

EVENT MENUS



**Hilton
Garden Inn**[®]

Clifton Park

By Mazzone Hospitality

MONDAY AND TUESDAY
April 8, 2014
Main Restaurant
CASA SALAD
Assorted Dessert
Assorted Bread Service

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CASA SALAD
Assorted Dessert
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I DO

A Gracious Sit Down Dinner Reception Featuring Five Hours of Food Service to Include:

Champagne Greeting Station or Toast

Five Butler Passed Hors d'Oeuvres

Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items

One Appetizer or Salad

Two Entrées or One Entrée Pairing, Plus One Vegetarian Selection

Wedding Cake, Coffee and Tea Service

BUTLER PASSED HORS D'OEUVRES

Select Five:

Smoked Bacon and Sweet Corn Mini Frittata

Petite Philly Cheesecake, Local Cheddar, Peppers and Onions

Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze

Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream

Roasted Apple and Brie Crostini

Slow Cooked Short Rib and Bing Cherry Pot Pie

Feta and Spinach Spanakopita

Loaded Mini Potato Skins, Scallion, Cheddar, Sour Cream

Duck Spring Roll, Soy Peanut Sauce

Franks and Sauerkraut Pastry, Spicy Mustard

Tomato Bisque with Grilled Cheese Stick Shooter

CHILLED STATIONARY DISPLAY

Olives with Red Pepper Flakes, Aromatic Herbs

Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita

Artisan Farmhouse Cheeses, Crackers, Flatbreads

House Made Guacamole, Pico de Gallo, Sour Cream

Spinach and Artichoke Dip, Garlic Toasts

HOT STATIONARY ITEMS

Select two:

Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze

Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs

Chardonnay Cheese Fondue, House Made Baguette

Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips

Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese

Pork Potstickers, Ponzu Dipping Sauce

Parmesan Truffle Chicken Bites, Blue Cheese Dip

Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream

APPETIZERS

Select One Appetizer or One Salad

ORECCHIETTE PASTA

Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flake

RIGATONI

Slow Cooked Chicken Sherry Sauce, Grana Padano, Garlic Crumbs

BRAISED BONELESS SHORT RIBS

Creamy Wild Mushroom Ricotta, Polenta, Roasted Root Vegetable, Pan Herbed Gravy

CRAB AND CORN CHOWDER

Crab Dumpling, Chive Crème Fraîche

BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

RICOTTA AND MOZZARELLA CHEESE RAVIOLI

Basil, Grape Tomato Fondue, Pecorino Crumbs

POTATO AND LEEK SOUP

Applewood Smoked Bacon, Frizzled Leeks

SALADS

FIELD GREENS

Carrots, Cucumbers, Grape Tomatoes, Red Onion, White Balsamic Vinaigrette

CLASSIC CAESAR

Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

WEDGE

Iceberg, Tomato, Applewood Smoked Bacon, Red Onion, Blue Cheese Dressing

GREEK

Romaine Hearts, Thick Slice Tomato, Feta, Kalamata Olive, Red Onion, Cucumber, Lemon-Oregano Vinaigrette

KALE CAESAR

Lacinato Kale, Buckwheat, Traditional Creamy Dressing, Cracked Black Pepper, Garlic Focaccia Croutons, Shaved Parmesan, Creamy Dressing

HOUSE

Mixed Greens, Tomatoes, Cucumbers, Black Olives, Garlic Croutons, White Balsamic Vinaigrette

CITRUS

Baby Greens, Pink Grapefruit, Toasted Almonds, Shaved Red Onion, Ricotta Salata,

ENTRÉES

Please select two Entrées or One Entrée Pairing, plus one Vegetarian Option

CHICKEN SCALLOPINI

Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks, Thyme Glazed Carrots, Lemon Velouté

SALMON WITH FENNEL

Pan Seared, Fennel Herbed Crema, Corn Pudding, Sweet Potato, Red Onion, Scallion Hash

KETTLE CHIP CRUSTED HADDOCK

Chardonnay Butter Sauce, Napa Cabbage and Smoked Bacon Slaw, Basmati Rice Pilaf

BRICK PRESSED CHICKEN BREAST

Pan Crisped, Garlicky Broccoli Rabe, Potato Purée, Rosemary-Lemon Pan Jus

PRIME RIB OF BEEF

Slow Roasted, Pan Jus, Thyme Brown Butter Smashed Potatoes, Olive Oil Crisped Root Vegetables

PORK LOIN WITH APPLES

Green Apple and Cherry Stuffing, Butter Poached Parsnips, Whipped Sweet Potatoes, Cider-Cipollini Onion Glaze

