

*Memorable Guest Experiences... Anywhere!*



2010

Full Service Special Events  
Planning Guide

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# PASSED HORS D'OEUVRES

Pricing based on selections and hours of service...

## Tier I

Sesame Chicken w Crispy Wonton  
Fresh Mozzarella & Tomato Brochette, balsamic reduction  
Wild Mushroom Strudel  
Exotic Mushroom Bruschetta - truffle oil, parmesan  
Egg Plant "Caviar" - crisp pita, feta  
Fig Tapenade Crostini w drunken goat cheese  
Franks en Phyllo - spicy mustard, sauerkraut  
Tomato Bisque w Grilled Cheese Sticks  
Smoked Mozzarella and Sausage Pizzette  
Mango Chicken and Corn Relish Tart  
Stuffed Cremini Mushrooms  
Spanakopita

## Tier II

Seared Scallop - apple chip, apple-fennel relish  
Braised Pork Taco w Chipotle Slaw  
Seared Duck Wonton w Mango Relish  
Smoked Salmon Mousse, Cucumber Cup  
Seafood Stuffed Mushrooms  
Maryland Crab Cakes w Cajun Remoulade  
Crispy Pork - black pepper biscuit, orange horseradish jam  
Roasted Tomato Tart w balsamic glaze  
Bacon Wrapped Date w Almond Paste  
Braised Short Rib Sliders w microgreens, horseradish aioli  
Honey-Lime Shrimp w Mango Gazpacho  
Peking Duck - crispy lotus, microgreens  
Beef Wellington w stone ground mustard aioli

## Tier II - continued

Cauliflower Bisque - lobster crouton, truffle oil  
River Rock Chicken Satay w Sweet Chili  
Lobster Croquette w Truffle Powder  
Mushroom Bisque w Truffle and Lobster Crème  
Crab Mac n' Cheese w Tart Shell  
Shrimp Money Bag w sweet chili dipping sauce  
Apple Smoked Sausage w pear chutney  
Steak Canapés - caramelized onion, goats cheese, grilled pear  
Scallop wrapped w Bacon, honey mustard aioli

## Tier III

Scallop and Mango Ceviche  
Bacon Horseradish Shrimp  
Potato Rosti w Sliced Duck, red onion marmalade  
Tuna Tartar Cucumber Cup w dill and red onion crème fraiche  
Spiced Crab w Mango Gazpacho, cilantro pearls  
Shrimp Cocktail, lemon, cocktail sauce  
BBQ Tiger Shrimp w Poblano Chili Sauce  
Chorizo and Goat Cheese Empanada  
River Rock Shrimp Satay w Sweet Chili  
Garlic Shrimp w Tomato Basil Broth Injector  
River Rock Beef Satay w Sweet Chili  
Ahi Tuna Satay w Peanut Sauce, Sweet Chili  
Lobster Salad - potato chip, lemon crème, microgreens  
Cuban Sandwich w Chipotle Aioli  
Lamb Chops w Fig Tapenade  
Pretzel Crusted Lamb w stone-ground honey ale mustard

# STATIONARY HORS D'OEUVRES

Pricing based on number of attendants, selections and hours of service...

## Tier I

Sliced Fresh Fruit w Raspberry Dip

Sliced Fresh Fruit w Dark Chocolate Fondue

Gourmet Cheese Wheels accompanied w Crackers, Flatbreads

Apricot Baked Brie w Baguette Wedges

Fresh Crisp Crudités (Vegetables) w Dips

Garlic Hummus w Pita Chips

Homemade Guacamole w Tortilla Chips and Salsa

Trio of Tapenades w Crostini - Eggplant, Kalamata Olive, Baby Artichoke

Spinach & Artichoke Dip

Four Cheese Fondue

Warmed Crab Dip w Baguettes

Nine-Layer Fiesta Dip w Tortilla Chips and Salsa



## Tier II

Trio of Pate w Traditional Garnitures

Smoked Salmon Platter

Poached Salmon Display

Mélange of Fresh Grilled Marinated Vegetables

Tapas Platters - Array of 7 Chef Featured Tapas (inquire for a current list!)

Antipasto - prosciutto wrapped asparagus, stuffed eggplant, stuffed cherry peppers, roasted pepper salad, tomato mozzarella salad, sliced provolone, sliced capicola, marinated artichokes, prosciutto and pepperoni



## HOT HORS D'OEUVRES (Available Stationary)

Swedish Meatballs

Chicken Wings w celery, carrots, bleu cheese

Scallops Wrapped w Bacon

Sesame Chicken Satay

Beef Wellington

Wild Mushroom Strudel

Stuffed Mushrooms

Seafood Stuffed Mushrooms

Spanakopita

Crab Cakes w Cajun Remoulade

# FOOD STATIONS Tier I

Pricing based on number of attendants, selections and hours of service...

## **SPECIALTY CHOP! AND FRESH MOZZARELLA**

Your guests will love this station of culinary amusement!

