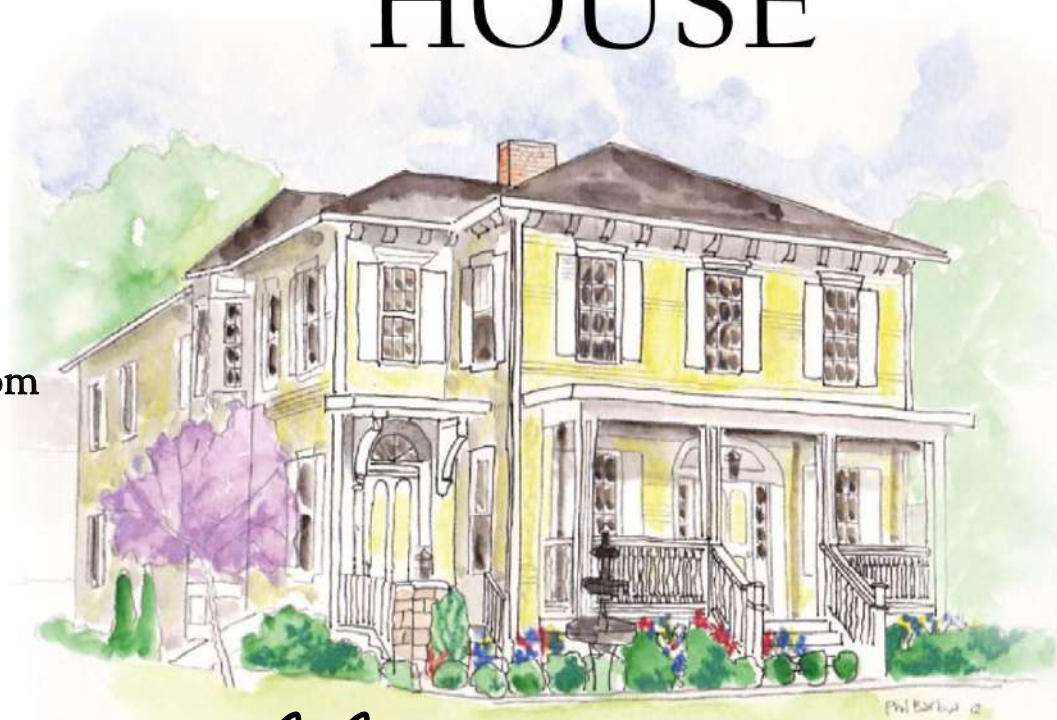


Tiffany Juliet HOUSE

Office ~ (860) 659-1865
Text ~ (860) 633-5500
Corrineweddings@aol.com
TiffanyJulietHouse.com



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

Wedding Menus

EVENT SPACE: DINING ROOM



Wedding Package Pricing:

BEGINNING AT \$5,000.00++

FOR 40 GUESTS

- **ALL-INCLUSIVE VENUE, FOOD & NON-ALCOHOLIC REFRESHMENTS, PLUS OPTIONAL: BRING YOUR OWN ALCOHOL**
- **FEATURING FLAT-RATE MENU PACKAGES PLUS... SERVICE FEE*;
PLUS... FOOD & BEVERAGE TAX**
- **MINIMUM PACKAGES FOR 40 GUESTS
OR EQUAL AMOUNT IN SPENDING**

All-Inclusive Package Pricing Includes:

- **VENUE & FULL-SERVICE CATERING
CHOICE OF MENU & TABLES SET FOR YOUR EVENT**
- **USE OF FAUX ROSE CENTERPIECES, TABLE NUMBERS, GIFT CARD HOLDER & OPTIONAL VINTAGE TEA CUPS.**

Event Capacity:

- **THE DINING ROOM TABLES & CHAIRS WILL BE CONFIGURED TO FIT THE SIZE OF YOUR CELEBRATION!**
- **APPROXIMATELY 40 GUESTS SEATED...
UP TO 60 GUESTS**

Event Availability:

- **SATURDAY BEGINNING AT 3:30, 4:00 OR 4:30 P.M.
SUNDAY BEGINNING AT 3:30 OR 4:00 P.M.
FRIDAY BEGINNING AT 5:00, 5:30 OR 6:00 P.M.
PLUS 1 HOUR PRIOR FOR DELIVERIES & SET-UP**
- **3 -1/2 HOUR EVENT DURATION
OPTIONAL TO ADD EXTRA 1/2 HOUR
INCREMENTS FOR AN ADDITIONAL FEE**
- **WEDDING CEREMONY* IS WITHIN 3 -1/2 HOURS
*EXTRA FEE TO ADD CHAIRS & FOR SET-UP**

