

COLD HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Thai-style Yellowfin Tuna 'Seviche' Cones

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil, Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

Smoked Salmon "Reuben"

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

Toasted Coconut Shrimp Skewer

Caribbean Marinade, Mango Chutney, Toasted Coconut

Pan Seared Day Boat Sea Scallops on a Coconut Wonton

Lime Aioli, Lemon Zest

Miniature East End Lobster Roll

Citrus Aioli

Lime Rock Lobster Medallion

Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa

Peppercorn Mélange-crusted Beef Tenderloin

Shallot Confit

Roasted Duck Crostini

Caramelized Pear, Herb Crostini, Sweet Potato Frizzles

Mini 'BLT'

Miniature Cherry Tomatoes, Stuffed with Micro Greens Bacon Crumbles Herb Mayonnaise

Fresh Figs Wrapped in Prosciutto Di Parma

Mascarpone Cheese, Fresh Mint

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado, Fresh Cilantro Crisp Shell



HOT HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Maryland Crab Balls

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning, Pickled Ginger Tartar Dipping Sauce

Grilled Cilantro-Lime Jumbo Shrimp

Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish

Beef Short Rib Slider

Dijon Horseradish Cream

Shredded Asian Beef & Bok Choy in Puffed Pastry

Hoisin Dipping Sauce

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Fried Beef Ravioli

Topped with Onion Jam

Skewered Thai-style Steak

Sirloin of Beef, Lime, Mint, Jalapeño Marinade

Duck Flat Bread Pizza

Duck Confit, Sweet Chipotle Pomodoro, Asiago Cheese, Micro Basil

Lollipop Lamb Chops

Herb Roasted, Balsamic Fig Glaze

Sesame Chicken

Sesame Seed and Panko Crust, Sweet Thai Chili Glaze, Served over Salted Peanuts

Chicken Quesadilla Triangles

Smoked Gouda Cheese

Saffron Chicken en-Croute

Sweet Tomato Jam

Chicken Lemon Grass Wonton

with Soy Ginger Dipping Sauce

Chicken Rockefeller

Wilted Spinach, Gruyere, Crisp Phyllo Cup

Risotto Cake with Prosciutto and Asiago

Arborio Rice, Aged Asiago Cheese, Fresh Herbs



Vegetable Spring RollsCurry-scented Vegetables, Ginger Dipping Sauce

Fresh Garden Vegetable Quesadilla Triangles Pepperjack Cheese

> Miniature Potato Pancakes Apple Chutney

Spinach Phyllo Triangles Herb and Garlic Wilted Spinach, Golden Phyllo Dough

Potato and Goat Cheese Wontons Creamy Potato, Artisanal Goat Cheese, Flaky Wonton Pouch



SIPS & BITES

served butler style, please select two

Soup and Sandwich

Mini French Onion Grilled Cheese Served with Creamy Tomato Soup in Tea Cups

Chicago Hot Dog

Miniature Beef Hot Dog on a Poppy Seed Brioche Roll, Jalapeño, Tomato, Deli Mustard Served with Blue Moon Ale

Smashed Burger

100% Black Angus Beef on a Potato Roll, Dill Pickle, Ketchup, Lettuce and Tomato Served with Blue Point Beer

Mini Fish Tacos

Topped with Cilantro Crema Served with a Margarita in Mini Patron Bottle

Chicken Margarita Shooters

Eat the Chicken, Shoot the Margarita
Spicy Kebab Size Chicken Sautéed in Latin Spices, Skewered and Served on a Chilled Margarita

Mini Grilled Truffled Gruyere Sandwiches

Shot of Chilled Gazpacho

Chilled Corn and Avocado Soup Shot

Topped with Jumbo Lump Crab

Chorizo, Seafood, Chicken Paella

Spicy Roasted Vegetable Saffron Rice, Tender Chicken, Spicy Chorizo and Gulf Shrimp Served in Mini Cast Iron Pans with Red Sangria Shooter

Baked Stuffed Clam

with Bloody Mary Shot



STATIONARY DISPLAYS included

Hamptons Market

ARTISANAL CHEESE AND FRUIT DISPLAY

Queso Manchego, Aged Three Months Sheep's Milk from the La Mancha Region of Spain
Roquefort Blue Cheese, Aged Three Months, A Velvety White Paste with Blue-Green Marbling
Parmigiano-Reggiano, Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy
Grass Fed Cheddar Cheese, Aged Two Years, Moist and Creamy, Subtle yet Sharp
Accompanied by Dried Fruit, Candied Pecans and Almond Fig Paste
Paired with our Seasonal Fresh Fruit and Berry Display and Fresh Crudités Shots

MEDITERRANEAN DISPLAY

Imported Cured Meats: Sopressata, Prosciutto Di Parma and Hot Capicola
Fresh Mozzarella and Tomato Salad
Garbanzo Bean, Cucumber, Roasted Zucchini and Tomato Salad
Farro Salad, Orange and Mint, Citrus Dressing
Orzo Salad with Pepperoncini Pepper, Roasted Tomato, Black Olives and Feta Cheese
Salami and Orzo Salad
Roasted Baby Bell Pepper Medley,
Red Pepper Hummus
Green Olive and Caper Tapenade
Olives Overstuffed with Gorgonzola Cheese
Crostini, Water Crackers and French Baguettes

Handcrafted Pasta Station

please select two

Orecchiette, Sweet Sausage, Sautéed Broccoli Rabe Sun-dried Tomatoes, Roasted Garlic, in a light Broth

Wild Mushroom Orecchiette
Roasted Wild Mushrooms, Heirloom Cherry Tomatoes, Ricotta Salata, Extra Virgin Olive Oil

Farfalle Giardiniera Seasonal Garden Vegetable, Herb Flavored Broth, Tofu Croutons

Penne Salmon Arrabbiata
Flaked North Atlantic Salmon, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes

Penne ala Vodka Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs

Butternut Squash Ravioli Light Sage Cream Sauce, Caramelized Apple, Pearl Onion, Pine Nuts

Accompanied by Sun-dried Tomatoes, Ricotta Cheese, Pecorino Romano, Extra Virgin Olive Oil, Semolina Bread



COCKTAIL ENHANCEMENTS

additional cost

Carving Board

please select two hand-carved selections

Black Tellicherry Peppercorn-Rubbed Shell of Beef Whole Grain Mustard and Horseradish Cream

Asian Marinated Skirt Steak *Plum Ginger Sauce*

Sirloin of Beef
Toasted Shallots, Grain Mustard Cream

Sage-Infused Breast of Turkey
Pear-Cranberry Chutney, Herb Mayonnaise

Char-grilled Mojo Marinated Flank Steak
Traditional Cuban-style Preparation, Cilantro, Garlic, Chile, Lime

Slow-cooked Corned Beef Brisket Select Mustards

Lacquered Loin of Pork
Hoisin Sesame Sauce, Chinese Mustard

Accompanied by Cocktail Breads

Meatball Bar

please select two

Turkey Meatballs with Stuffing

Beef Fiesta Meatballs with Jalapeño

Veal Asian Ginger Meatballs

Classic Italian Bocce Ball

with interesting toppings, to include:
Cranberry, Nut Chutney, Pommery Mustard, Turkey Gravy,
Apple Cinnamon Chutney, Guacamole, Corn & Bean Salsa,
Tomato Salsa, Sour Cream, Wasabi Cream,
Spicy Mayo, Ponzu Sauce, Teriyaki Sauce,
Ricotta Cheese, Pomodoro Sauce, Basil Pesto,
Spicy Cherry Pepper Olive Oil



COCKTAIL ENHANCEMENTS

additional cost

Paella Pans

please select two

Seafood Mediterranean
Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels

Chicken and Chorizo Sausage Sweet Onions, Garlic, Red Peppers

Vegetable

Sweet Onions, Celery, Red Peppers, Broccolini

Accompanied by Crisp Fried Plantains and Assorted Sauces

Asian Delights

Bangin' Shrimp Sweet Chili, Raw Asian Cabbage

Mongolian Beef
Wok Seared, Sweet Soy, Ginger and Garlic, House Crafted BBQ Sauce
Served with Assorted Shumai in Authentic Bamboo Steamers, Soy and Plum Dipping Sauces
Accompanied by Steamed White Rice and Fortune Cookies

Slider Station

please select two freshly prepared burgers, grilled to order served on soft brioche rolls

