



Dinner Enhancements

(Enhancements Sold in Conjunction with a Dinner Menu Package)

PASSED HORS D'OEUVRES

Priced Per 50 Pieces

Cold

Caprese Skewer \$150

Fresh Mozzarella, Grape, Tomato, Pesto

Tomato Bruschetta on Crostini \$150

Buffalo Chicken Salad Crostini \$150

Turkey Pinwheel \$150

Sliced Turkey, Provolone, Roasted Peppers, Spinach, Boursin

Antipasto Kebob \$150

Artichoke, Olive, Grape Tomato, Fresh Mozzarella, Salami

Smoked Salmon & Chive Cream Cheese Cucumber Rounds \$200

Hot

Vegetable Spring Roll, Sweet Chili Sauce \$150

Korean Pot Stickers \$150

Cocktail Franks \$150

Chicken or Beef Teriyaki \$150

Chicken Cordon Bleu with Honey Mustard \$150

Swedish Meatballs \$150

Italian Stuffed Mushrooms \$150

Chicken Fritters with Honey Mustard Sauce \$150

Assorted Mini Quiche \$150

Mac & Cheese Bites \$150

Spanakopita \$150

Scallops Wrapped in Bacon \$200

Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



STATIONARY DISPLAY

(Priced Per 100 Guests)

Cheese Display

\$300

Chef's Selected Cheeses with Dried & Fresh Fruits, Grilled Flatbread & Crackers

Fresh Vegetable Display

\$300

Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks
Broccoli Florets & Cherry Tomatoes
Ranch & Bleu Cheese Dressing

Fresh Fruit Display

\$300

Sliced Seasonal Fruits, Honey Yogurt Dip

Crostini Bar

\$400

Traditional Tomato Bruschetta, Olive Tapenade
Grilled Pineapple Salsa, Grilled Flatbread, Toasted Baguette

Mediterranean Display

\$400

Hummus, Spinach & Artichoke Dip, Olive Tapenade, Shaved Onions, Fresh Lemon, Pepperoncini, Grilled Flatbread

Antipasto Display

\$500

Marinated Olives, Roasted Peppers, Gardenia Vegetables, Roasted Artichokes & Mushrooms
Grilled Flatbread, Genoa Salami, Capicola, Provolone, Fresh Mozzarella

Smoked Salmon Board

\$500

Capers, Chopped Egg, Sliced Tomatoes, Red Onion, Cucumbers
New York Style Bagels, Chive Cream Cheese

Viennese Station

(Minimum of 50 Guests)

\$500

Miniature Cheesecakes, Cannoli, Cream Puffs, Eclairs, Assorted Chocolate Mousse Cups
Chocolate Covered Strawberries

Price Per Person/Minimums Apply

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LIVE ACTION STATIONS

(Minimum of 50 Guests)

*Priced for 1.5 Hour of Service

Pasta Station*

\$15

Rigatoni & Orecchiette

Tossed in Choice of Sauce:

Marinara or Alfredo,

Toppings: Grilled Chicken,

Parmesan Cheese, Basil, Tomatoes,

Bacon, Onions, Mushrooms, Spinach, Broccoli, Fresh Garlic

Carving Stations*

Carving Stations include Dinner Rolls and Butter

Honey Glazed Ham*

\$150 each

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast*

\$150 each

Cranberry Chutney, Pan Gravy

Roast Pork Loin*

\$275 each

Mustard and Herb Crusted, Apple Raisin Chutney

Herb Crusted Strip Loin of Beef*

(Market Price)

Roasted with Herbs and Sea Salt, Au Jus,

Horseradish Cream Sauce

Build Your Own Ice Cream Sundae

(Minimum of 50 Guests, 1.5 Hours of Service)

\$12

Vanilla Ice Cream

Whipped Cream, Maraschino Cherries, Chopped Nuts

Chocolate Chips, Toasted Coconut, Berry Topping

Chocolate Sauce, Caramel Sauce

*Chef attended station.

Chef attendant fee is \$100 per service

Price Per Person/Minimums Apply

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