



COLD HORS D'OEUVRE

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

Miniature Lobster Roll

Lemon Dressing, Mini "Hot Dog" Roll

Lime Rock Lobster Medallion

Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa

Yellowfin Tuna 'Ceviche' Cones

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

Toasted Coconut Shrimp Skewer

Caribbean Marinade, Mango Chutney, Toasted Coconut

Asian Radicchio Vegetable Wrap

Tied with Leek Ribbon, Ponzu Dip, served in a Shot Glass

Assorted Sushi and California Rolls

Pickled Ginger, Soy Sauce and Wasabi

Greek Salad "on a stick"

Marinated Feta Cheese Squares, Skewered Fresh Cucumber, Imported Olives, Pear Tomatoes, Oregano

Vietnamese Vegetable Summer Rolls

Colorful Vegetables wrapped in Rice Paper, Fresh Mint, Plum Sauce

Miniature Sushi Slider

Tuna or Salmon Tartare on a Gluten Free Sushi Rice Bun, Wasabi Crème, Tobiko, Nori

Beet and Goat Cheese Skewer

Napoleon of Red and Gold Beets with Fresh Mint and Goat Cheese on a Skewer

Smoked Salmon Rosette

Sweet Pea Blini with Chive Crème Fraiche and Roe

Island Spiced Grilled Shrimp

Jicama Coin with Tequila-Avocado Mousse and Fresh Cilantro

Ceviche of Local Fluke

Yucca Crisp with Corn, Lime, Jalapeño, Sea Salt

Corn Salsa Tortilla Cup

Black Beans, Corn, Avocado, Red Pepper, Fresh Cilantro, Lime, Blue Corn Tortilla Cup

Mini 'BLT'

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

Seared Pepper Steak Frites

On a Gaufrette Potato Chip with Horseradish Crème and Chive



HOT HORS D'OEUVRE

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

Chimichurri Beef

Parsley Cilantro Marinated in a Green Plantain Tart

Lollipop Lamb Chops

Herb Roasted with a Balsamic Fig Glaze

Duck and Apricot Bundle

Duck, Chopped Apricot, Brandy, Apricot Jam

Adobo Pineapple Pork Carnitas Empanadas

Salsa Verde

Pad-Thai Chicken and Shrimp Spring Rolls

Sweet Soy Chutney Dip

Miniature Philly Cheese Steak

Thin Sliced Steak, Onion and Melted Cheese

Truffle Mac and Cheese Tarts

Three Cheeses, Black Truffle Shavings, Cheddar Tart Shell

Cuban Frank in a Blanket

Thin Slice Roast Pork, Ham, Beef Frank, Swiss, Pickle and Mustard

Miniature Chicken and Waffles

Honey Maple Sriracha and Fresh Scallions

Truffled Mini Grilled Gruyere Cheese Sandwiches

Black Truffle Oil

Peking Duck Miniature Crepes

Green Onion, Cucumber and Hoisin Sauce

Belgian Frites

Homemade Mayonnaise, Ketchup, in Paper Cones

Pear and Roquefort Phyllo Star

Phyllo filled with Brie, Raspberry and Almonds

Asparagus Fontina Arancini

Tomato Confit Dipping Sauce

Masala Spiced Crab Cakes

Pomegranate Chutney



Jack Daniel Marinated Beef and Scallion Kebab
Bourbon Mustard Sauce

Thin Crust California Style Pizzettes

please select one

American - Grilled Chicken Breast, Monterey Jack, Barbecue Sauce

Bacon Cheeseburger - Ground Beef with Vermont Cheddar, Bacon and Pepper Ketchup

Italian - Artichoke Hearts with Herbed Ricotta, Toasted Pignoli and Truffle Oil

Margherita - Sliced Plum Tomato, Mozzarella and Fresh Leaf Basil

SIPS & BITES

served butler style, please select two

Soup and Sandwich

Mini French Onion Grilled Cheese

Served with Creamy Tomato Soup in Tea Cups

Smash 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 Pico de Gallo, Lettuce and Cilantro Creme,

Served with a Margarita in Mini Patron Bottle

Blue Point Oysters

Served with a Bloody Mary Shooter

Cubano Slider

Roasted Pork and Smoked Ham with Swiss Cheese, Pickle and Mustard on a Brioche Roll