This practical and crowd pleasing station has it all...

Pizzazz, style, taste, and universally popular cuisine!

Signature CHOP! Salad & Fresh Mozzarella Roulades carved to order!



## **GAZPACHO MARGARITA BAR!**

This Trio of Delicious and beautifully presented Gazpacho recipes will make any party come alive!

Spiced Chicken with Watermelon, Honey-lime grilled Shrimp with Mango, Lump Crab with Traditional

## **MASHED POTATO MARTINI BAR**

Sweet and Rosemary Garlic Mashed with an array of toppings!

## **TRADITIONAL PASTA BAR**

Featuring a choice of three savory sauces:

Alfredo, Pomodoro, Clam Sauce, Bolognese, Pesto, or Primavera



## **CHEF ATTENDED CARVING STATION**

Our traditional carving station features a choice of two meats including:

Roast Top Sirloin, Oven Roasted Turkey Breast, or Smoked Pit Ham.

## **STEAMED DUMPLING STATION**

Spicy Vegetable, Shrimp, and Pork Dumplings -

Presented from steamer baskets w dipping sauces



## **FIESTA EXTRAVAGANZA!**

Landslide of colorful tortilla chips, homemade guacamole prepared in front of your guests,

trio of flavorful salsas, and a duet of fresh grilled quesadillas -

choose two: shrimp, chicken, vegetable.

## **COMFORT FOOD CLASSICS**

Buttermilk Fried Chicken, Mac n' Cheese, Collard Greens



# FOOD STATIONS Tier II

Pricing based on number of attendants, selections and hours of service...

## **SPECIALTY PASTA BAR**

Features three of our Chef's gourmet pasta entrées.

Inquire for a complete list of his current features.

## **LA TAPERIA DE CLASSE**

Authentic Chef Attended Tapas Bar – Your guests will enjoy the bold flavors of Spain and a REAL tapas experience! Our Chefs will prepare six unique, tasty dishes at the station:

Garlicky Shrimp, Marinated Calamari, Chick Pea & Chorizo Salad

Goat Cheese Croquettes, Ahi Tuna Puttanesca, Pan-fried Olives

## **DELUXE CARVING BOARD**

Features a choice of two premium meats including

Herb Encrusted Beef Tenderloin, Maple Pecan Turkey Breast,

Specialty Pork Loin, and a selection of Wild Game

## **BRAZILIAN CHURRASQUERIA STEAKHOUSE**

“Rodizio” style, from the sword! Your guests will love this authentic, flavorful experience with carved spiced sirloin & barbecued pork loin accompanied with rice & beans, fried plantains!

## **RISOTTO MARTINI BAR**

Our Chef will prepare two styles of delicious Risotto and present them from martini glasses.

Ask your event planner for Chef's current recipes.

## **COLOSSAL PAELLA PRESENTATION**

Classic Paella impressively made in front of your guests with a colossal paella pan built up on bricks.

## **IMPERIAL WOK STATION**

Pizzazz with a high heat sauté using a giant WOK. Featuring seafood, beef, pork, chicken, or vegetarian dishes. Accompanied with Jasmine Rice.



# FOOD STATIONS Tier II continued...

Pricing based on number of attendants, selections and hours of service...

## RIVERBOAT STYLE PAD THAI

The authentic flavors and highly entertaining cooking presentation makes this station a great Culinary Party Experience!

## TASTE OF MOROCCO

True Beef & Lamb Shish Kebabs grilled on-site and served over couscous with steamed vegetables...This small plate station is exquisite and very practical.



## PACIFIC RIM CUISINE BAR

Diver Scallops, Udon Noodle Stir-Fry, Steamed Vegetable Dumplings



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## Tier III

## RAW / SHELLFISH BAR

Lavish display of fresh shellfish highlighted with a custom ice carving. Features include; Oysters, Clams, Mussels, Jumbo Shrimp, Lump Crab Cocktails, Lobster, and an array of specialty Ceviche



## NYC STEAKHOUSE ROYALE

Choose two: Giant Porterhouse Steaks, Marinated Rib Eye, Rack of Lamb, or Charred Beef Tenderloin. Accompanied with Steak Fries, Caramelized Onions and Mushrooms, steak sauces, small rolls, and aioli.

## AUTHENTIC SUSHI BAR

A variety of sushi, sashimi, and rolls prepared in front of your guests by an authentic sushi chef.. Please note: Sushi may also be ordered a la carte and added to any station or passed.



# DESSERT

Pricing based on number of attendants, selections and hours of service...

## Tier I

### ICE CREAM SUNDAE BAR

A trio of delicious flavors presented with a fun array of candy toppings, caramel & hot fudge.

### SWEET TABLE

An array of delectable, bite-size pastries, dessert bars, and chocolate-dipped fruit

### DESSERT SHOTS!

Trio of Specialty Dessert Shots w demitasse spoons - available stationary or passed

### CHOCOLATE FONDUE POTS

This station includes an array of dippers and two fondue pots with Dark and White Chocolate Fondues!

