



## Dessert Assortments

*(Priced Per Person)*

<b>Yogurt Bar with Toppings</b>	<b>\$10.00</b>
<b>Fresh Fruit Platter</b> <i>(Cantaloupe, Grapes, Strawberry, &amp; Pineapple)</i>	<b>\$10.00</b>
<b>Fresh Whole Fruit</b> <i>(Apples, Oranges, &amp; Bananas)</i>	<b>\$6.00</b>
<b>Chocolate Fountain</b> <i>(Strawberries, Cantaloupe, Honey Dew Melon, Pineapple, Pretzels, &amp; Marshmallows)</i>	<b>\$15.00</b>
<b>Ice Cream Sundae Station</b> <i>(Whipped Cream, Strawberries, Chocolate Syrup, Rainbow Sprinkles, Oreo Crumbs, &amp; English Toffee)</i>	<b>\$10.00</b>
<b>Brownies a la Mode</b> <i>Warm fudge brownies topped with a scoop of vanilla creamy ice cream</i>	<b>\$10.00</b>
<b>Espresso Bar with Cordials</b> <i>A selection of flavored cordials to suit your taste</i>	<b>\$15.00</b>
<b>Fresh Cannolis</b>	<b>\$10.00</b>
<b>Dessert Table:</b> <i>Layered cakes, Fresh baked cookies, Italian pastry, Bars &amp; Brownies, Sliced fruit, Chocolate fountain, and Espresso bar</i>	<b>\$25.00</b>
<b>Pastry Towers: (Exclusive to Wedding Packages &amp; Dinners)</b> <i>Italian pastry, bars, cookies, strawberries &amp; grapes</i>	<b>\$12.00</b>
<b>Dessert Towers: (Exclusive to Lunch Menus)</b> <i>Fresh baked Brownies, Bars, &amp; Cookies</i>	<b>\$10.00</b>
<b>Crepe Station: (Choice of Two)</b> <i>Fruit Salsa Crepes, Cannoli Cream Crepes, Fresh Blueberry Crepes, Chocolate Mousse Crepes</i>	<b>\$15.00</b>
<b>Mini Dessert Assortment:</b> <i>Chocolate Mousse, Strawberry Brownie Shortcake, Strawberry Banana Milkshake, Pineapple Bliss, Lemon Cake Parfait, Cannoli Cups</i>	<b>\$15.00</b>





## Vendor List

### Hotels, Accommodations & Pet Care:

Home2 Suites by Hilton: 30 Frontage Road East Haven, CT 06512 / (203) 469-5321 / [hilton.com](http://hilton.com)  
Hotel Marcel: 500 Sargent Drive New Haven, CT 06511; (203) 780-7800 / [hotelmarsel.com](http://hotelmarsel.com)  
New Haven Hotel: 229 George Street New Haven, CT 06510; (203) 498-3100 / [sales@newhavenhotel.com](mailto:sales@newhavenhotel.com)  
Sea Haven House Airbnb: 215 Townsend Avenue New Haven, CT 06512; (914) 497-4111 / [falcone.brenda@gmail.com](mailto:falcone.brenda@gmail.com)  
The Omni Hotel: 155 Temple Street New Haven, CT 06510; (203) 772-6664 / [omnihotels.com/hotels/new-haven-yale](http://omnihotels.com/hotels/new-haven-yale)  
Wedding Bliss Pet Care: 2351 Boston Post Road #104 Guilford, CT 06437; (203) 710-2037 [weddingblisspetcare.com](http://weddingblisspetcare.com)

### Entertainment:

Continuo Ceremony Music: PO Box #294 Redding, CT 06896 / (203) 938-0667 / Instagram @continuumusic / [continuo.net](http://continuo.net)  
Flip Entertainment LLC: (203) 415-4949; [flipentertainment@hotmail.com](mailto:flipentertainment@hotmail.com)  
Lights, Camera, DJs: 26 Quirk Road Milford, CT 06460; (203) 283-7812; [lightscameradjs.com](http://lightscameradjs.com)  
Sound Spectrum Entertainment: 25 N. Plains Hwy, Wallingford, CT 06492; (203) 265-9796 / [aavitabledadl@gmail.com](mailto:aavitabledadl@gmail.com)