CONTACT US: (860) 659-1865 FOR SPECIFIC MENU PRICING

WEDDING MENU PRICING

Dining Room Only

60-Guest Maximum Seating Capacity

**PRICING BELOW IS INCLUSIVE OF VENUE & MENU TO FEATURE:
HORS D'OEUVRES & DINNER RECEPTION, CHEFS & SERVERS**

PLUS... 22% Service Fee & PLUS... 7.35% Food & Beverage Tax

WEDDING PACKAGE: EXQUISITE RECEPTION.....\$5,000.00++

**Flat Rate for Up to 40-Guest Minimum (or Equal Amount in Spending) ~ (\$65.00/Guest++, thereafter)*

WEDDING PACKAGE: EXTRAORDINAIRE RECEPTION.....\$6,300.00++

**Flat Rate for Up to 40-Guest Minimum (or Equal Amount in Spending) ~ (\$85.00/Guest++, thereafter)*

WEDDING PACKAGE: GRANDIOSE RECEPTION.....\$8,000.00++

**Flat Rate for Up to 40-Guest Minimum (or Equal Amount in Spending) ~ (\$95.00/Guest++, thereafter)*

BRING YOUR OWN ALCOHOL - EXTRA FEES APPLY

CEREMONY FEE - \$350.00 + TAX

- Indoor Ceremony: Extra Chairs are not Available in Event Space**
- Outdoor Ceremony includes up to 60 White Garden Chairs**

Ceremony Time is within the 3-1/2-hour Event Duration

IN-HOUSE D.J. SERVICES

\$1,650.00

Up To 3-1/2 Hours

Add \$200.00 for Ceremony

**WEDDING DATES ON SATURDAY BEGINNING AT 3:30, 4:00 OR 4:30 P.M.; SUNDAY BEGINNING AT 3:00 OR 3:30 P.M.
OR FRIDAY BEGINNING AT 5:30 OR 6:00 P.M. • 3-1/2-HOUR DURATION (ADD EXTRA HALF HOUR FOR \$175.00++)**

Tiffany
Sulist
HOUSE

WEDDING MENUS



W E D D I N G P A C K A G E : E X Q U I S I T E

Tray Passed Hors D'oeuvres

SPANAKOPITA

Spinach & Cheese Wrapped in Phyllo

BEEF TENDERLOIN & GORGONZOLA TARTLETS

CRUNCHY CHICKEN

with Manchego and Olives

CRUDITÉ CORDIAL GLASSES

*Crisp Vegetables:
Red Peppers, Haricot Vert, Carrots, Celery
& Creamy Garlic Hummus*

ASSORTED CHEESE CANAPÉS

*Smoked Gouda, Havarti Dill & Cheddar
on Gourmet Crackers
with Fruit Garnish*

MESCLUN GREENS SALAD

*with Cranberries, Candied Walnuts &
Chèvre with a Honey Balsamic Drizzle*

Starters

DINNER ROLLS & BUTTER

*Classic French and Seasoned Rolls
(Tray Passed)*

Main Course

FLAT IRON STEAK

with Smoked Sea Salt and Natural au jus

CHICKEN ROULADES

*Filled with Apricots & Cornbread
in an Orange Apricot Glaze*

Accompaniments

BASMATI RICE

Seasoned with Olive Oil, Lentils & Herbs

GRILLED VEGETABLE MEDLEY

Zucchini, Yellow Squash & Red Peppers

WEDDING CAKE

*Vanilla Cake with Vanilla Mousse
Filling & Buttercream Icing*

Desserts

CHOCOLATE CHIP COOKIES

*Freshly Baked &
Served During Dancing*

Served with Coffee, Decaffeinated Coffee & Assorted Teas

The Above Wedding Package: Exquisite is a Sample Menu - Alternate/Custom Options are Available for Your Consideration.

