



Sea Cliff Deluxe Brunch Buffet

INCLUDES

Choice of linen
Floral centerpieces
Wi-Fi service
Private room with staff
Microphones, Screen, & Podiums

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
Breakfast pastries & breads
Chilled juices, select coffees, teas & cold soft drinks

ENTREES

Penne ala vodka
Chicken francese
Fillet of sole
Mediterranean rice pilaf
Green beans seasoned, tossed with sesame seeds
Fresh spinach salad garnished with strawberries



Sea Cliff Breakfast Buffet

A nutritious way to start the day, while viewing the natural surrounds and water views of Sea Cliff.

INCLUDES

Choice of linen

Floral centerpieces

Wi-fi service

Private room with staff

Microphones, Screen, & Podiums

MENUS

Chilled fruit & berries

Assorted house baked muffins ~ Croissants ~ Breakfast breads ~ Bagels

Yogurt with toppings

Vegetable frittata

Egg & omelet station

Whole grain cereal

Extra lean roast beef hash

Select coffees & teas



Sea Cliff Brunch Buffet

A wonderful mid-day offering, that will satisfy your guests while they relax and enjoy the tranquil water views at Sea Cliff. Your choice of the breakfast brunch alone or with your favorite entrees.

FEATURES

*Private room with staff
Floral centerpieces
Choice of linen colors
Wi-Fi service
Microphones ~ Screens ~ Podiums*

INCLUDED

*Chilled fruit juices
Breakfast pastries and breads
Omelet and egg station with an attendant
Red skin home style potatoes
Breakfast sausage
Waffles with berries, syrup & cream
Select coffees & teas
Add luncheon entrees to breakfast*

ENTREES ARE SERVED WITH A CHEF SELECTED ACCOMPANIMENT

*Baked Tilapia
Chicken Picatta
Seasoned Stuffed Porketta
Bolognese Lasagna
Chicken Marsala
St. Lewis Beef Roast Platter
Filet of Sole
Vegetable Lasagna
Beef Tenderloin Kabobs*



Quick Start Breakfast

INCLUDES

Choice of linen colors

Floral centerpieces

Wi-Fi service

Private room with staff

Microphones, screens, podiums available

MENU

Chilled fruit & berries

Assorted sweet breads

Fresh baked rolls with butter

Greek yogurt with granola

Select coffees and teas



Luncheon with Soup & Deluxe Salad Bar

INCLUDED

Private room and staff
Wi-Fi service
Choice of linen colors
Floral Centerpieces
Freshly baked crusty rolls

Choice of two soups
Deluxe salad bar with twenty-one condiments
Pastry & fruit towers
Select coffees, teas, and cold soft drinks

SOUP

Choose one chef prepared soup from the following:

New England Clam Chowder
Hearty Vegetable
Chicken Noodle with Vegetables
Minestrone
Beef & Barley
Creamy Butternut Squash
Gazpacho
Cuban Black Bean
Tomato & Basil
Lentil
French Onion
Pasta Faggioli

DELUXE SALAD BAR

Salad Bar Ingredients
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

TOPPINGS

All Natural Chicken Breast
Large Shrimp
Marinated Flank Steak

DRESSINGS

Balsamic Vinaigrette
Caesar Dressing
Ranch Dressing
Honey/Dijon Dressing



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

INCLUDED

Private room and serving staff

Wi-Fi service

Choice of linen

Floral centerpieces

SEA CLIFF SALAD

Choice of two entree selections

Chef selected accompaniments

Crusty bread & creamery butter

TWO ENTREES FROM THE FOLLOWING LIST

St. Lewis Roast

Chicken Picatta

Cuban Pork

Steak Burger Sliders with Cheese

Stuffed Loin of Pork

Baked Tilapia

Fillet of Sole

Penne ala Vodka

Pasta Alfredo with Grilled Chicken

“Chef Jaime’s: Southern Fried Chicken”

Sweet Potato, Cheddar Cheese & Black Bean Burritos

Honey Dijon Breast of Chicken

Chicken Caesar Wraps

Vegetable Lasagna

Eggplant Rollatini

** Penne ala vodka added to the buffet as a third item \$3.00 per person*

DESSERT

House baked cookies & fruit bars with select coffee & 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

Please call our office at: (203) 467-2531 for the pricing of this great special!