SLICED NEW YORK SIRLOIN

Rosemary and Garlic Lacquered, Grilled Zucchini, Oven Blistered Tomatoes, Roasted Fingerlings, Mushroom Demi Glace

SEAFOOD STUFFED SOLE

Crab and Shrimp Stuffed, Five Grain Pilaf, Lemon-Parsley Gremolata, Chardonnay Butter Sauce

CHICKEN MARSALA

Sautéed Scallopini, Cremini Mushrooms, Shallots, Charred Asparagus,
Creamy Parmesan Polenta, Sweet Marsala Wine Sauce

SLOW COOKED BONELESS SHORT RIB

Cauliflower-Potato Purée, Thyme Glazed Carrot Sticks, Chianti Braising Gravy

APPLE-CRANBERRY CHICKEN

Stuffed, Roasted Sweet Potatoes, Buttered Green Beans, Cedar Herbed Pan Jus

SHRIMP FRANÇAISE

Egg Battered, Sautéed, Toasted Garlic Spinach, Olive Oil Poached Grape Tomato Butter,
Grilled Parmesan Polenta Cake, Chili Lemon Aioli

CHICKEN BREAST WITH MOZZARELLA

Layered with Speck Ham, Swiss Chard, Buttered Pecorino Ravioli, Tomato- Herbed Garlic Jus

ROASTED AND SLICED TENDERLOIN OF BEEF

Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi-Glace

ENTRÉE PAIRING

SIRLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP

Roasted and Sliced, Wilted Swiss Chard, Shiitake Mushroom, Pommes Lyonnaise, Bordelaise, Lemon Velouté

BRICK PRESSED CHICKEN AND POTATO CRUSTED SALMON

Roasted Garlic Whipped Potatoes, Charred Asparagus, Rosemary-Herb Pan Jus, Leek Chardonnay Velouté

VEGETARIAN, VEGAN, GLUTEN FREE OPTIONS

FRIED CAULIFLOWER STEAK (VEGETARIAN)

Egg Battered, Caper Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

RICOTTA GNUDI (VEGETARIAN)

Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)

Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

THE PERFECT PAIR

An Upbeat Cocktail Style Reception Featuring 3 ½ Hours of Food Service to Include:

Five Butler Passed Hors d'Oeuvres (served for one hour)

Champagne Greeting Station

Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items (served for 2½ hours)

Two Cocktail Gourmet Stations (served for 1½ hours)

Wedding Cake, Coffee and Tea Service

BUTLER PASSED HORS D'OEUVRES

Select Five

Smoked Bacon and Sweet Corn Mini Frittata

Petite Philly Cheesecake, Local Cheddar, Peppers and Onions

Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze

Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream

Roasted Apple and Brie Crostini

Slow Cooked Short Rib and Bing Cherry Pot Pie

Feta and Spinach Spanakopita

Loaded Mini Potato Skins, Scallion, Cheddar, Sour Cream

Duck Spring Roll, Soy Peanut Sauce

Franks and Sauerkraut Pastry, Spicy Mustard

Tomato Bisque with Grilled Cheese Stick Shooter

CHILLED STATIONARY DISPLAY

Olives with Red Pepper Flakes, Aromatic Herbs

Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita

Artisan Farmhouse Cheeses, Crackers, Flatbreads

House Made Guacamole, Pico de Gallo, Sour Cream

Spinach and Artichoke Dip, Garlic Toasts

HOT STATIONARY ITEMS

Select two

Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze

Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs

Chardonnay Cheese Fondue, House Made Baguette

Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips

Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese

Pork Potstickers, Ponzu Dipping Sauce

Parmesan Truffle Chicken Bites, Blue Cheese Dip

Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream

GOURMET COCKTAIL STATIONS

Select Two

POMMES FRITES

Crispy Shoestring, Sweet Potato & Eggplant Fries with Bleu Cheese Dip, Balsamic Onion Jam, Barbecue Sauce, Truffle Oil, Grated Pecorino, Bacon Cracklin', Malt Vinegar, Cheese Fondue, Pan Gravy, Chicken and Red Bean Chili, Sour Cream, Ketchup

FRESH PASTA BAR / CHEF ATTENDED

Fresh Made Cavatelli and Rigatoni Prepared Buffet Side

Select two sauces:

Slow Cooked Pork Ragout • Vegetable Bolognese, Shaved Pecorino • Roasted Tomato, Eggplant, Black Olives, Garlicky Broth • Shrimp, Light Tomato Basil Cream • Slow Cooked Chicken Sherry Sauce

