Wedding Enhancements

COLD DISPLAYS

ANTIPASTO CHARCUTERIE

Dry Cured Domestic and Imported Meats
Marinated Cheeses
Olives, Mushrooms, Grilled Artichokes and Peppers
$10pp

JUMBO SHRIMP BAR

Cocktail Sauce, Lemon, Parisian Sauces
$10 Butler Style - $12pp Display on Ice

COMMODORE SEAFOOD BAR

Clams and Oysters opened to order by professional Shucker
Shrimp Cocktail and Bay Scallop Ceviche
Cocktail, Mignonette and Remoulade Sauces
$25pp

SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi,
Smoked Eel Sushi, Octopus Roll or Create Your Own Display
Cucumber and Crab Salad
Ginger, Soy Sauce and Wasabi
$12pp Butler Style - $22pp Display - $26 with Chef

HOT STATIONS

MEATBALL TASTING STATION

Black Angus Meatballs, Herbed Chicken Meatballs, Pork and Veal Ricotta Meatballs
Served with Classic Tomato, Mushroom Gravy and Spicy Fra Diavolo Sauces
$10pp

MEDITERRANEAN STATION

Israeli Falafel with Yogurt Cucumber Sauce
Hummus and Baba Ghanoush with Pita Triangles
Rosemary Marinated Lamb and Chicken Kabobs, Parsley Tahini Sauce
Mediterranean Tabouleh Salad
$10pp

PEKING DUCK STATION

Duck Confit with Hoi Sin Sauce, rolled in Moo Shu Crepes
with Scallion and Julienne Hothouse Cucumbers
$10pp

COMFORT FOOD STATION

Individual Chicken Pot Pies, Duck Confit Shepherd's Pie with Sweet Potato Mash,
Artisanal Mac & Cheese with Parmesan Crumb Crust
Red Veggie Slaw
$10pp

GOURMET MACARONI AND CHEESE FEAST

Piping Hot Corkscrew Pasta served with a Cheese Sauce of Your Choice:
Aged Cheddar, Pepper Jack, Alfredo or Fontina
Toppings to Include: Crispy Bacon, Grilled Shrimp, Roasted Asparagus and Caramelized Onions
$10pp

MASHED POTATO BAR

Your Choice of Smashed Fingerling Potatoes, Garlic Yukon Gold Mashed Potatoes
or Mashed Sweet Potatoes
Toppings to Include: Applewood Smoked Bacon, Shredded Cheeses, Chives, Peas & Sour Cream
$8pp

ASIAN STATION

Sesame Noodles, Pork & Vegetable Dumplings, Chicken or Beef Stir Fry with Asian Vegetables
Served in Chinese Containers with Chopsticks
$8pp

*All prices are subject to a 20% administrative fee and 7.375% 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:$3-6 per guest.

DESSERT & AFTER HOURS ENHANCEMENTS

DECADENT DESSERTS

Select Three to be passed to your Guests on the Dance Floor
Brownies – Chocolate Chip Cookies – Ice Cream Sandwiches
Chocolate Mousse Shooters – Mini Cheesecakes – Mini Éclairs
$8pp

INTERNATIONAL COFFEE & CORDIAL BAR

Espresso and Flavored Coffees served with Sweetened Whipped Cream, Chocolate Shavings,
Sugar in the Raw & Cinnamon accompanied by a Fine Selection of Liquors including:
Grand Marnier, Courvoisier, Drambuie, Sambuca Romano, Marie Brizard Anisette, Kahlua,
Bailey's Irish Cream and Frangelico
$8pp

VIENNESE STATION

An elaborate assortment of Cakes, Cheesecakes, Fruit Tarts, Mini Italian Pastries,
Petit Fours, Lemon Sorbet with Limoncello Swirl in Miniature Champagne Glasses
Add Espresso $13pp \ Add Cordials $16pp

DRUNKEN ICE CREAM SUNDAE STATION

Vanilla, Chocolate and Coffee Ice Cream
Served with Kahlua Chocolate, Gran Marnier Orange, Raspberry Pear Liqueur and
Brandy Caramel Sauces, Assorted Candy Toppings
$8pp

COFFEE AND DONUTS

Warm Miniature Donuts served with Freshly Brewed Coffees,
Hot Chocolate or Apple Cider
$4pp

MIDNIGHT BREAKFAST TO GO

Bacon, Egg and Cheese Sandwiches served with Orange Juice
$5pp

MIDNIGHT SNACK BAR

Grilled Cheese with Shot Glass of Tomato Soup, Tiny Assorted Pizzas,
Pigs in a Blanket, Hamburger Sliders
$8pp

ADD 30 MINUTES TO THE RECEPTION

$6pp

ADD 60 MINUTES TO THE RECEPTION

$10pp