INCLUDED

Breakfast, lunch & break

Choice of linen colors

Floral centerpieces

Private room with staff for seven hours

Microphone, screen & podium

Wi-Fi service

Available all year, Monday through Friday

QUICK START BREAKFAST

Select coffees and teas

Assorted juices

Baked sweet breads

European crusty rolls

Buffet Lunch

Sea Cliff luncheon buffet with two entree selections (Sea Cliff Luncheon Menu is on our website)

Cold soft drinks, select coffees and teas

AFTERNOON BREAK

Fresh baked cookies

Hot and cold drinks



Sea Cliff Dinner Buffet

Sea Cliff salad with balsamic vinaigrette dressing

Your choice of two entrée selections

Two chef made buffet salads

Accompaniments to enhance your entrees

Penne ala vodka

European artisan bread and creamery butter

Dessert towers with pastries, bars, cookies and fruit

Select coffees and teas

ENTRÉE MENU

Choice of Two:

St. Lewis Roast

Sirloin Tip Beef Kabobs

Bolognese Lasagna

Stuffed Loin of Pork

Mediterranean Chicken

Chicken Marsala

Chicken Piccata

Baked Tilapia

Fillet of Sole

ENTREES AT AN ADDITIONAL COST:

(Priced per person)

Sliced Tenderloin + \$3.00

Sliced Prime Rib + MP

Shrimp Kabobs + \$4.50

Lime Marinated Grilled Salmon + \$2.00



Sea Cliff Dinner with Table Service

Enjoy the natural seascape settings of Sea Cliff, while our staff serves your guests a tableside, elegant dinner prepared by our in house chefs.

INCLUDED

*Sea Cliff salad with balsamic vinaigrette dressing
Choice of two entrees from the following entrée list
Vegetarian selection is included
Accompaniments to enhance your entrees
European artisan bread and creamery butter
Dessert towers with pastries, bars, cookies, and fruit
Select coffees and teas*

ENTRÉE MENU

*Choice of Two
Marinated Grilled Flank Steak
Sirloin Tip Beef Kabobs
Bolognese Lasagna
Stuffed Loin of Pork
Chicken Francese
Chicken Parmesan
Chicken Piccata
Mediterranean Chicken
Baked Tilapia
Fillet of Sole*

ENTREES AT AN ADDITIONAL COST:

*Tenderloin + \$4.50
Tenderloin & Jumbo Shrimp + \$6.50
Prime Rib + MP
Shrimp Kabobs + 5.00
Lime Marinated Salmon + \$3.00*



Banquet at Sea Cliff

A perfect four-hour dinner for organizations and fundraisers, when time and economy are a factor. This single entrée dinner allows you to enjoy Sea Cliff's natural setting, cuisine and service, while maintaining your budget and saving the organizer's time.

STARTER

Sea Cliff Caesar Salad or Sea Cliff Garden Salad

ENTRÉE

Roasted statler chicken breast, served with a demi-glaze sauce and accompanied with rice and vegetable medley

Vegetarian entree included

European crusty rolls with creamery butter

DESSERT

Towers on each table of bars, brownies and cookies, garnished with fruit

Select coffees, teas & soft drinks



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 makes each recipe delicious. This unique menu is served in two stages: Beginning with appetizers and antipasto and then the dinner buffet.

FEATURES

Choice of linen colors

Floral centerpieces

Private dining room and deck overlooking the water

BEGINNINGS

Minestrone Soup

Andy's Antipasto

Mussels Fra Diablo

Pasta Frittata

Stuffed Mushrooms

Baked Focaccia

Flatbread Pizza

Bruschetta

DINNER BUFFET

Seasoned Porketta

Sicilian Orange Salad

Roasted Potatoes

Calamari Salad

Mediterranean Flounder

Penne ala Vodka

Chicken Piccata

Escarole & Beans

Served with fresh baked bread with creamery butter

DESSERT

Pastry Tower's with Italian pastry, cookies, bars, & fresh fruit

Coffees, Teas & Espresso



Weekday Dinner Special

Sunday through Thursday

A VERY ECONOMICAL DINNER SPECIAL THAT INCLUDES:

Open Bar, Cocktail Hour and Three Course Dinner

Floral centerpieces ~ Choice of colored linen ~ Private room & building for four hours