COMFORT FOOD CLASSICS

Mushroom and Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy, Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

TOP YOUR OWN RAVIOLI

Hot Herbed and Buttered Three Cheese Jumbo Ravioli

Select two sauces:

Slow Cooked Pork with Pan Jus • Tomato and Basil • Lobster-Sherry Cream • Roasted Garlic Crema
Toppings: Grated Pecorino, Ricotta, Butternut Squash, Sage Brown Butter, Basil Pesto, Leeks and Sweet Peas, Roasted Mushrooms, Cipollini Onion and Thyme, Parsley - Grana Padano Crumbs, Toasted Walnuts, Truffle Oil and Virgin Olive Oil

Caesar Salad

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing, Italian Rolls, Butter

MEXICAN TAQUERIA

Street Tacos and Fajitas, Mole Chicken and Griddled Steak

Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips

MAKE YOUR OWN BAJA TACOS AND WRAPS / Choose Two proteins

Grilled Fajita Marinated Chicken

Slow Cooked Carnitas

Cumin and Lime Marinated Pan Seared Atlantic Cod

Grilled Tempeh with Blistered Peppers

Toppings include: Cilantro, Southwest Slaw, Sliced Jalapeño, Shaved Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

CARVING STATION / Chef Attended

Choose two proteins

Our traditional carving station includes your choice of two meats

Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi Glace

Thyme & Mustard Rubbed Roast Pork, Apple Cider Gravy

Oven Roasted Turkey Breast, Pan Gravy

Pork Steamship Hot Ham, Dijon Mustard, Cranberry-Port Sauce

Herb Crusted Tenderloin of Beef, Angelo's 677 Prime Steak Sauce, Gorgonzola Demi

Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus

DIM SUM

Steamed Chicken Dumpling, Steamed Pork Pot Stickers, Duck Spring Rolls, Crispy Wrapped Shrimp, Crab Rangoon, Vegetable Egg Roll. Sauces: Asian BBQ, Sweet Chili, Hoisin

SLIDERS / Chef Attended

Mini Angus Beef Burgers

Sweet Italian Sausage with Basil, Provolone Cheese and Pesto Aioli

Atlantic Battered Cod with Spicy Remoulade, Coleslaw

Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

TUSCAN ANTIPASTO

Cured and Aged Salumi, Imported Italian Cheeses, Pan-Fried Rosemary Scented Olives, Tomato and Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil, Oven Roasted Cauliflower, Fried Capers, Balsamic Marinated Mushrooms, Calamari with Lemon Vinaigrette and Vegetables

Hot Selections

Select one

Arancini / Golden Filled Rice Balls, Parmesan Aioli

Eggplant Piccata / Tomato Butter Sauce

Broccoli and Ricotta Stromboli / Tomato Basil Sauce

Pancetta and Pecorino Fried Spaghetti Cake / Tomato Basil Sauce

WITH THIS RING

A Festive Buffet Dinner Reception Featuring Five Hours of Food Service to Include:
Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items
Five Butler Passed Hors d'Oeuvres
Champagne Greeting Station or Toast
One Salad Served Tableside
Buffet Including Three Entrées and Three Accompaniments
Wedding Cake, Coffee and Tea Service

BUTLER PASSED HORS D'OEUVRES

Select Five

Smoked Bacon and Sweet Corn Mini Frittata
Petite Philly Cheesecake, Local Cheddar, Peppers and Onions
Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze
Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream
Roasted Apple and Brie Crostini
Slow Cooked Short Rib and Bing Cherry Pot Pie
Feta and Spinach Spanakopita
Loaded Mini Potato Skins, Scallion, Cheddar, Sour Cream
Duck Spring Roll, Soy Peanut Sauce
Franks and Sauerkraut Pastry, Spicy Mustard
Tomato Bisque with Grilled Cheese Stick Shooter

CHILLED STATIONARY DISPLAY

Olives with Red Pepper Flakes, Aromatic Herbs
Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita
Artisan Farmhouse Cheeses, Crackers, Flatbreads
House Made Guacamole, Pico de Gallo, Sour Cream
Spinach and Artichoke Dip, Garlic Toasts

HOT STATIONARY ITEMS

Select two

Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze
Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs
Chardonnay Cheese Fondue, House Made Baguette
Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips
Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese
Pork Potstickers, Ponzu Dipping Sauce
Parmesan Truffle Chicken Bites, Blue Cheese Dip
Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream

SALADS

Select one to be served tableside

GREEK

Romaine, Kalamata Olives, Roasted Red Onion, Crumbles Feta, Lemon-Oregano Vinaigrette