### Florists, Decorations, Tablescape & Favors:

Forget Me Not Flower Shop: 39 State Street North Haven, CT 06473; (203) 248-7589 [forgetmenotfloristct.com](http://forgetmenotfloristct.com)  
Nene's Balloons: (347) 949-9361 / Instagram: @nenesballoons / Facebook: Nene's Balloons / [ejavi20@hotmail.com](mailto:ejavi20@hotmail.com)  
Perfectly Posh: 64 Thompson Street Suite A108 East Haven, CT 06513; (203) 506-3482 [perfectlyposhct.com](http://perfectlyposhct.com)  
Shoreline Crafts LLC: 1204 Main Street #191 Branford, CT 06405; (860) 849-3750 [shorelinecraftsct.com](http://shorelinecraftsct.com)  
The Flower Nook Flower Shop: 117 Washington Ave #21 North Haven, CT 06473 / (203) 404-6180 / [theflowernookct.com](http://theflowernookct.com)  
Chair Affair: Lisa (203) 710-7490 / [chairaffair.net](http://chairaffair.net)

### Justice of Peace/Officiants:

Justice of the Peace Teresa Garceau: (203) 415-0275 / [garceaut@gmail.com](mailto:garceaut@gmail.com)  
TLC Ceremonies: (203) 494-8846 [TLCceremonies.com](http://TLCceremonies.com) / [TLCceremonies11@gmail.com](mailto:TLCceremonies11@gmail.com)  
Officiate My Wedding CT: (203) 506-3482 [officiatemyweddingct.com](http://officiatemyweddingct.com) / [officiatemyweddingct@gmail.com](mailto:officiatemyweddingct@gmail.com)

### Photography & Videography:

Evermore: Nicole Apuzzo Cain & Michael Musto / [evermoreimaging@gmail.com](mailto:evermoreimaging@gmail.com) / [www.evermoreimaging.com](http://www.evermoreimaging.com)  
Jennifer Nichole & Co Photograph: (860) 707-9749 / [jen@jncphoto.com](mailto:jen@jncphoto.com)  
Keeley Abigail Photography: <https://keeleyabigailphotography.com/>  
Kurt Garceau Photography: (203) 804-5665 / [kurtgarceauphoto.com](http://kurtgarceauphoto.com)  
Tina Marie Photography: (203) 463-8233 / [tinamariaphotographyct@gmail.com](mailto:tinamariaphotographyct@gmail.com) / [tinamariaphoto.com](http://tinamariaphoto.com)  
Butler Photography LLC: (860) 558-3350 / [butlerphotography.net](http://butlerphotography.net) / [david@butlerphotography.net](mailto:david@butlerphotography.net)

### Rehearsal Dinners:

Brazi's Restaurant: 201 Food Terminal Plaza New Haven, CT 06511; (203) 498-2488 / [brazis.com](http://brazis.com)  
Il Gabbiano: 501 Long Wharf Drive New Haven, CT 06511; (203) 821-7425 [ilgabbianonewhaven.com](http://ilgabbianonewhaven.com)  
Shell & Bones Oyster Bar: 100 S. Water Street New Haven, CT 06519; (203) 787-3466 [shellandbones.com](http://shellandbones.com)

### Transportation:

Gateway Limousine: 74 Mattatuck Heights Road Waterbury, CT 06705; (203) 753-5466 [info@gatewaylimos.com](mailto:info@gatewaylimos.com)

### Wedding Cakes:

Lucibello's Italian Pastry Shop: 935 Grand Avenue New Haven, CT 06511; (203) 562-4083 [lucibellospastry.com](http://lucibellospastry.com)  
Petonito's Pastry and Cupcake Shoppe: 190 Main Street East Haven, CT 06512; (203) 469-1817 [petonitospastry.com](http://petonitospastry.com)

