

ENHANCEMENTS

Hors D'Oeuvres ~ select six

Olive Tapenade Crostini

Asparagus Tips wrapped in prosciutto

Sante Fe Chicken Salsa mini phyllo cup

Fresh Mozzarella grape tomatoes, balsamic blaze, skewer

Smoked Salmon Blini creme fraiche

Jumbo Shrimp Cocktail cocktail sauce

Assorted Mini Quiche

Zucchini Fritters cliantro aioli

Shrimp Skampi saffron aioli

Panisse sriracha aioli

Crab Cakes saffron aioli

Scallops Wrapped in Bacon

Mini Croque Monsieur

Loin of Lamb Carpaccio pickle, red onion, horse radish cream \$7 per guest

Cold Displays

Antipasto Display, \$8 per guest

Crudite Display, \$7 per guest Fresh Fruit & Cheese Display, \$7 per guest All Three Displays, \$16 per guest

Champagne Punch, Mimosa or Bloody Mary \$45 per bowl

Brunch Bar

House Wine, Mimosa & Bloody Mary, \$15 per guest

Sushi*

Cucumber & Crab Salad

Sushi Bar with Chef, \$20 per guest Sushi Display, \$15 per guest

Sushi Butler Style, \$12 per guest

Roast Prime Ribs*

au jus, fresh horseradish, \$6 add.

Surf & Turf*

petit filet mignon and stuffed lobster tail, \$8 add.

Chocolate Fountain

Hot Cascading European Chocolate, marshmallows, fresh fruit, pretzels, \$8 per guest

Special Occasion Cakes \$2.50 per guest

Unlimited House Wine \$10 add. Unlimited Beer and Wine \$15 add. Premium Open Bar \$18 add.

Bartender \$100 each Chef Fee \$100 each

Children 12 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d'and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d'Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.

^{*}Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.