

G&H

G A R E L I C K & H E R B S

Distinctive.
 Personal.
 Exceptional.



OUR EXCLUSIVE VENUES:

MORA:MORA
 THE SPOT FOR PARTIES

The Westport Inn

WALL STREET THEATER
 G&H EXCLUSIVE CATERERS TO THIS HISTORIC THEATRE

BIRD CRAFT
 MUSEUM

YOUR VENUE OR YOUR HOME

garellickandherbs.com • 203.254.8577 or 203.972.4497

WEDDINGS

Wedding Package to Include

Five Hours of Open Classic Bar

One Hour Cocktail Hour

CHOICE OF EIGHT BUTLER PASSED HORS D'OEUVRES

TWO STATIONARY HORS D'OEUVRES DISPLAYS

Four Hours of Dinner and Dancing

CHAMPAGNE TOAST

SALAD COURSE

CHOICE OF TWO ENTREES

OR

THREE DINNER ACTION STATIONS

SPECIALIZED CAKE PAIRING

TABLESIDE COFFEE AND TEA SERVICE

OR

BUFFET COFFEE AND TEA SERVICE

PRICE ARE SUBJECT TO CHANGE

Starting @ \$125

Butler Passed Hors D'oeuvres ~ PLEASE SELECT EIGHT

Asian Pad Thai Noodles presented in petite
Chinese Cartons with chop sticks

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Asparagus Tempura Tips with cayenne
dipping sauce

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Assorted Dim Sum with tamari ginger sauce
presented in parchment boats

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Avocado Toast topped with blistered tomato & black truffle oil

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Baby Creamer cup topped with whipped mashed potatoes, bacon shavings, sprinkled with melted cheddar

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Baja Chicken Tacos shredded cilantro chicken topped with Shaved Red cabbage, cilantro & pico di gallo

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Baja Fish Tacos with cilantro infused salsa verde

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Beef Empanadas with habenero mango chile

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Belgian Endive Spear piped with goat cheese mango caviar

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Butternut & Apple Bisque Soup Shooters in plexi shot glass (seasonal)

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Scarpariello Satay chicken & sausage scarpariello satays on bamboo skewers

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Chicken Tinga avocado, shaved radish, blue corn crisp

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Crispy Chicken Quesadilla Rolls with cilantro salsa

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Ciligini Mozzarella artichoke, cured salami & kalamata olives on bamboo skewers

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Creamy Asiago Risotto Fritters with Local blistered tomato concaise

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Cuban Pulled Beef Cigar Rolls with cilantro salsa

Figs with goat cheese wrapped with speck olive oil & sea salt (seasonal)

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Goat cheese Panna Cotta with red & golden beet ribbons & caramelized fig honey

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Grilled Asparagus with herb chevre goat cheese wrapped in speck

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Grilled Portobello Mushroom roasted red pepper, zucchini & balsamic syrup

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House Made Beef Franks wrapped in sesame seed puffed pastry

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Seared Chicken Breast with fresh lime & cilantro satays on bamboo skewers

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Maryland Crab Cake with caper tartar remoulade

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Greek Spot Mini Lamb Burgers on pocket bread with cucumber tzatziki

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2nd Avenue Mini Rubens with sauerkraut & russian dressing on rye baguette points

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Miso based Carpaccio with shitake waguzu on Black Garlic crisps

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Miso Beef Negimaki with scallions & ginger soy **Mozzarella, Tomato**, local basil on bamboo skewers

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Naked Summer Rolls in shaved cucumber, carrots, butter lettuce in rice paper wrappers

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Norwegian Poached Salmon with chive crème fraiche on english cucumber round

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Peppered Filet of Beef on garlic crostini dolloped with creamy horseradish

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Mini Lacy Potato Pancakes or **Sweet Potato** with apple chutney compote or smoked salmon and crème fraiche

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Mini Salmon Cakes topped with caper tartar relish

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Petite Turkey Stuffed Cabbage with sweet sunkist raisin lush

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Philly Steak & Cheese Mini Hoagies with sirrachi aoli

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Prosciutto di Parma Grissini arugula pesto

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Risotto and Asparagus Fritters with caramelized fig honey

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Smoked Salmon and Whipped Cheese on pumpernickel points

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Spaghetti & Meatball Popper sprinkled with grated reggiano

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Spinach and Feta or **Sausage Stuffed** with wild mushrooms & caramelized vidalia onions

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Szechwan Chicken grilled asian infused chicken breast wrapped in sugar snap pea

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Thai Peanut Chicken Satays seared chicken with housemade peanut marmalade on bamboo skewers

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Three Cheese Creamy Mac and Cheese served in a shot glass with demi spoon

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Tomato Bisque Soup Shooter with gruyere mini grilled cheese square