W E D D I N G P A C K A G E : E X T R A O R D I N A I R E

Tray Passed Hors D'oeuvres

SCALLOP WRAPPED IN BACON

with Honey Drizzle

BEEF WELLINGTON

with Horseradish Sauce

BUFFALO CHICKEN PURSES

with Mild Sauce

VEGETABLE SPRING ROLL

with Soy Sauce

BRUSCHETTA CROSTINIS

*Tomato, Basil, Capers & Feta
Roasted Eggplant with Olive Oil,
Mint & Golden Raisins*

ASSORTED CHEESE CANAPÉS

*Smoked Gouda, Blue Cheese, Havarti Dill
& Brie, Served on Gourmet Crackers
with Fruit Garnish*

CRUDITÉ CORDIAL GLASS

*Crisp Vegetables: Haricot Vert,
Red Peppers, Carrots & Celery
with Creamy Garlic Hummus*

BABY ARUGULA SALAD

*with Shaved Fennel, Dried Cherries,
Asiago & Lemon Thyme Vinaigrette*

Starters

DINNER ROLLS & BUTTER

*Classic French and Seasoned Rolls
(Tray Passed)*

Main Course

PETITE FILET MIGNON

*6oz. Tenderloin with Caramelized Onions
& Mushrooms in a Garlic Brown Butter*

SESAME COATED SALMON

with a Mango Mustard Seed Glaze

Accompaniments

CRISPY POTATO WEDGES

with Butter & Herbs

GRILLED VEGETABLE MEDLEY

Butternut Squash, Kale & Red Peppers

WEDDING CAKE

*Chocolate Cake with Hazelnut
Mousse Filling & Buttercream Icing*

Desserts

CHOCOLATE CHIP COOKIES

*Freshly Baked &
Served During Dancing*

Served with Coffee, Decaffeinated Coffee & Assorted Teas

The Above Wedding Package: Extraordinaire is a Sample Menu - Alternate/Custom Options are Available for Your Consideration.

W E D D I N G P A C K A G E : G R A N D I O S E

Tray Passed Hors D'oeuvres

THAI SESAME CHICKEN SATAY

with Sweet Peanut Sauce

BEEF WELLINGTON

with Horseradish Sauce

CRISPY CRAB CAKES

with Avocado Aioli

POACHED PEAR

& Gorgonzola on Endive

VEGETABLE POTSTICKERS

with Lemongrass Basil

CHEESE CANAPÉS *Manchego, Gouda, Herbed Goat Cheese & Havarti Dill Served on Crackers with Fig Spread & Fruit Garnish*

ANTIPASTI CUPS *Marinated Artichokes, Red Peppers, Kalamata Olives, Basil & Mozzarella in Crispy Genoa Salami Cups*

First Course

served with

Second Course

BABY SPINACH SALAD

*with Oranges Segments,
Honey Roasted Pecans in a
Blood Orange Creamsicle Vinaigrette*

ARTISAN BREADS & BUTTER

*Seasoned Olive Oil Ciabatta Bread
& Classic French Rolls
(Tray Passed)*

PENNE PASTA

*with Roasted Mushrooms
in a Creamy Peppercorn Sauce
with Shaved Parmesan*

Main Course

PAN SEARED SEA BASS

with a Spicy Citrus Sauce

FILET MIGNON

*8 oz. Tenderloin with a
Roasted Shallot Brandy Glaze*

Accompaniments

ROASTED POTATO WEDGES

with Butter & Herbs

GRILLED VEGETABLE MEDLEY

*Butternut Squash,
Kale & Red Peppers*

WEDDING CAKE

*Red Velvet Cake with a Whipped Velouté
& all Natural Cream Cheese Filling
& Buttercream Icing*

Desserts

CHOCOLATE CHIP COOKIES

*Freshly Baked &
Served During Dancing*

Served with Coffee, Decaffeinated Coffee & Assorted Teas

The Above Wedding Package: Grandiose is a Sample Menu - Alternate/Custom Options are Available for Your Consideration.

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*

WEDDING PACKAGE ONE - BRUNCH WITH OMELETTES

Tray Passed Hors D'oeuvres

PASTRIES

*Miniature Scones,
Muffins & Crossiants*

CHEESE & CRACKER CANAPÉS

*Assorted Domestic Cheeses on Gourmet Crackers
with Fruit Garnish*

QUICHE TARLETS

*Ham, Tomatoes & Gruyère
Quiche in a Pastry Cup*

Refreshments

Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee, Assorted Teas, A 3oz. pour of Non-alcoholic Sparkling Cider for a Toast!

