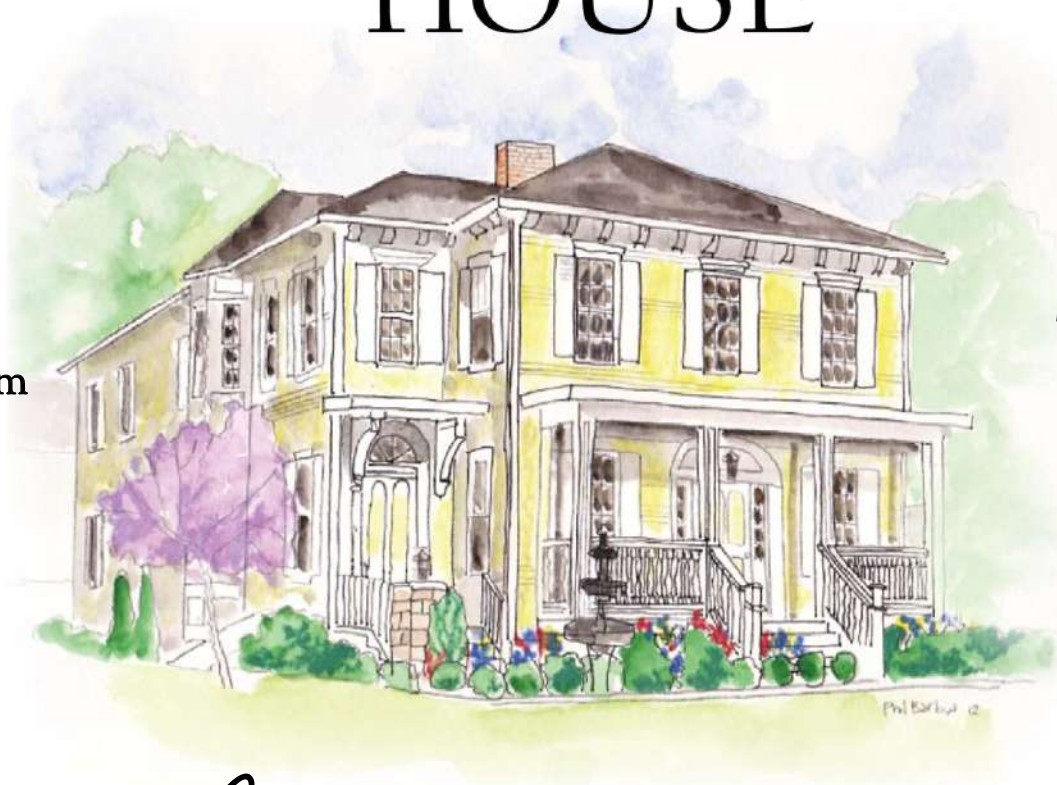


Tiffany Juliet HOUSE



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Mailing Address:
TIFFANY JULIET HOUSE
82 Naubuc Avenue
Glastonbury, CT 06033

Shower Menus

EVENT PACKAGE INCLUDES

Tables & Chairs

- GUEST TABLES (48" ROUND) & GIFT TABLE (72"X30")
- FLOOR-LENGTH LINENS & DAMASK OVERLAYS
- WHITE OR IVORY NAPKINS (COLORED NAPKINS OPTIONAL)
- MISCELLANEOUS TABLES AVAILABLE UPON REQUEST
- CHIAVARI CHAIRS (4 TO 7 CHAIRS PER TABLE)

Place Settings

- IVORY SCALLOP-EDGE DINNER PLATES
- POLISHED FLATWARE (FORKS, KNIVES & SPOONS)
- GLASSWARE: WATER GOBLET, FLUTES & WINE GLASSES
- VINTAGE TEA CUPS OR IVORY COFFEE CUPS & SAUCERS

Miscellaneous

- FEATURING VINTAGE CREAMERS & SALT & PEPPER SHAKERS
- USE OF OUR SILK ROSE CENTERPIECES (OR FRESH FLORAL UPGRADE)
- USE OF OUR TABLE NUMBER SIGNS & HOLDERS & ENVELOPE/CARD HOLDER
- USE OF OUR TALL EASEL FOR YOUR "WELCOME SIGN" (SUPPLIED BY YOU)

Expertly executed by the venue's professional team!