Black Angus Hand-packed Miniature Beef Burger

Sun-dried Tomato Miniature Turkey Burger

Miniature Vegetarian Burger

Accompanied by Sliced Avocado, Salsa, Flavored Ketchups, Caramelized Onions, Wild Mushrooms, Applewood Smoked Bacon, Vermont Cheddar, Lettuce, Sliced Roma Tomatoes, and Pickles, Shoestring Onions

Hot Pretzel Bar

Hot Pretzels

Gorgonzola Cheese Fondue, Cave Aged Cheddar Fondue Smoked Gouda, Gruyere, Beer Cheese Fondue German Swiss Apple Beer Soup Mini Mugs of IPA Beer



COCKTAIL ENHANCEMENTS

additional cost

Greek Bites

Beef & Chicken Kebob's Moussaka, Pastitsio, Lemon Potatoes Stuffed Grape Leaves, Fresh Pitas and Tzatziki Sauce

Mac & Cheese Bar

Truffle Mac & Cheese, Lobster Mac & Cheese Aged Prosciutto & Sweet Pea Mac & Cheese

Delancey Street

Citrus Apricot Glazed Fried Beef Salami and Hot Dogs Miniature Potato Pancakes or Knishes

Accompanied by Caramelized Onions, Sauerkraut and Cole Slaw, Spicy Mustard, Deli Mustard, Coney Island Dr. Brown Soda

Long Island Duck Station

please select one

French Country Duck Sautéed in Madeira Wine with Exotic Mushrooms and Asparagus

Served in a Puffed Pastry Shell

Wild Berry Duck Sautéed with Fresh Berries, in a Brandy Berry Glaze in Caramelized Shell Served over Wild Rice

Asian Cuban Duck with Papaya, Mango Chipotle, Teriyaki and Sesame Seeds Served with Jicama and Yuka Slaw

Sliced Peking Duck Rolled-to Order in Traditional Moo Shu Pancakes Served with Hoisin Sauce and Scallion Flowers

Accompanied by Cold Sesame Noodles

Taste of Thai

Paad Thai Noodles Cooked to Order with Spicy Shrimp, Peanut Sauce and 'Gai Yang' Chili Sauce Thai Chicken with Lemongrass, Basil and Garlic Accompanied by Vegetable Spring Rolls and Dipping Sauce and Fortune Cookies



COCKTAIL ENHANCEMENTS

additional cost

Shrimp Bar

A Magnificent Display of Chilled Jumbo Shrimp Served with Cocktail Sauce, Horseradish and Lemon Wedges market price

Hamptons Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Raw Oysters and Little Neck Clams Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges market price

Deluxe Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,
Raw Oysters and Little Neck Clams
Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges
market price

Hand-rolled Sushi and Sashimi

butlered passed
Freshly Made Sushi and Sashimi, to include, but not limited to:
Wasabi, Ginger and Soy Dipping
market price

Tuna and Salmon Bar

Hamachi Sashimi
with Pickled Jalapeno and Ponzu
Salmon Poke
with Pickled Vegetables
Sesame Crusted Seared Tuna
with Spicy Mayo and Orange Ginger Glaze
Fennel Crusted Seared Tuna
with Wasabi Mayo and Orange Ginger Glaze
Tuna Tartare with Lychee
Chippo Sashimi
Served in a Mini Martini or Champagne Glass
Accompanied by
Edamame, Kani Salad, Cold Peanut Salad and Asian Slaw
market price



FIRST COURSES

WESTHAMPTON BEACH

please select one

Burrata and Grilled Peach Salad

Petite Greens, Heirloom Tomatoes, Basil Infused Local Peaches, EVOO, White Balsamic Splash, Fig Balsamic, Flowering Herbs

Watermelon and Feta Salad

Fresh Watermelon, Feta Mousse, Kalamata Olives, Heirloom Tomatoes, Mixed Greens, Vanilla Balsamic Vinaigrette

Summer Sweet Corn Salad

Red Farm Bulgur Wheat, Live Greens, Roasted Shallot Vinaigrette, Crispy Pancetta

Farm Stand Salad

Summer Ratatouille, Burrata, Heirloom Tomatoes, Micro Basil, EVOO, Fig and White Balsamic Dressing, Flowering Herbs

Asparagus and Quinoa Salad

Roasted Asparagus, Jansal Valley Red Quinoa, Sweet Local Greens, Blistered Tomatoes, Roasted Corn, Red Wine Tomato Vinaigrette

Boston Bibb Salad

Chopped Egg, Heirloom Tomatoes, Applewood Smoked Bacon, Maple Vinaigrette

Braised Mediterranean Beet and Eggplant Salad

Petite Baby Greens, Roasted Baby Purple Eggplant, Grilled Artichokes, Braised Golden Beets, Shaved Pecorino, Whipped Ricotta Cheese, Topped with a Shallot & Tarragon Vinaigrette, Fennel Pollen Crisp, Basil Oil

Strawberry Salad

Organic Greens, California Strawberries, Caramelized Shallots, Crumbled Stilton, Strawberry Balsamic Vinaigrette, Fresh Mint

Baby Beet Salad

Tangle Mixed Greens, South Coast Farm Fresh Chevre Cheese, Shaved Fennel, Sherry Vinaigrette, Fennel Flowers

Summer Farro and Peach Salad

Nutty Italian Farro, Grilled Peach, Baby Cucumber, Petite Greens, Heirloom Tomatoes, Lemon Basil Spritz

Jansal Farm Salad

Fresh Chevre, Summer Berries, Petite Beets, Flowering Mint, EVOO, Frisee, Red Oak, Rocket, Lava Salt, Cracked Black Pepper

Jewel Salad

Assorted Petite Greens, Blood Orange, Pink Grapefruit, Pickled Cipollini Onions, Pomegranate Seeds, Blood Orange and Kumquat Vinaigrette, Candied Beet Sticks

Reconstructed Caesar Salad

Crisp Green Hearts of Romaine, Parmesan Panna Cotta, Parmesan Crisp, Red Onion Jam, Caeser Dressing

Warm Goat Cheese and Mission Fig Tart

Seasonal Local Greens Wrapped in a Cucumber Collar, Red and Yellow Cherry Tomatoes, Honey Citrus Vinaigrette



MAIN COURSES

please select three

FISH

Stripe Bass, Meyer Lemon Puree

Crispy Skin

Roasted Sweet Potato, Summer Squash, Fried Artichokes, Popcorn Shoot Garnish

Pan Seared North Atlantic Salmon

Creamy Polenta Cake, Roasted Asparagus, Corn and Fava Bean Salsa, Citrus Vinaigrette, Garnish with Pea Tendrils

Skuna Bay Salmon

Braised Rainbow Chard, Skillet Red Potatoes, Topped with a Parsley Red Pepper Relish, Finished with Lemon Oil & Pine Nuts

Roasted Black Bass

Mint Infused Pea Puree, Smoked Tomato Scented Orzo, Grilled Asparagus, Finished with Hazelnut Brown Butter

Grilled Black Bass

Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle, Finished with Micro Celery Garnish

Crispy Skin Sea Bass

Served with Roasted Sunburst Squash, Heirloom Carrots, Tomato Farrotto, Sweet Pea Puree and Pea Tendril Garnish

Grilled Montauk Striped Bass

Summer corn Puree and Watermelon and Tomato Salsa Verde

Roasted Mediterranean Bronzino

Meyer Lemon and Arugula Ravioli Blistered Heirloom Tomatoes, Shitake Mushrooms in Saffron Broth, Shitake Mushroom and Wilted Arugula

Grilled Bronzini

Balsamic Port Wine, Fresh Lemon, Vegetable Studded Israeli Couscous, Roasted Tomatoes, Braised Olives, Red Peppers, Artichoke

Olive Oil Poached Corvina

Chorizo Studded Polenta, Piquillo Pepper Jam, Summer Squash, Vidalia Onions, Poblano Peppers

Pan Seared Yellow Tail Red Snapper

Mint Infused Spring Pea Puree, Sunburst Squash, Baby Zucchini, Blistered Tomato, Pea Tendrils

Miso Glazed Fillet of Cod

Soy Infused Purple Rice, Asian Slaw Garnish, Green Bean Saute

Lemon Pepper Crusted Atlantic Salmon

Citrus Scented Quinoa, Roasted Baby Vegetables, Avocado, Heirloom Tomato and Chive Relish



MAIN COURSES

continued

BEEF

Individual Filet Mignon

Cabernet Demi Truffle Spring Pea Puree, Roasted Fingerling Potato, Sautéed Exotic Mushrooms

