

# **WEDDING ENHANCEMENTS**

## **(A Fabulous Way To Make Your Wedding Even Better!!)**

**Imported and Domestic Cheese Board**  
**Medley of Garden Vegetables with an Herb Dip**  
**Fresh Fruit Display with a Minted Yogurt Dipping Sauce**

\$2.50 per person per display  
\$5.00 per person for two displays

**Bruschetta Bowls**  
\$2.50 per person

**Grilled Marinated Vegetables Platter**  
*An assortment of summer vegetables infused with garlic and marinated*  
with a balsamic vinegar served with semolina bread and an exotic olive salad  
\$3.50 per person

**Mediterranean Antipasto**  
A collection of cured meats and aged cheeses served with an assortment of flat breads  
\$5.00 per person

**Fresh Buffalo Mozzarella and Vine Ripe Tomatoes**  
Dressed with cold pressed virgin olive oil and fresh basil  
\$4.25 per person

**1-lb. Chilled Lobster Tower**  
Chef Attended Station  
\$ 15.00 per Lobster

**Butlered Crab Martini**  
Iced Mini Martini Glasses filled with a bed of Microgreens, Topped with Jumbo Lump  
Crabmeat with a Spicy "Bloody Mary" Horseradish Sauce  
\$ 4.00 per person

**Hot Seafood Extravaganza**  
(Choose Three of Our most Popular Seafood Dishes)

- Oysters Rockefeller**  
(topped with sautéed spinach and hollandaise sauce)
- Pancetta Wrapped Shrimp**  
(marinated with curry, cumin, coriander, and paprika)
- Maryland Crabcakes**  
(seasoned with scallions, red pepper, lemons)
- Clams Possolipo**  
(seasoned with onions, garlic, plum tomatoes, fresh basil, white wine)
- Mussels Marinara**  
(with plum tomatoes, onions, garlic)
- Teriyaki Salmon Skewers**  
(with teriyaki, pineapple juice, gingerroot, garlic)
- Paella**  
(clams, mussels, shrimp, scallops, sausage, baked with Spanish rice)

\$10.00 per person

### **SUSHI BAR**

(all served with pickled ginger, wasabi, soy sauce)

#### **CALIFORNIA ROLLS**

#### **TUNA ROLLS**

#### **SALMON ROLLS**

#### **SMOKED SALMON & CREAM CHEESE**

#### **VEGETABLE ROLLS**

#### **SHRIMP ROLLS**

#### **SPICY TUNA ROLLS**

#### **CUCUMBER ROLLS**

#### **SPICY CRAB ROLLS**

#### **SPINACH & MUSHROOM ROLLS**

\$4.50 per person

### **RAW BAR**

Choice of Selected Items

OYSTERS ON THE HALF

CLAMS ON THE HALF

SNOW CRAB LEGS

SHRIMP COCKTAIL

(market price)

### **SHRIMP ICE BOAT**

Large Gulf Shrimp

\$8.00 per person

### **CARVING STATION**

Choice of Turkey with Natural Gravy,

Beef Rib with Au Jus

Roasted Pork Loin

\$4.00 per person

### **GRILLED FAJITA STATION**

Grilled Beef or Chicken with Onions & Peppers in a Flour Tortilla

Served with Sour Cream, Cheddar Cheese, Salsa & Guacamole

\$4.00 per person

### **MARTINI WHIPPED POTATO BAR**

Garlic Mashed & Sweet Mashed Potatoes served in a Martini Glass

And accompanied by Sour Cream, Chives, Cheddar Cheese, Bacon, Broccoli & Gravey

\$2.50 per person

### **PANINI STATION**

Mini Sandwiches:

Grilled Vegetable on Foccacia Bread, Prosciutto & Mozzarella on Ciabatta

\$3.50 per person

### **PASTA STATION**

Choice of: Penne, Tortellini, Cavatelli, Fusilli or Gemelli

In one of the following sauces: Vodka, Alfredo, Garlic & Oil, Putanesca,

Wild Mushroom or Carbonara

\$3.50 per person

### **Jersey Shore Station**

Mini Cheesesteak Sandwiches, Mini Sausage & Pepper Sandwiches  
And Boardwalk-Style French Fries Served In Mini Paper Cups  
Accompanied by Malt Vinegar & Melted Cheese  
\$5.00 per person

### **Mini Slider Station**

Mouthwatering Mini Angus Beef Burgers  
Homemade Bite-Size Lump Crab Cake Sliders  
&  
Buffalo Chicken Sliders  
\$4.00 per person

### **Italian Station**

Choice of Two \$4.50 per person  
Choice of Three \$6.00 per person

Eggplant Rollantini  
Spedini a la Romano  
Homemade Fried Ravioli  
Mussels Marinara  
Homemade Rice Balls  
Stuffed Zucchini  
Fried Zucchini  
Sausage Stuffed Mushrooms

### **CASCADING CHOCOLATE FOUNTAIN**

(Assorted Fruits,marshmallows, oreos, pretzels and more of your favorite treats)  
\$5.50 per person

### **GOURMET SUNDAE BAR**

Vanilla & Chocolate Ice Cream  
Whipped Cream, Hot Fudge, Caramel  
Waffle Baskets, Brownies Bits, Heath Bar Crunch, Oreo pieces  
Fresh Berries in Season  
\$5.00 per person

### **DESSERT FLAMBE STATION**

SERVED IN MARTINI GLASSES WITH VANILLA ICE CREAM

**BANANAS FOSTER**

**CHERRIES JUBILEE**

**STRAWBERRY GRAND MARNIER**

\$6.00 per person

### **GRAND VIENESSE**

Mini Confections, Pastries, Cookies  
Elaborate Cakes and Pies  
Cascading Chocolate Fountain  
Choice of Banana's Foster, Cherries Jubilee, Strawberries Grand Marnier  
International Coffee Station with Cordials  
\$10.00 per person

**HOT BELGIUM WAFFLES & ICE CREAM**

Homemade Belgium Waffles Made to Order  
With Ice Cream and Toppings of your Choice  
\$5.50 per person

**Crème Brulee Station**

Assorted Flavors of Crème Brulee Prepared In Front of You & Your Guests  
\$3.50 Per Person

**Boardwalk Dessert Hour**

Fried Zeppoli  
Funnel Cake  
Homemade Belgian Waffles & Ice Cream  
\$6.00 Per Person

**Butlered Dessert Hour**

Assortment of Miniature Sized Desserts Passed For Half an Hour To You & Your Guests  
Hot Fudge Sundaes  
Banana Crème Pies  
Chipwich Sandwiches  
Key Lime Tarts  
Cannoli Cream & Strawberries  
Apple Turnovers  
Chocolate Mousse  
\$7.00 Per Person

All Enhancements Subject To Applicable NJ Sales Tax & Gratuity