### Dress, Tuxedo, & Tailor Shops:

Bliss Bridal Shop: 242 S. Main Street Cheshire, CT 06410 / (203) 250-3390 / [blissbridalct.com](http://blissbridalct.com)  
Blush Bridesmaid: 1250 Boston Post Road Guilford, CT 06437; (203) 453-0776 / [blushbridesmaid.com](http://blushbridesmaid.com)  
Zaccariello's Formal Wear: 170 Center Street Wallingford, CT 06492 / (203) 269-8652 / [zaccariellos.com](http://zaccariellos.com)

### Hair & Cosmetics:

VIMA Salon: 1156 Main Street Branford, CT 06405 / (203) 483-5720 / [vimasalon.com](http://vimasalon.com)

### Jewelers:

Libero Jewelers: 344 Washington Avenue #3 North Haven, CT 06473 / (203) 843-1604 / [liberojewelers.com](http://liberojewelers.com)

### Dance Studio/Lessons:

Arthur Murray Dance Studio: 2838 Old Dixwell Ave. Hamden, CT 06518; (203) 288-2482; [info@arthurmurrayhamden.com](mailto:info@arthurmurrayhamden.com)





## The Comfort Cocktail Party

*A casual relaxed cocktail party menu that features an encompassed assortment of hors d'oeuvres and tapas treats. Add one of our many bar assortments to this menu, then join the party!*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### An Inviting Table of

Fresh vegetable crudité with dipping sauce  
Cheese garnished with fruit and served with soda crackers  
Thai noodles with vegetables  
Caesar salad

### Passed Treats

Asian Dumplings with dipping sauce  
Gourmet Flatbread Pizza  
Pork tenderloin with caramelized onions on toasted pitas  
Thai chicken satays  
Fried ravioli with a zesty dipping sauce  
Binis with herb cheese and smoked salmon  
Bruschetta with Pancetta and white bean  
Pups baked in pretzel dough and served with horseradish mustard  
Creamy parmesan canapes  
Empanadas  
Meatball & Cheese sliders  
Chef Attended Three Sauce Pasta Station -  
Alfredo, Bolognese, & Marinara





## Weekday Dinner Special

*Available Monday - Thursday*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Social Hour

Passed hors d'oeuvres  
Three Cheese Station

### Dinner Buffet

Sea Cliff salad with balsamic vinaigrette dressing  
Two additional chef-made buffet salads  
Penne alla vodka  
Seasoned rice or potatoes along with roasted seasonal vegetables  
European artisan bread and creamery butter

### Your choice of two entrée selections below:

St. Louis Roast  
Sirloin Tip Beef Kabobs  
Stuffed Loin of Pork  
Chicken Marsala  
Chicken Piccata  
Chicken Francaise  
Filet of Sole

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees and teas

Beer & Wine Included  
Cash Bar Optional





## Weekday Dinner Special with Table Service

*Available Monday - Thursday*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Social Hour

Passed hors d'oeuvres  
Three Cheese Station

### Included

Sea Cliff salad with balsamic vinaigrette dressing  
Accompaniments to enhance your entrées  
European artisan bread and creamery butter

### Your choice of two entrée selections below (Choice of two plus vegetarian):

Sliced Grilled Flank Steak  
Bolognese Lasagna  
Stuffed Loin of Pork  
Chicken Francaise  
Chicken Parmesan  
Chicken Piccata  
Filet of Sole  
Baked Salmon  
Eggplant Napoleon  
Stuffed Portobello Mushroom

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees

Beer & Wine Included  
Cash Bar Available





## Picnic on the Water

*A wonderful menu choice for a casual party, featuring comfort style foods that we all love at a classic American picnic*

### Included

New Haven's own Hummel hot dogs, grilled to perfection  
Hamburgers from grass fed Angus beef  
Chef's blend slow baked beans  
Roasted chicken, baked with our own barbeque sauce  
Potato salad - Pasta salad - Garden salad  
Fresh Corn on the Cob  
Cold soft drinks  
All the condiments to make a perfect picnic