Served with a Lime Mojito

Coriander Dusted Ahi Tuna Kebobs

Served with Chilled Sake Shooter

Grilled Tuna Burger

Topped with Asian Ponzu Slaw and Spicy Mayo on a Squid Ink Sesame Bun

Served with Hot Saki

Grilled Veggie Burger

Topped with Sautéed Onions and Mushrooms

Served with a Shot of Seasonal Beer

Mini Paella

Chorizo and Seafood Paella in a Mini Cast Iron Skillet

Served with a Sangria Shooter



COCKTAIL STATIONS

please select one

HAMPTONS MARKET

Artisanal Cheese

Chef Selection of Imported and Local Artisanal Cheeses

Charcuterie

Thin Sliced Prosciutto di Parma, Sopressata and Saucisson en Croute,
with a Dijon and Pommery Mustard Mix, Cornichon and Tomato Chutney

Tapas

Potato White Truffle Croquette with Ali-Oli Sauce,
Empanada Beef Pastry Crescents with Beef Picadillo and Sherry Aioli Sauce

Condiments & Dips

Tapenade Style Green Olive Purée, Eggplant Caponata, Basil Hummus,
Grilled Fennel with Sun-dried Tomatoes and Crumbled Goat Cheese
Grilled Tuscan Breads & French Baguette

HANDCRAFTED PASTA STATION

please select two

Fresh Fusilli Bolognese

Classic Ragu Bolognese, Red Pepper, Fresh Oregano

Wild Mushroom with Fresh Pappardelle

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

Whole Wheat Radiatore Primavera

Seasonal Garden Vegetables, Herb flavored Broth, Fresh Parmesan

Fresh Rigatoni alla Vodka with Sautéed Shrimp

Gulf Shrimp, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes and Cream

Fresh Cavatelli Truffled Four-Cheese

Black Truffle, Gruyere, Comte, Fontina, Parmesan, Buttery Bread Crumbs

Sweet Pea and Tarragon Ravioli

Minted Pea Sauce, English Peas, Micro Mint

Accompanied by

*Sun-Dried Tomatoes, Ricotta Cheese, Pecorino Romano,
Extra Virgin Olive Oil, Basil Pesto, Crushed Red Pepper,
Tomato Focaccia and Italian Semolina Baguette*



COCKTAIL ENHANCEMENTS

additional cost

MEATBALLS

please select two

Italian

Classic Marinara Sauce

with Pesto, Parmesan, Red Pepper and Focaccia

American

Veal, Pork and Beef in Light BBQ Sauce

with Cheddar, Scallion, Sour Cream and Potato Rolls

Greek

Savory Lamb in a Garlic Wine Sauce

with Tzatziki, Red Onion, Tomato, Romaine and Pita

Spanish

Veal Albondigas in Saffron Cream

with Queso Fresco, Cilantro, Jalapeños and Soft Baguettes

Swedish

Beef and Pork in Creamy Mushroom Sauce

with Sautéed Mushrooms, Lingonberry Jam, Sour Cream and Sourdough

Asian

Thai Style Beef in Sweet and Sour Sauce

with Chopped Scallions, Chili Paste, Wasabi Cream and Steamed Rice

Turkey

Cranberry and Sweet Potato in Turkey Gravy

with Cranberry Sauce, Apple Chutney, Pommery Mustard and Cornbread



COCKTAIL ENHANCEMENTS (continued)

additional cost

MEXICAN STREET TACOS

please select two

Chorizo

House-made Spiced Crumbled Chorizo

Pastor

Pork Marinated in Chilies and Pineapple

Lengua

Beer Braised Cow Tongue

Carne Asada

Grilled Mojo Marinated Skirt Steak

Duck Carnitas

Slow-Cooked Duck in Lard and Mexican Coke

Sea Bass

Recado Rojo Marinated Seared Fish

Shrimp

Char-grilled, Chili and Garlic Marinated Shrimp

Pollo

Roasted Shredded Marinated Chicken

Nopales

Grilled Cactus with Tomato and Onion

Roasted Squash

Pepitas and Grilled Fennel

Served with

*Fresh Blue and Yellow Corn Tortillas,
Salsa Verde, Salsa Rojo, Queso Fresco, Shaved Radish, Cilantro,
Diced Onions, Lime, Red Cabbage, Guacamole and Corn Tortilla Chips*



COCKTAIL ENHANCEMENTS (continued)
additional cost

CARVING

please select two

Skirt Steak, Butter and Herb Marinated with Chimichurri

NY Strip Loin, Peppercorn Mustard Sauce and Béarnaise

Black Tellicherry Peppercorn Crusted Ribeye, Horseradish Cream and Whole Grain Mustard