### SORBET MARTINI BAR

A trio of refreshing flavors served with style! Inquire for flavor options...

## Tier II

### VIENNESE TABLE

A beautiful display featuring an array of miniature and full size pastries, cakes, tortes, specialty cookies, and delectable treats risen by votive-lit glass blocks.



### FLAMBÉ - BANANAS, WILD BERRY, CHERRIES JUBILEE

Dazzling presentation of delicious flambéed desserts served over vanilla ice cream with an edible garnish.

### ROYAL VENETIAN WITH FLAMBÉ

Our Viennese display embellished with cordials and a flambé station.

### GELATERIA - GELATO STATION

A trio of delicious flavors - choose from a world-class list!

### CHOCOLATE FOUNTAIN!

Indulge! Served with an array of dippers; fresh fruit, marshmallows, pretzel rods, rice crispy treats, shortbread cookies, pound cake.

### FLAVORED CHEESECAKE STATION

A variety of delicious cheesecakes sliced and presented from a beautiful display and served with fruit toppings.

# DESSERT

Pricing based on number of attendants, selections and hours of service...

## WINE, CHEESE, AND CHOCOLATE BAR!

Another experience based station! A Fabulous sweet n' savory wine and food pairing station! A Trio of Gourmet Cheeses and Chocolate Truffles are paired with Five Varietals of wine.



## CREPES FLAMBÉ

Homemade crepes add sweet sophistication to your event. Served with berries, apples, mascarpone cheese, whipped cream and powdered sugar.

## BELGIUM WAFFLES

With whipped cream & fruit toppings.

## OMELETS MADE TO ORDER

Perfectly made with a choice of Ham, Onion, Peppers, Cheese, Tomatoes, Mushrooms, or Seasonal Vegetables



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## PLATED DESSERTS

**PLATED BERRIES MARTINI** - with Vanilla Bean Sauce and Cookie Wafer

**PLATED TIRAMISU** - with Honey Amaretto Cream

**CRÈME BRULEE CHEESECAKE** - with Caramel Sauce

**CHOCOLATE RASPBERRY TART** - with Wild Berry Couli

**CARAMELIZED APPLE TART** - with Toasted Almond Gelato



**DESSERT PLATTERS PRESENTED TO EACH TABLE** - Pastries, Cookies, Chocolate-Dipped Fruit

INQUIRE ABOUT CUSTOM DESIGNED WEDDING CAKES & SPECIALTY DESSERTS

# LATE FARE

Pricing based on number of attendants, selections and hours of service...

