

# Menu Enhancements

## Champagne Toast

\$2.00 Per Person

## Additional Hour Butler Style Hors d' Oeuvres

\$9.00 Per Person

## Antipasto Display

\$4.00 Per Person

## Fresh Vegetable Crudité

Served with Herb Dip and Hummus

\$2.00 Per Person

## International Cheese and Fruit Display

Imported and Domestic Cheeses with Grapes, Sliced  
Fruits and Berries of the Season

\$4.00 Per Person

## Marinated Grilled Vegetable Display

\$3.00 Per Person

## Mozzarella Roulade

Fresh Made Mozzarella Stuffed with Prosciutto  
and Roasted Red Peppers

\$3.00 Per Person

## Warm Brie in French Pastry and Strawberries

\$4.00 Per Person

## Fresh Fruit Platter

\$4.00 Per Person

## Carving Station (Please select two from the list below)

Roast Top Round of Beef, Honey Roasted Turkey,  
Smoked Virginia Ham, Roast Loin of Pork\*, Filet  
Mignon\*, Smoked Salmon\* (\*\$2 additional)

\$8.00 Per Person

## Pasta Station

Penne and Farfalle Pasta Tossed Per Your Guests'  
Requests with Roasted Garlic and Olive Oil, Fresh Basil,  
Pesto, Marinara or Vodka Sauce

\$5.00 Per Person

## Oriental Wok Station

Chinese Vegetables with Chicken, Beef, or Shrimp  
(\$2 additional) Tossed in a Ginger Teriyaki Sauce  
and Served Over Rice

\$6.00 Per Person

## Sushi Station

A Fresh Assortment of Sushi Rolls Including California,  
Spicy Shrimp, Tuna, and Fancy Dragon. Accompanied  
with Ginger, Wasabi, and Soy Sauce

\$ 6.00 Per Person

## Crepe Station

Berries and Cream, Ricotta Cheese and Raisins, and  
Fresh Bananas and Chocolate

Or

Chicken and Fresh Broccoli, Beef, Mushrooms and Pearl  
Onions, and Spinach and Cheese

\$6.00 Per Person

## Fajita Station

Made to Order Grilled Chicken or Beef, Onions,  
and Peppers. Served with Sour Cream, Salsa,  
Guacamole, and Soft Tortilla

\$6.00 Per Person

## Raw Seafood Bar

Jumbo Shrimp, Freshly Shucked Clams, Blue Point  
Oysters, Clams on the Half Shell, Crab Claws,  
Medallions of Maine Lobster Tail

\$ Market Price