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Topless Mini Wagyu Beef Sliders roasted garlic aioli, butter lettuce, sesame bun

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Tuna Tartar on asian flats topped with wasabi aioli

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Vegetable Lo Mein presented in chinese cartons with bamboo chop sticks

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Watermelon Feta & Basil Skewers with basil mint wagu

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Farm Bread whipped ricotta with spun local honey, sea salt

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Zucchini Tartlets with ribbons of reggiano

Embellished passed Hors D'oeuvres additional costs apply

Little Neck Clams with crispy bacon & housemade bread crumbles, cold pressed olive oil & fresh squeezed lemon (seasonal ~ priced accordingly)

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Grilled Jumbo Prawn pressed extra virgin olive oil on bamboo skewers

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Jumbo Shrimp Cocktail with tangy cocktail sauce & bloodymary sips

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Jumbo Coconut Prawn with sweet & sour zing

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Crunchy Shrimp with mango mojo

Gazpacho Oyster Shooters served with pepper vodka (seasonal ~ priced accordingly)

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Mini Braised Beef Short Rib Bites with black garlic truffle oil

Baby Lamb Chop Lollipops with red currant au jus

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Sea Scallop wrapped in maple smoked panchetta (seasonal, market price)

Fire Grilled Shrimp wrapped with panchetta on bamboo skewers with avocado salsa

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Intoxicated Prawn bourbon & brown sugar on bamboo skewers

Vibrant Fresh Cut Vegetable Bouquets Presented in a Country Vessel with a Creamy Onion Dill Dip

or

Individual crudité in plexi shot glasses, Mason Jars or Glass Vessel

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Middle Eastern Hummus Bowl

House Made Chick pea hummus, hems yogurt, eggplant caponata mélange, fire roasted vegetable caviar, pocket bread, chick peas,

Gourmet Cocktail Hour Station

PLEASE SELECT TWO

French Baked Brie

Baked Brie wrapped in Flakey Pastry Stuffed with Baked Cinnamon Bourbon Apples Garnished with Seasonal Berries, Grapes & Select Cracker flats

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Crudité Basket

crumbled Imported feta, parsley ribbons, carrots, English cucumber, celery Stix
Exotic Italian Olives, Artichoke hearts, Select Cheese board, Roasted Red Peppers, Blistered Tomatoes, Oven roasted eggplant caponata mélange, Field picked Mushrooms and Local fresh Italian Breads

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Fruit and Cheese

Sliced Seasonal Fruit, Imported & Domestic Gourmet Cheese Board
Presented with Select Crackers and Flat Breads

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Pico di Gallo

and Crispy Plantains Sprinkled with Sea Salt, paired with Manchego and Peppercorn Asiago, wrinkled olives with fennel seeds

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Pizza Flats

Rosemary & Kalamata olive, Potato & Vidalia Onions, Caramelized onions, Baby Peas , Truffle Sea Salt, Shaved parmesan with Extra Virgin Olive Oil, Jalapeno & blistered tomatoes
Paired with Eggplant Caponata Mélange, Black Olive Tapenade & Authentic Israeli style chick pea hummus

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Artisan Cheese Board

Manchego, sharp cheddar, French brie and peppercorn asiago surrounded by grapes select cracker & assorted pizza flats

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Italian Antipasto

Bountiful display of Imported & Domestic Cheese accompanied with Imported Italian antiPasti, Prosciutto, Dried Sausage, Salami, Bocconcini Mozzarella, Roasted Red Peppers with Parsley Sprinkle, Nuggets of aged Reggiano, Pecorino crackers, grissini, Kalamata Olive & Rosemary flats and Potato & Vidalia Onion flats

Embellished Action Hors D'oeuvres Stations

All attended stations will assess an additional fee of \$150 per attendant

Poke Bowl

\$18 per person
King salmon, sesame oil, avocado, ginger, hijiki
Ahi tuna, cucumber, scallion, carrot, sesame seeds
White sticky rice
House made plantain chips, Wonton crisp,
Lettuce Wraps

Yuzu Glaze, Thai Basil & Ponzu Soy, Mint Mojo, Garlic Ginger

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Bao Bun Bar

\$15 per person
Shredded duck, Cucumbers, scallions,
Steamed Bao Buns, pork yuzu glaze, sriracha, hoisin

Shaved Cucumber, Carrots, Mint Ribbons & Thai Basil

Baby Shrimp, Shaved cucumber, shredded Jicama, Basil Ribbons

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Osaka Sushi Bar

\$25 per person / with sashimi \$30 per person, Sushi Roller \$300

Served with choice of bamboo tongs or chop sticks

Overflowing selection of California, Vegetable, Tuna, Salmon and Avocado Rolls Including Eel, Nigiri Tuna, Salmon and Yellow Tail Sushi With Specialty Rolls of Spicy Tuna, Shrimp Tempura, Kamikaze and More

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Asian Sticky Rice Station

\$15 per person

Pulled Beef and Shredded Chicken

with choices of shaved carrots, chopped scallions, field picked inoki & shitake mushrooms, shaved red & green cabbage and chopped kale

organically grown brown & white short grain rice spicy ginger soy sauce, yuzu glaze, sriracha Sauces

Trattoria

\$14 per person

(Choose 2 pastas: Cheese Ravioli, Cavatelli, Pappardelle, Orecchiette, Gemelli)

Sautéed to order with toppings of roasted vegetables, caramelized onions, Peas & whole roasted garlic cloves, With Sauces of Vodka, Roasted Garlic Aioli, Blistered tomato with caramelized onion, Pomodora Fresca Accompanied with Shaved Romano & Reggiano, Crushed Red Pepper Flakes ,Garlic Dust

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Risotto Bar

\$15 per person

Creamy Slow cooked Arborio rice toppings of poached shrimp, sautéed field mushrooms, caramelized onions, green

peas, Crispy Shallots, shaved parmesan, asiago shavings,

hot pepper oil, Chevre goat cheese, cracked peppercorn, Fresh Squeeze Lemon Aioli Drizzle

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2nd Avenue Mini Ruben Bar

\$15 per person

Carved to order

Hot Pastrami and Corned beef served with Pumpernickel, Rye and Black Marble Breads, Sauerkraut, Grilled Onions, Capers, Half Sour Pickles, Russian Dressing, Whole Grain Mustard and black garlic mayo

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New England Raw Bar

Market Price ~ Shucker \$300

Jumbo shrimp cocktail presented on bed of ice Served with lemon wedges & tangy cocktail sauce

Jonah crab claws, little neck clams, blue point oysters shucked to order accompanied with lemon wedges, tabasco sauce, tangy cocktail sauce, Worcestershire sauce, horseradish & mignonette

Baby shrimp rolls, English cucumber, avocado, basil, Lime in rice paper wrappers

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Mortar Style Guacamole Bar

\$10 per person

Made to order with toppings of Finely diced tomatoes, cilantro, chopped jalapeno peppers, diced Bermuda onions, rock salt, pepper & freshly squeezed lime zest Served with tortilla chips & crispy plantains

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Mac & Cheese Bar

\$14 per person

Orecchiette or Gemelli Pasta with gruyere, aged asiago & Melted Cheddar add in shredded cheddar, mozzarella, crumbled gorgonzola, crispy bacon, shrimp, housemade

bread crumbs, garlicky croutons, blistered tomatoes, sugar peas, scallions

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Hummus Bar

\$10 per person

Creamy house made authentic hummus with mixings of garbanzo beans, feta, diced bruschetta tomatoes, Kalamata olives, scallions, shaved carrots & black eye peas served with crispy pita strips & naan flats

Antipasto Misto

\$15 per person

Thinly Sliced Italian Delicacy of Imported Prosciutto di Parma, Southern Italian Salami, dry sausage, bresaola, Sopresata, Chunks of Reggiano, Asiago & Sharp Provolone Shaved to Request

Toasted Pane di Casa, Ciabatta drizzled with cold pressed extra virgin olive oil, cured Tuscan olives, long stemmed artichokes, roasted red peppers, Vidalia onion tapenade, caponata mélange, Kalamata & Rosemary flats and Potato & Vidalia Onion Flats, Arthur Avenue Seeded Bread Sticks

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Burger Box

\$15 per person

Wagyu Beef Burgers with all the fixings
Diced tomatoes, chopped Sweet onions, pickle chips, shredded lettuce,
Shaved cheddar, sprouts ketchup, mustard, barbecue sauce & seeded burger rolls
Slow cooked pulled pork slathered with Southern Bourbon sauce & soft hoagie rolls
Avocado & Tomato Salad
Slaw with shaved red & green cabbage, pickled red onions

DINNER

Plated Salad Course for Adults (Please Select One)

Mixed Field Greens with english cucumber, shaved carrots, vine tomatoes & rainbow radish tossed in aged balsamic & black honey drizzle

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Crisp Romaine lettuce with House made croutons, shaved parmesan, house made caesar dressing

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Mixed Field Greens with sliced apples, red grapes, walnuts, gorgonzola cheese with fresh squeezed orange vinaigrette

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Caprice Salad with vine-ripened tomatoes, fresh mozzarella, aged balsamic glaze, cracked black peppercorn

~

Baby Arugula Mix with edamame, cranberries, blood oranges, chunks of asiago, pecan bourbon vinaigrette