CAESAR

Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

CITRUS

Bibb, Radicchio, Frisée, Pink Grapefruit, Toasted Pistachios, Slivered Red Onion, Ricotta Salata, Prosecco Vinaigrette

KALE CAESAR

Lacinato Kale, Buckwheat, Creamy Dressing, Cracked Black Pepper, Garlicky Focaccia Croutons, Shaved Pecorino

MIXED GREENS

Romaine, Cucumber, Carrots, Black Olives, Grape Tomatoes, Orange-Poppy Seed,
White Balsamic Vinaigrette, Blue Cheese, Oil and Vinegar

SIGNATURE CHOPPED

Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion, Blue Cheese,
Fried Buttermilk Onion Rings, White Balsamic Vinaigrette

BUFFET ENTRÉES

Select Three

ORGANIC CHICKEN POT PIE / Biscuit Crust

LEMON-PECORINO SHRIMP / Grape Tomato Chardonnay Butter

RIGATONI / Slow Cooked Chicken Sherry Sauce, Grana Padano Garlic Crumbs

PENNE / Tomato Basil Sauce, Shaved Parmesan

CHICKEN PICCATA / Lemon Caper Sauce

ROASTED LOIN OF PORK / Green Apple and Dried Cherry Stuffing, Rosemary Pan Gravy

LOBSTER RAVIOLI / Vanilla Crema

MUSHROOM RAVIOLI / Oven Roasted Tomatoes, Mascarpone Cream, Pecorino Crumbs

GREEN PEPPERCORN BEEF TIPS / Red Wine Bordelaise, Buttered Egg Noodles

SLICED ROASTED TURKEY BREAST / Sage Dressing, Pan Gravy

BAKED HADDOCK / Lemon Herb Crumb Topping

BRAISED BONELESS SHORT RIBS / Chianti Braising Gravy

ROASTED SIRLOIN / Herbed and Garlic Crusted, Cabernet Demi-Glaze

EGGPLANT PICCATA / Tomato, Caper Butter Sauce

VEAL CUTLET MEDALLIONS / Whole Grain Mustard Sauce

EGGPLANT ROLLATINI / Melted Mozzarella, Ricotta, Basil Tomato Sauce

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY

Over Rice Noodles (Non-GMO Soy Protein)

Grilled Salmon / Lemon, Artichoke, Caper, Olive, Tomato Relish

ACCOMPANIMENTS

Select Three

STARCHES

Steamed New Potatoes, Fresh Herb Butter, Sea Salt
Creamy Smashed Yukon Potatoes
Basmati Rice Pilaf
Creamy Lemon Scented Couscous
Maple Whipped Sweet Potatoes
Potato and Cheese Ravioli, Green Onion, Black Pepper, Caramelized Onions
Sweet Potato, Red Onion, Scallion Hash

VEGETABLES

Wax Beans with Shiitake Mushrooms
Pan Crisped Pancetta Brussels Sprouts, Brown Butter
Broccoli and White Cheddar Au Gratin
Sautéed Zucchini and Yellow Squash
Roasted Root Vegetables
Jalapeño Creamed Corn
Grilled Vegetable Platter: Eggplant, Zucchini, Asparagus, Sweet Peppers, Purple Onion, Portobello Mushroom
Thyme Glazed Carrots
Roasted Butternut Squash, Cinnamon Brown Butter
Eggplant, Squashes, Tomato Sauté



INSPIRED BEGINNINGS

A Delicious Brunch Reception Featuring Four Hours of Food Service, Includes Champagne Toast

STATIONARY HORS D'OEUVRE DISPLAY

Domestic and Imported Cheese Board • Sliced Fruit and Berries, Raspberry Coulis • Apricot Baked Brie, Sliced Baguettes • Warm Spinach and Artichoke Dip, Crisp Toasts, Cumin Pita • Assorted NYC Style Bagels, Plain and Vegetable Cream Cheese • Mini Muffins, Assorted Pastries, Breakfast Breads, Whipped Butter

BRUNCH BUFFET

Challah French Toast with Warm Maple Syrup, Whipped Butter
Farm Fresh Scrambled Eggs with Chives and Cheddar
Crisp Bacon and Breakfast Sausage
Skillet Fried Potatoes
Egg and Pecorino Battered Chicken with Mushrooms and White Wine Sauce
Grilled Salmon, Lemon, Artichoke, Caper, Olive, Tomato Relish
Basmati Rice Pilaf
Mushroom Ravioli, Oven Roasted Tomatoes, Mascarpone Cream, Pecorino Crumbs
Citrus Salad, Bibb, Radicchio, Frisée, Pink Grapefruit, Toasted Pistachios, Slivered Red Onion,
Ricotta Salata, Prosecco Vinaigrette
Orange Juice, Grapefruit Juice, Tomato Juice, Coffee, Tea, Decaffeinated Coffee

