

CUSTOM STATIONS MENU





ENHANCE ANY CELEBRATION WITH OUR CUSTOMIZED STATIONS

LIBATIONS

MARTINI BAR \$5

Vodka and Gin Martinis
Bartender included; drinks made to order

Cocktail Hour Only

COCKTAIL ITALIANO \$6

Aperol Spritz, Negroni & Campari Spritz Bartender included; drinks made to order *Cocktail Hour Only*

OUTDOOR BEER AND WINE BAR \$550

Cocktail Hour Only

BOOST THE BAR \$5

Johnnie Walker Black Label, Patron Silver, Aperol *Cocktail Hour + Reception*

CRAFT + SPECIALTY BEER: \$5

Guinness, Blue Moon, Two Roads Pilsner, Angry Orchard Cider

Cocktail Hour + Reception

RECEPTION TOP SHELF BAR \$10

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Drambuie, Glen Livet, Grand Marnier, VO Canadian Whiskey, Johnny Walker Black Label, Patron Silver *Cocktail Hour + Reception*



COCKTAIL HOUR STATIONS

NEW ENGLAND SEAFOOD \$16

Cold Shrimp+ Lobster Rolls on Petite Brioche Buns
Local Blue Point Oysters on the Half Shell with Champagne Mignonette
Shrimp Cocktail with House Cocktail Sauce
New Zealand Green Lipped Mussels in Marinara Sauce
* Hot Lobster Rolls additional \$2

SHRIMP COCKTAIL \$10

Court-bouillon Poached Shrimp,
Cocktail Sauce & Horseradish Cocktail Sauce
Tabasco and Fresh Lemons

SUSHI BAR \$14

A Lavish Mixture of Maki & Uramaki Sushi Rolls

Traditional & Exotic Selections, Hand Selected Assortment of Nigiri & Sashimi

Lite Soy Sauce, Pickled Ginger, and Wasabi

MAC & CHEESE STATION \$6

Gourmet Mac + Cheese, select two
Classic Mac with a Panko Crust
Margherita Mac with Tomato, Mozzarella and Basil,
Broccoli + Cheddar Mac
Creamy Buffalo Chicken Mac
Cheeseburger Mac

TUSCAN PASTA STATION \$5

Clients' choice of Two Hot Pasta Dishes
Herb Focaccia Bread, Whipped Ricotta, Red Pepper Flakes and Shaved Parmesan
two pastas: Penne, Cavatelli, Rigatoni, or Papadella

two sauces:

Bolognese

Primavera

Vodka Sauce

Escarole + Sausage

Creamy Pesto Alfredo



COCKTAIL HOUR STATIONS

STREET TACO STATION \$8

Warm Corn Tortillas + Tri-Colored Chips
select two proteins:
Chicken Tinga
Carne Asada
Al Pastor Pork
Short Rib Tacos
With Shredded Lettuce, Limes, Diced Red Onions,
Crumbled Cotija Cheese, Cilantro
Roasted Street Corn, Mango Salsa

SPUD BAR \$5

Guacamole, Pico de Gallo, Hot Sauce

Smashed Yukon Gold Potatoes
Oven-Baked Hickory Bacon,
Steamed Broccoli, Roasted Corn
Whipped Butter, Sour Cream, Vermont Cheddar Cheese
Garden Chives, and Brown Gravy

CHEESE + FRUIT STATION \$8

Wooden Boards with Local & Imported Cheeses
Baked Brie en Croûte with Seasonal Jam,
Everything Spiced Goat Cheese Logs, Aged Gouda,
Danish Bleu Cheese & Grapes, Seasonal Fresh Fruits
Handmade Crackers, Grissini & Herb Seasoned Pita Chips

CROSTINI STATION \$7

Beautiful Array of Bruschetta, Tapenade, Mediterranean Salads and Dips,
Hummus, Whipped Feta, Whipped Goat Cheese
Marinated Olives and Artichoke Hearts
Handmade Crackers, Grissini and Herb Seasoned Pita Chips

ANTIPASTI DISPLAY \$9

Beautiful Tuscan Prosciutto, Genoa Salami, Sliced Pepperoni, Hot Capocollo, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers,

Marinated Artichokes and Mushrooms with Focaccia Bread



COCKTAIL HOUR STATIONS

HARVEST TABLE \$7

Fresh Vegetable Crudites

Celery, Carrots, English Cucumbers, Broccoli, Baby Bell Peppers, Heirloom Tomatoes

Spinach Ranch, Red Pepper Hummus, Tzatziki & Warm Seasonal Dips

House Crackers, Grissini and Herb Seasoned Pita Chip

BURGER BAR \$6

Petite Classic + Cheeseburgers, seared to order
Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion
Crispy French Fries
Dipping sauce of Ketchup, Chipotle Aioli and BBQ