Starter

FRESH FRUIT SALAD CUP - *Preset at Each Place Setting*

Cantaloupe, Honeydew Melon, Pineapple, Strawberries, Blueberries, Blackberries, Mandarin Oranges & Garnished with Mint

Main Course

- **OMELETTE STATION** *Omelettes Made to Order by Station Chefs - Add \$75.00 per Omelette Chef (Minimum Two)*

Ham, Tomatoes, Spinach, Green Peppers, Onions, Mushrooms, White Cheddar & Feta Cheese

- **STRAWBERRY RICOTTA STUFFED FRENCH TOAST**

Accompaniments at Station

- **SEASONED BREAKFAST POTATOES WITH SWEET POTATOES**
- **APPLE-WOOD SMOKED BACON**
- **BREAKFAST SAUSAGE LINKS**
- **BELGIAN WAFFLES** *with toppings: Maple Syrup ~ Butter ~ Strawberries ~ Blueberry Sauce ~ Whipped Cream ~ Chocolate Sauce*

Desserts

WEDDING CAKE *Vanilla (Single OR Two-Tiered) Cake with Vanilla Mousse Filling & Buttercream Icing*

plus...Choice of:

CHOCOLATE COVERED STRAWBERRIES *Served with Wedding Cake*
OR **CHOCOLATE CHIP COOKIES** *Freshly Baked & Served During Dancing*

Served with Coffee, Decaffeinated Coffee & Assorted Teas

Optional Enhancements Available upon Request (Example: Carving Station, Raw Bar, etc.)

WEDDING PACKAGE TWO - CRÊPES & BRUNCH STATION

Tray Passed Hors D'oeuvres

PASTRIES

*Miniature Scones,
Muffins & Crossiants*

CHEESE & CRACKER CANAPÉS

*Assorted Domestic Cheeses on Gourmet Crackers
with Fruit Garnish*

QUICHE TARLETS

*Ham, Tomatoes & Gruyère
Quiche in a Pastry Cup*

Refreshments

Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee, Assorted Teas, A 3oz. pour of Non-alcoholic Sparkling Cider for a Toast!

FRESH FRUIT SALAD CUP

*Seasonal Fruit
& Garnished with Mint*

Starters

MESCLUN GREENS SALAD

*with Cranberries, Candied Walnuts &
Chèvre with a Honey Balsamic Drizzle*

Main Course

*French Crêpes filled to Order by Station Chefs
- Add \$75.00 per Crêpe Station Chef (Minimum Two)*

• SAVORY CRÊPES

*~ Grilled Chicken ~ Honey Ham ~ Spinach ~ Gruyère Cheese
~ Caramelized Onions ~ Sautéed Mushrooms*

• SWEET CRÊPES

FILLINGS: Pre-Select Two:

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

FRUIT: Pre-Select Two:

~ Strawberries ~ Blueberries ~ Raspberries ~ Sliced Bananas

TOPPINGS: Pre-Select Two:

*~ Whipped Cream ~ Chocolate Sauce ~ Maple Syrup
~ Powdered Sugar*

Accompaniments

- APPLEWOOD SMOKED BACON
- FRITTATA WITH SCALLIONS & CHEDDAR
- SEASONED BREAKFAST POTATOES
& SWEET POTATOES

Desserts

WEDDING CAKE

*Red Velvet (Single OR Two-Tiered) Cake with a Whipped Velouté
& all Natural Cream Cheese Filling & Buttercream Icing*

plus...Choice of:

CHOCOLATE COVERED STRAWBERRIES

Served with Wedding Cake

OR

CHOCOLATE CHIP COOKIES

Freshly Baked & Served During Dancing

Optional Enhancements Available upon Request (Example: Carving Station, Raw Bar, etc.)