### Dessert

Strawberry Shortcake  
Select coffees & teas





## Pig Roast

*Invite your guests to the ultimate pig roast.  
Enjoy a charcoal roasted whole pig, seasoned  
and marinated by our chefs.*

### Included

Bourbon baked beans  
Red skin potato salad  
Baked mac & cheese  
Fresh baked corn bread  
Chipotle corn on the cob  
Creamy coleslaw

### Dessert

Fruit cobbler with whipped cream





## Down East Lobster Bake

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Appetizer Table

Steamed Mediterranean Mussels  
Creamy New England Clam Chowder  
Sea Cliff Salad with balsamic vinaigrette  
Thai Noodle Salad with fresh vegetables

### Dinner Buffet

Choice of: Fresh Steamed Lobster or Sliced Beef Tenderloin  
Fresh Corn on the Cob  
Red Bliss Potatoes  
Barbeque Chicken  
Creamy Cole Slaw

### Dessert

Strawberry Shortcake  
Select coffees & teas







## **Island Breeze**

### **Surf Side Chicken**

Tender white chicken combined with dried plums & pineapple baked with a honey lemon sauce.  
A favorite at the "Queen of Beans Café" in Trinidad.

### **Hawaiian Pork**

Lean pork tenderloin rolled in herbs and spices, roasted slow and sliced to order by our chef.

### **Pot "O" Beans**

White and Cuban black beans mixed with sliced fresh mango, seasoned with brown sugar and island spices served with fluffy long grain rice.

### **Bread of the Tropics**

Toasted coconut and banana, exciting flavors trapped in each large square of this unique bread.

### **Aloha Dessert**

A wonderful display of picked tropical fruits and melons served with lemon sorbet.





## Deluxe Soup & Salad Bar Luncheon

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

Freshly baked crusty bread display  
Choice of two soups  
Deluxe salad bar with twenty-one condiments

### Choice of two chef-made soups:

New England clam chowder  
Hearty Vegetable  
Old Fashion Chicken Noodle  
Minestrone  
Beef & Barley  
Creamy Butternut Squash  
Gazpacho  
Cuban Black Bean  
Tomato and Basil  
Lentil  
French Onion  
Pasta Fagioli

### Deluxe Salad Bar

Assorted Lettuce • Red Onion • Chick Peas • Sliced Beets • Raisins  
Cheddar Cheese • Sliced Mushrooms • Diced Carrots • Broccoli Florets  
Roasted Peppers • Mandarin Oranges • Walnuts • Seasoned Croutons  
Cucumbers • Bacon Bits • Grape Tomatoes  
All Natural Grilled Chicken Breast • Grilled Shrimp • Marinated Flank Steak

### Dressings

Balsamic Vinaigrette • Caesar • Ranch • Honey Dijon

House baked cookies & fruit bars  
Select coffees, teas, and cold soft drinks





## Sea Cliff Luncheon with Table Service

*Whether you are hosting a social or business event, you and your guests will enjoy our sit-down luncheon while viewing the natural seascapes that surround Sea Cliff*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Included

Sea Cliff Salad  
Two chef-selected accompaniments  
European artisan bread and creamery butter

### Your choice of two entrée selections below (plus vegetarian):

Sliced Grilled Flank Steak  
Chicken Marsala  
Chicken Francaise  
Chicken Picatta  
Filet of Sole  
Baked Salmon  
Chef Jaime's Southern Fried Chicken  
Vegetable Lasagna  
Eggplant Rollatini

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees and teas





## Sea Cliff Luncheon Buffet

*Whether you are hosting a social or business event, you and your guests will enjoy our lunch buffet while viewing the natural seascapes that surround Sea Cliff*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Luncheon Buffet

Sea Cliff Salad with balsamic vinaigrette  
Two chef-selected accompaniments  
Penne Marinara  
European artisan bread and creamery butter

