



Wedding Enhancements

~ Pricing & More Enhancements coming Soon! ~

RAW BAR – market price

Seasonal oysters, littleneck clams, shrimp cocktail & jonah crab claws

SUSHI DISPLAY- \$18 per guest

Baked eggs with chef's selection of seasonal vegetables, meats & cheeses

SMOKED FISH STATION

Smoked salmon, house smoked scallops, & smoked farmraised trout served with capers, pickled red onion and horseradish soucream. toast points & mini rye croutons

YAKITORI DISPLAY- \$12.00 per person

Roasted marinated skewers of beef, chicken & shrimp with assorted dipping sauces

PASTA INTERMEZZO- \$6.00 per person

Penne tossed with tomato basil sauce and shaved pecorino

GRANITA INTERMEZZO- \$5.00 per person

A choice of lemon-lime, pomegranate, or blood orange

FRESH FRUIT INTERMEZZO- \$7.00 per person

Pineapple, melon, cantaloupe, red grapes & strawberries

DESSERT TABLE- \$12.00 per person

a display of chocolate mousse cake, assorted cheesecake, lemon coconut cake, chocolate covered strawberries & cannolis,



CANDY STATION

chocolate covered pretzels, mini thin mints, assorted candies, & more

CHOCOLATE LOLLIPOPS

w, raspberry sauce, sauce anglaise & dark chocolate sauce

CHOCOLATE FOUNTAIN

LONG STEM STRAWBERRIES FOR CHAMPAGNE TOAST - \$2.50 per person

1.87 BOTTLE OF WINE OR CHAMPAGNE FAVORS - \$5.00 per person
includes label