

## *Enhancements*

### *Cocktail Hour Enhancements*

***Butler Passed Hors d'Oeuvres:***

<i>Baby Lamb Chops</i>	8.00	<i>per person</i>
<i>Shrimp Cocktail</i>	5.00	<i>per person</i>
<i>Maryland Lump Crab Cakes</i>	5.00	<i>per person</i>
<i>Scallops Wrapped in Bacon</i>	3.00	<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, Cappicolo, Dried Sausage, Pravalone, 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>	8.00	<i>per person</i>
<i>Jumbo Shrimp, Little Neck Clams &amp; Oysters on the Half Shell</i>	12.00	<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 Fussili 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 Entree Choices***

<i>Filet Mignon</i>	8.00	<i>per person</i>
<i>New York Strip Steak</i>	5.00	<i>per person</i>
<i>Seafood Stuffed Jumbo Shrimp</i>	4.00	<i>per person</i>
<i>Norwegian Salmon</i>	3.00	<i>per person</i>
<i>Beef Wellington</i>	15.00	<i>per person</i>
<i>Rack of Baby Lamb (3 Double Chops)</i>	14.00	<i>per person</i>

## ***Dessert Enhancements***

### ***Viennese on the table - 8.00 per person:***

*Platters of Miniature Pastries, Petit Fours, Biscotti, Chocolate Covered Strawberries, served after the wedding cake*

### ***Grand Viennese Table -12.00 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 - 19.00 per person:***

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

### ***Chocolate Fountain - 6.00 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 - 6.00 per person:***

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

### ***Candy Bar - 5.00 per person:***

*An assortment of different candies in different shapes and colors, presented in glass vases. A great item for your favors*

## ***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*

<i>Floor length underlay's and overlays – different colors</i>	<i>30.00 per table</i>
<i>Chair covers in different colors</i>	<i>7.00 per person</i>
<i>Chair sashes in different colors</i>	<i>2.50 per person</i>
<i>White chair covers for ceremony</i>	<i>2.50 per person</i>

## ***Ice Sculptures***

*Designed especially for you, from 350.00 and up*

## ***Candelabras***

*At 20.00 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 the Marine Lounge for up to two additional hours  
100.00 bar charge (per hour), plus cash or tab bar*

*All wedding prices are subject to a 20% service charge and 8.125% NYS sales tax*