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

Slow Cooked Corned Beef Brisket, Spicy Mustard

Garlic Rosemary Roasted Leg of Lamb, Mint Pesto, Red Wine Demi-glace

Lacquered Loin of Pork, Hoisin Sesame Sauce and Chinese Mustard

Accompanied by Seasonal Vegetables and Cocktail Bread

SLIDERS

please select two

Classic Ground Beef on Brioche

Cheddar, Swiss, Bacon, Romaine, Tomato, Onion, Ketchup, Pickles and Mayo

Southwest Turkey on Onion Roll

Guacamole, Pepper Jack, Jalapeños, Chipotle Mayo, Lettuce and Tomato

Crispy Buffalo Chicken on Buttermilk Biscuit

Buttermilk Dressing, Blue Cheese, Lettuce, Tomato and Bacon

Sweet and Spicy Ground Pork on a Buttery Poppy Seed Bun

Kimchee, Bibb Lettuce, Chili Paste, Tomato, Cucumber and Pickled Radish

Spiced Lamb on a Ciabatta Olive Roll

Feta, Lettuce, Tomato, Grilled Onion and Tzatziki

Seared Tuna on a Squid Ink Sesame Bun

Wasabi Mayo, Asian Slaw, Cucumber and Alfalfa Sprouts

Fried Cod on Potato Roll

Tartar, Bibb Lettuce, Coleslaw, Tomato and Fresh Lemon

Vegetarian Quinoa Burger on Multi-Grain Bread

Mushrooms, Romaine, Tomatoes, Grilled Onions and Herb Mayo

Served with Fresh Cut Sea Salt and Chive Idaho Potato Chips



COCKTAIL ENHANCEMENTS (continued)

additional cost

ASIAN NOODLES

Served in Chinese Take-Out Containers

Sweet and Sour Lo Mein
with Peking Duck, Enoki Mushrooms and Slivered Snow Peas

Wok Seared Pad Thai
with Chicken, Bean Sprouts, Egg, Lime Peanuts, Cilantro and Scallions

Sautéed Soba Noodles
Green Tea Buckwheat and Classic Noodles mixed with Pickled Shittakes, Cucumbers and Scallions

PAELLA

*Classic Spanish Dish of Saffron Spiced Rice,
Sautéed with Imported Olives, Herbs, Baby Peas, Red Peppers and Tomatoes*

Chicken and Chorizo
Little Neck Clams, Mussels, Gulf Shrimp and Sea Scallops

Grilled Farm Vegetables
Accompanied by Crisp Fried Plantains and Assorted Sauces

NORTH FORK RAW BAR

Iced Napeague Bay Clams and Blue Point Oysters on Shave Ice
Shucked to Order and served with Lemony Cocktail Sauce, Classic Mignonette and fresh Lemons
Add Shrimp, additional cost

Add Cocktail Crab Claws, additional cost
Add Cracked Maine Lobster , additional cost

SUSHI BAR

A Beautiful Display of Maki and Negiri, prepared on site by Japanese Chefs

Fresh Tuna, Fresh Salmon, Spicy Tuna, Tempura Shrimp, Yellowtail, California Roll, Tobiko (Flying Fish Roe), Tai (Red Snapper), Avocado, Cucumber, Kaiware, Gobozuke, Nasu, Mano, Shittake Mushrooms,

Served with Shredded Sesame Cabbage, Pickled Ginger, Wasabi and Scallion Soy Dip



FIRST COURSE

please select one

Colorful Baby Beets

Creamy Chèvre, Shaved Radishes, Watercress, Edible Flowers and Balsamic Drizzle

Farm Stand Salad

Summer Leaf Lettuces, Watercress and Frisee in a Cucumber Collar with Dijon Vinaigrette composed of Local Tomatoes, Toasted Pignoli, Homemade Croutons, Shaved Parmesan and Yellow Lentil Vinaigrette

Burrata Cheese Salad

Imported Burrata Cheese, Heirloom Tomatoes, Micro Basil Extra Virgin Olive Oil, Flowering Herbs, Dressed with Fig and White Balsamic

Destructed Greek

Mixed Baby Greens, Olives, Feta, Cucumbers, Tomatoes, Red Onions, Lemony Hummus and Stuffed Grape Leafs, Oregano Vinaigrette

Destructed Caesar Salad

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

Watermelon and Feta Salad

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

Jansal Farm Salad

Fresh Chèvre, Summer Berries, Petite Beets, Flowering Mint, Extra Virgin Olive Oil, Baby Greens, Lava Salt and Cracked Black Pepper