### Your choice of two entrée selections below:

St. Louis Roast  
Chicken Picatta  
Steak Burger Sliders with Cheese  
Filet of Sole  
Chef Jaime's Southern Fried Chicken  
Sweet Potato, Cheddar Cheese & Black Bean Burritos  
Eggplant Rollatini

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees and teas





## Meeting Special with Lunch Buffet

*A wonderful value for organizations and corporations that need to have a meeting or seminar with breakfast, lunch, & break*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Quick Start Breakfast

Select coffees and teas  
Assorted juices  
Baked sweet breads  
Toast & Bagels  
Greek yogurt with granola

### Buffet Lunch

Sea Cliff luncheon buffet with two entrée selections  
(See [The Sea Cliff Luncheon menu](#) on our website)  
Cold soft drinks, select coffees and teas

### Afternoon Break

Fresh baked cookies  
Hot and cold drinks





## Sea Cliff Dinner with Table Service

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Included

Sea Cliff salad with balsamic vinaigrette dressing  
Accompaniments to enhance your entrées  
European artisan bread and creamery butter

### Your choice of two entrée selections below (choice of two plus vegetarian):

Sliced Grilled Flank Steak  
Bolognese Lasagna  
Stuffed Loin of Pork  
Chicken Francaise  
Chicken Parmesan  
Chicken Piccata  
Filet of Sole  
Salmon with Dill Sauce

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees and teas





## Sea Cliff Dinner Buffet

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Included

Sea Cliff salad with balsamic vinaigrette dressing  
Two additional chef-made buffet salads  
Penne alla vodka  
Seasoned rice or potatoes along with roasted seasonal vegetables  
European artisan bread and creamery butter

### Your choice of two entrée selections below:

St. Louis Roast  
Sirloin Tip Beef Kabobs  
Bolognese Lasagna  
Stuffed Loin of Pork  
Chicken Marsala  
Chicken Piccata  
Chicken Francaise  
Filet of Sole

**Dessert Towers** with pastries, bars, cookies, and fruit  
Select coffees and teas





## Sea Cliff Deluxe Brunch Buffet

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Breakfast Assortment

Waffles with berries, syrup, & cream  
Omelet and egg station with an attendant  
Mini potato pancakes served with apple sauce & sour cream  
Country sausage  
Applewood Smoked Bacon  
Breakfast pastries & breads  
Fresh fruit  
Chilled juices, select coffees, teas & cold soft drinks

### Entrées

Fresh spinach salad garnished with strawberries  
Penne alla vodka  
Chicken Francaise  
Filet of sole  
Mediterranean rice pilaf  
Green beans seasoned, tossed with sesame seeds







## Prom Dinner Buffet

*A dinner buffet featuring classic recipes from the Café and Bistros of Paris. Enjoy this elegant dinner while gazing upon the water views and harbor lights of the Sea Cliff*

### Features

Private room with staff  
Floral centerpieces  
Choice of linen colors  
Wi-Fi service / Microphones / Screen / Podium

### Entrées

Beef Bourguignon  
Chicken Parmesan  
Two Chef selected accompaniments  
Penne alla vodka  
Sea Cliff salad  
Two chef-inspired buffet salads  
European crusty breads with creamery butter

### Dessert

Towers of bars, brownies and pastries on each table





## Prom Station Party

*A time for students to remember the past and celebrate their future. This prom offering is a wonderful assortment of comfort foods that we all know and enjoy. The natural and private surroundings of Sea Cliff, sets the tone for a memorable evening.*

### Features

Private room with staff • Floral centerpieces  
Choice of linen colors • Wi-Fi service / Microphones / Screen / Podium

### Stations

(Choose 4 from the following stations):

#### **Appetizer Station**

Cut vegetables with dipping sauce  
Sweet & sour meatballs  
Nachos with cheese & salsa  
Mini hot dogs

