



Additional Party Package Add-Ons

all prices listed are per person unless otherwise noted

Bloody Mary Station \$2pp

(for brunch packages)

custom made bloody marys 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 Crudités \$9pp

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 \$2pp

Fresh Fruit and Berry Display \$3 pp

Imported & Domestic Cheese Display with assorted crackers \$5 pp

Cold Salad Displays

Antipasto Platter \$3.50 pp

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 pp

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 pp

Fresh grilled asparagus marinated with imported olive oil, fresh garlic and herbs, traditional eggplant caponata

Vine Ripe Tomatoes and Fresh Mozzarella Platter \$2 pp

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

Cold Seafood Cocktail Display \$8 pp

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 pp

Stations

Butcher Block Carving Board \$5 pp

(choose two)

Oven Roasted Turkey
w/ homestyle gravy

Roasted Pork Loin
w/ whole grain mustard sauce

Virginia Ham
w/ warm pineapple sauce

Maple Bourbon Glazed Pork Loin
Ginger Glazed Salmon

w/ hoisin sauce

Sliced Sirloin w/ mushroom demi-glace

Herb Crusted Chateau Briand (+\$2)
herb crusted filet w/ horseradish & au jus

Pasta Station \$5 pp

(choose two)

Penne Filetto di Pomodoro

Shrimp & Scallops Cavatelli (+\$1)

Rigatoni w/ pesto cream sauce

Penne a la Vodka

Tortellini Bolognese

Fusilli yellow rstd tomatoes & spinach

Ravioli Bar \$6 pp

cheese and meat filled ravioli and tortellini tossed with your choice of marinara, a la vodka sauce or white wine beurre blanc

Dim Sum Station \$6 pp

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

Fajita Station \$5 pp

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 pp

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

Mediterranean Station \$7 pp

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 pp

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
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
Southwest Shrimp Tart
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 (+\$2)
Mini Tuna Tacos (+\$2)
rare ahi tuna, sriracha mayo, wonton shell

Additional Dessert Options

Assorted Butter Cookie Platters \$3 pp

Assorted Mini Pastry Platter \$4 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

Chocolate Fountain \$6 pp

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

Sundae Bar \$4 pp

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 is subject to 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).