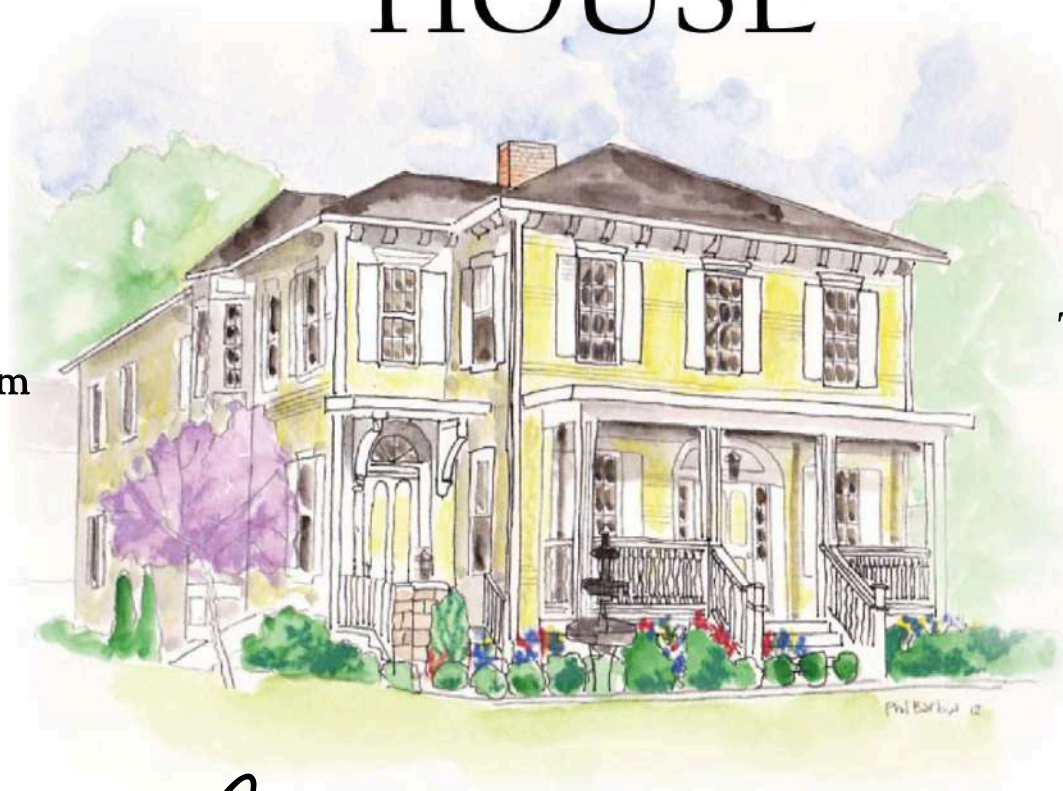


# *Tiffany Juliet* HOUSE



Office ~ (860) 659-1865  
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TiffanyJulietHouse.com

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

## *Shower Menus*

# EVENT SPACE: ENTIRE MAIN FLOOR



## Shower Package Pricing:

- **ALL-INCLUSIVE VENUE, FOOD & NON-ALCOHOLIC REFRESHMENTS**
- **FEATURING FLAT-RATE MENU PACKAGES PLUS... SERVICE FEE\*;  
PLUS... FOOD & BEVERAGE TAX**
- **MINIMUM PACKAGES FOR 50 TO 65 GUESTS OR EQUAL AMOUNT IN SPENDING**
- **CONTACT US: (860) 659-1865  
FOR YOUR SPECIFIC MENU PRICING**

## All-Inclusive Package Pricing Includes:

- **VENUE & FULL-SERVICE CATERING CHOICE OF MENU & TABLES SET**
- **USE OF TABLES, CHAIRS, LINENS, NAPKINS, VINTAGE TEA CUPS & FAUX ROSE CENTERPIECES, ETC.**

## Event Capacity:

- **THE ENTIRE MAIN FLOOR TABLES & CHAIRS WILL BE CONFIGURED TO FIT THE SIZE OF YOUR CELEBRATION!**
- **APPROXIMATELY 50 TO 65 GUESTS SEATED...  
UP TO 75 GUESTS**

## Event Availability:

- **SATURDAY OR SUNDAY (3-HOUR EVENT DURATION)**
- **BEGINNING AT 10:00/10:30 A.M. OR 3:00/3:30 P.M.  
(PLUS TIME FOR DECORATING & SET-UP)**

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

# EVENT MENU PRICING

## Private Use of Entire Main Floor

75-Guest Maximum Capacity

AVAILABLE ON SATURDAY OR SUNDAY • BEGINNING AT 10:00 A.M. OR 3:30 P.M. • 3-HOUR EVENT DURATION

### EVENT MENUS BEGINNING AT \$3,700.00\*

- **BREAKFAST BRUNCH BUFFET**

\*Flat Rate for Up to 50-Guest Minimum  
(or Equal Amount in Spending)  
(\$29.95/Guest++, thereafter)

- **GOURMET BRUNCH BUFFET**

\*Flat Rate for Up to 65-Guest Minimum  
(or Equal Amount in Spending)  
(\$25.95/Guest++, thereafter)

- **SOUTHERN BELLE LUNCHEON**

\*Flat Rate for Up to 55-Guest Minimum (or Equal Amount in Spending) ~ (\$26.95/Guest++, thereafter)

*\*Pricing Above is Inclusive of: Venue, Food, Chefs & Server(s)  
PLUS Add 22% Service Fee... PLUS Add 7.35% Food & Beverage Tax*

### EVENT MENUS BEGINNING AT \$4,000.00\*

\*Menus Below are Flat Rate for Up to 50-Guest Minimum (or Equal Amount in Spending) ~ \$34.95/Guest++, thereafter

- **LUXE BREAKFAST STATION**

- **CLASSIC CRÉPE STATION**

- **AFTERNOON TEA**

- **FORMAL LUNCHEON**

- **PASTA STATION**

- **KEBOB STATION**

- **BARBECUE STATION**

- **MEXICAN STATION**

- **ASIAN STATION**

*\*Pricing Above is Inclusive of: Venue, Food, Chefs & Server(s)  
PLUS Add 22% Service Fee... PLUS Add 7.35% Food & Beverage Tax*

++ Equals + 22% Service Fee + 7.35% Food & Beverage Tax Note: Minimum Number of Guests or Equal Amount in Spending

# 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 GOBLETS, 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!*

# 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**

**OR**

**LUNCHEON ITEMS**

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

- 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

# 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

- BELGIAN WAFFLE TOPPINGS  
~ Strawberries ~ Whipped Cream ~ Chocolate Sauce

- HEART-SHAPED PANCAKES

- ROASTED TURKEY CARVING STATION

(Optional Add-On)

## 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

# 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 Fraiche*

## *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 PROTIEN 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
- Bell Peppers
- Mushrooms
- 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

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## 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:

• CAPPUCCHINO 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

• CAPPUCCHINO 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 Lame
- 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



## BALLOON GARLAND



*Tiffany*  
*Sulist*  
HOUSE

## BALLOON COLUMNS



*Welcome Sign to be Supplied by Customer*

## BALLOONS AROUND ARCH



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

## 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\*\*