Four hour premium open bar

SOCIAL HOUR

Passed Hors D'oeuvres

Three Sauce Pasta Station

DINNER BUFFET

Sea Cliff salad with balsamic vinaigrette dressing

Your choice of two entrée selections

Two chef made buffet salads

Accompaniments to enhance your entrees

Penne ala vodka

European artisan bread and creamery butter

Dessert towers with pastries, bars, cookies and fruit

Select coffees and teas

ENTRÉE MENU

Choice of Two:

St. Lewis Roast

Sirloin Tip Beef Kabobs

Bolognese Lasagna

Stuffed Loin of Pork

Mediterranean Chicken

Chicken Marsala

Chicken Piccata

Baked Tilapia

Fillet of Sole

Call our office at (203) 467-2531 for our special pricing!



The Comfort Cocktail Party

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

AN INVITING TABLE OF:

*Fresh vegetable crudité's 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 flat bread pizza
Pork tenderloin with caramelized onions on a toasted pita
Thai chicken satay
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*



Weekday Cocktail Party

Enjoy this three hour event that we offer Monday – Thursday at a great value. A perfect menu for after work gatherings, such as birthdays, promotions or retirements. We offer this event with a very flexible menu assortment, with beverage options.

ASSORTMENT #1

Appetizer Table

With chef prepared items for your guests to enjoy while socializing with friends and associates

Pasta Station

Your guests can help themselves to three chef prepared sauces, Marinara, Alfredo and Bolognese, over imported pasta served in chafing dishes

ASSORTMENT #2

Appetizer Table

With chef prepared items for your guests to enjoy while socializing with friends and associates

Pasta Station

Your guests can help themselves to three chef prepared sauces, Marinara, Alfredo and Bolognese, over imported pasta served in chafing dishes

PASSED HORS D'OEUVRES

A wonderful assortment of hors d'oeuvres passed by an attendant, butler style

**Note – Both assortments are available with wine, beer & soda open bar or premium open bar at a great value.*



Holiday Special

COCKTAIL HOUR

Passed hors d'oeuvres – A wonderful assortment of hot hors d'oeuvres and cold canapés continually passed butler style.

Pasta station with three chef made sauces and featuring imported pasta

CELEBRATION BUFFET

Slicing Station- slow roasted St. Lewis roast, served with horseradish sauce

Roasted Pork Loin with brandied apples

Stuffed Fillet of Sole – Dover sole fillets stuffed with a crab and scallop dressing and finished with a champagne sauce

Chicken Francese sauteed with a lemon and white wine sauce

Shrimp, Chicken, & Vegetable Paella served with seasoned rice

Roasted Seasonal Vegetables

Whipped Sweet Potatoes

Sea Cliff Garden Salad

Super-food Blended Salad

Asian Noodle Salad

A display of freshly baked crusty rolls

DESSERT

Dessert towers on each table ~ 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

Please call our office at: (203) 467-2531 for the pricing of this great special!!!

INCLUDED

Breakfast, lunch & break

Choice of linen colors

Floral centerpieces

Private room with staff for seven hours

Microphone, screen & podium

Wi-Fi service

Available all year, Monday through Friday

QUICK START BREAKFAST

Select coffees and teas

Assorted juices

Baked sweet breads

European crusty rolls

BUFFET LUNCH

Sea Cliff luncheon buffet with two entree selections (Sea Cliff Luncheon Menu is on our website)

Cold soft drinks, select coffees and teas

AFTERNOON BREAK

Fresh baked cookies

Hot and cold drinks



Weekday Dinner Special

Sunday through Thursday

A VERY ECONOMICAL DINNER SPECIAL THAT INCLUDES:

*Open Bar, Cocktail Hour and Three Course Dinner
Floral centerpieces ~ Choice of colored linen ~ Private room & building for four hours
Four hour premium open bar*

SOCIAL HOUR

*Passed Hors D'oeuvres
Three Sauce Pasta Station*

DINNER BUFFET

*Sea Cliff salad with balsamic vinaigrette dressing
Your choice of two entrée selections
Two chef made buffet salads
Accompaniments to enhance your entrees
Penne ala vodka
European artisan bread and creamery butter
Dessert towers with pastries, bars, cookies and fruit
Select coffees and teas*

ENTRÉE MENU

*Choice of Two:
St. Lewis Roast
Sirloin Tip Beef Kabobs
Bolognese Lasagna
Stuffed Loin of Pork
Mediterranean Chicken
Chicken Marsala
Chicken Piccata
Baked Tilapia
Fillet of Sole*



This Little Piggy Roast

Invite your guests to the ultimate pig roast.

