

Extra Touches



M E N U

COCKTAIL HOUR

- ~Fresh Fruit & Cheese Display - \$7
- ~Crudit  Display - \$7
 - *Seasonal Fresh Vegetables, Homemade Hummus, & Pita Chips*
- ~Charcuterie Board - \$15
 - *Artistic Display of Sliced Mortadella, Genoa Salami, Soppressata, Prosciutto, Roasted Vegetables*
 - *Imported & Domestic Cheeses to include Brie, Goat Cheese, Mozzarella, Havarti*
 - *Fresh & Dried Fruits, Olives, Nuts, Preserves, Artisanal Crackers*
- ~Pasta Bar - \$9
 - *Choice of TWO - Marinara Basil, Lobster Cream, Pesto Cream, or Vodka Cream*
- ~Passed Hors d'oeuvres - \$13
 - *Served up to ONE HOUR:*
 - Includes the following: Bruschetta on Garlic Crostini, Crispy Sesame Chicken, Fantail Fried Shrimp, Beef Franks in Puff Pastry, Fried Cheese Ravioli, Chicken Potstickers*

DESSERTS

- ~Mini Dessert Display - \$9
 - *Eclairs, Lemon Bars, & Cream Puffs*
- ~Make-Your-Own Sundae Bar - \$9
 - *Hand-Scooped Vanilla Bean & Chocolate Ice Cream! with Cherry, Strawberry, Pineapple, Walnuts, Chocolate & Caramel Sauce, Oreo Cookie Crumbles, Reese's Crumbles, M&M's, Rainbow Sprinkles & Whipped Cream*
- ~Chocolate Fountain (*100 Guest Minimum) - \$13
 - *A Beautiful Multi-Tiered Belgian Chocolate Fountain! with Strawberries, Pineapple, Bananas, Marshmallows, Pretzels & Graham Crackers (Minimum of 100 people)*

BEVERAGES

- ~Soda Station with Attendant - \$5
 - *Includes: Coke, Diet Coke, & Sprite*
- ~Refreshment Station - \$3
 - *Choice of TWO - Lemonade, Pink Lemonade, or Water infused with choice of Watermelon, Cucumber, or Citrus*
- ~Mimosa or Sangria Station - \$6
 - *Choice of: Mimosas, White Peach Sangria or House Red Sangria*
- ~House Wine by the Carafe - \$26 each
 - *Choice of: Cabernet Sauvignon / Merlot / White Zinfandel / Chardonnay / Pinot Grigio*

CENTERPIECES- PER TABLE

- ~FIVE Balloon Table Top Arrangement - \$25
- ~Hydrangea Arrangements - \$45
- ~Floral Mix - \$45
- ~Hydrangeas with Eucalyptus & Roses - \$60
- ~Floral Mix with Eucalyptus & Roses - \$60
- ~Votive Candles - \$1 per candle