

## Enhancements

### Mirabelle Seafood Bar\*

Clams and Oysters, Calamari Salad, Bay Scallop Ceviche Cocktail,  
Mignonette and Remoulade Sauces

(\$12 pp Add • With professional shuckers, \$20 pp Add)

### Sushi\*

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi,  
Smoked Eel Sushi, Octopus Roll or create your own display. Cucumber & Crab Salad

(Butler Style, \$12 pp Add • Display, \$15 pp Add • With Chef, \$18 pp Add)

### Jumbo Shrimp Bar

Served Butler Style, Cocktail and Parisian Sauces (\$8 pp Add)

### Savory Crepe Station

Chicken & Tarragon, Wild Mushrooms, Mornay (\$8 pp Add)

### Gourmet Mac & Cheese Station

Toppings: Bacon, Asparagus, Shrimp, Truffle

Sauces: Aged Cheddar, Pepper Jack, Fontina & Tomato Fondue

(\$5 pp Add)

### Martini Station

Our Bartender will mix up the best Martinis from classic to cutting edge  
including Traditional, Cosmopolitan, Watermelon, Apple and Chocolate.

(Cocktail Hour, \$7 pp Add • All Evening, \$10 pp Add)

### Meatball Tasting Station

Classic Beef, Spicy Pork, Vegetable

Sauces: Classic Tomato, Spicy Meat, Mushroom Gravy, Parmesan Cream

(\$6 pp Add)

\*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