#### **Mexican Station**

Chicken & cheese quesadilla  
Make your own tacos

#### **Italian Station**

Pasta with meatballs in a marinara sauce  
Chicken parmesan

#### **American Station**

Baked macaroni & cheese  
Double cheeseburger sliders  
Seasoned potato tots

#### **Asian Station**

Thai noodles with chicken  
Vegetable egg rolls

#### **Ice Cream Station**

Make your own:  
Ice cream sundae or ice cream float





## Italian Feast Buffet

*A feast of flavors from the regions of Italy that you will savor and enjoy,  
while looking at the water views of Sea Cliff.*

*Each Italian Feast offering is made from fresh, natural ingredients that make  
each recipe delicious.*

*This unique menu is served in two stages:  
Beginning with appetizers and antipasto and then the dinner buffet.*

### Features

Private room with staff • Floral centerpieces  
Choice of linen colors • Wi-Fi service / Microphones / Screen / Podium

### Starters

Minestrone Soup  
Andy's Antipasto  
Mussels Fra Diavolo  
Stuffed Mushrooms  
Baked Focaccia  
Flatbread Pizza  
Bruschetta

### Dinner Buffet

Sea Cliff Garden Salad  
Calamari Salad  
Mediterranean Flounder  
Chicken Piccata  
Penne alla Vodka  
Roasted Potatoes  
Escarole & Beans  
Served with Fresh baked bread with creamery butter

### Dessert

Dessert Towers with Italian pastries, bars, cookies, and fresh fruit  
Coffee, teas, & espresso





## Wedding Menu

### Features

Maître d' Service  
5 Hour Full Service Premium Open Bar  
Bottled Wine on Each Table ~ Opening Champagne Toast  
Color Coordinated Linens ~ Hand Decorated Silk Floral Centerpieces  
Water View Deck & Grounds

### Social Hour

Cold Appetizer Display  
Artisan Cheeses, Crackers, & Flatbreads,  
Vegetable Crudit , Fresh Seasonal Fruit, Bruschetta

### Seafood Appetizer Display

Mediterranean Mussels, Crab Cakes, Shrimp Cocktail Shooters

### Chef Attended Three Sauce Pasta Station

Vodka, Alfredo & Marinara Sauces with Penne Pasta

### Chef-selected Passed Hors D'oeuvres

(Choice of eight hors d'oeuvres from menu)

### Salad

(Choice of One)  
Caesar Salad  
Sea Cliff Garden Salad

### Main Course

Choice of Three Entr es plus a Vegetarian Selection  
Served with Chef-selected Accompaniments

### Dessert

A Custom Tiered Wedding Cake of Your Choice Served with Freshly  
Brewed Coffees, Espresso & Teas  
Pastry Towers: Italian Pastry, Bars, Cookies, Strawberries & Grapes





## Entrée Selections

### Beef, Pork, & Lamb

Filet Mignon with Classic Bordelaise Sauce  
Prime Rib of Beef with Au Jus  
Rack of Lamb Provencal  
Stuffed Loin of Pork with Mushroom Gravy  
Marinated Grilled Steak Kabob with Peppers and Onions

### Chicken

Florentine  
Piccata  
Mediterranean  
Marsala  
Parmesan  
Stuffed Chicken Breast

### Fish

Baked Stuffed Shrimp  
Filet of Sole Florentine  
Salmon en Crute with Dill Sauce  
Baked Salmon with Mango Chutney  
Marinated Grilled Shrimp  
Surf & Turf Tenderloin & Shrimp  
Baked Stuffed Lobster Tail\*  
Parmesan Encrusted Sea Bass\*

### Vegetarian

Spaghetti Squash Marinara  
Grilled Vegetables over Rice  
Vegetarian Lasagna Roulade  
Vegetable Stuffed Portobello Mushroom  
Eggplant Napoléon with Spinach and Marinara Sauce  
Baked Acorn Squash with Quinoa