OPTIONAL SELECTIONS

SALMON BOARD

Cold Smoked Salmon, Capers, Red Onions, Tomatoes, Hard Boiled Eggs, Assorted Bagels, Pumpernickel Toasts, Plain and Vegetable Cream Cheese, Chive-Dijon Aioli (serves 25-35 people)

OMELETTE STATION

Whipped Eggs, Whole Eggs, Egg Whites, Prepared Buffet Side with Scallions, Smoked Salmon, Ham, Bacon, Broccoli, Mushrooms, Spinach, Peppers, Cheddar, Swiss

GRIDDLED FRENCH TOAST

Toppings: Blueberries, Strawberries, Shaved Milk Chocolate, Cinnamon Sugar, Chocolate Sauce, Maple Syrup, Toasted Coconut, Whipped Cream, Vanilla Ice Cream, Toasted Walnuts

BELGIAN WAFFLE STATION

Light and Fluffy Waffles Made to Order. Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread, Whipped Cream, Vanilla Yogurt, Toasted Walnuts, Butter

GRILLED CHEESERIE

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese, Pan Onion Gravy Dipping Sauce • American Cheese, Smoked Bacon, and Tomato • Eggplant with Tomato, Basil Pesto, Asiago, Mozzarella Cheese

THE LATE NIGHT BREAKFAST DINER

Hash Brown on a Stick, Fried Egg Italian Sausage Patty Sandwich with Manchego, Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole, French Toast Sticks with Maple Syrup and Chocolate Sauce

CONFECTION COLLECTIONS

CLASSIC

Mini Éclairs and Cream Puffs, Fruit Tartlets, Chocolate Ganache Tarts,
Assorted European-Style Cookies and Mignardise, Chocolate Truffles

ITALIAN DOLCE

Cannoli, Napoleon, Pasticcotti, Sfogliatelle, Assorted Italian Cookies,
Chocolate Dipped Butter Cookies, Biscotti, Cascading Display of Whole Fresh Fruits, Tiramisu

ALL AMERICAN

Petite Apple Crisps, Mini Lemon Meringue Pies, Chocolate Layer Cake,
Snickerdoodles, Chocolate Chip Cookies, Pumpkin Tarts, Pecan Diamonds, Strawberry Shortcake

WHIMSICAL FINALES

CRÈME BRÛLÉE STATION / Chef Attended

Assorted Custards Brûléed for Guests. Select three varieties from the following:
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI / Chef Attended

Hazelnut and Raspberry / Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate
Chips, Confectioners Sugar
S'mores / Challah Bread, Hershey's Chocolate Bars, Mini Marshmallows, Graham Cracker Paste
Apple Pie / Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

DESSERT FLAMBÉ / Chef Attended

Select one: Banana's Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

GELATO & ICE CREAM CANDY SHOP / Chef Attended

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks,
Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.
Select two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato,
Pistachio Gelato, Mixed Berry Gelato
Toppings include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard,
Chocolate Buttercream, Brûléed Bananas, Caramel Sauce
Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple
S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows
Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry
Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream,
Coffee Buttercream, Chocolate Coffee Bean

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies. Coconut, Pistachio,
Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato
Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream,
Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

LATE NIGHT NOSH STATIONS

Enjoy these end of party enhancements

GRILLED CHEESERIE

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
Pan Onion Gravy Dipping Sauce
American Cheese with Smoked Bacon
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

WOOD FIRED PIZZA OVEN / Chef Attended

Authentic Hardwood Fired Pizza with Chef Inspired
Toppings: Hardwood Smoked Bacon, Ricotta,
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,
Grilled Chicken Breast, Tomato Sauce

HOT DIGGITY DOGZ

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and
Steamed New England Buns. Accompanied by Baked Beans and Shoestring Fries

THE LATE NIGHT BREAKFAST DINER

Hash Brown Scallion & Cheddar Casserole, Fried Egg - Manchego and Italian Sausage Patty Sandwich,
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole, French Toast Sticks with Warm Maple
Syrup and Chocolate Dipping Sauce

SWEET 'N SUGAR DUSTED

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing,
Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar

CAROLINE STREET

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

SWEET MEMORY STATION

Choice of Two home style cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar
Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider

DESSERT PIZZA

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

AUTUMN HARVEST

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

BURGERS & FRIES

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce