

Additional Party Menu Selection

Display Of (Choose either)

International cheese and fresh fruit / fresh cut vegetable crudité
Small display (serves 20-25) \$99.00~Large display (serves 30-40) \$170.00
Fresh baked bread display - \$60.00

Butler Style Hot and Cold Hors D'oeuvres \$10.00 per person per hour

Carving Stations (Choose Two)

Loin of Pork, Smoked Apple Glaze
*Roast Beef with Sherry Mushroom Sauce
Herb Roasted Turkey breast, Cranberry Dressing
Baked Virginia Ham, Whole Grain Mustard, Smithfield Biscuits
*Marinated London Broil, Horseradish Cream Sauce
\$13.00 per person

Omelet Station

Specialty Omelets cooked to order
\$8.00 per person

Pasta Station

Choice of two pastas specially prepared to order by our chefs from our pasta menu
\$9.00 per person

Cold Seafood Bar

*An array of ocean fresh seafood cooked and artfully displayed including clams on the ½ shell, oysters, mussels, cocktail crab claws and shrimp with cocktail sauce and fresh lemon wedges

Market Price

Sushi

*Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi, Smoked Eel, Octopus

Market Price

Desserts

Sundae Bar w/ assorted toppings \$5.00 per person
Platters of mini pastries \$35.00 per table
Platters of fancy cookies \$26.00 per table
Full Viennese hour \$18.00 per person

Ice carving

\$300.00 each

On Premise Wedding ceremony

\$500.00

Arrival by Boat

\$400.00

Prices

Prices do not include 20% S.C. and NY State sales tax (8.625%)

*These menu items consist of or contain meat, fish, shellfish or fresh shell eggs that are raw and not cooked to proper temperature to destroy harmful bacteria and /or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