Enjoy a charcoal roasted whole pig, seasoned and marinated by our chefs.

INCLUDES

Bourbon baked beans

Red skin potato salad

Baked mac & cheese

Fresh baked corn bread

Chipotle corn on the cob

Creamy cole slaw

DESSERT

Fruit cobbler with whipped cream



Down East Lobster Bake

It's Sea Cliff at its best. Sails filled with ocean breezes, oyster boats harvesting their catch and the aroma of the freshest seafood filling the air. Fine in the relaxed, private atmosphere of Sea Cliff directly on the water. So crack a claw and experience this wonderful offering.

A TABLE FULL OF STARTERS

*Steamed Mediterranean Mussels
Creamy New England Clam Chowder
Organic Sea Cliff Salad with Balsamic Vinaigrette
Thai Noodle Salad with Fresh Vegetables*

SEA SIDE DINNER

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

DESSERT

*Peach Cobbler
Select Coffees & Teas*



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.

New Haven's own Hummel's Hot Dogs, grilled to perfection

Hamburgers from grass fed, Angus beef: seared and juicy

Chef's blend slow baked beans

Roasted chicken, baked with our own barbeque sauce

Potato salad – Pasta salad – Garden salad

Just picked corn on the cob

Strawberry short cake for dessert

Cold soft drinks, select coffees & teas

All the condiments to make a perfect picnic



Island Breeze

SURF SIDE CHICKEN

*Tender white chicken combined with dried plums & pineapple and 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 and 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.



Quinceañeras

Una quinceañera maravilloso, la fiesta de cumpleaños, para una senorita

(A wonderful quinceañera, birthday party, for a young lady)

FEATURES

*Maître de service • 5 hour premium open bar • Color coordinated linens
Colored up lighting • Water view deck and grounds • Silk floral centerpieces
Choice of eight hors d'oeuvres
Farm fresh salad
Two buffet salads
Choice of rice
Seasonal roasted vegetables
Two entrée selections
Dessert towers for every table
Select coffees & teas*

QUINCEAÑERA ASSORTMENT SELECTIONS

*Choice of eight hors d'oeuvres:
Asian dumplings with dipping sauce
Gourmet flat bread pizza
Potato croquette balls
Corn sticks
Empanadas
Pork tenderloin on a toasted binis
Thai chicken satays with peanut sauce
Creamy parmesan canapes
Shrimp ceviche
Pancetta and white bean bruschetta
Fried ravioli with a zesty dipping sauce
Binis with herb cheese and smoked salmon
Jalapeño & chicken poppers
Cod fritters
Pups (small hot dogs) baked in pretzel dough*

BUFFET SALADS ~ CHOICE OF TWO:

*Potato salad
Elbow pasta salad
Guineitoes escabeche
Roasted beet salad
Cold noodle salad with peanut sauce*

RICE ~ CHOICE OF ONE:

*Rice & pigeon beans
Rice with onions & bacon
Riche with chorizo, onion & pepper
Rice with tomato & onion*

(continued!)



Quinceañera Menu

continued from previous page!

ENTRÉE SELECTIONS ~ CHOICE OF TWO:

St. Lewis Roast
Shrimp & Chicken Paella
Chicken Picatta
Chicken Breast stuffed with sweet plantain
Rolled Fillet of Sole
Chicken Marsala
Bolognese Lasagna
Sirloin Tip Beef Kabobs
Chicken Breast stuffed with ham, cheese, wrapped with bacon
Monterey Chicken breast with Pico Gallo and Monterey cheese
Roasted seasoned pork shoulder
Pork loin stuffed with yucca & sweet plantain
Baked Tilapia

ENTREES AT AN ADDITIONAL COST:

(priced per person)

Lime Marinated Grilled Salmon + \$2.00
Stuffed Fillet of Sole + \$1.75
Sliced Tenderloin + \$3.00
Shrimp Kabobs + \$2.50

