

Beginning Enhancements

Hospitality Station Afternoon Wedding
Coffee, Assorted Teas, juices, Rugelah, Danish, and Muffins

Hospitality Station Evening Wedding
Butler Passed Champagne and Berries, Mineral Water, and Fruit |
Hospitality Stations Include Extra _ hour



Passed Champagne and Strawberries as Guests Arrive

Cocktail Hour Enhancements

Upgraded Passed Hors'd oeuvres
Baby Lamb Chops, Oysters Rockefeller, Sliced Filet Mignon,
Snow Crab Claws, Smoked Salmon Potato Cakes, Coconut Shrimp, Oysters Pesto



Passed Shrimp, Clams, and Oysters

Nautical Shell Fish Display
The S.S. East Wind Continuously Filled With
Jumbo Shrimp, Clams, Oysters, on the half shell, Marinated Mussels & Octopus
Served with New Orleans Remoulade, Tangy Cocktail Sauces & Sliced Lemons

New England Seafood Display
The S.S. East Wind Continuously Filled With
Main Lobsters, King Crab Legs, Jumbo Prawn Shrimp, Marinated Mussels &
Octopus, Clams & Oysters on the half shell embraced by Two Ice Carvings
Served with New Orleans Remoulade, Tangy Cocktail Sauces & Sliced Lemons

Caviar & Vodka Bar
Imported Caviar Displayed on Ice with Toast Points, Bilinis, Chopped Egg,
Served with Premium Flavored Vodkas
Upgraded Caviar Also available

Sushi Bar
Manned by Two Authentic Sushi chefs
A Beautiful Display of Fresh Sushi and Sashimi, Prepared to Order

Cocktail Hour Enhancements

Sizzling Fajita Station

Marinated tender strips of Grilled chicken, Beef, or Shrimp
Fresh Guacamole, Pico de Gallo, Salsa & Sour cream Wrapped in a Garlic Herb Tortilla

Fondue Station

A Melted Imported Swiss cheese and warm Spinach Dip served with
Fresh Bread Cubes For dipping

Oriental Stir Fry Station

Oriental Vegetable Stir fry Tossed in Woks Chicken w/ Cashews Served with a Ginger sauce or
Beef & Broccoli Served with Black Bean sauce. Accompanied by Vegetable fried rice

Brochette Station

Served on wooden Skewers
Shrimp and Scallops with grilled Pineapple
Marinated Beef, Chicken and Lamb Seasoned and Grilled to Perfection

Mediterranean Greek Station

Assortment of Greek Delicacies Including
Sliced Feta Cheese, Kalamata Olives., Stuffed Grape Leaves, & Taramosalata
Assorted Greek Salads, served with Pita Bread and Hummus

Roast Suckling Pig

Suckling Pig Marinated in Teriyaki, Pineapples, & Apples
Slowly Roasted and Carved at your Cocktail Hour Reception by One of Our Professional Chefs

Ice Sculpture Display

Exquisitely Hand Carved Ice sculpture with several styles to choose from

Reception Enhancements

Shrimp Cocktail

Intermezzo

Lemon Sorbet Garnished with a twist of Lemon and a sprig of Mint

Dinner Menu

Upgrade your Sit Down or Premier Menu to Elite
Elite Menu includes Champagne Reception an additional Cocktail Hour Station
Full Viennese and an Ice Sculpture Display

Finishing Touches

Viennese Platters

Platters are served on each Table containing a fresh Assortment of French and Italian Pastries
Cannolis, Napoleons, Cream Puffs, Éclairs, and more, with assorted Butter Cookies

Deluxe Viennese Table

An assortment of freshly made pastries, Cakes & Desserts
Freshly made fruit crepes, Flambéed and served with chocolate sauce and whipped cream
Assorted cakes, fruit tarts, chocolate mousse cake, Tiramisu cake and more
French and Italian pastries, Cannolis, Napoleons, cream puffs and Éclairs,
Assorted Italian and Butter Cookies and other special selections created by our pastry chef
Our international coffees, espresso, cappuccino are served with
Cordials and chocolate dipped fruit

Tasting Plate

Elegant Tri-Plate served individually to each guest with a
Slice of wedding cake, Chocolate Covered Strawberry, and a Fruit Tart

International Coffee Station

Espresso, Cappuccino, and freshly Brewed Coffees served with Assorted Cordials
And Topped with Freshly Whipped Cream

Ice cream Bar

Make your own Sundae Bar
Vanilla and Chocolate Ice Cream with an assortment of Toppings

Assorted Cookie Platters

Fresh cookie Platters with an assortment of Italian and Butter Cookies served to each table

Chocolate Fountain

The Finest of Rich dark Chocolate with a variety of tasty treats for you dipping pleasure

Perfect Ending

Chocolate Dipped Strawberries, Passed as Your Guests Depart.