BREAKFAST BRUNCH BUFFET

- Assorted Miniature Muffins & Croissants - *Tray Passed (During Mingling)*

Fruit

- CHILLED FRUIT SALAD CUP GARNISHED WITH MINT
Preset at Each Place Setting

- Add Scoop of Raspberry Sorbet-Extra fee applies
- Yogurt Parfait with Granola, Fresh Berries & Melba Sauce-Extra fee applies

Host to Pre-Select One:

Omelette Station

OR

Quiche *(Two Varieties Below)*

Ham • Tomatoes • Mushrooms

Spinach • Onions • Cheddar

Omelettes Made to Order By Station Attendant

Add \$75.00+ per Attendant (Minimum Two)

• Ham, Tomatoes & Gruyère

• Spinach, Tomatoes & Cheddar

Or Choose Custom Ingredients for Your Quiche

- STRAWBERRY RICOTTA STUFFED FRENCH TOAST

Accompaniments

- Apple-Wood Smoked Bacon OR Sausage Links
- Seasoned Breakfast Potatoes & Sweet Potatoes
- Belgian Waffles & Vanilla-Infused Syrup (Add Maple Syrup - Extra fee applies)

Enhancements

(Optional Add-On)

- BELGIAN WAFFLE TOPPINGS
~ Strawberries ~ Whipped Cream ~ Chocolate Sauce
- HEART-SHAPED PANCAKES
- ROASTED TURKEY CARVING STATION

Refreshments Included

Orange Juice • Cranberry Juice
Coffee, Decaffeinated
Coffee & Assorted Teas

Bubbly

(Optional Add-On)

- Mimosas
 - Sparkling Wine with a Raspberry
 - Sparkling Wine Punch
- Bartender Fees Extra*

Dessert Included

Trio of
Miniature Sweet Treats

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Chocolate-Covered Strawberries

GOURMET BRUNCH BUFFET

Host to Pre-Select One: (Tray Passed During Mingling)

- Miniature Muffins & Croissants
- Cheese & Crackers with Fruit Garnish

Fruit

- CHILLED FRUIT SALAD CUP GARNISHED WITH MINT
Preset at Each Place Setting
- Add Scoop of Raspberry Sorbet- **Extra fee applies**

- Yogurt Parfait with Granola, Fresh Berries & Melba Sauce- **Extra fee applies**

Quiche

Host to Pre-Select One Variety Or Choose Custom Quiche Ingredients:

- Ham, Tomatoes & Gruyère
- OR
- Spinach, Tomatoes & Cheddar

Accompaniments

Host to Pre-Select Two: (Extra fee applies for Extra Item)

BREAKFAST ITEMS

- Belgian Waffles
- Apple-Wood Smoked Bacon
- Sausage Links
- Seasoned Breakfast Potatoes & Sweet Potatoes

OR

LUNCHEON ITEMS

- Mesclun Greens with Cranberries, Candied Walnuts & Honey Balsamic
- ...Add Chicken- **Extra fee applies**
- Crispy Herb Potato Wedges
- Cheese Risotto with Spring Peas

Enhancements

(Optional Add-On)

- Strawberry Ricotta STUFFED FRENCH TOAST
- BELGIAN WAFFLE TOPPINGS:
~ Strawberries ~ Whipped Cream ~ Chocolate Sauce
- HEART-SHAPED PANCAKES
- ROASTED TURKEY CARVING STATION

Refreshments Included

Coffee, Decaf & Assorted Teas

Choose Two:

Orange Juice • Cranberry Juice
Unsweetened Tea • Lemonade

Bubbly

(Optional Add-On)

- Mimosas

- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

- Decorated Half Sheet Cake

Extra Sweets

(Optional Add-On)

- Cupcakes Vanilla OR Chocolate
- Chocolate-Covered Strawberries

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

CHEF CARVING STATIONS

Turkey

HERB ROASTED TURKEY
WITH CRANBERRY MAYO

Sirloin

PEPPERCORN ROAST SIRLOIN
WITH HORSERADISH CREAM

Salmon

ROASTED SALMON WITH
CHARDONNAY ARTICHOKE
& PESTO MUSTARD
WRAPPED IN PHYLLO

Ham

HONEY GLAZED HAM
WITH MAPLE
MUSTARD SAUCE

**A Minimum of 35 Guests & A Carver Attendant is Required.*

\$75.00+ Carver Attendant Fee Per Station

**** Equals Applicable Service Fee + Food & Beverage Tax**

LUXE BREAKFAST STATION

- Miniature Scones, Muffins & Croissants - *Tray Passed During Mingling*
- Chilled Fruit Salad Cup garnished with Mint - *Preset At Each Place Setting*

Savory Selections - Host to Pre-Select One:

- Eggs Benedict with Peppercorn Hollandaise - Extra fee applies
- Eggs Benedict over Crab Cake with Charon Sauce - Extra fee applies
- French Crêpes filled w/Omelette Style Eggs, Ham & Brie or Spinach, Mushrooms & Gruyère
- Quiche du jour OR Choose Your Own Ingredients

Sweet Selections - Host to Pre-Select One:

- Strawberry Ricotta Stuffed French Toast with Maple Syrup
- Belgian Waffle topped with Whipped Cream, Strawberries & Maple Syrup
- Crêpes Suzette topped with Sweet Mascarpone & Fresh Berry Compote

Accompaniments

- Host to Pre-Select Two:

- Seasoned Potatoes with Sweet Potatoes
- Apple-Wood Smoked Bacon OR Sausage Links
- Mesclun Greens Tossed with Olive Oil OR Arugula with Lemon Thyme Vinaigrette

Enhancements

(Optional Add-On)

- PLATED BREAKFAST OPTION
- Tray Passed Hors d'oeuvres - *Choose from Our List*
- ROASTED TURKEY CARVING STATION

Refreshments Included

Orange Juice • Cranberry Juice
Coffee, Decaffeinated Coffee
& Assorted Teas

Bubbly

(Optional Add-On)

- Mimosas
- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

Trio of
Miniature Sweet Treats

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Assorted French Macarons
- Chocolate-Covered Strawberries

CLASSIC CRÊPES STATION

Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Savory Crêpes French Crêpes Filled to Order by Attendant

- Grilled Chicken
- Spinach
- Caramelized Onions
- Honey Ham
- Gruyère Cheese
- Sautéed Mushrooms

SAUCES INCLUDED ~ Basil Cream & Roasted Red Pepper

Sweet Crêpes

FRUIT

Pre-Select Two:

- Strawberries
- Blueberries
- Sliced Bananas
- Raspberries

FILLINGS

Pre-Select Two:

- Chocolate Hazelnut Spread
- Toasted Coconut
- Sliced Almonds
- Lemon Curd
- Cherry Compote
- Bavarian Cream

TOPPINGS

Pre-Select Two:

- Whipped Cream
- Chocolate Sauce
- Maple Syrup
- Powdered Sugar

ACCOMPANIMENTS *Pre-Select Two:*

- Chilled Fruit Salad Cup Garnished with Mint
- Mesclun Greens with Cranberries, Candied Walnuts & Chèvre with Honey Balsamic
- Applewood Smoked Bacon
- Cheese Frittata
- Sweet Potato Wedges

Enhancements (Optional Add-On)

- Chilled Strawberry Soup
Garnished with Mascarpone & Mint
- Butternut Squash Soup
with Minced Apples & Crème Fraîche

Refreshments Included

- Coffee, Decaf & Assorted Teas

Choose Two:

- Sweet or Unsweetened Iced Tea
 - Peach Tea
 - Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas
- Wine
- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Assorted French Macarons
- Chocolate-Covered Strawberries

SOUTHERN BELLE LUNCHEON STATION

- Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed*

Fruit or Soup AND *Accompaniments*

- Host to Pre-Select One:

- Seasonal Fruit Salad Cup Garnished with Mint
- Chilled Strawberry Soup with Mascarpone & Mint
- Butternut Squash Soup with Minced Apples & Crème Fraîche

- Host to Pre-Select One:

- Baby Arugula with Cranberries, Asiago Cheese & Tossed with Lemon Thyme Vinaigrette
~Add Chicken: **Extra fee applies**
 - Mac & Cheese
- ...Plus Cornbread with Honey Butter**

Tea Sandwiches OR *Quiche*

~Extra fee applies

- Cucumber Mint on White Bread
- Egg Salad with Chives on Pumpernickel
- Chicken Salad with Cherries in a Pastry Cup
- Watercress & Goat Cheese & Candied Pecans on Cinnamon Raisin

- Ham, Tomatoes & Gruyère
 - Spinach, Tomatoes & Cheddar
- Or Choose Custom Ingredients for Your Quiche*

Refreshments Included

- Coffee, Decaf & Assorted Teas
Choose Two:
- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
 - Sparkling Wine with a Raspberry
 - Sparkling Wine Punch
- Bartender Fees Extra**

Dessert Included

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Assorted French Macarons
- Chocolate-Covered Strawberries



AFTERNOON TEA

- Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Salads - Preset at Each Place Setting

- Mesclun Greens with Cranberries, Candied Walnuts & Chèvre with a Honey Balsamic Drizzle
- Chilled Fruit Salad Cup Garnished with Mint

Tea Station

*Attendant to Assist Guests with Hot Water Tipping Tea Pot
Loose Hot or Iced Tea of the Day - Extra fee applies*

- Assorted Tea Sachets • Honey • Sugar Cubes • Lemon Wedges • Milk

Scones - Server to Pass Fresh Baked Scones

- Preserves, Lemon Curd & Clotted Cream- *Placed in Glass Cordials on Each Table*