DESSERT

Pastry & fruit towers on each table
Select coffees & teas



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

- Unlimited soft drinks*
- Maitre d'service*
- Hand decorated floral towers for each table*
- Color coordinated linens*
- Champagne colored chair covers*
- Wi-Fi service*
- Choice of multi colored designer lighting*
- Use of water view deck and grounds for photos*
- 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*



Prom Dinner with Table Service

*An elegant sit down dinner featuring recipes from our executive chef.
Enjoy this elegant dinner while gazing upon the water views and harbor lights from the Sea Cliff.*

CHOICE OF SEA CLIFF SALAD OR DELUXE CAESAR SALAD

ENTREES

Beef Tenderloin

Chicken Parmesan

Entrees served with Chef selected accompaniments

European crusty breads and creamery butter

Dessert Towers of bars, brownies, cookies & fruit

YOUR PROM PACKAGE INCLUDES:

Choice of one entree

Designer centerpieces

Water views

Use of grounds and gazebo for photos

Unlimited soft drinks



Prom Buffet Dinner

*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

*Unlimited soft drinks
Maitre d'service
Hand decorated floral towers for each table
Color coordinated linens
Champagne colored chair covers
Wi-Fi service
Choice of multi colored designer lighting
Use of water view deck and ground for photos*

ENTREES

*Beef Bourguignon
Chicken Parmesan
*Two chef selected accompaniments
Penne ala 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

DESSERT ASSORTMENTS

*Yogurt Bar with Toppings
Fresh Fruit Platter
Fresh Whole Fruit
Chocolate Fountain
Ice Cream Sundae Station
Brownies ala Mode
Espresso Bar with Cordials
Fresh Cannoli's*

DESSERT TABLE

Layered cakes, fresh baked cookies, Italian pastry, bars & brownies, sliced fruit, chocolate fountain and Espresso bar

PASTRY TOWERS

(Wedding Packages & Dinner Menus): Italian pastry, bars, and cookies

DESSERT TOWERS

(Lunch Menus): Brownies, bars & cookies

Crepe Station (Choice of One)

*Fruit Salsa
Cannoli Cream
Fresh Blueberry
Chocolate Mousse*

MINI DESSERT ASSORTMENTS

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



Late Night Snack Options

PRETZEL STATION

New York style soft pretzels served with assorted toppings; whipped butter, sugar & cinnamon butter, fruit preserves and chipotle sauce

POPCORN STATION

White cheddar, caramel and truffle salt served in carnival paper cones

S'MORES STATION

Marshmallows, chocolate, and graham cracker display with an open flame for roasting

BURRITO STATION

Addictive sweet potato and black bean burritos served with olives, sour cream and onion

HOT DOG STATION

Fix your own, served with a variety of condiments to choose from

FLAT BREAD PIZZA STATION

Cherry tomato, mushroom, & arugula

Fresh tomato, mozzarella, & basil

Caramelized onion, mozzarella, & prosciutto

BACON, EGG & CHEESE STATION

Served on a warm croissant

SLIDERS

Choice of chicken parmesan, steak & cheese, or pulled pork

EMPANADAS

Chicken, Beef & Vegetable empanadas with a variety of dipping sauces



Social Hour Assortments

Add a wonderful social hour to your event, where your guests can enjoy their favorite cocktail, while socializing with family and friends

#160 – PASSED HORS D'OEUVRES

#161 – PASTA STATION

#162 – APPETIZER TABLE

#163 – PASSED HORS D'OEUVRES & PASTA STATION

#164 – PASSED HORS D'OEUVRES & APPETIZER TABLE

#165 – PASTA STATION & APPETIZER TABLE

#166 – PASSED HORS D'OEUVRES, PASTA STATION & APPETIZER TABLE

#167 – MEDITERRANEAN DISPLAY

Cured Meats, Marinated Vegetables & Olives, Sliced Cheeses and Artisan Breads

#168 – SLICING STATION (ONE HOUR)

Pork Tenderloin

Turkey Breast

Deluxe Glazed Ham

Beef Tenderloin

St. Lewis Roast

PASSED HORS D'OEUVRES LIST: (CHEF'S SELECTION)

Asian dumplings served with a dipping sauce

Flatbread gourmet pizzas

Firecracker shrimp served with a sweet chili sauce

Tenderloin with caramelized onions on a toasted bini

Thai chicken satays finished with a peanut sauce

Handmade empanadas served with chimichurri dipping sauce

Fried ravioli with a zesty dipping sauce

Herb cheese blinis and smoked salmon

Pancetta and white bean bruschetta

Pups – small hot dogs baked in pretzel dough served with a honey mustard sauce

PASTA STATION

Three Chef Prepared Sauces: Marinara, Alfredo, and Bolognese, served with imported pasta.

