Upgraded Champagne
Gloria Ferrer Brut (Carneros, Ca), $2.50 additional
Moet & Chandon White Star Champagne (Epernay, France), $5.00 additional

Chocolate Fondue $4.95 per person
Sweet Melted Milk Chocolate accompanied by Strawberries, Pineapples, Orange Wedges, Pretzels, Marshmallows and Cookie Pops for Dipping

Create Your Own Mini Dessert Display
Tuxedo-dipped Strawberries, $2.75 per piece
Assorted Mini Desserts, $2.50 per piece
Various Italian Cookies, $2.00 per piece

Gourmet Coffee and Cappuccino Service Price upon request
Freshly Brewed Cappuccinos, Espressos, Lattes, Chai Tea and Hot Chocolate with decadent toppings such as Whipped Cream, Cinnamon, Chocolate Shavings and more.

Additional Hors D’oeuvres
Fresh Vegetable Spring Rolls with Scallion Rib Tie, $16.00/dozen
Duck Carnita in Petite Tortilla Cups with Mango Relish, $16.00/dozen
Spinach & Feta Phyllo Purses, $16.00/dozen
Grilled Chicken Bruschetta with Sun Dried Tomato & White Bean Relish, $18.00/dozen
Scallion & Potato Pancakes with Red Pepper Sour Cream, $18.00/dozen
Roasted Vegetable Quesadillas with Smoked Cheddar, $18.00/dozen
Grilled Salmon Teriyaki With Thai Basil Mustard, $18.00/dozen
Spinach Pancakes with Salmon Roe & Crème Fraiche, $18.00/dozen
Coconut Crunchy Chicken with Fresh Mango Salsa, $18.00/dozen
Crab Rangoon with Spicy Red Pepper Jelly, Apricot, Fennel & Gruyere Cheese, $18.00/dozen
Smoked Salmon & Cream Cheese Flowers with Caper Relish, $22.00/dozen
Lobster Stuffed Mushrooms, $22.00/dozen
Herb Crusted Lollipop Lamb Chops with Citrus Mint Jam, $22.00/dozen
Maine Lump Crab Crostini with Fresh Mango Relish, $22.00/dozen
Grilled Rare Tuna on Wonton Crisps with Citrus-Ginger Aioli, $22.00/dozen
Petite Crab Corn Cakes with Chipotle Orange Aioli, $22.00/dozen

All enhancements are served with Chef’s selection of fresh seasonal vegetables. We reserve the right to make reasonable substitutions based on availability of products. Prices are exclusive of an 18% service charge and a 5% state sales tax. All prices are per person and subject to change without notice. Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
Enhancements
TO YOUR EVENT

Additional Appetizer Specialties and Carving Stations

**Mediterranean Table, $6.95 per person**
Freshly baked Sesame Pita Bread with Hummus, Tabbouleh & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Brushcetta, Imported Greek Olives & Toasted Almonds

**Smoked Atlantic Salmon, $225.00 per 50 people**
Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato, Bermuda Onion, Bagel Chips and Whipped Cream Cheese

**Sliced Peppered Tenderloin, $195.00 per 50 people**
Horseradish Mayonnaise, Grain Mustard Dijonaise, Grilled Asparagus & Toasted Baguette

**Shrimp Cocktail Platter, $175.00 per 50 pieces**

**Seafood Martini Bar, $11.95 per person**
Shrimp & Scallop Cocktails presented “Neat” in Petite Martini Glasses, Grilled & Chilled Scallops with Citrus Liquor, Lime Twisted Guacamole, Tipsy Shrimp with Ginger Infused Rice Wine & Sweet Soy Sauce, Thai Basil Mustard
Fresh Maine Lobster Shooters with Mojito Syrup, Tequila Marinated Gulf Coast Shrimp Margaritas with Blood Orange Salsa

**Uptown Quesadilla Grill, $9.95 per person**
Pork Tenderloin with Cranberry-Chipotle BBQ Sauce & Grilled Scallion, Monterey Jack & Grilled Pineapple Salsa, Honey-Rum Chicken with Tomato & Fresh Avocado, Crumbled Goat Cheese & Toasted Corn-Black Bean Salsa, Grilled Sweet Potato, Fire Roasted Red & Poblanos Peppers, Smoked Cheddar & Sweet Red Onion Slaw

**Piccolo Pizza & Panini Grill, $9.95 per person**
Select from a Mélange of Italian Inspired Topping & Fillings such as Mozzarella, Prosciutto, Eggplant, Roasted Peppers, Fresh Tomato & Basil with a Balsamic Drizzle

**Far East Wok, $8.95 per person**
Choose One: Shrimp, Chicken, Beef or Tofu
Choose four: Carrots, Celery, Baby Bok Choy, Julienne Snow Peas, Bean Sprouts, Fresh Pineapple, Water Chestnuts, Mushrooms, Red Pepper or Broccoli
Accompanied by Honey Ginger Soy, Hot Chili Garlic Sauce, Japanese Ponzu, Sticky Rice & Crushed Peanuts

**Create Your Own Pasta, $8.95 per person**
Choose Two Pastas: Cheese Ravioli, Tri-colored Tortellini, Penne or Linguini
Choose Two Sauces: Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce or Alfredo Sauce
Includes Freshly Grated Parmesan Cheese, Bread Sticks & Fresh Focaccia