Tea Sandwiches

*- Displayed on
Two-Tiered Trays*

- Cucumber Mint on White Bread
- Egg Salad with Chives on Pumpernickel
- Chicken Salad with Cherries in a Pastry Cup
- Watercress & Goat Cheese & Candied Pecans on Cinnamon Raisin

Enhancements

(Optional Add-On)

- Tray Passed Hors d'oeuvres - *Choose From Our List*
- Sweet Crêpe Station
- Buffet Style Tea Service Available

Refreshments Included

- Coffee, Decaf & Assorted Teas
- Choose Two:**
- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
 - Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
 - Sparkling Wine with a Raspberry
 - Sparkling Wine Punch
- Bartender Fees Extra**

Dessert Included

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Assorted French Macarons
- Chocolate-Covered Strawberries

FORMAL LUNCHEON

Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Buffet

Salad

Mesclun Greens with Cranberries,
Candied Walnuts & Chèvre with
a Honey Balsamic Drizzle

French Rolls & Butter

Entrées

CHICKEN, SOLE OR COD - *Host to Pre-Select Two:*

- CHICKEN ROULADES *with Host's Selection of Fillings:*
 - ~ Apricots & Cornbread in an Orange Apricot Glaze
 - ~ Spinach, Sun-Dried Tomatoes, Pesto, Feta & Balsamic Glaze
 - ~ Caprese - Tomatoes, Basil & Mozzarella
- PARISIENNE CHICKEN with Champagne Lemon & Caper Sauce
- CHICKEN PAILLARD with Asiago Crust & Pomodoro Sauce
- SOLE OR COD FLORENTINE - Spinach with Herb Buerre Blanc
- CRUSTED BAKED COD with a Lemon White Wine-Caper Sauce

Accompaniments

- Seasonal Vegetables du jour
- Crispy Herb Potato Wedges

Enhancements

(Optional Add-On)

- Tray Passed Hors d'oeuvres - *Choose From Our List*
- Plated* Luncheon is available (*Extra fee applies*)
- * *Final Entrée Count Due Ten Days Prior to Event*

Refreshments Included

- Coffee, Decaf & Assorted Teas
- Choose Two:**
- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Assorted French Macarons
- Chocolate-Covered Strawberries

ALTERNATE ENTRÉE SELECTIONS

Chicken Entrées

CHICKEN ROULADES

Host's Selection of Fillings:

- Apricots & Cornbread with Orange Apricot Glaze
- Spinach, Sun-Dried Tomato Pesto, Feta & Balsamic Glaze
- Caprese - Tomato, Basil & Mozzarella
- Cherries & Brie with a Cabernet Reduction Sauce & Garnished with Poached Pears
- Sweet Potato & Kale with Tahini Sauce
- Brie, Sage & Ham with Blackberry Maple Butter Sauce

CHICKEN PAILLARD

Host's Selection of Seasoned Crust:

- Asiago Crust Chicken Paillard & Pomodoro Sauce
- Coconut Crusted Chicken Paillard & Mango Salsa

PARISIENNE HERB CHICKEN

Host's Selection of Toppings:

- Champagne Lemon & Caper Sauce
- Balsamic, Mushrooms & Caramelized Onions

Seafood Entrées

FILLET OF SOLE ~Host's Selection of Toppings:

- Sole Florentine with Spinach with Herb Beurre Blanc
- Sole Provencal~Tomatoes, Capers, Olives & Olive Oil

COD ~Host's Selection of Toppings:

- Baked Crusted Cod with a Lemon White Wine-Caper Sauce
- Creamed Cod Anisette with Fennel, Cream & Tarragon

SALMON ~M.P. Surcharge ~Host's Selection of Toppings:

- Sesame Coated Salmon with Mango Mustard Seed Glaze
- Olive Oil Roasted Salmon with Chardonnay Artichokes
- Salmon en Croûte with Pesto & Wrapped in Puff Pastry

GRILLED SWORDFISH ~M.P. Surcharge

~Host's Selection of Toppings:

- Lemon & Herbs Butter Sauce • Tropical Fruit Salsa

Pork & Beef Entrées

HERB ROASTED LOIN OF PORK

~M.P. Surcharge with Sautéed Apple Slices

- Cider Glaze OR Burgundy Peppercorn Sauce

FILET MIGNON (6 or 8 oz.) ~M.P. Surcharge

- Caramelized Onions & Mushrooms in a Garlic Brown Butter

OPTIONAL SAUCE - \$1.00++/Guest*

~ Bearnaise Sauce ~ Bordelaise Sauce ~ Pink Peppercorn Sauce

Vegetarian & Vegan Entrées

- Eggplant Rollatini Garlic Wilted Spinach & Feta Cheese Dill atop Spiced Tomato Coulis
- Vegan ~ Zucchini with Chickpea & Mushroom Stuffing