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

WEDDING PACKAGE LUXE - PLATED BRUNCH

Tray Passed Hors D'oeuvres

PASTRIES

*Miniature Scones,
Muffins & Crossiants*

CHEESE & CRACKER CANAPÉS

*Assorted Domestic Cheeses on Gourmet Crackers
with Fruit Garnish*

QUICHE TARLETS

*Ham, Tomatoes & Gruyère
Quiche in a Pastry Cup*

Refreshments *Orange Juice, Cranberry Juice, A 3oz. pour of Non-alcoholic Sparkling Cider for a Toast!*

Starter **FRESH FRUIT SALAD CUP** - Preset at Each Place Setting

Cantaloupe, Honeydew Melon, Pineapple, Strawberries, Blueberries, Blackberries, Mandarin Oranges & Garnished with Mint

Main Course

Savory Entrées *Pre-Select One*

FEATURING DUET ENTRÉES

- **EGGS BENEDICT WITH PEPPERCORN HOLLANDAISE**
- **EGGS BENEDICT OVER CRAB CAKE WITH CHARON SAUCE** ~ Add \$8.00/Person++
- **FRENCH CRÊPES FILLED W/OMELETTE STYLE EGGS, SPINACH, HAM & BRIE**

Sweet Entrées *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

- **MESCLUN GREENS TOSSED WITH OLIVE OIL**
 - **APPLE-WOOD SMOKED BACON & BREAKFAST SAUSAGE LINKS**
-

Desserts

WEDDING CAKE *Chocolate (Single OR Two-Tiered) Cake with Hazelnut Mousse Filling & Buttercream Icing*

Plus...

CHOCOLATE COVERED STRAWBERRIES *Served with Wedding Cake*

Choice of:

OR CHOCOLATE CHIP COOKIES *Freshly Baked & Served During Dancing*

Served with Coffee, Decaffeinated Coffee & Assorted Teas

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

Baked Brie with Raspberry Filling

Choice of Stationery Display OR Tray Passed Medallions

Domestic Cheese Canapés

Tray Passed

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



WEDDING CAKE SELECTIONS

Decorated Wedding 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* • Chocolate Ganache*

...for Standard Buttercream Design

* Extra Fee Applies • Extra Fee for Custom Design OR Fondant Cakes

CHOICE OF CAKE SIZE:

- TWO-TIERED WEDDING CAKE size equals 8" / 12" Tiers & serves approximately 60 Guests
 - TWO-TIERED WEDDING CAKE size equals 7" / 10" Tiers & serves approximately 35 Guests
 - TWO-TIERED WEDDING CAKE size equals 7" / 10" Tiers & serves approximately 35 Guests
 - THREE-TIERED WEDDING CAKE size equals 7" / 9" / 12" Tiers & serves approximately 75 Guests
- 9" ROUND CAKE serves 12-15 Guests | 10" ROUND CAKE serves 18-20 Guests | 12" ROUND CAKE serves 30-35 Guests

NOTE: Specify if
you would like to
save the top tier of
the Wedding Cake

Premium Fillings:

- CAPPUCCINO 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
- CAPPUCCINO CAKE White Cake Soaked with Espresso Coffee & Cappuccino Flavored Cream
- CANNOLI CAKE Vanilla Cake with Ricotta Filling (Chocolate Chips Optional)

+ 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

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)

A woman in a white dress is holding a champagne flute filled with bubbly. She is standing at a formal dinner table. In the background, a man in a tuxedo is also holding a champagne flute. The table is set with white linens, glassware, and lit candles, creating a warm and elegant atmosphere.

*Bring Your
Own Alcohol*

BRING YOUR OWN ALCOHOL

Bar Set-up Fee

CHOICE OF: BEER & WINE BAR | FULL BAR

ICE, LEMONS, LIMES & MARASCHINO CHERRIES INCLUDED

OPTIONAL ADD-ON: SPECIAL GARNISHES UPON REQUEST

Mixers Included

SELTZER, TONIC WATER & CLUB SODA

Sodas Included

COKE, DIET COKE & SPRITE

HOST TO CHOOSE TWO REFRESHMENTS:

- SWEET OR UNSWEETENED ICED TEA
- PEACH TEA
- PUNCH
- LEMONADE: REGULAR OR PINK

Bartender Service

ONE BARTENDER PER 50 GUESTS

(4-Hour Minimum)

Additional Bartenders (as needed)

Gratuity added per Bartender

Recommended: no tip jar, this will ensure your family & friends truly feel like an honored guest

Insurance

HOST LIQUOR LIABILITY INSURANCE

One-Day Policy Beginning at \$125.00 - \$225.00 per Event

Surcharge for Corporate Events & Major Holidays

Required Minimum: \$1,000,000.00. Coverage

(The Insurance Agent's Information will be Provided to You)

****NOTE: All Bar Related Pricing will be Subject to Applicable Tax***



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