## **SPECIALTY PIZZA KITCHEN - Choose two**

Wild Mushroom - roasted garlic ricotta, truffle oil

Margherita - vine ripe tomato, buffalo mozzarella, fresh basil, olive oil

Fig & Prosciutto w Gorgonzola

Sweet Italian Sausage - balsamic onion and smoked fontina

Mediterranean - artichokes, roasted peppers, egg plant, feta, olive oil

## **GOURMET SLIDER & FRENCH FRY BAR - Choose two**

Gourmet Burger - Caramelized Onion, Gorgonzola Cheese

Pulled Pork Slider - Warm Biscuit w Sweet Coleslaw

Crab Cake Slider - Old Bay Remoulade, Micro Greens

The Gyro Slider - Shredded Lettuce, Tzatziki Sauce, Tomato

Grilled Chicken Slider - Apple Smoked Bacon, Swiss Cheese, and Chipotle Aioli



## **SOFT TACO STATION - Choose two**

Braised Pork Taco - Chipotle Aioli, Shredded Lettuce, Tomato

Fish Taco - Red Cabbage Slaw and Lime Mayo

Grilled Flank Steak Taco - Salsa Verde and Caramelized Onion

## **MINI COMFORTS - Choose two**

Mini Pork Chop - Red Cabbage and Spiced Apple Glaze

Chicken & Dumplings - Ricotta Gnocchi, Foie Gras and Cream

Veal Ossobuco - Truffle Scented Risotto Croquettes

Mac-N-Cheese - Lump Crab, White Cheddar & Truffle



## **MINI BBQ - Choose two**

Smoked Pork Shanks - Sweet Chili Glaze

Smoked Brisket Slider - Chipotle Mayo and Coleslaw

BBQ Shrimp - Creole Spices and Creamy Grits

Smoked Chicken - Sweet BBQ Sauce and Warm Cornbread

# DINNER COURSES

## SALADS

**SIGNATURE SALAD** - field greens, sundried cranberries, candied walnuts, bleu cheese crumble, red wine vinaigrette

**FIELD GREEN SALAD** - cucumber, tomato, carrot, olives, balsamic vinaigrette

**SPINACH SALAD** - mandarin oranges, crispy noodles, roasted red peppers, sesame-ginger dressing

**CLASSIC CAESAR** - croutons, cracked black pepper, parmesan cheese, dressing

**GREEK SALAD** - red leaf, tomato, feta, Kalamata olives, red onion, cucumber, lemon vinaigrette

**CHOP SALAD** - iceberg, cucumbers, tomato, bleu cheese crumble, bacon, crispy onion, buttermilk-avocado dressing

**FALL SPECIALTY SALAD** - field greens, apples, candied pecans, goat cheese, maple balsamic vinaigrette

**MOZZARELLA NAPOLEON** - arugula, yellow and red tomatoes, balsamic vinaigrette, balsamic glaze, basil oil

**HEAVENLY PEAR** - arugula, goat cheese cake, grilled red onion, poached pear, champagne vinaigrette

## ADDITIONAL APPETIZER COURSE OPTIONS

**SOUP** - choose from an array - some of our Chef's specialties include;

Butternut Squash Bisque, Pumpkin Bisque, Roasted Pepper Puree, Crab & Corn Chowder, Mushroom Bisque, Lobster Bisque

**PASTA** - choose from an array - some of our Chef's specialties include;

Veal Ravioli w Champagne-shitake cream, Gnocchi w Veal Bolognese, Three-Cheese Tortellacci w Saffron Cream

**FIRE & ICE** - spiced shrimp, blood orange coulis and mango

**ROCK SHRIMP & CRAB CAKE** - chipotle sauce and microgreens

**CITRUS ROSEMARY SHRIMP** - sweet corn and red pepper emulsion

## INTERMEZZO

**SORBET** - choose from a variety of palate cleansing flavors

## SOUP & SALAD DUETS

**PUMPKIN BISQUE W ARUGULA** - bleu cheese crumble, candied walnuts, sun-dried cranberries, cider vinaigrette

**TOMATO BASIL SOUP AND BABY LETTUCE** - strawberries, goat cheese, almonds, zinfandel vinaigrette



# DINNER COURSES - Entrees

## Vegetarian

### **RISOTTO CROQUETTE**

Tomato basil, artichoke rosemary cream

### **SESAME TOFU**

Stir-fry vegetables, sesame sauce

**STUFFED PORTABELLA** tomato sauce

**GRILLED VEGETABLE STRUDEL** Red pepper coulis

### **SPINACH & GRILLED VEGETABLE CANNELLONI**

Smoked tomato sauce

### **PORTABELLA BURGER**

Roasted peppers, spinach, asparagus, tomato coulis

### **VEGETABLE NAPOLEON**

Spinach ricotta, sun-dried tomato ricotta, red wine tomato sauce

## Chicken

**LEMON CHICKEN** Egg-battered, caper, lemon, sun-dried tomato, tarragon, Dijon cream

### **MUSHROOM CHICKEN**

Mushroom & bleu cheese filled, leek and burgundy chicken jus

**FREE RANGE CHICKEN** wild mushroom fricassee, roasted Red peppers, goat cheese, Madeira chicken jus

### **CHICKEN-SAUSAGE BARCELONA**

Chorizo & manchego stuffing, roasted tomato demi-glace

**APPLE-CRANBERRY CHICKEN** spiced apple chicken jus

### **AUTUM CHICKEN**

Fig & chestnut stuffing, cranberry chicken jus

**CHICKEN SALTIMBOCCA** Filled w prosciutto, provolone, and sage, Madeira mushroom demi-glace

**CARMELIZED PEAR CHICKEN** Filled w caramelized pears, leeks and goat cheese, red wine-fig reduction

## Fish

### **ISLAND GRILLED SALMON**

Caribbean seasoning, pineapple salsa

**SOLE FLORENTINE** spinach basil oregano, pomodoro

**GRILLED SALMON** Pepper berry rub, mango guava salsa

**HERB CRUSTED SALMON** tomato basil cream

### **ALASKAN BLACK COD**

Eggplant caponata, balsamic reduction

### **SHRIMP & CRAB STUFFED SOLE**

Tomato lobster sherry cream

**ALMOND CRUSTED SALMON** Blood orange coulis

**ROASTED SALMON** Fresh herb crust w tomato basil cream

### **MACADAMIA CRUSTED GROUPER**

Three citrus beurre blanc

## Beef

**PRIME RIB** Au jus, horseradish sauce

**BEEF TENDERLOIN** Port wine pearl onion demi-glace

### **TIER III**

### **CHATEAUBRIAND**

Foie gras mousse, truffle demi-glace

**BACON WRAPPED FILET MIGNON** Gorgonzola cream



See following page for our "Foodie" Collection!