**Above Entrées are + Applicable Service Fee + Food & Beverage Tax; Note: M.P. Equals Market Price*

PASTA STATION

Domestic Cheese & Crackers with Fruit Garnish - Tray Passed (During Mingling)

Salad

Classic Caesar Salad with Romaine, Garlic Croutons & Shaved Parmesan

Artisan Bread Crostinis

PASTA SAUTÉED TO ORDER BY ATTENDANT

Pastas

Pre-Select Two:

- Farfalle Pasta
- Penne Pasta
- Cheese Filled Tortellini
- Gluten-Free Pasta

Sauces

Pre-Select Two:

- Marinara
- Basil Pesto Cream
- Alfredo

Proteins

Pre-Select Two:

- Grilled Chicken
- Sausage
- Meatball

Toppings – Pre-Select Four:

- | | | |
|-----------------------|-----------------------|-------------------|
| • Roasted Red Peppers | • Spinach | • Parmesan Cheese |
| • Sautéed Mushrooms | • Squash and Zucchini | • Chopped Basil |
| • Chopped Tomatoes | • Artichokes | • Garlic Oil |

Enhancements (Optional Add-On)

- Eggplant Rollatini (3 oz. Portion)
- Chicken Parmesan (3 oz. Portion)
- Spinach Ravioli • Lobster Ravioli

Refreshments Included

- Coffee, Decaf & Assorted Teas
Choose Two:
- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
- Sparkling Wine with a Raspberry
 - Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

- Decorated Half Sheet Cake

Extra Sweets

(Optional Add-On)

- Chocolate-Covered Strawberries
- Cupcakes Vanilla **OR** Chocolate

Trio of Miniature Sweet Treats

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

KEBOB STATION

Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Salad

Romaine Lettuce, Tomatoes,
Cucumbers, Olives & Feta
with Red Wine Vinaigrette

French Rolls & Butter

SAUTÉED TO ORDER WITH PROTIEU BY A STATION CHEF:

- Moroccan Chicken with Coriander, Cumin, Tomato & Citrus
- Bulgogi (Grilled Marinated Beef) with Sesame, Soy & Garlic

Rice

Spiced Citrus Basmati Rice with Olive Oil

Grilled Vegetables

- Sweet Onions
- Mushrooms
- Bell Peppers
- Zucchini

Sauces

- Sriracha
- Chimichurri
- Tomato Chutney

Enhancements

(Optional Add-On)

- Grilled Shrimp ~ Lemon, Curry & Basil
- Roasted Pork

Refreshments Included

- Coffee, Decaf & Assorted Teas
Choose Two:
- Sweet or Unsweetened Iced Tea
 - Peach Tea
 - Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas
- Wine
- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

- Decorated Half Sheet Cake

Extra Sweets

(Optional Add-On)

- Chocolate-Covered Strawberries
- Cupcakes Vanilla **OR** Chocolate

**Trio of
Miniature Sweet Treats**

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

BARBECUE STATION

Domestic Cheese & Crackers with Fruit Garnish -*Tray Passed (During Mingling)*

Salad

Tossed Greens, Tomatoes,
Cucumbers & Carrots with
Honey Balsamic Vinaigrette

*Cornbread with
Honey Butter*

HOST TO PRE-SELECT FIVE:

- Fried Chicken Morsels
- Slow-Roasted Pulled Pork
- Crispy Herb Potato Wedges
- Grilled Roast Vegetables
- Sweet Potato Pecan Casserole
- Miniature Corn on the Cob
- Mac & Cheese
- Lemon & Basil Pasta Salad
- Baked Beans
- Mardi Gras Slaw

Optional: Black Angus Slider Station

Served on Host's Choice of One: Potato Rolls • Brioche Rolls • Crostinis

SAUCES ~ *Pre-Select Two:* Chipotle • Guava BBQ • Honey Mustard

TOPPINGS ~ *Pre-Select Four:* Creole Slaw • Tomatoes • Red Onions • Jalapeño Peppers
Caramelized Onions • Shredded Lettuce • Pickles • Bacon • Cheddar or Bleu Cheese

Enhancements

(Optional Add-On)

- Sliced Beef Brisket
- Wheat Berry Salad: Arugula with
Dried Fruits & Citrus Dressing

Refreshments Included

- Coffee, Decaf & Assorted Teas

Choose Two:

- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
- Sparkling Wine with a Raspberry
 - Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

- Decorated Half Sheet Cake

Extra Sweets

(Optional Add-On)

- Strawberry Shortcake
- Chocolate-Covered Strawberries
- Cupcakes Vanilla OR Chocolate