Individual Filet Mignon

Rich Wild Mushroom Cabernet Demi Sauce, Basil Pomme Puree, Tri Color Carrots

Individual Filet Mignon

Served with a Rutabaga Puree, Summer Corn and Fava Bean Succotash, Merlot Demi, Topped with Crispy Brussels Sprout Leaves

Individual Filet Mignon

Rutabaga Mashed, Summer Corn and Fava Bean Succotash, Jingle Bell Pepper, Peat Tendril, Finished in a Merlot Demi

Marinated Grilled Colorado Choice Skirt Steak

Wrapped, Skewered and finished in a Truffle Demi Glaze Garden Vegetable Quinoa and Haricot Verts

Marinated Skirt Steak

Served with Fennel Scented Pomme Puree, Braised Black Kale, Julienne Granny Smith Apples, Finished with Orange Gremolata

12 oz. Prime Rib Steak of Grass Fed Beef

Roasted Cauliflower Mashed Potato, Rainbow Carrots, Sweet Peppers, Finished in a Red Onion Demi Glaze additional | market price

Bone-in Cow Girl Rib Eye

Seasoned Hand-cut Steak Fries, Sautéed Spinach, Bloody Mary Infused Heirloom Tomatoes, Micro Watercress additional | market price



MAIN COURSES continued

LAMB

Herb Crusted New Zealand Rack of Lamb

Port Wine Demi Glace, Wild Mushroom Risotto, Green and Wax Bean Bundle, Balsamic Shallot Confit Garnish additional / market price

VEAL

Roast Rack of Veal with Fresh Rosemary, Shallots and Natural Pan Juices

Red Bliss Potatoes, Haricot Vert, Honey Glazed Carrots additional / market price

CHICKEN

Chicken and Waffles

Savory Belgian Waffles over Sweet Mashed Puree Topped With Sliced Pecan Crusted Chicken Drizzled with Honey Sriracha Glaze

Chicken Roulade Filled with Tuscan Baby Kale, Fontina Cheese and Roasted Peppers

Herb Infused Orzo, Asparagus, Blistered Tomato, Basil Tomato Broth

Classic Bistro Style Roasted Chicken

Fresh Herbs and Butter, Crisp Skin and Natural Gravy Parsnip Mashed, Roasted Asparagus, Blistered Tomatoes

Grilled Marinated Palliard of Chicken

Sun-dried Cherry Relish Truffled Twice Baked Potatoes in a Fried Yukon Gold Potato Shell, Tomato Zucchini Provencal

Honey-Bourbon Marinated Brochette of Chicken

Lemon Herb Oil and Fresh Peach Salsa Whole Grain Farro Risotto with Peas and Mushrooms, Haricot Verts, Baby Carrots



MAIN COURSES

continued

VEGETARIAN

please select one

Handcrafted Arugula, Meyer Lemon Ravioli

Vine Ripe Summer Tomatoes, Shaved Toasted Garlic, Roasted Pine Nuts, Shaved Parmesan, White Balsamic Drizzle

Wild Mushroom Ravioli

Roasted Local Zucchini, Asparagus Tips, Heirloom Tomatoes, Fresh Basil, Lemon White Wine Sauce

Butternut Squash Angolotti

Light Sage Cream Sauce Caramelized Apples and Pearl Onions

Grilled Vegetable & Tofu Napoleon

Assorted Herb Infused Grilled Vegetables, Tofu, Creamy Basil Infused Risotto, Charred Tomato Garnish

Asparagus and Sun-dried Tomato Risotto

Shaved Pecorino Romano, Roasted Asparagus



DESSERTS

please select one

Chocolate Trilogy

Layers of Chocolate Génoise, Dark Chocolate Mousse and White Chocolate Mousse Fresh Berry Compote, Chocolate Shavings

Retro New York Trio

Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie Sprinkling of Powdered Sugar

New Style Cheesecake

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust Strawberry Sauce, Whipped Cream, Fresh Mint

Strawberry Shortcake

White Chocolate and Vanilla Shortcake Biscuits Fresh Strawberries, Whipped Cream and Micro Mint

Chocolate Lava Bundt Cake

Combining the elements of Decadent Chocolate Cake & Soufflé Liquid Center, Topped with Vanilla Bean Ice Cream & Fresh Berry Garnish