# DINNER COURSES - Entrees

## Duet & Trio Plates

### **STUFFED SOLE & LEMON CHICKEN**

Lemon caper sauce & lobster tomato sherry cream

### **BEEF TENDERLOIN & SEA BASS**

Ginger-lime sweet soy, port pearl onion demi-glace

### **FREE RANGE CHICKEN & CRAB CAKE**

Yellow pepper coulis

### **DUCK BREAST & RACK OF LAMB**

Peking sauce, cider gastrique

### **BEEF TENDERLOIN & SHRIMP PINWHEEL**

Sun-dried tomato scampi sauce

### **TRIO ROULADES - STEAK, CHICKEN, SOLE**



## Foodie Collection

### **GRASS-FED BEEF TENDERLOIN**

Foie gras mousse, cabernet demi-glace

### **BONE-IN RIBEYE**

Caramelized onion and rosemary demi-glace

**BRAISED SHORT RIB** Natural jus, cauliflower potato puree, roasted root vegetables

**DOMESTIC RACK OF LAMB** Chipotle tomato purée, chorizo, roasted corn and potato "hash"

**SEARED DUCK BREAST** Pastrami seasoning, caramelized onion chutney, sweet potato puree

**SEA BASS** Ginger-lime sweet soy

### **GRILLED SWORDFISH**

Jamaican spices, papaya mango gazpacho

# BUFFET SELECTIONS

## Hot Accompaniments

Roasted Red Herbed Potatoes  
Red Bliss Smashed Potatoes  
Yukon Gold Whipped Potatoes  
Potatoes au Gratin  
Risotto a la Milanese  
Bacon Horseradish Scalloped Potatoes  
Wild Rice Pilaf  
Rice Pilaf

Italian Green Beans  
Vegetable Medley  
Grilled Marinated Vegetables  
Stir-Fried Vegetables  
Julienne of Seasonal Vegetables  
Sugar Snap Peas

## Entrees

### VEGETARIAN

Sesame Tofu  
Lasagna - Vegetable  
Penne Primavera  
Egg Plant Parmesan  
Wild Mushroom Au Gratin

### PASTA

Baked Penne w/Meatballs  
Cajun Pasta Bayou  
Orecchiette Bolognese  
Three Cheese Tortellini Carbonara  
Grilled Chicken Bowtie  
Lasagna - Meat

### FISH

Bayou Grouper Filet  
Chatham Baked Scrod  
Almond Crusted Salmon  
Island Grilled Salmon  
Shrimp Speciale - **TIER III**

## Salads

Cucumber Dill  
Organic Field Greens  
Chilled Green Bean  
Napa Orzo  
Israeli Couscous w Vegetables  
Classic Caesar  
Fresh Mozzarella & Tomato Basil  
Spinach a la Classé  
Jicama & Fennel  
Grilled Vegetable Pomodoro  
Tortellini  
Cracked Crab Penne  
Wild Mushroom Medley

### CHICKEN

Mediterranean Chicken  
Chicken Parmesan  
Chicken Italiano  
Sesame Chicken  
Lemon Chicken  
Chicken Marsala  
Grilled Chicken Chipotle  
Island Grilled Chicken  
Wild Mushroom Chicken

### BEEF, PORK, & VEAL

Grilled Pork Loin  
Stuffed Pork Loin  
Mongolian Beef  
Beef Bourguignon  
Sliced Tenderloin - **TIER III**  
Veal & Peppers - **TIER III**

# BAR SERVICE

## PREMIUM OPEN BAR (5 HOURS) - 24 DOLLARS PER GUEST

Liquors: Absolut Vodka, Tanqueray Gin, Seagram's 7 Whiskey, Bacardi Rum, Dewars Scotch, Captain Morgan Spiced Rum, Kahlúa, Jack Daniels, Parrot Bay Coconut Rum, Stolichnaya Orange, Southern Comfort, Amaretto, Peach Schnapps, Apple Pucker

Beer - Choose Three: Heineken, Sam Adams, Molson Golden, Budweiser, Saranac, Coors Light, Yuengling, Corona, Amstel Light, Brooklyn, Bass

Wine - Choose Five Varietals + a Sparkling: Merlot, Cabernet Sauvignon, Pinot Noir, Chianti, Shiraz, Pinot Grigio, Chardonnay, Reisling, Sauvignon Blanc, White Zinfandel

Soft Drinks: A variety of Sodas, Juices, Mixers, and Saratoga Water

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## ROYALE OPEN BAR (5 HOURS) - 28 DOLLARS PER GUEST

### OUR PREMIUM OPEN BAR EMBELLISHED WITH...

Liquors: Ketel One, Ketel One Citroen, Bombay Sapphire, Crown Royal, Johnny Red, Glenlivet, Van Gogh Pomegranate, Patron Tequila, Cointreau

Cordials: Romana Sambuca, Grand Marnier, DiSoronno, Bailey's, Frangelico, Chambord, Godiva Liqueur, Hennessy VSOP Cognac

Wines: A selection of upgraded bottled wines, **Wine Served w Dinner**

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## OPEN BEER, WINE, SODA (5 HOURS) - 16 DOLLARS PER GUEST

INCLUDES FIVE VARIETALS OF WINES, CHAMPAGNE, FOUR BEER SELECTIONS, SOFT DRINKS

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**CASH BAR** - SET-UP FEE MAY APPLY

