



## **Special Embellishments**

*Prices Available Upon Request*

**Chair Covers**

**Colored Linens**

**Decorative Room Enhancements**

**Cocktail Style Table Rentals**

## **Bar**

**Upgrade Premium Bar to Superior Bar \$4**

**1 Hour Extension of Premium Bar \$6**

**1 Hour Extension of Superior Bar \$7**

## **Cocktail Hour**

**Martini Bar**

**Butler Passed Champagne with Fresh Berries**

**Vodka Lounge**

**Mashtini Station**

**Sushi and Sashimi Display**

**Baked Brie Wheel**

**Iced Jumbo Shrimp Display**

**Presentation of Caviar with Chilled Flavored Vodkas**

**Custom Ice Sculptures**

*Continued on following page*



## **Additional Embellishments**

### **Dinner**

**Appetizer Selection**

**Martini Sorbet Intermezzo**

### **Additional Entre'e Selections**

**Petite Filet Mignon Paired with**

- Petite Lobster Tail & Drawn Butter
- Crab Stuffed Shrimp in Citrus Beurre Blanc
- Maryland Crab Cake with Roasted Shallot Chutney
- Salmon Filet with dill Cream Sauce and roasted Red Peppers
- Grilled Chicken with white Port wine and Grilled Pineapple Salsa
- Grilled Diver Scallops with Red Pepper Coulis and Julienne of Leeks

### **After Dinner Additions**

**Cordial and Coffee Station**

**Espresso and Cappuccino Bar**

**Bananas Foster Station**

**Dessert Flambé Station**

**Viennese Display of Miniature Pastries with Coffee**

**Chocolate Fountain Chocolate Waterfall with  
Assorted Fruits, Cheesecake Bites,  
Pretzels, Marshmallows, etc.**

**Homemade Canoli Station**

**Plated Desserts, Menu Available Upon Request**

**Prices are exclusive of 6% tax and 20% gratuity**