**Miniature
Sweet Treats**

- Fudge Brownies
- Chocolate Chip Cookies

MEXICAN STATION

Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Salad

Romaine Lettuce with Cucumbers, Tomatoes & Beans with Cilantro Lime Vinaigrette

SWEET CORNBREAD & BUTTER

Seasoned White Rice WITH FRESH LIME

Fajitas made to order

TORTILLA FILLED WITH:

- Sliced Fajita Chicken
- Sliced Fajita Steak
- Peppers & Onions
- Pico de Gallo
- Sour Cream
- Mole Sauce
- Guacamole
- Monterey Jack Cheese
- Cilantro

Enhancements

- Tequila Lime Shrimp

(Optional Add-On)

- Tray Passed Hors d'oeuvres - *Choose from Our List*

Refreshments Included

- Coffee, Decaf & Assorted Teas

Choose Two:

- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
- Sparkling Wine with a Raspberry
- Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

- Decorated Half Sheet Cake

Extra Sweets

(Optional Add-On)

Trio of
Miniature Sweet Treats

- Lemonciello Cake
- Fudge Brownies
- Tres leches Cake

ASIAN STATION

Domestic Cheese & Crackers with Fruit Garnish - *Tray Passed (During Mingling)*

Salad

Broccoli Slaw Salad with Baby Corn, Crispy Wontons, Mandarin Oranges & Sesame Ginger Dressing

STIR-FRIED & SAUTÉED TO ORDER BY ATTENDANT

Starch

Pre-Select One:

- Jasmine Rice
- Yakisoba Noodles

Proteins

Pre-Select Two:

- Sautéed Chicken
- Beef • Pork
- Add Shrimp: M. P.

Sauces

Two Included:

- Garlic Sesame
- Orange & Ginger

Toppings

– Pre-Select Five:

- | | | | |
|----------------|--------------------|----------------|-------------------|
| • Snow Peas | • Chopped Tomatoes | • Broccoli | • Water Chestnuts |
| • Bell Peppers | • Green Onions | • Bean Sprouts | • Baby Corn |

Refreshments Included

- Coffee, Decaf & Assorted Teas

Choose Two:

- Sweet or Unsweetened Iced Tea
 - Peach Tea • Punch
- Lemonade: Regular or Pink

Bubbly & Wine

(Optional Add-On)

- Mimosas • Wine
- Sparkling Wine with a Raspberry
 - Sparkling Wine Punch

Bartender Fees Extra

Dessert Included

*Trio of
Miniature Sweet Treats*

- Lemonciello Cake
- Cheesecake with Melba Sauce
- Flourless Chocolate Cake Truffle

Extra Sweets

(Optional Add-On)

- Decorated Half Sheet Cake
- Chocolate-Covered Strawberries
 - Ice Cream Sundae Bar



Hors d'oeuvres



CHEESE, CHARCUTERIE, CRUDITÉ & FRUIT

Imported & Domestic Cheese Canapés

Tray Passed

- Chef's Choice of Cheeses: Served on Gourmet Crackers with Fruit Garnish

Domestic Cheese Canapés

Tray Passed

Baked Brie with Raspberry Filling

Choice of Stationery Display OR Tray Passed Medallions

Charcuterie Canapés & Flatbreads

Tray Passed

Add Attendant Fee for a Stationary Display

- Chorizo, Salumi, Pepperoni, Fig Jam & Cheeses served on Gourmet Crackers & Assorted Gourmet Flatbreads

Antipasti Cups

Tray Passed

- Marinated Artichokes, Red Peppers, Kalamata Olives, Basil & Mozzarella in Crispy Genoa Salami Cups

Crudité Cordial Glasses

Tray Passed

- Crisp Vegetable Crudité: Red Peppers, Haricot Vert, Carrots, Celery & Creamy Garlic Hummus

Mini Fruit Skewers in a Pineapple

Tray Passed

- Strawberry, Cantaloupe, Pineapple & Blackberry - with Vanilla Bean Yogurt Sauce

NOTE: Minimum 40 Pieces per Selection

HORS D'OEUVRES - TRAY PASSED

Chicken

- Crunchy Chicken with Manchego & Olives
- Cashew & Tangerine Chicken Fritters with Jerk Honey
- Chicken Potstickers with Lemongrass & Basil
- Parmesan Chicken with Bruschetta Topping
- Thai Sesame Chicken Satay with Peanut Sauce
- Buffalo Chicken Purses
- Hibachi Chicken Skewers with Teriyaki Glaze
- Coconut Chicken with Mango Chutney & Pineapple