Jewel Salad

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

Warm Goat Cheese and Mission Fig Tart

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

Lobster and Corn Salad

Served in Radicchio and Baby Iceberg Cups with fresh Baguette
additional | market price

Medallions of Lobster Tail and Cucumber

Kiwi Pear Vinaigrette, Fresh Local Corn Salad and Herbed Toasts
additional | market price



MAIN COURSE

please select two

FISH

Seared Sea Bass

Roasted Sunburst Squash, Heirloom Carrots, Tomato Farro Risotto, Sweet Pea Purée and Pea Tendrils

Grilled Black Bass

Corn Purée, Watermelon Salsa Verde, Lemon Oil Drizzle, Finished with Micro Celery

Grilled Brochette of Swordfish

Truffle Twice Baked Potatoes in a Fried Yukon Gold Potato Shell, Tomato and Zucchini Provencal

Pan Seared Wild Striped Bass

Gazpacho Broth, Corn and Heirloom Tomato Relish, Blue Corn Grits and Chive Oil

Grilled Bronzini

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

Pan Seared Yellow Tail Red Snapper

Mint Infused Spring Pea Purée, Sunburst Squash, Baby Zucchini, Blistered Tomatoes, Pea Tendrils

Miso Glazed Fillet of Cod

Soy Infused Purple Rice, Asian Slaw Garnish and Green Bean Sauté

Grilled Swordfish Steak

Roasted Garlic, Cilantro Oil, Green Papaya & Jalapeño Salsa, Smashed Potato and Grilled Asparagus

Pan Seared Salmon Fillet

Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged White Balsamic Relish, Crispy Garlic Polenta Cake

Grilled Medallions of Canadian Salmon

Brushed with Balsamic Marinade
Citrus Scented Orzo and Grilled Mediterranean Vegetables

Grilled Maine Lobster with Lemon Butter

(split and cracked claws)
Roasted New Potatoes and Baby Vegetables
additional, market price

Pan Seared Long Island Scallops

Summer Corn Broth, Roasted Corn, Tomato Chutney, Grilled Asparagus and Chive Oil
additional, market price



MAIN COURSES *(continued)*

BEEF

Individual Filet Mignon

Merlot Demi, topped with a Crispy Parmesan Garnish
Rutabaga Purée, Summer Corn and Fava Bean Succotash

Cast Iron Filet Mignon

Chimichurri Drizzle, Garnished with Crispy Plantain Chips
Plantain Mash, Sofrito Braised Artichokes

Individual Filet Mignon

Rich Wild Mushroom Cabernet Demi Sauce
Basil Pomme Purée and Tri-color Carrots

Marinated and Grilled Skirt Steak

Merlot Wine Infused Demi-Glace
Sunburst Squash, Tri-color Carrots, Blistered Tomatoes, Pomme Purée

Marinated Skirt Steak

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

Braised Boneless Short Rib

Rich Cabernet Demi-Glace, Corn Pudding Soufflé, Grilled Asparagus

Korean Braised Short Rib

Wasabi Mashed Potatoes, Braised Baby Tatsoi, Shaved Black Radish and Crispy Bok Choy

Bone-in Cow Girl Rib Eye

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

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



MAIN COURSES *(continued)*

CHICKEN

Chicken and Waffles

Savory Belgian Waffles over Sweet Mashed Purée
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

Chicken Roulade with Forager Mushroom

Fresh Tomato Tarragon Sauce
Roasted Long Island New Potatoes, with Coarse Sea Salt and Chives
Roasted Baby Bok Choy, Heirloom Carrots and Patty Pan Squash

Classic Bistro Style Roasted Chicken

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

French Cut Breast of Chicken with a Parmesan Crumb Crust with Gremolata

Gratin of Potatoes and Leeks, Grilled Asparagus

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

VEGETARIAN

please select one (silent option)

Handcrafted Arugula, Meyer Lemon Ravioli

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

Wild Mushroom Ravioli

Pearl Onions, Butternut Squash, Roasted Fennel, Brown Butter and Micro Basil

Vegan Grilled Vegetable Napoleon

Seasonal Grilled Vegetables, Balsamic, and Steamed Quinoa



DESSERT

WEDDING CAKE

(Arranged separately and paid for directly)
The cake will be sliced and plated individually for guests

