



## Additional Party Package Add-ons

all prices listed are per person unless otherwise noted

### Bloody Mary Station- \$2<sub>pp</sub>

(for brunch packages)

custom made bloody mary's to include:

celery, carrot sticks, queso blanco cubes, cocktail onions, stuffed jumbo olives, bacon strips, pepperoncini peppers, peppadew peppers, jumbo shrimp, lemon, lime, hot sauce, kosher salt rim, old bay seasoning rim, parmesan cheese rim

### Cheese, Fruit & Vegetable Crudite- \$9<sub>pp</sub>

An outstanding selection of imported & domestic cheeses, fresh fruit & berry display, and fresh market vegetables with a selection of dips, served with imported crackers

Market Vegetable Platter with selection of dips \$2<sub>pp</sub>

Fresh Fruit and Berry Display \$3<sub>pp</sub>

Imported & Domestic Cheese Display with assorted crackers \$5<sub>pp</sub>

### Cold Salad Displays

#### Antipasto Platter \$3.50<sub>pp</sub>

Marinated roasted red peppers, hot Italian peppers, marinated artichoke hearts, marinated mushrooms, cured olives, grilled and marinated assorted vegetables, imported Genoa salami, sliced pepperoni, imported sliced provolone, fresh mozzarella and vine ripe tomatoes

#### Marinated Grilled Vegetables \$2<sub>pp</sub>

Assorted fresh market vegetables including yellow and green squash, eggplant, mushrooms, asparagus and sweet bell peppers, grilled and marinated with imported olive oil, fresh garlic and herbs

#### Grilled Asparagus Platter \$3<sub>pp</sub>

Fresh grilled asparagus marinated with imported olive oil, fresh garlic and herbs beautifully displayed with sweet red roasted peppers

#### Vine Ripe Tomatoes and Fresh Mozzarella Platter \$2<sub>pp</sub>

Fresh sliced mozzarella and vine ripe tomatoes drizzled with imported olive oil and finished with fresh basil

#### Cold Seafood Cocktail Display \$8<sub>pp</sub>

A carefully selected assortment of jumbo shrimp and cracked crab claws with lemon wedges, tabasco and cocktail sauce  
Add clams and oysters on the half shell +\$4<sub>pp</sub>



## Stations

### Butcher Block Carving Board (choose two) \$5<sub>pp</sub>

Oven Roasted Turkey w/ homestyle gravy	Maple Bourbon Glazed Pork Loin
Roasted Pork Loin w/ whole grain mustard sauce	Ginger Glazed Salmon w/ hoisin sauce
Virginia Ham w/ warm pineapple sauce	Sliced Sirloin w/ mushroom demi-glace
	Herb Crusted Chateau Briand (+\$2)
	herb crusted filet w/ horseradish & au jus

### Pasta Station (choose two) \$5<sub>pp</sub>

Penne Filetto di Pomodoro	Penne a la Vodka
Rigatoni w/ pesto cream sauce	Fusilli Primavera
Shrimp & Scallops Cavatelli (+\$1)	Tortellini Bolognese

### Ravioli Bar \$6<sub>pp</sub>

cheese and meat filled ravioli and tortellini waiting to be boiled and tossed with your choice of marinara, alfredo or a la vodka sauce

### Dim Sum Station \$6<sub>pp</sub>

assorted dim sum (stuffed dumplings) served with various asian dipping sauces, stir-fry vegetables and fortune cookies

### Fajita Station \$5<sub>pp</sub>

fajita seasoned sliced beef and chicken hand rolled in warm flour tortillas, served with sauteed peppers & onions, sour cream, cheddar cheese, guacomole and salsa

### Peking Duck Station \$6<sub>pp</sub>

sauteed duck breast with julienne cucumber and red peppers hand rolled in a moo shoo wrapper and served with hoisin sauce

### Mediterranean Station \$7<sub>pp</sub>

lamb, chicken and beef kabobs served with fresh pita triangles, hummus, baba ghanoush and tahini sauce, with fresh cucumber, tomato & onion salad

### Sushi Bar \$12<sub>pp</sub>

a wide variety of sushi prepared with the highest quality of ingredients made fresh



## Passed Hors D'Oeuvres

Choose 5 items \$5 pp

Vegetable Tempura  
Stuffed Mushrooms  
vegetables, parmesan  
Fresh Mozzarella on Garlic Toast  
w/ roasted pepper coulis  
Raspberry & Brie in Phyllo  
baked brie with raspberries and almond slivers  
Artichoke Fritters  
stuffed w/ boursin cheese  
Potato Pancakes  
Vegetable Spring Rolls  
Spanikopita  
spinach & feta in filo dough  
Tomato Bruschetta  
Mini Reubens  
corned beef, sauerkraut, swiss, russian dressing  
Chicken Quesadilla  
w/ monterey jack cheese, peppers, onions  
wrapped in flour tortilla  
Szechuan Dumplings  
w/ tamarind glaze & cashew

Cocktail Franks in Pastry Wraps  
Assorted Petite Quiche  
Malasian Style Sate  
chicken, beef or pork  
Petite Meatballs in Demi Glace  
Sliced Steak Fingers  
w/ horseradish cream  
Shrimp Shaomai  
shrimp and vegetable dumplings  
Shrimp Ceviche  
citrus, avocado, tomato  
Coconut Shrimp  
w/ sweet chili dipping sauce  
Scallops wrapped in Bacon (+\$1)  
Jumbo Shrimp Cocktail (+\$1)  
House Spice Crusted Lamb Chops (+\$1)  
Wild Mushroom Pocket (+\$1)  
w/ truffle, phyllo dough  
Mini Tuna Tacos (+\$2)  
rare ahi tuna, sriracha mayo, wonton shell

## Additional Dessert Options

Assorted Butter Cookie or Italian Cookie Platters \$3 pp

Assorted Mini-Italian Pastry Platter \$4 pp

Mini -Black & White Cookie Platter \$2 pp

Dessert Table \$9 pp

an elegant display of assorted desserts including homemade cookies, chocolate fudge brownies, lemon dream bars, opera cake, chocolate hazelnut crunch, napoleons, cannolis, assorted fruit tarts, and a hand carved fresh fruit display



International Cordial Cart \$8<sub>pp</sub>

Amaretto, Grand Marnier, Frangelico, Sambuca Romana, Anisette

Chocolate Fondue Station \$6<sub>pp</sub>

strawberries, marshmallows, pretzels, pound cake & assorted fruit  
served with our rich chocolate fondue

Candy Cart \$300 (flat fee)

A festive display of assorted candy and chocolates  
An unforgettable finish for your special affair!

Sundae Bar \$4<sub>pp</sub>

Your guests can make their own sundaes..  
we start with premium vanilla and chocolate ice cream and offer an outstanding  
selection of toppings, including fresh berries, bananas, hot fudge  
and caramel syrups, assorted chopped nuts, sprinkles,  
candies and fresh whipped cream

All pricing is per person and does not include 18% service charge and sales tax

The 18% Service Charge added to your bill is not a gratuity, will not be distributed as gratuities to the employees who provided service, and is used to cover administrative costs of the event, including staffing. If you wish to reward exceptional service, you may leave a tip, which will go directly to your server(s) and/or bartender(s).