CARVING STATION

GRILLED FLANK STEAK, \$8

Chimichurri & Chipotle Aioli, Grilled Ciabatta

ROASTED PORK TENDERLOIN, \$6

Local Fruit Chutney, Buttermilk Biscuits

SAGE RUBBED TURKEY BREAST, \$6

Gourmet Mustards & Turkey Gravy, Cranberry Chutney
Buttermilk Biscuits

MEDITERRANEAN GRILL \$7

Classic Gyro, and Chicken Kebabs
Pita Bread, Tzatziki Sauce, Lettuce, Tomato and Red Onions
Mediterranean Cucumber, Tomato + Feta Salad

BRAZILIAN STATION \$9

Marinated + Grilled Skewers

Beef, Chicken, Sausage and Vegetable

Complimented by Brazilian Rice and Flavorful Salsas



DESSERT STATIONS

VIENNESE TABLE \$14

Decadent Miniature Desserts including Cannolis, Fruit Tarts, Mini Mousse Cups, Petit Fours, Sfogliatelles, Cream Puffs, Eclairs, Mini Cheesecakes Tiramisu, Italian Cookies, Black + White Cookies, & more.

COFFEE AND CORDIAL BAR \$6

Made to Order Espresso and Cappuccino
Biscotti, Sambuca, B&B, Baileys, Mint Baileys, Frangelico,
Kahlua, Courvoisier, Grand Marnier, Limoncello,
Godiva White Chocolate Liqueur, and Amaretto Disaronno.

SUNDAE BAR \$7

Gourmet Chocolate, Vanilla & Mint Chocolate Chip Ice Cream, Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel Sauces, Freshly Whipped Cream and Cherries.

GELATO STATION \$9

Selection of Four Gelatos imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream

CANDY TABLE \$8

A Buffet of Candy Classics from Chocolate Bars to Gummy Treats.
Includes Take-Home Treat Bags for Your Guests

FAMILY-STYLE PASTRIES AND COOKIES \$8

Two Trays of Sweets per Table
Assorted Pastries, Cream Puffs, Eclairs & Gourmet Cookies



LATE NIGHT + EXIT STATIONS

"Late night" served after dessert.
"Exit" served as your guests leave the reception.

DIVE BAR \$7

Boneless Chicken Wings, select two
Mild Buffalo
Honey BBQ
Sweet Chili
Garlic Parm

with Crispy Mac + Cheese Bites & Waffle Fries Dipping sauce of Ketchup, Blue Cheese & Ranch

FLAT BREAD PIZZA CORNER \$8

select three

Goat Cheese, Fig Jam, Balsamic & Arugula
Buffalo Chicken
Tomato & Basil Margarita

Classic White, Ricotta, Mozzarella & Garlic
Caramelized Onion & Pesto
*gluten free options available

GRILLED CHEESE STATION \$6

Classic American on Sourdough
Gruyere Cheese with Fig Jam
Brie with Honey and Granny Smith Apples

FRENCH FRY STATION \$5

select two
Classic
Garlic Parmesan
Curly
Waffle
Sweet Potato
Tater Tots

Dipping sauce of Ketchup, Chipotle Aioli and Warm Cheese Sauce



LATE NIGHT + EXIT STATIONS

"Late night" served after dessert.
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SOFT PRETZEL VENDOR \$4

Whole Twist Pretzels
Assorted Soft Rods
Cinnamon Sugar — Mustard — Melted Cheddar

SWEET n' SALTY, \$5

Build your own Trail Mix
Classic & Caramel Popcorn, M&Ms, Mini Pretzels, Marshmallows,
Mini Chocolate Chips, Peanut Butter Chips, Roasted Coconut

HOT BREAKFAST SANDWICHES \$7

Classic Bacon, Egg & Cheese on a Roll
Egg & Cheese on a Roll
Crispy Hashbrowns and Ketchup

THE COOKIE JAR \$4

House Jumbo Freshly Baked Cookies in Glass Jars
Chocolate Chip
Oatmeal Raisin
Sugar
M&M Cookies



EXIT DRINKS

Bottles of Water \$2

Hot or Iced Coffee with to-go cups \$3

Hot Chocolate & Marshmallows with to-go cups \$3

KEEP THE PARTY GOING

Additional Hour of Reception: \$12

Additional 1/2 Hour of Reception: \$8

DÉCOR UPLIGHTING: 1 color illuminating the room: \$550

*Vendors are not included in the per person count for stations.

*Menu Items and Prices are Subject to Change