DESSERT PARADE

please select eight

Mini Chipwich Ice Cream Sandwiches
Liquored Milk Shake Shots
Fruit Kebabs
Miniature Donuts and Donut Holes with Caramel Dip
Mini Cupcakes
Ring Dings
Twinkies
Mini Strawberry Shortcake Bites with Whipped Cream
Macaroons
Turtle Brownies
Coconut Blondies
Lemon Squares
Key Lime Meringue Tartlets
White Chocolate Cheesecake Tarts
Chocolate Covered Strawberries
Chilled Milk Shooters with Chocolate Chip Cookie
Mini Mint Ice Cream Cones
Mini Eclairs and Espresso Shots
Root Beer Float

DESSERT PARADE ENHANCEMENTS

additional cost

MASON JARS

please select one

S'mores, Berry Shortcake or Old Fashioned Apple Pie

WHIMSICAL CAKE POPS

please select one

Chocolate, Marshmallow Fudge, Vanilla Caramel Cheesecake, Peanut Butter Explosion
or Green Tea Fusion

DESERT-TINIS

please select one

Chocolate Mousse with Crushed Oreo and Mini Marshmallows
Banana Cream Pie with Crushed Graham Crackers and Nilla Wafers
Lemon Meringue Pie with Streusel and Graham Cracker Topping



PLATED DESSERT
additional cost

Dessert Tasting Plate

Classic Chocolate Pot-au-Crème in a Demitasse Cup
Apricot Basmati Rice Pudding with Apricot in a Shot Glass
Chai Vanilla Bean Crème Brûlée

Vanilla Bean Panna Cotta

in a Sugared Vacherin with White Chocolate Sauce
served with Delicate Butter and Nut Cookies

Green Tea and White Chocolate Cheesecake

with Fresh Berries, Crème Anglaise and Black Sesame Crisp

Chocolate S'mores Tart

Chocolate Tart, Chocolate Ganache, Meringue Topping, Chocolate Garnish, Gingerbread Stick,
Dark Chocolate Sauce and Marshmallow Gingerbread Squares

Basil & Strawberry Rhubarb Tart

Mango Mousse, Raspberry Sauce and Fresh Basil

Chocolate Trilogy

Layers of Chocolate Genoise, Dark Chocolate Mousse and
White Chocolate Mousse, Fresh Berry Compote and 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 and Fresh Mint

Sorbet Trio

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile,
Fresh Berry Compote and Chocolate Sauce

Peanut Butter Explosion

Moist Chocolate Genoise, Peanut Butter Mousse, Garnished with Brownie Bites,
Mini Marshmallows and Caramel Sauce

Triple Cappuccino

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

Chocolate Pyramid

Truffle Cake, Coffee Zabaione and Chocolate Truffle Filling



DESSERT ENHANCEMENTS
additional cost

Milk and Cookie Bar

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

Belgium Waffle Sundae Bar

Traditional and Chocolate Waffles with a Selection of
Fresh Fruit toppings, Nuts, Whipped Cream and Chocolate
choice of Strawberry, Chocolate and Vanilla Ice Cream

Beignets Station

French Square Style Dounuts
Covered in Powdered Sugar, served with Vermont Maple Syrup
and toppings of Cinnamon Sugar, Caramel, Melted Chocolate, Sprinkles,
Brown Sugar and Sliced Strawberries

Crepes Flambé Station

Crepes Flambé in Brown Sugar and Grand Marnier
topped with Vanilla Bean Ice Cream and Whipped Cream
Please select three: Banana, Strawberry, Blueberry and Pineapple

Fall Harvest Table

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 and Churros
Coffee and Hot Chocolate

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 Carvings

After Party

Options available in either the Basement Wine Cellar or Bonfire Pit



LIQUOR

Ketel One Vodka
Grey Goose Vodka
Dewar's Scotch
Single Malt Scotch
Bombay Sapphire Gin
Bacardi Light Rum
Makers Mark Bourbon
Jack Daniels
Knobb Creek
Patron Tequila
Dry Vermouth
Triple Sec

WINES

Macari Vineyard Sauvignon Blanc
Carpe Diem Chardonnay, Anderson Valley
Santa Marina Pinot Grigio
Chateau D'Esclans Whispering Angel Rose
Josh Cellars Merlot
Bonterra Vineyards Pinot Noir
Bedell Vineyard First Crush Cabernet Blend
Casillero Del Diable Sauvignon

CHAMPAGNE

G.H. Mumm Champagne Brut Cuvée Privilege (France)
Mionetto Procecco (Italy)

BEER

Client selection of four