**HOSTED BAR** - SET-UP FEE MAY APPLY.

OPEN BAR PRICED BY CONSUMPTION

### **BEVERAGE SET-UP**

ICE, GLASSWARE, SOFT DRINKS, MIXERS,  
CONDIMENTS, EQUIPMENT

### **FULL OPEN BAR À LA CARTE (LESS THAN 5 HOURS)**

10 PER GUEST FOR THE FIRST HOUR

6 PER GUEST FOR THE SECOND HOUR

4 PER GUEST EACH ADDITIONAL HOUR

### **BEER, WINE, SODA À LA CARTE (LESS THAN 5 HOURS)**

7 PER GUEST FOR THE FIRST HOUR

5 PER GUEST FOR THE SECOND HOUR

2 PER GUEST FOR EACH ADDITIONAL HOUR

# SPECIALTY BEVERAGE SERVICE

## GREETING STATIONS

### **CHAMPAGNE GREETING STATION**

Exquisite display w fresh strawberries

### **CHAMPAGNE-COCKTAIL GREETING BAR**

Exquisite display w fresh strawberries

### **WINE, SPARKLING AND STILL WATER**

White Wine, Saratoga Water, Citrus Garnish

### **SIGNATURE DRINK - inquire for menu!**

Price range 2 to 8 dollars per guest

## NA GREETING STATIONS

**SPARKLING & STILL WATER** 2 dollars per guest

**ICED-TEA & LEMONADE** 1 dollar per guest

### **INFUSED LEMONADES & FLAVORED ICED-TEA**

2 dollars per guest

**WARM MULLED CIDER** 1 dollar per guest

**HOT CHOCOLATE** 1 dollar per guest

## OASIS TIKI BAR

Includes specialty cocktails and frozen drinks - add to any bar package for 5 dollars per guest plus 100 per bar

Custom Bar Packages Available

## MOCKTAIL BARS Inquire

## BAR UPGRADES (w 5 hour package)

**ADD WINE SERVICE W DINNER** 2 dollars per guest

**ADD CORDIALS AFTER DINNER** 2 dollars per guest

**CHAMPAGNE STATION** 2 dollars per guest

**SIGNATURE DRINK** inquire for great options!

**SPECIALTY MARTINI BAR** price range 4 to 7

**FLAVORED MOJITO STATION** price range 4 to 7

**CHAMPAGNE / PUNCH FOUNTAIN** inquire

**PRE-CEREMONY / BRIDAL SUITE** inquire

**WINE LIST UPGRADE** starting at 2 dollars per guest

**CUSTOM ICE LUGES** starting at 300  
Inquire for a complete Specialty Drink Menu



# SAMPLE SEATED DINNER MENUS

All menu prices are subject to a production charge based on the location and # of guests (details on last page)

## **Essentials** (5 hour)

### Cocktail Hour

Choose three - tier I Stationary hors d'oeuvres

### Dinner

1<sup>st</sup> Course - tier I Soup, Salad or Pasta

Main Course - choose three tier I Entrees

### Dessert

Tier I Plated, Stationary or Platters

Coffee, Decaf, Tea Service

Price Ranging from 38 to 44 per guest

## **Simply Elegant** (5 hour)

### Cocktail Hour

Choose three - tier I Stationary hors d'oeuvres

Choose two - tier II Stationary hors d'oeuvres

### Dinner

1<sup>st</sup> Course - tier I Soup, Salad or Pasta

Main Course - choose four tier I & II Entrees

### Dessert

Wedding Cake or Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 44 to 50 per guest

## **Razzle-Dazzle** (5 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose six - tier I & II Passed Hors D'oeuvres

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, or Pasta

Main Course - choose four tier I & II Entrees

### Dessert

Wedding Cake or Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 49 to 57 per guest

## **Sizzle-Pop** (6 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - tier I & II Passed Hors D'oeuvres

Choose One - tier I Food Station

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, or Pasta

2<sup>nd</sup> Course - Any Soup, Salad, or Pasta

Intermezzo

Main Course - inquire!

### Dessert

Wedding Cake

Sweet Table

Late Fare Station

Coffee, Decaf, Tea Service

Price Ranging from 64 to 70 per guest

## **Blow My Mind!** (6 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - Passed Hors D'oeuvres

Choose three - tier I & II Food Stations

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, Pasta, Seafood

2<sup>nd</sup> Course - Any Soup, Salad, or Pasta

Intermezzo

Main Course - inquire!

