



ENHANCE ANY CELEBRATION WITH OUR CUSTOMIZED STATIONS

LIBATIONS

MARTINI BAR \$5

Vodka and Gin Martinis to order by a Bartender attendant.

Further Enhance the station with an Ice Carving!

SEASONAL COCKTAIL STATION \$3

Summer Sangria and White Claw Spritzer

Fall Spiked Apple Cider and Cider Beer

COCKTAIL HOUR STATIONS

NEW ENGLAND SEAFOOD \$15

Cold Shrimp+ Lobster Rolls, Local Blue Point Oysters on the Half Shell with Champagne Mignonette, Shrimp Cocktail with house cocktail sauce and New Zealand Green Lipped Mussels in Marinara Sauce

* Hot Lobster Rolls additional \$2

SHRIMP COCKTAIL DISPLAY \$7

Jumbo Shrimp, peeled and deveined, served with Spicy Cocktail Sauce and Lemon Garni

SUSHI BAR \$10

Freshly Prepared Tuna, Avocado and California Sushi Rolls

Served with Wasabi and Pickled Ginger

*All prices are subject to a 20% Operational Charge and Sales Tax.
All guests will be included in the per person pricing.*



COCKTAIL HOUR STATIONS, cont.

MEDITERRANEAN GRILL \$6

Classic Gyro, and Chicken Kebabs, accompanied by Pita Bread, Tzatziki Sauce, Lettuce, Tomato and Red Onions

ANTIPASTI DISPLAY \$7

Prosciutto, Genoa Salami, Sliced Pepperoni, Hot Capocollo, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, and Marinated Artichokes and Mushrooms with Focaccia Bread

BRAZILIAN STATION \$6

A variety of Marinated Beef, Chicken, Sausage and Vegetable Skewers
Complimented by Brazilian Rice, Selection of Bold and Flavorful Salsas

CREATE YOUR OWN BURGER \$5

Petite Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

MASHED POTATO STATION \$4

Smashed Yukon Gold Potatoes, accompanied by Oven-Baked Hickory Bacon, Steamed Broccoli, Roasted Corn, Whipped Butter, Sour Cream, Vermont Cheddar Cheese, Garden Chives, and Brown Gravy

TUSCAN STYLE PASTA STATION \$5

Two prepared pasta dishes, served with Shaved Parmesan and Focaccia Bread
two pastas: Penne, Cavatelli, Orecchiette, Rigatoni, or Papadella
two sauces: Bolognese, Primavera, Vodka Sauce, Escarole + Sausage, Creamy Pesto Alfredo

CARVING STATION \$5

Choice of Roasted Turkey, Honey Ham, Corned Beef or Tri-Tip Steak
Chef attended and served with a selected of sauces, warm rolls

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DESSERT STATIONS

VIENNESE TABLE \$12

Decadent Miniature Desserts including Cannolis, Tarts, Mini Mousse Cups, Petit Fours, Sfogliatelles, Cream Puffs, Eclairs, Mini Cheesecakes and a Selection Specialty Desserts including Panecotta, Pots de Crème, Espresso Caramel Custard, Tiramisu, Amaretto Cake & more.

COFFEE AND CORDIAL BAR \$4

Made to Order Espresso and Cappuccino Coffees Served with Biscotti, Sambuca, B&B, Baileys, Mint Baileys, Frangelico, Kahlua, Courvoisier, Grand Marnier, Limoncello, Godiva White Chocolate Liqueur, and Amaretto Disaronno.

THE CHOCOLATE FOUNTAIN \$6

Fountain of Rich Belgian Chocolate with Sweet & Savory Bites for Dipping Including Fresh Seasonal Fruit, Pretzels, Marshmallows, Freshly Baked Cookies from our Bakery & more.

SUNDAE BAR \$5

Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel Sauces, Freshly Whipped Cream and Cherries.

GELATO STATION \$7

Selection of Six Gelatos imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream

CANDY TABLE \$6

A Buffet of Candy Classics from Chocolate Bars to Gummy Treats. Includes Take-Home Treat Bags for Your Guests

TRAYS OF PASTRIES AND COOKIES \$6

Two Trays on each table of Pastries, Cream Puffs, Eclairs & Gourmet Cookies

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LATE NIGHT + EXIT STATIONS

"Late night" served after dessert. "Exit" served as your guests leave the reception.

SLIDER STATION \$6

Petite Burgers and Hot Dogs, accompanied by French Fries
Toppings include Lettuce, Tomato, Onion, Ketchup, Mustard and Relish

FLAT BREAD PIZZA CORNER \$5

Flat Bread Pizzas with toppings such as White Veggie, Three Cheese and Marinara & Meat

GRILLED CHEESE STATION \$5

Classic American, Gruyere Cheese with Fig Jam, Brie with Honey and Apples

FRENCH FRY STATION \$3

select two Classic, Garlic Parmesan, Curly, Waffle, Sweet Potato, or Tater Tots
Served with Ketchup, Siracha Aioli and Warm Cheese Sauce

SWEET AND SALTY \$3

A tray of Mini Ganache Brownie Bites and Savory Pretzel Bites on each table EXIT STATIONS
Stationed by the exit at the end of your event for your guests to take home.

SOFT PRETZEL VENDOR \$3

Whole Pretzels and Assorted Mini Bites accompanied by Toppings Including: Cinnamon
Sugar - Mustard - Melted Cheddar

POPCORN CART \$3

Freshly Popped Corn with a Variety of Sweet and Savory Sprinkle Toppings

HOT BREAKFAST SANDWICHES \$5

Egg & Cheese on a Roll Wrapped & Ready to go with Crispy Hashbrowns and Ketchup

THE COOKIE JAR \$3

Jumbo, Freshly Baked Chocolate Chip, Oatmeal Raisin, Sugar and M&M Cookies

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ADD TO ANY STATION

Bottles of Water \$1pp
Coffee & Tea with to-go cups \$1pp
Hot Chocolate & Marshmallows with to-go cups \$1pp

OTHER CUSTOMIZATION

Additional ideas for personalizing your event

TIME

Additional Hour of Reception: \$12 per person
Additional ½ Hour of Reception: \$8 per person
DÉCOR UPLIGHTING: 1 color illuminating the room: \$550

BAR

Additional Cocktail Hour Beer and Wine Bar: \$550

Top Shelf Bar \$10 per person

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Drambuie, Glen Livet, Grand Marnier, VO Canadian Whiskey, Johnny Walker Black Label, Patron Silver, Cabo Wabo

Craft and Specialty Beer Upgrade: \$5 per person

Guinness, Blue Moon, Angry Orchard Cider, Two Roads Pilsner, Goose Island IPA

**Vendors are not included in the per person count for stations.*

**Menu Items and Prices are Subject to Change*

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