*\*Offered as an additional upgrade.*





## Passed Hors D'oeuvres

### **Asian Dumplings**

Served with dipping sauce

### **Flatbread Gourmet Pizzas**

Cherry tomato, mushroom, & arugula

Fresh tomato, mozzarella, & basil

Caramelized onion, mozzarella, & prosciutto

### **Firecracker Shrimp**

Served with a sweet chili sauce

### **Pork Tenderloin**

Served with caramelized onions on a toasted blinis

### **Thai Chicken Satays**

Finished with peanut sauce

### **Handmade Empanadas**

Served with chimichurri dipping sauce

### **Fried Ravioli**

Served with zesty dipping sauce

### **Herb Cheese Blinis and Smoked Salmon**

Golden blinis topped with creamy herb cheese and smoked salmon

### **Pancetta and White Bean Bruschetta**

Toasted seasoned bread topped with pancetta and a hearty white bean spread

### **Gourmet Mini Hot Dogs in Pretzel Pastry**

Savory mini hot dogs encased in a buttery pretzel dough, baked until golden, and accompanied by a tangy honey mustard dipping sauce.





## Social Hour Assortments

(Priced Per Person)

**Additional Upgrades** **\$20.00**

**Antipasti Display**

*Prosciutto, Genoa Salami, Sweet & Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, Assorted Olives and Roasted Plum Tomatoes, with Focaccia Bread*

**Slicing Station: (One Hour)**

**Pork Tenderloin** **\$MP**

**Turkey Breast** **\$MP**

**Deluxe Glazed Ham** **\$MP**

**St. Louis Roast** **\$MP**

**Beef Tenderloin** **\$MP**

**Seafood Bars**

**Seafood Bar:** **\$30.00**

*Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi*

**Iced Raw Bar:** **\$25.00**

*Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell*

**Sushi Bar:** **\$20.00**

*An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable & Avocado Shrimp & Salmon Nigiri*

**Additional Hors D'oeuvre Selections** **\$8.00 each**

**Cold Options**

Cajun Shrimp Canape

Goat Cheese & Tomato Comfiture

Ceviche Cucumber Cups

Melon and Prosciutto Skewers

Filled Salami Coronets

Maryland Crab Salad Canape

Salmon Tartar Toasts

**Hot Options**

Scallops Wrapped in Bacon

Clams Casino

Oysters Rockefeller

Stuffed Mushrooms

Baby Quiche Lorraine

Mini Cheeseburger Sliders

Spanakopita

Baby Lamb Chops

**\$MP**





## Additional Menu Customizations

### **Appetizer or Soup Course**

**\$13.00**

(Choice of one)

Lump Crab Cake with Red Pepper Sauce  
Jumbo Shrimp Cocktail  
Mussels Fra Diavolo  
Fresh Mozzarella with Tomato and Fresh Basil  
Melon and Prosciutto di Parma  
Asian Noodles with Fresh Vegetables  
Chopped Antipasto  
New England Clam Chowder  
Pasta Fagioli  
Butternut Squash Soup  
Garden Vegetable Soup  
Thai Curry Red Lentil Soup

### **Pasta or Risotto Course**

**\$13.00**

(Choice of one)

Penne Alla Vodka  
Lasagna Roll Filled with Spinach and Sausage  
Wild Mushroom and Mascarpone Ravioli  
Fettuccine Alfredo  
Pappardelle Bolognese  
Wild Mushroom Risotto  
Parmesan and Asparagus Risotto

### **Salad Course Upgrade**

**\$11.00**

Baby Arugula with Beets & Goat Cheese  
Cucumber Wrapped Baby Greens with  
Tomato & Frisée

### **Intermezzo Course**

**\$7.00**

(Choice of one)

Lemon Sorbet  
Mango Sorbet  
Raspberry Sorbet

### **Main Entrée Upgrades**

Adding an additional entrée selection  
Upgraded Entrée Selections:

**\$12.00**

Baked Stuffed Lobster Tail  
Parmesan Encrusted Sea Bass

**\$MP**

### **Dessert**

#### **Venetian Table**

**\$25.00**

Layered Cakes, Fresh Baked Cookies, Italian  
Pastries, Bars, Brownies, Sliced Fruit, Chocolate  
Fountain Station & Espresso Bar

