



ENHANCEMENTS

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*
Pannisse *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 of Beef*

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.