Triple Cappuccino

Milk Chocolate Mousse, White Chocolate Mousse and Cappuccino Mousse Dark Chocolate Rosette, Pulled Caramel Sugar Tuile, Bailey's Crème Anglaise

Chocolate Pyramid

Truffle Cake, Coffee Zabaglione, Chocolate Truffle Filling

or Select our DESSERT PARADE

Sugared Zeppoles
Mini Cinnamon Sugar Dusted Soft Pretzels
Vanilla and Chocolate Spiked Milk Shakes
Dark Turtle Brownies
Mini Apple Tarts
Chocolate Covered Strawberries
Mini Cannoli

Homemade Gourmet Cookies
Cheesecake Bites
Ice Cream Sandwiches
Old Fashioned Apple Betty
Chipwich
Banana Cream Pie



DESSERT ENHANCEMENTS

priced separately
please select two from each category

Dessert-tinis

Chocolate Mousse with Crushed Oreo and Mini Marshmallows Banana Cream Pie with Crushed Graham Crackers and Nilla Wafers Seven Layer Cake with Raspberry Sauce and Whipped Cream Lemon Meringue Pie with Streusel and Graham Cracker Topping

Mini Cupcakes

Red Velvet Cupcake with Cream Cheese Filling

Dulce de Leche Cupcake with Caramel Filling, Whipped Cream, Caramel Squares and Cocoa Powder

Fun-fetti Cupcake

Whimsical Cake Pops

Chocolate Marshmallow Fudge Pops Vanilla Caramel Cheesecake Pops Peanut Butter Explosion Pops Raspberry Crèmecycle Pops Chocolate Rice Krispies Pops Green Tea Fusion Pops

Macaroons

White Chocolate Orange Blossom Nutella Classic Viollette

Signature Petite Mason Jars

boutique desserts presented in old fashioned petite mason jars
S'mores
Berry Berry Shortcake
Root Beer Float
Key Lime and Graham Cracker Cheese Cake
Tutti Frutti Trifle
Old Fashioned Apple Betty

Sweet Treats

Turtle Brownies
Lemon Squares
Fruit Kebabs
Miniature Donuts
Chocolate Covered Strawberries
Chocolate Milk Shake with Silver Dollar Chocolate Chip Cookie

Chillers

Mini Ice Cream Cones | Chipwiches | Ice Cream Sandwich Nutty Buddy Ice Cream Cone | Ice Pops and Mini Sorbet Cones



ENHANCEMENTS priced separately

Beach Bonfire

hour and a half S'mores and Hot Chocolate

Male Model Butler

pampering services to include:

Car Door Service, Cold Lemon Scented Towels,

Passed Shooters and Intermezzo on Dance Floor, Passed Mini Water Bottles and Much More

Fall Harvest Table

decorated with bales of hay, corn stalks and pumpkins

Hot NYC Pretzels

Candy, Caramel and Chocolate Apples

Bushel Baskets of Butter Chive Popcorn and Cinnamon Chocolate Popcorn

Chocolate Covered Nuts,

Chestnuts or Roasted Nuts

Toasted Marshmallows and Marshmallow Twists

Sliced Banana and Pumpkin Bread

Candy Corn

S'mores and Churros

Coffee and Hot Chocolate

Hot New York City-style Pretzels

Milk and Cookie Bar

Whole, Chocolate Milk and Strawberry Milk Chocolate Chip, Oatmeal Raisin and Butter Cookies

Candy Station

Assortment of the Sweetest Candy Confections served in Classic Candy Shoppe Canisters

Cordial Bar

Selection of Fine Imported Cordials, Liqueurs and Brandies

Custom Ice Carving



OUR NAME BRAND BAR

Ketel One Vodka
Titos Vodka
Absolut Vodka
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Whiskey
Johnny Walker Red
Canadian Club Whiskey
Jim Beam Bourbon
Captain Morgan Spiced Rum
Bacardi Light Rum
Jose Cuervo Tequila
Kahlua

House Wines

Assortment of Red & White House Wines
Pinot Grigio, Chardonnay
Sauvignon Blanc, Cabernet, Pinot Noir, Merlot
Rose

Champagne

Heineken Amstel Light Bud Light Budweiser Blue Moon Corona Montauk IPA Blue Point Ale