(continued!)



Social Hour Assortments

continued from previous page!

APPETIZER TABLE

*Fresh Vegetable Crudité & Dipping Sauce
Stuffed Breads
Asian Noodle Salad with Vegetables
Caribbean Salad
Chopped Antipasto
Bruschetta: Diced Tomato, Basil
White Bean & Tuna*

CHEESE ASSORTMENTS

Artisan Cheese Station with Vegetable Crudité: Featuring an international array of the finest handmade cheeses, served with an assortment of seasoned croustades, fruit and crackers, along with vegetable crudité and dipping sauce

Three Cheese Station with Vegetable Crudité: A selection of three cheeses: Swiss, Colby Jack and Cheddar, served with an assortment of croustades, fruit, and crackers, along with vegetable crudité and dipping dressing

Artisan Cheese Station: Featuring an international array of the finest handmade cheeses, served with an assortment of seasoned croustades, fruit and crackers

THREE CHEESE STATION:

A selection of three cheeses: Swiss, Colby Jack and Cheddar, served with an assortment of croustades, fruit, and crackers

SEAFOOD ASSORTMENTS

*Seafood Bar
Mediterranean Mussels
Fire Cracker Shrimp, with a Sweet Chili Sauce
Mixed Seafood Ceviche with Shrimp, Scallops, and White Fish
Crab Cakes with Remoulade Sauce
Thai Noodle Salad with Shrimp and Vegetable
Sushi – California Rolls*

ICED SEAFOOD BAR

*Jumbo Shrimp Cocktail
Oysters on the Half Shell
Calamari Salad
Shrimp & Scallops Ceviche
Smoked Salmon
Mediterranean Mussels*

SUSHI BAR

*Spicy Salmon Rolls
Spicy Tuna Rolls
California Rolls
Vegetable, Avocado Rolls
Shrimp Nigiri
Salmon Nigiri*

PASSED SUSHI

*Spicy Salmon Rolls
Spicy Tuna Rolls
California Rolls
Vegetable Avocado Rolls*



Additional Item Selection

Iced Tea & Lemonade Station

Mashed Potato Station

Manicotti Course

Ravioli Course

Lobster Ravioli Course

Bisque Course

Hot Wings

Chicago Loaded Hot Dogs

Smoked Salmon Platter

Clams on the Half Shell

Oysters

Steamed Lobster

Lobster Tail Add On

Ceviche Appetizer

Caviar Station

Passed Jumbo Shrimp Cocktail

Mediterranean Mussels

Fried Calamari

Passed Tapas Sized Appetizers

SLIDERS:

Cheeseburger

Chicken Parmesan

Meatball Marinara

St. Lewis Roast

Lobster Roll

EGG ROLLS:

Eggplant Parmesan

Philly Steak & Cheese

Buffalo Chicken

BBQ, Pork, Rice & Beans

Fish Taco's

Empanadas

Sweet Potato, Cheddar Cheese, Black Bean Burrito's

Thai Noodles with Vegetables

Tortellini Salad Bowls

Firecracker Shrimp Bowls

Fried Calamari drizzled with fra diablo sauce and shaved cheese

Giant Hot Salted Pretzels

Belgium Fries with Chipotle Dipping Sauce

Buttermilk Waffles with Southern Fried Chicken Tenders

Falafels Drizzled with Tahini Sauce

Seafood Crepes with Champagne Sauce



Beverage Options

PREMIUM OPEN BAR

Five (5) hour

By the hour

Charge pp every additional hour

BEER, WINE AND SOFT DRINKS

Five (5) hours

By the hour

Charge pp every additional hour

CASH BAR

Bartender service fee

OTHER

Unlimited Mimosas

Unlimited Punch

Wine bottles placed on tables

**Prices are subject to change without notice*