

Displayed Hors D'oeuvres Enhancements

All Displays are Priced per Person per Hour

Chef's Custom Table Display

6.00 per Person with a Dinner or Hors d'oeuvres Package
Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Cold Antipasto Display

7.00 per Person with a Dinner or Hors d'oeuvres Package
A Lavish Display of Pecorino Romano, Provolone, Fresh Mozzarella, Cappicola, Genoa Salami, Pepperoni, Thinly Sliced Prosciutto Ham, Roasted Peppers, Artichokes, Green Olives, Black Olives & Pepperoncini

Gourmet Stromboli Bread Display

5.00 per Person with a Dinner or Hors d'oeuvres Package
Italian Bread Dough Rolled with Your Choice of Two of the Following fillings:
Broccoli and Cheddar
Sausage and Pepper with Mozzarella
Chorizo and Spinach with Mozzarella
Ham, Pepperoni and Provolone

Jumbo Shrimp Cocktail Display

7.00 per Person with a Dinner or Hors d'oeuvres Package
A Jumbo Shrimp Display Served with Zesty Cocktail Sauce & Lemon Wedges

Baked Danish Brie En Crouté

2.00 per Person with a Dinner or Hors d'oeuvres Package
Brie Topped with Apricot Preserves Wrapped in Puff Pastry, Baked Golden and Served with Assorted Gourmet Crackers

A Trip to Tuscany Display

10.00 per Person with a Dinner or Hors d'oeuvres Package
Your Choice of Grilled Chicken or Veal Sausage Served A La Vodka with Cavatappi, Grandma Nettie's Meatballs, Sausage Peppers & Onions, Sliced Baguettes with Assorted Tapenades, Garlic Crostinis with Bruschetta and your choice of two Strombolis

Traditional Raw Bar

(See your Banquet Manager for Ice Sculpture Pricing)

15.00 per Person with a Dinner or Hors d'oeuvres Package
Shrimp Cocktail, Oysters on the 1/2 Shell, New Zealand Mussels and Clams with Cocktail Sauce, Lemons and Tabasco Sauce

Sushi Station

9.00 per Person with a Dinner or Hors d'oeuvres Package
Assorted Sushi Rolls including Tuna Rolls, Spicy Shrimp Rolls and Vegetarian California Rolls, Individual Pieces of Sashimi with Shrimp, Tuna and Salmon Accompanied by Pickled Ginger, Wasabi and Soy Sauce

Bouquet of Fresh Garden Vegetable Display

2.00 Per Person with a Dinner or Hors d'oeuvres Package
A Lavish Display of Garden Vegetables including Carrots, Celery, Cucumbers, Grape tomatoes, Red & Yellow Peppers & Yellow Squash Served with Peppercorn Parmesan and Bleu Cheese for Dipping

Please Add 19.5% Gratuity and New York State Sales Tax
Final Guest Count is Due 7 days Prior to Event