Whole and Chocolate Milk
Hot Cocoa and Mini Marshmallows
Creatively Displayed on our "Donut Wall"*
12

GELATO BAR

*Assorted Italian Ice Cream Sundae Bar
Assortment of Toppings
Served in Mini Glasses*
13
Add Mini Cones and Mini Waffle Cups +3

FLOAT AWAY

*Bottled Stewarts Root Beer and Orange Soda in
Chilled Mugs with a Scoop of Vanilla Ice Cream*
9

CUPCAKE CHAOS

*Array of Cupcakes to Include:
Red Velvet | Triple Chocolate
Raspberry Cream | Vanilla Confetti
Lemon Cloud | Chocolate Cookie*
12

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All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

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STATIONS

TACO BAR

*Shredded Chicken and Pulled Pork
Sautéed Red and Green Peppers and Onions
Garlic Cilantro | Black Beans
Pinto Beans | Corn
Flour and Corn Tortillas
Salsa | Guacamole | Sour Cream
Shredded Cheddar | Jack Cheese*
14

TOUR OF ASIA

*Choice of Chicken or Julienne Beef
Served with Fried Rice and Lo Mein
Steamed and Fried Dumplings
Fortune Cookies
Served in Chinese Take Out
Boxes with Chopsticks*
11
Add Hot Sake +3

TASTE OF ITALY

*Tortellini | Penne | Cavatelli
Blush Vodka | Pesto | Marinara | Alfredo
Zucchini | Squash | Onions | Red Peppers
Artichokes | Olives | Mushroom
Add Grilled Chicken and Shrimp*
9
Add Grilled Chicken and Shrimp +6

CEVICHE AND TEQUILA

*Salmon with Horseradish
Shrimp and Scallop with Lime
Spicy Tuna and Manchego
served in Mini Martini Glasses
Tricolor Tortillas and Plantains
Jose Cuervo | Patron Silver | Don Julio*
15

SUSHI STATION

*Assortment of Sushi and Sashimi
Wasabi, Ginger and Soy*
15
Add Hot Sake +3

PAELLA STATION

*Saffron Rice in an Oversize Cast Iron Pan
Chicken | Pork | Shrimp | Mussels
Clams | Scallops | Chorizo
Peas, Onions, Tomatoes and Artichokes*
18
Add Lobster +6

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GOURMET GRILLED CHEESE & TOMATO SOUP SHOOTER

*Sour Dough | Rye | Wheat | Whole Grain Bread
Cheddar | Gouda | Swiss | Provolone American Cheese
Bacon | Sliced Tomatoes | Apples | Pears
Creamy Tomato Soup
Freshly Baked Croutons
Served in Shooters*
15

BUTCHER BLOCK

*Roasted Turkey Breast | Cranberry Compote 9
Maple Glazed Plank Salmon 11
Corned Beef | Whole Seed Mustard 12
Horseradish Crusted Prime Rib of Beef | Au Jus 15
Herb Crusted Tenderloin of Pork 10
Garlic Rubbed Tenderloin of Beef | Horseradish Cream 18*

SMASHED POTATO MARTINIS

*Freshly Whipped Yukon Gold and Sweet Potatoes
Bacon | Chives | Garlic | Sour Cream
Gravy | Sautéed Onions | Sautéed Mushrooms
Marshmallows | Sweet Butter
Candied Pecans | Brown Sugar
Crumbled Feta | Cheddar Cheese | Bleu Cheese*
9

TAIL GATE

*Philadelphia Style Pretzels
Mini Sabrett Hot Dogs
Kobe Beef Sliders
Old Bay Seasoned French Fries | White Cheddar Melt
Mustard | Ketchup*
12
Add 3 Local Inspired Microbrews + 4

MAC AND CHEESE

*Baked Macaroni and White Cheddar Cheese
Bacon Bits | Broccoli | Tomatoes,
Shredded Cheese | Bread Crumbs
Served in Martini Glasses*
10
Add Shrimp, Lobster or Lump Crabmeat +6

RAW BAR

*Iced Jumbo Shrimp | Oysters |
Little Neck Clams | Snow Crab Claws
Lemons | Cocktail Sauce | Horseradish*
25

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