

Wedding Package Enhancements

Cocktail Hour Enhancements

Butler Passed Hors d'Oeuvres:

<i>Baby Lamb Chops</i>	<i>7.00</i>	<i>per person</i>
<i>Shrimp Cocktail</i>	<i>5.00</i>	<i>per person</i>
<i>Maryland Lump Crab Cakes</i>	<i>5.00</i>	<i>per person</i>
<i>Scallops Wrapped in Bacon</i>	<i>3.00</i>	<i>per person</i>

Parisian Tray - 4.50 per person

Country Pate, Boursin and Brie Cheeses, French bread and Seasonal Fruits

Italian Antipasti Table - 7.00 per person:

Prosciutto de Parma, Genoa Salami, Cappiccolo, Dried Sausage, Provolone, Olives and Peppers, Beefsteak Tomatoes, Fresh House made Mozzarella

Sushi and Sashimi Station - 8.00 per person:

*Beautifully Displayed, freshly prepared with Sashimi Grade Fish and Seafood.
Served with Pickled Ginger, Wasabi and Soy Sauce*

Chilled Shellfish Display:

An Elegant Ice Sculpture and a Display of Seafood with Sauces and Lemon:

<i>Jumbo Shrimp Cocktail</i>	<i>8.00</i>	<i>per person</i>
<i>Jumbo Shrimp, Little Neck Clams & Oysters in a Half Shell</i>	<i>12.00</i>	<i>per person</i>

Carving Station - 4.00 per person:

*Choice New York Strip Steak, Sauce Bordelaise
Herb Roasted Breast of Turkey - Cranberry Chutney
Served with Assorted Breads*

Pasta Station - 2.50 per person:

Imported Penne Pasta a La Vodka

Three Color Fussily Pasta with Sun-dried Tomatoes, Fresh Vegetables, Chicken Broth & Extra Virgin olive Oil.

Smoked Norwegian Salmon Station - 6.00 per person:

With Chopped Eggs, Onions, Capers and Extra Virgin Olive Oil

Dinner Enhancements

Upgraded Entrée Choices

<i>Filet Mignon</i>	<i>7.50</i>	<i>per person</i>
<i>New York Strip Steak</i>	<i>5.00</i>	<i>per person</i>
<i>Seafood Stuffed Jumbo Shrimp</i>	<i>4.00</i>	<i>per person</i>
<i>Norwegian Salmon</i>	<i>3.00</i>	<i>per person</i>
<i>Beef Wellington</i>	<i>15.00</i>	<i>per person</i>
<i>Rack of baby Lamb (3 Double Chops)</i>	<i>12.00</i>	<i>per person</i>

Dessert Enhancements

Viennese on the table - 5.00 per person:

Platters of Miniature Pastries, Petit Fours, Biscotti, Chocolate Covered Strawberries, served after the Wedding Cake

Grand Viennese Table - 10.00 per person:

A Display of Fresh Seasonal Fruit, French and Italian Pastries, Cakes, Tortes, Cookies, Chocolate Covered Strawberries, Trifle, Chocolate Mousse and Ice Cream Station

Super Deluxe Viennese Table - 18.00 per person:

Grand Viennese Table Plus Candy Bar, Chocolate Fountain and an Additional Hour of Open Top Shelf Bar

Chocolate Fountain - 5.00 per person:

A multi-tiered Chocolate Fountain flowing Imported Chocolate for Dipping, Fresh Strawberries, Pineapples, Bananas, Pretzels, Pound Cake, Cookies, Marshmallows, etc

Gourmet Ice Cream Bar - 5.00 per person:

*Vanilla and Chocolate Ice Cream, Fudge Brownies, Cookies,
Biscotti's, Chocolate Sauce and Assorted Toppings*

Linen Enhancements

*Standard Table Linen includes White Floor Length Underlay, White Overlay
and Choice of Colors in House Napkins; White Chair Covers with White
Sashes*

*Floor Length Underlay's & Overlays - Different Colors
30.00 per table*

*Chair Covers in Different Colors
7.00 per person*

*Chair Sashes in Different Colors
2.50 per person*

*White Chair Covers for Ceremony
2.50 per person*

Ice Sculptures:

Designed especially for you, from 350.00 and up

Candelabras:

*At 10.00 per Table
Your Flowers are Included*

Overtime Charges:

Half Hour Overtime with Open Bar 4.00 per person

Full Hour Overtime with Open Bar 7.00 per person

OR:

Book our Marine Lounge for Up to Two Additional Hours

100.00 Bar Charge and COD or Bar Tab

***All Wedding Prices are subject to a 18% Service Charge and 8.125%
NYS Sales Tax***