Vegetable

- Spanakopita ~ Spinach & Cheeses in Phyllo
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Vegetable Potstickers with Duck Sauce (Vegan)
- Eggplant Bruschetta with Mint & Golden Raisins
- Butternut Squash or Tomato Basil Soup Cordials
+ Mini Grilled Cheese on top of Cordial
- Roasted Tomato, Basil & Goat Cheese Quiche
- Cheese & Vegetable Filled Mushroom Caps
- Wild Mushroom Phyllo Cigars
- Loaded Baked Potato Rounds

Seafood

- Pesto Roasted Salmon on Cucumber Disk
- Shrimp Scampi Toasts
- Scallops Wrapped in Bacon with Honey Drizzle
- Crispy Crab Cakes with Avocado Aioli
- Lobster Croissants
- Salmon with Pesto Mustard wrapped in Phyllo
- Sambuca & Rosemary Grilled Shrimp

Beef

- Beef Wellington with Horseradish Cream
- Beef Tenderloin & Gorgonzola Tartlets
- Chimichurri Steak Tartlets
- Meatball Parmesan Skewers with Pearl Mozzarella & Basil
- Braised Short Rib, Brie & Cherry Jam on Flatbread

NOTE: Pricing is per Hors d'oeuvre piece (Minimum 40 Pieces)

RAW BAR

Shrimp Cocktail

CLASSIC LARGE SHRIMP

Market Price*

Oysters

OYSTERS ON THE HALF SHELL

Market Price*

Clams

LITTLE NECK CLAMS
ON THE HALF SHELL

Market Price*

Crabs

CRACKED
CRAB CLAWS

Market Price*

Above Served with Zesty Cocktail Sauce, Horseradish, Tabasco Sauce & Lemon
Attendant Fee Extra up to 2-Hours

Ice Sculpture

OPEN SHELL ICE CARVING FOR DISPLAY

Custom Designs

Upgrade with Your Monogram at an Additional Cost

**Minimum of 50 Pieces for Raw Bar Items*

Dessert Enhancements



DESSERT SELECTIONS

Miniature Sweet Treats

TRADITIONAL TRIO

Tray Passed

- Flourless Chocolate Cake Truffle
- Lemonciello Cake
- Cheesecake with Melba Sauce

ASSORTED MACARONS

(3-Dozen Minimum)

Tray Passed or
on Two-Tiered Displays

OTHER MINIATURE TREATS

\$Tray Passed

- Chocolate Brownies
- Blondie Brownies
- Classic Tiramisù

CHOCOLATE-COVERED STRAWBERRIES

- Dark Chocolate • White Chocolate
- OR Custom Color - Extra Fee Applies

STRAWBERRY DESSERTS

(3-Dozen Minimum) - Tray Passed

CHEESECAKE FILLED STRAWBERRIES

MINI CANNOLIS

CANNOLIS

REGULAR SIZE CANNOLIS

CHOICE OF FILLING: • Ricotta • Ricotta & Chocolate Chips • Vanilla Pudding • Chocolate Pudding

Served By Attendant

- Chocolate Chips
- Chopped Walnuts
- Hot Fudge Sauce • Strawberries

Ice Cream Sundae Bar

VANILLA OR CHOCOLATE ICE CREAM

~ Extra Fee Applies for both Flavors

Choice of Flavour

- Whipped Cream
- Rainbow Sprinkles
- Maraschino Cherries

FORMAL CAKES SLICED • Flourless Chocolate Cake with Hazelnut Mousse • Tiramisu Cake • Cheesecake with Strawberries

COOKIES • Chocolate Chip • Peanut Butter (3-Dozen Minimum)

ITALIAN COOKIES 3 Pound Minimum (Approximately 20 Cookies/Pound)

CAKES & CUPCAKES

Decorated Cakes:

FLAVORS: VANILLA CAKE • CHOCOLATE CAKE • MARBLE CAKE (Flavors Included in Your Package)

FILLINGS: MOUSSE: Strawberry • Raspberry • Lemon • Vanilla • Chocolate • Hazelnut

PRESERVES: Cherry • Pineapple **VANILLA BUTTERCREAM** OR Chocolate*

ICING: VANILLA BUTTERCREAM OR Chocolate* • Whipped Cream** • Chocolate Ganache*

* Extra Fee Applies ** Not Available for Wedding Cakes

CHOICE OF CAKE SIZE:

• Quarter Sheet Cake serves 18-25 Guests | Half Sheet Cake serves 35-45 Guests

• Two-Tiered Cake ...for Standard Buttercream Design • Extra Fee for Custom Design OR Fondant Cakes

9" ROUND CAKE serves 12-15 Guests | 10" ROUND CAKE serves 18-20 Guests | 12" ROUND CAKE serves 30-35 Guests

Premium Fillings:

• CAPPUCINO FILLING with Whipped Cream

• CHOCOLATE MOUSSE CHAMBORD Filled with Fresh Raspberries

• BAVARIAN CRÈME Chocolate OR Vanilla • MOCHA Available in Chocolate OR White with Mocha Icing

• LEMON BLUEBERRY Filled with Lemon Mousse & Fresh Blueberries

• ORANGE GRAND MARNIER Filled with a Light Bavarian Cream, Brandy & Grand Marnier Orange Flavored Liquor

• STRAWBERRIES & CRÈME Filled with Whipped Cream & Fresh Strawberries

Specialty Cakes:

• RED VELVET CAKE with Whipped Velouté of All Natural Cream Cheese Filling

• CARROT CAKE with All Natural Cream Cheese Filling

• ITALIAN FRUIT CAKE Sponge Cake with Strawberries, Peaches & Fresh Whipped Cream

• TIRAMISU CAKE White Cake Soaked with Espresso Coffee - Filled with Mascarpone Cheese

• CAPPUCINO CAKE White Cake Soaked with Espresso Coffee & Cappuccino Flavored Cream

• CANNOLI CAKE Vanilla Cake with Ricotta Filling (Chocolate Chips Optional)

Cupcakes:

• Vanilla OR Chocolate Cupcakes with Buttercream Icing (3~Dozen Minimum/Flavor)

~Displayed on Two-Tiered Trays

+ Equals Applicable Service Fee & Food & Beverage Tax

NOTE: If You Bring a Cake OR Cupcakes from a Licensed Bakery: Add \$1.00+/Guest for a Cake \$0.50/Guest+ for Cupcakes equals Plating/Service Fee



Floral & Decor

FLOWERS & DECOR

Floral Centerpieces

HYDRANGEA & ROSES

Two White or Blue Hydrangea Stems
& Three Roses (Choice Of Color)
Arranged in "House Borrowed" Vases
(Minimum Quantity 4)

OR

Two White or Blue Hydrangea Stems
& Five Roses (Choice Of Color)
Arranged in "House Borrowed" Vases*
(Minimum Quantity 4)

HYDRANGEA & GERBERA DAISIES

Two White or Blue Hydrangea Stems &
Three Mini Gerbera Daisies (Choice Of Color)
Arranged in "House Borrowed" Vases*
(Minimum Quantity 6)

OR

Two White or Blue Hydrangea Stems & Five
Mini Gerbera Daisies (Choice Of Color)
Arranged in "House Borrowed" Vases*
(Minimum Quantity 6)

ROSE & FILLER

Single Rose (Choice Of Color)
& Designer's Choice Filler
Arranged in "House Borrowed" Vases*
(Minimum Quantity 4)

OR

Two Roses (Choice Of Color)
& Designer's Choice Filler
Arranged in "House Borrowed" Vases*
(Minimum Quantity 4)

***ADD VASES (FOR GUESTS TO KEEP) FOR ABOVE ARRANGEMENTS - Beginning at \$5.00/Basic Vase+**
Custom Floral Arrangement Designs - Available Upon Request

ROSES: • White/Ivory • Light Pink • Peach • Orange • Lavender • Fuchsia Pink • Yellow • Red

GERBERA DAISY (MINI): • White • Pink • Fuchsia Pink • Yellow • Peach • Orange • Red • Burgundy

FILLERS: • Silver Dollar Eucalyptus • Seeded Eucalyptus • Ivy • Hypericum Berries (Choice of : White, Pink, Green or Dark Red)
• Queen Anne's Lace • Baby's Breath • Magnolia Foliage • Salal-Lemon Leaves • Ruscus • Willow Curly Tips

Speciality Table Linens

- Damask
- Duchess Satin
- Satin Stripe
- Tissue Lane
- Pintuck
- Poly Assorted Colors

Napkin Colors

STANDARD NAPKINS (included in package)

- White • Ivory • Poly Ivory Dupioni

COLORED NAPKIN UPGRADE (\$1.00/Guest++)

- Blush • Ice Pink • Raspberry • Dusty Rose Swirl
- Cornflower Blue • Light Blue Swirl • Tiffany Blue • Midnight Blue
- Yellow • Lavender • Sage Green • Teal • Grey

++ Equals + Applicable Service Fee + Tax

BALLOON SCULPTURES

BALLOON RING



Tiffany
Sulist
HOUSE

BALLOON GARLAND



BALLOON COLUMNS



Welcome Sign to be Supplied by Customer

BALLOON SCULPTURES INCLUSIVE OF:

- Set-up of Balloon Sculpture
- Choice of Up to (3) Colors*
*(Extra Fee/Additional Color)
- Plus Applicable Sales Tax
- Removal of Balloons**

BALLOONS AROUND ARCH



Optional: "Oh Baby" OR "Bride to Be"