### Dessert

Wedding Cake

Viennese Table

Passed Dessert Shots or Flambé

Late Fare Station

Coffee, Decaf, Tea Service

Price Ranging from 84 to 92 per guest

# SAMPLE BUFFET DINNER MENUS

All menu prices are subject to a production charge based on the location and # of guests (details on last page)

## **Essentials** (5 hour)

### Cocktail Hour

Choose three - tier I Stationary hors d'oeuvres

### Dinner

Choose three tier I Salads, Accompaniments

Choose two tier I Entrees

### Dessert

Tier I Plated, Stationary or Platters

Coffee, Decaf, Tea Service

Price Ranging from 35 to 40 per guest

## **Simply Elegant** (5 hour)

### Cocktail Hour

Choose three - tier I Stationary hors d'oeuvres

Choose two - tier II Stationary hors d'oeuvres

### Dinner

Plated 1<sup>st</sup> Course - tier I Soup, Salad or Pasta

Choose three Salads, Accompaniments

Choose three Entrees - tier I & II

### Dessert

Wedding Cake or Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 45 to 52 per guest

## **Razzle-Dazzle** (5 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose six - tier I & II Passed Hors D'oeuvres

### Dinner

Plated 1<sup>st</sup> Course - Any Soup, Salad, or Pasta

Choose three Salads, Accompaniments

Choose three Entrees - tier I & II + Carving

### Dessert

Wedding Cake or Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 49 to 57 per guest

## **Sizzle-Pop** (6 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - tier I & II Passed Hors D'oeuvres

Choose One - tier I Food Station

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, or Pasta

2<sup>nd</sup> Course - Any Soup, Salad, or Pasta

Intermezzo

Choose three Salads, Accompaniments

Choose three Entrees - tier I & II + Carving

### Dessert

Wedding Cake

Sweet Table

Late Fare Station

Coffee, Decaf, Tea Service

Price Ranging from 67 to 72 per guest

## **Blow My Mind!** (6 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - Passed Hors D'oeuvres

Choose three - tier I & II Food Stations

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, Pasta, Seafood

2<sup>nd</sup> Course - Any Soup, Salad, or Pasta

Intermezzo

Choose three Salads, Accompaniments

Choose three Entrees - tier I & II + Carving

### Dessert

Wedding Cake

Viennese Table

Passed Dessert Shots or Flambé

Late Fare Station

Coffee, Decaf, Tea Service

Price Ranging from 87 to 95 per guest

# COCKTAIL-STYLE & STATIONS MENUS

All menu prices are subject to a production charge based on the location and # of guests (details on last page)

## **Essentials** (4 hour)

Choose three - tier I Stationary hors d'oeuvres

Choose two - tier II Stationary hors d'oeuvres

Choose two - tier I Food stations

### Dessert

Choose one - tier I Dessert Station

Coffee, Decaf, Tea Station

Price Ranging from 30 to 38 per guest

## **Simply Elegant** (5 hour)

Choose three - tier I Stationary hors d'oeuvres

Choose two - tier II Stationary hors d'oeuvres

Choose six - tier I & II Passed Hors D'oeuvres

Choose three - tier I Food stations

### Dessert

Choose one - tier I Dessert Station

Coffee, Decaf, Tea Station

Price Ranging from 42 to 50 per guest

## **Razzle-Dazzle** (5 hour)

Choose three - tier I Stationary hors d'oeuvres

Choose two - tier II Stationary hors d'oeuvres

Choose six - tier I & II Passed Hors D'oeuvres

Choose three - tier I & II Food stations

### Dessert

Wedding Cake

Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 56 to 62 per guest

## **Sizzle-Pop** (5 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - Passed Hors D'oeuvres

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, or Pasta

Choose three - tier I & II Food Stations

### Dessert

Wedding Cake

Sweet Table

Coffee, Decaf, Tea Service

Price Ranging from 58 to 68 per guest

## **Blow My Mind!** (6 hour)

### Cocktail Hour

Choose Five - Stationary hors d'oeuvres

Choose Six - Passed Hors D'oeuvres

Choose One - tier I & II Food Station

### Dinner

1<sup>st</sup> Course - Any Soup, Salad, Pasta, Seafood

Choose four - tier I & II Food Stations

### Dessert

Wedding Cake

Viennese Table

Passed Dessert Shots or Flambé

Late Fare Station

Coffee, Decaf, Tea Service

Price Ranging from 89 to 97 per guest

# AMENITY SERVICES

## Hospitality Services & Accommodations

Coat Check Attendants - \$125 (4-5 hour event, includes tickets)

Coat Check Equipment Rental - Racks and Hangers \$35 per 50 (included w some venues)

Valet Service - Inquire, price based on # of cars, distance to parking, flow of event

Lounge Attendants - \$125 (4-5 hour event)

Hospitality Baskets (restrooms) - \$45 Ladies, \$30 Men (recommend 2 over 150 guests)

Cocktail Attendants to serve drinks tableside - one per 50 suggested, \$125 (4-5 hour event)

Service Arts Professionals - additional staff for various added hospitality and pizzazz. Inquire about the various service styles and choreographed presentations our highly skilled team can do!