#### **Espresso & Cappuccino Station**

**\$15.00**

#### **Ice Cream Sundae Station**

**\$10.00**

Toppings Including Whipped Cream,  
Strawberry, Chocolate Syrup, Rainbow  
Sprinkles, Oreo Crumbs, and English Toffee

#### **Gelato Station**

**\$6.00**

#### **Dessert Crepe Station (Choice of Two)**

**\$15.00**

Fruit Salsa, Cannoli Cream, Fresh Blueberry,  
Chocolate, Nutella / Whipped Cream

#### **Passed Mini Dessert Assortments**

**\$15.00**

Chocolate Mousse, Strawberry Brownie  
Shortcake, Strawberry Banana Milkshake,  
Pineapple Bliss, Lemon Cake Parfait,  
Cannoli Cups

#### **Chocolate Fountain with Fruit & Pretzels**

**\$15.00**

### **Late Night Snack**

#### **Popcorn**

**\$10.00**

Freshly popped popcorn

#### **Pretzel**

**\$10.00**

New York Style Soft Pretzels Served with Assorted  
Toppings: Beer & Cheese Sauce, Yellow Mustard,  
Honey Butter, & Chipotle Sauce

#### **S'mores**

**\$10.00**

Marshmallows, Chocolate, and Graham Cracker  
Display with an Open Flame for Roasting

#### **Empanadas**

**\$10.00**

Chicken, Beef, & Vegetable Empanadas with  
Dipping Sauces

#### **Hot Dog**

**\$10.00**

Fix Your Own, Served with a Variety  
of Toppings

#### **Flatbread Pizza**

**\$10.00**

Cherry Tomato, Mushroom & Arugula  
Fresh Tomato, Mozzarella & Basil  
Caramelized Onion, Mozzarella & Prosciutto

#### **Bacon Egg & Cheese**

**\$10.00**

Served on a Warm Croissant

#### **Sliders**

**\$10.00**

Chicken Parmesan, Steak & Cheese, or Sloppy Joe







## Premium Open Bar Options

### Vodka

Absolut Vodka  
Tito's Handmade Vodka  
Smirnoff Vodka  
(Raspberry, Lemon, & Vanilla)

### Tequila

Lunazul Blanco Tequila

### Gin

Tanqueray London Dry Gin

### Scotch

Johnnie Walker Red Label

### Whiskey

Jack Daniel's Tennessee Whiskey  
Jameson Irish Whiskey  
Seagram's 7 Crown Blended Whiskey  
Canadian Club Whiskey

### Bourbon

Maker's Mark  
Jim Beam Kentucky Bourbon

### Rum

Bacardi Superior White Rum  
Captain Morgan Spiced Rum  
Malibu Caribbean Coconut Rum

### Wines

Reds: Pinot Noir & Cabernet  
Whites: Chardonnay, Pinot Grigio, Rosé,  
Sauvignon Blanc, & Zonin Prosecco

### Draft Beer

Two Roads:  
Lil Heaven Session IPA  
Cruise Control Light

### Liqueurs & Others

Aperol  
Campari  
Kahlúa Coffee Liqueur  
Irish Cream Liqueur





## Beverage Options

### Premium Open Bar

Five (5) hours	\$34.00/PP
By the hour ( <i>for the 1st hour</i> )	\$10.00/PP
Every additional hour	\$6.00/PP

### Beer, Wine, and Soft Drinks

Five (5) hours	\$18.00/PP
By the hour ( <i>for the 1st hour</i> )	\$6.00/PP
Every additional hour	\$3.00/PP

### Cash Bar

Full Bartender Service	\$250.00
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### Other

Unlimited Mimosas	\$7.00/PP
Unlimited Punch	\$10.00/PP
Wine bottles placed on tables	\$18.00/Per Bottle

*Prices are subject to change without notice*

