



Wedding and Banquet Venue

*Elevated
Enhancements
2024*



Captain Stations

Napolitan Pizza

Chefs display

Grilled cheese

Short rib ~ Cheddar
seasonal preparation

Slider Station

Angus Beef sliders , bacon, tomato,
cheddar

Rosticceria

Tuscan Pork Tenderloin
seasonal relish
apple cranberry / rosemary fennel

Salumaria

Imported Prosciutto, Mortadella,
Provolone Fresh Mozzarella and
tomato, roasted peppers , Rolls

Pasta Trattoria Station (Sel 2)

Rigatoni Vodka
Truffled Mushroom Gnocci
Eggplant ravigoli
Classic Pomodoro

Chicken barbacoa Tacos

Flour tortillas, avocado, raddish

Mac and Cheese bar

Parm sauce, campanelle pasta

Steak House

Bone in Cowboy Rib eye carving
horseraddish crema market price
++

Seafood paella

Shrimp, calamari, scallop, saffron
rice
chorizio

Tuna Poke

mediteranean cous cous, rice,
avocado

Raw Bar

Clams, Oysters, Shrimp Cocktail
Seafood salad , Polpo
Market price ++

Mashed Potato Bar

Yukon potato
classic Toppings

Captain Stations that require a station chef add \$125



Grand Beginnings

<i>Arancini mini rice balls</i>	<i>Clams Casino</i>
<i>Crab cakes, lemon mayo</i>	<i>Stuffed mushroom caps</i>
<i>Fanned Coconut Shrimp sweet chili</i>	<i>Artichoke Spinach or Spinach and Sausage</i>
<i>Mozzarella en carrozza</i>	<i>Herbed Cheese stuffed mushroom = GF, V</i>
<i>Zucchini rollato, smoked mozz, ricotta = V</i>	<i>Shrimp Ceviche = Gf</i>
<i>Seasonal Polenta rounds = Gf</i>	<i>Shrimp and Chorizio Skewer = Gf</i>
<i>vegetable wonton bundles = V</i>	<i>Artichoke bites with spinach herb cheese = V</i>
<i>Tempura Cauliflower agrodolce = Gf, V</i>	<i>Apple wood bacon wrapped scallops = Gf</i>
<i>Onion and Goat cheese Sfoglia = V</i>	<i>Popcorn Chicken, Cheddar Biscuit hot honey</i>
<i>Crispy Calamari</i>	<i>Asian Chicken Brochette</i>
	<i>Corn Fritter, creme fraiche = V</i>
	<i>Eggplant Meatball, caponata = V</i>

VG= Vegan / V = Vegetarian / GF = Gluten free



Late night

Gelato

All the favorites plus seasonal varietals
hand scooped to order

Italian pastry

Platter for the guest tables assortment of
Sicilian Cannoli and mini sfogliatelle

Pastry Table

Assorted Italian pastry, espresso pastry
cream
filled puffs, mini carrot cakes, and seasonal
specialties served stationary with coffee

Viennese Table

A sweet tooth's fantasy with chocolate
covered fruits, Italian pastry,
Cheesecake, tarts, cookies
Seasonal fresh cut fruit, Gelato selection /
lavishly decorated / lighted Ice carving

Chocolate Fountain

Seasonal fruit displayed on our fruit palm
tree, marshmallows, pretzels and chocolate
chip cookies arranged around our flowing
milk chocolate fountain

S'mores Station

Create your own S'mores with this unique
display of opened flamed burners
Hershey's chocolate, marshmallows and
graham crackers

"Donut Mind If I Do"

Wall Sprinkled Donuts displayed on our
stand for your guest to enjoy!

Exit Station

Soft Pretzels

Chocolate chip cookie

Popcorn

Cheeseburgers

Cheese Pizza

Hot Chocolate

Bomboloni

Mini Vanilla doughnuts, Bourbon flambe