Cigar Attendant / Roller - inquire for cigar bar options

Professional Doorman - \$150 (up to 5 hour event), inquire for additional security personnel options

## MISC AMENITIES

Custom Ice Sculptures - prices starting at 375

Horse-drawn Carriage - inquire

Antique Trolley Service - inquire

Fireworks Show - inquire

Vintage Photo booth - inquire



See Rental & Design Page for numerous ways to make an impact at your event - including, lighting, specialty furniture, outrageous fabrics, and custom décor!

# Rental & Design Centre

Whether you want to add a touch of sparkle or need to transform an entire space, our Design Centre has solutions for you. Our in-house Design Team can put the “WOW” into your next event! Our clients have found the symmetry of one company handling the entire production makes the planning easy and the results flawless. Our Visionary Design Team offers an unparalleled service in creating exceptionally memorable experiences! Simply call or email to speak with an Event Planner today!

Wedding Design

Corporate Event Design

Tabletops & Centerpieces

Specialty Linens & Accents

Lounges & Cabanas

Outdoor Events

Lighting & Stage Production

Ceremony Design

Space Transformations

Theme Parties

Event Equipment Rentals

China, Flatware, Glass

Catering Equipment

Staging

Audio/Visual

Concession Equipment

Checkout our partner company

[www.eventproducersinc.com](http://www.eventproducersinc.com)



# Reservations & Info

## Proposals

It will be our pleasure to personalize a menu for you. To get started - simply call or email to speak with an Event Planner or obtain an [email price quote](#). Our consultative, solution-driven approach is designed to help you explore all your options in a simple and straight-forward way. Within 72 hours of an initial phone or in-person consultation, your Event Planner will send you a customized proposal with an itemized pricing breakdown. The next step (perhaps after a revision or two) is a **Proposal Acceptance** - a simple agreement that confirms a specific menu and price with the understanding the menu may be revised, simplified or expanded at any point until two weeks prior to the event (of course some items such as rentals for example are subject to availability). The idea is that you have come up with an overall plan that you are comfortable with but may tweak and finalize after a tasting, further consultations, an experience you have at another wedding or event, etc... The required deposit ranges from 25 to 50% of the total proposal - depending on date, type of function, rental requirements, and venue.

## Date Reservations

If you would like to secure our service for your preferred date but aren't ready to finalize your menu and service arrangements, we offer a Date Reservation option - a simple confirmation that guarantees we will plan, manage and produce your event at any time you decide on the date you select. In this way you can rest easy that you have the most important part of the reception "set" and you can take your putting together the wedding or event you're imagining. As a client, you have an incredible team at your disposal for conceptual planning and design as well as unparalleled expertise in all facets of special events. The required deposit ranges from five hundred to two thousand dollars - depending on date, type of function, rental requirements, and venue.

## Food Tastings

Qualified Event Bookings are offered two complimentary tickets to a group tasting and have the option of inviting up to four more guests (a total of six) for thirty dollars per person. Tastings are held twice a month, January thru May and periodically throughout the year. Prospective clients wishing to sample foods prior to booking may reserve a place at a tasting for thirty dollars per person with a maximum of six persons. We suggest scheduling your tasting as close to your event date as possible so that you can sample our latest features. Private Tasting can also be arranged for - inquire for pricing and availability.

## Frequently Asked Questions

### **How much do you charge for Meals for the on-site working Event Professionals (Band, Photographer, etc...)?**

Food and non-alcoholic beverages can be provided for twenty-five dollars per professional.

### **How much do you charge for Children?**

For Weddings we offer special meals for children and only charge twenty-five dollars per. Inquire for other events.

### **What are your Production Charges?**

Our event professionals will prepare a detailed proposal for you inclusive of these charges based on the specifics of your event. We will provide you with a realistic bottom line cost for everything right up front. There are never any hidden charges. Production Charges may encompass both Personnel and Production (as shown below) or they may be itemized based on event.

### **Event Personnel**

- Event Planner
- Event Manager
- Service Arts Professionals
- Culinary Arts Professionals
- Bartenders and Various Service Positions

### **Event Production**

- Delivery & Trucking
- Event Equipment - Cooking & Service
- China, Silverware, Glassware
- Licensing, Insurance, and Permits
- Station Tables and Linens

### **"Cooking" Tents** (when applicable only) - starting at 300 dollars

May be required - Includes an enclosed tented and spot lit staging area for the caterers to work behind-the-scenes to ensure the success of your reception. Proper sanitation and food handling procedures are strictly enforced..

**Ceremony On-Site / Overtime Fees** - If we need to be set-up prior to the reception start time, than a proportional staffing charge is incurred. Overtime or additional hours work the same as above with a proportional staffing charge, however, overtime is only allowed at the discretion of management. Keep in mind, extending the party often means extending the bar - a la carte rates apply

### **Potential Other Event Production Costs -**

Outdoor Events: electrical power system, heating/cooling solution, precautionary severe weather arrangements.

Venues: Any fee charged by the venue you select should be paid by you directly with the venue.

Rental Equipment Provided by Another Vendor: Set-up, breakdown, and handling charges may apply