



LUNCH BUFFET

Includes a four hour beverage package, a cocktail hour with cold hors d'oeuvres, a lunch buffet, butler passed sweets and a custom celebration cake

FOUR HOUR BEVERAGE SERVICE FEATURING:

Butler Passed Specialty Cocktail Upon Arrival:

Maritime Punch –

Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave, Saint Germain, Lemon Juice, Pinot Noir Float

Mimosas, Domestic & Imported Beers

House Red & White Wines and Soft Drinks

COCKTAIL HOUR

CHEESE AND CHARCUTERIE

Currently we are offering American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Dried Fruit, Sliced Artisan Breads

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonally Inspired Vegetables

BUFFET

SHAVED FENNEL & MARINATED FETA CHEESE

Dried Apricot Vinaigrette

ARUGULA & SPICED WALNUTS

Parmesan Vinaigrette

FRESH PASTA IN AN HERB SAUCE

Pancetta and Fresh Ricotta

BRINED SALMON, LEEK AND POTATO HASH

Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

ROASTED CHICKEN

Basil Potato Puree, Braised Fennel Green Olive and Shallot Sauce

ASSORTED ROLLS & BUTTER

DESSERT

Butler Passed Sweets

PECAN TARTLET

PISTACHIO FINANCIER

NEW YORK CHEESECAKE

Graham Crust, Citrus Jelly

FUDGE BROWNIES

RED VELVET CUPCAKES

Cream Cheese Frosting

SUGAR DONUT HOLES



CUSTOM CELEBRATION CAKE

included

Choice of Round or Square Cake

Simple Piping and Choice of Fondant Color is Included

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake

SELECT ONE FLAVOR, FILLING & SAUCE

Flavor Choices

Vanilla, Chocolate, Almond, Carrot, Spiced, Lemon, Coconut

Pistachio and Red Velvet

Filling Choices

Vanilla Pudding, Milk Chocolate Ganache, Dark Chocolate Ganache

Espresso Mousse, Lemon Curd, Cream Cheese Frosting

Peanut Butter Cream, Raspberry Confit, Praline and Macadamia Nut

Sauces

Raspberry, Strawberry, Mango, Lime Caramel, Chocolate and White Chocolate

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

Bridal Hospitality Room with an Attendant

House Inventory of Round Tables, Chairs, Linens & Napkins- White, Grey, Navy Blue

Votive Candles

Self - Parking Validations