



Additional Enhancements

Interactive Stations

Sushi Station

California Rolls, Spicy Tuna, Salmon, fresh Ginger and Wasabi / M.P

Stir Fry Station

Chicken Lo mein, Asian vegetables / Sesame Ginger Beef and broccoli, jasmine rice /
\$ 6

Salumeria

Deli Sliced Prosciutto, Coppa, mini Italian rolls
Long hot peppers, provolone, pickled eggplant, oil cured Tomato's / \$6

Pasta or Risotto Station

Choice of two pastas or risotto prepared before your guest
By our Station Chef / \$5

Fajita Station

Shredded Chicken, teriyaki Beef, pepper, onion, mushroom
Flour tortillas, shredded cheese, sour cream and guacamole /\$6

Paella Station

Saffron rice, Chorizo, scallop, shrimp, tomato, bell pepper
Sautéed ala minute / \$6

Zupetta Sautee

Sautéed shrimp, calamari and scallops with clams and mussels in a lobster broth
fresh herbs and saffron risotto /\$6Add lobster tails M.P

The Butcher Block

Porchetta, Virginia ham, Stuffed Pork Loin, Roasted Turkey
Leg of Lamb, Rack of lamb, Beef tenderloin, Prime Rib of Beef
\$ Priced by selection \$

Seafood Display

Displayed on frigid ice, consisting of
Oysters, clams on the 1/2 shell, jumbo shrimp cocktail,
Insalata di mare and Alaskan king crab legs (Market price)

Chicago Steak House

Thick Cut Angus N.Y Sirloin grilled to perfection and sliced before your guest. Served
with Ciabatta bread, Salsa Verde and creamed Horseradish \$6

Mashed Potato Station

Yukon Gold and Sweet Potato served in Silver Domed Chafing
Dishes with the following accompaniments for toppings
Sour Cream ~ Whipped Goat Cheese ~ Shredded Cheddar
Crumbled Gorgonzola ~ Sautéed Mixed Mushrooms
Diced Chorizo sausage ~ Pancetta Lardon ~ Roasted garlic
Rosemary Bordelaise sauce ~ Chives
\$5 per guest

Additional add on Ideas

Butter Poached Lobster or crab, Crispy Chicken Bites
Petite Short Ribs



Late night....Or just because!

Sweet and Savory

La Creperie*

Chef made sweet crepes with seasonal fillings and Chantilly

Fromagerie

A selection a six Artisanal cheeses with crostini and fruit compotes
Paired with after dinner wines such as Port, Bragetto and Rose /\$8

Ball Park

Angus Burgers, hot dogs
Fries, Onion rings, Pretzels /\$5

"Sophisticated" grilled cheese*

Lobster Gruyere ~ Fresh mozzarella and basil ~ Prosciutto and fontina

Gelato*

All the favorites plus seasonal varieties hand scooped to order

Rosticceria*

Sliced House made Porchetta, crispy skin,
Chiabatta Rolls, salsa verde, pickled onion, lots of love!

Salumaria*

Imported Prosciutto, Mortadella, Provolone
Fresh Mozzarella and tomato, roasted peppers and balsamic sage onions
Italian style rolls

Meatball and Milanese Slider Station*

Guest selection of:
Traditional Italian Meatball / Petite Veal Milanese
Buffalo Chicken meatball

Viennese Table

A sweet tooth's fantasy with chocolate covered fruits, Italian pastry, Cheesecake, tarts,
cookies
Seasonal fresh cut fruit, Gelato selection with fresh made Belgian waffles
Lavishly decorated / lighted Ice carving
\$12

Pork Belly Tacos

Flour tortillas, slow roasted Pork Belly,
Pickled cubanelle peppers and baby arugula

Chocolate Fountain

Seasonal fruit displayed on our fruit palm tree, marshmallows, pretzels and chocolate
chip cookies arranged around our flowing milk chocolate fountain
\$500.00 flat fee / accommodates 150 -175 people
175 or more \$3.00 per person

S'mores Station*

Create your own S'mores with this unique display of opened flamed burners
Hershey's chocolate, marshmallows and graham crackers
\$300 flat fee 125 guest and under / 125 and over \$3 per guest



Beverage Selections

Top Shelf Open Bar

Consist of top shelf liquors, house red and white wines by the glass,

Two Import and Two Domestic beer varieties

Aperitivo, Cordials and espresso

One Hour \$12

Monday – Thursday and Sunday afternoon, four hour \$16

Friday and Saturday evening, five hour \$20

Table Top Wine

Bottled Red and White House wine / \$8

Wine and Beer

Our house wines available by the glass at our bar along with two Domestic and Two

Import Beer varieties

(Sample wine selections)

Red

Cabernet, Merlot, Montepulciano, Shiraz

White

Chardonnay, Pinot Grigio, White Zinfandel

Wine varieties may change seasonally

Available only with a Cash or Host tab bar

Four hour \$12 / Five Hour \$14