~

Grecian Cucumber, tomato and feta salad over field mixed greens in fresh lemon juice & extra virgin oil

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Baby Field Greens with sliced apple, dried cranberries, crumbled goat cheese, fennel grass, zinfandel vinaigrette

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Baby Arugula with strawberries, oranges & slivered almonds In citrus vinaigrette

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Baby Arugula with pomegranate, blood oranges & shaved almonds in citrus vinaigrette

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Baby arugula & mixed field greens with watermelon, mozzarella, fresh mint fresh squeezedlemon & cold pressed extra virgin olive oil

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Baby spinach with crispy pancetta, poached eggs, cranberries, shaved bermuda onions, crumbled gorgonzola, fresh lemon, spun local honey, whole grain mustard & olive oil zing

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Baby Arugula, slivered almonds, sliced strawberries and cherve goat cheese

Warm Petite Dinner Rolls, Flats & Cracked French Butler Style

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Mixed Field Greens & Fennel, crispy pancetta in a champagne drizzle

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Baby Spinach, pears, pomegranate seeds, gorgonzola with fresh squeezed lemon & olive oil press

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Shaved Kale Salad, walnuts, currants and parmesan sprinkle

~

Mediterranean Chopped Salad with crisp romaine hearts topped with cherry tomato, cucumber, sweet red onion, red & yellow bell peppers, feta cheese, fresh parsley, oregano, fresh lemon & extra virgin olive oil

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Spinach Salad with organic wheat berry, mango, blueberries, feta in a honey citrus vinaigrette

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Shaved Kale, avocado, toasted sunflower seeds, red cabbage ribbons, fresh squeezed lemon & cold pressed extra virgin olive oil

Adult Dinner Station Options ~ Pick 3 Stations

All attended stations will assess an additional fee of \$150 per attendant

Farm to Table Carving Boards

presented on vintage boards with sauce vessels
Accompanied with soft brioche rolls, croissants, rustic breads
chimichurri, creamy horseradish, mango chipolte, black garlic aioli, sriracha
Crispy potato wedges sprinkled with parmesan & truffle drizzle

Select Two Option

(Organic M.eat Upon Request)

Roast Beef slow cooked in field carrots & Vidalia onion au jus

Tenderloin of Beef with creamy horseradish

* Additional cost

Petite Filet of Beef coated with black truffle peppercorn * Additional cost

Whole Roasted Turkey with Gravy

Charred Grilled Skirt Steak with chimichurri

Oven Roasted Breast of Turkey with mango chipotle

Black Honey Glazed Ham (whole or spiral)

Black honey glazed loin of pork
Ahi Tuna slightly pan seared black & blue style
with black & white toasted sesame seeds
* Additional cost

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Sticky Rice Bar

Shaved Beef and Pulled Chicken with Thai Basil, serracha, hot Asian pepper oil, garlic ginger, wasabi black garlic aioli
cilantro infusion choices of shaved carrots, chopped scallions, field inoki & shitake mushrooms, shaved cabbage & kale
Brown rice and white rice
Mini Take out cartons & bamboo chop sticks

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Baja Tapas / Taco Cart

Choose three: 2 protein & 2 sides
soft flour tortillas and corn taco shells
Pulled cilantro Infused chicken, Beef Sirloin Tips
Seasoned Organic Ground Beef,
Slow cooked pulled brisket, Braised short ribs
Fire grilled shrimp, Ahi Tuna & Avocado with Cilantro Ribbons
Served with choices of shaved red & white cabbage, chopped scallion, diced tomatoes, jalapeno rings, Sautéed peppers & onions
Pico di Gallo, chimichurri & salsa Rojo
Sides

Shaved cabbage slaw with cilantro infused fresh lemon zest

Jicama salad with mango, cabbage, carrot slaw
Crispy plantains

Papas bravas, thinly sliced potatoes with caramelized onions

Shredded cabbage slaw with lemon zest and parsley

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2nd Avenue Ruben bar

Carved and made to order
Hot Pastrami and Corned beef served with Pumpernickel, Rye and Black Marble Breads, Sauerkraut, Grilled Onions, Capers, Half Sour Pickles, Russian Dressing, Whole Grain Mustard and black garlic mayo

House made thick potato chips
Shaved slaw with slivered green apples

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Trattoria

Select 2 pastas: Cheese Ravioli, Cavatelli, Pappardelle, Orecchiette Gemelli)

Sautéed to order with

Toppings of roasted vegetables, Sautéed broccoli rabe, caramelized onions, Peas & whole roasted garlic cloves

Sauces of Vodka, Roasted Garlic Aioli & Blistered tomato with caramelized onion

Accompanied with Shaved Romano & Reggiano, Crushed Red Pepper Flakes and Powdered Garlic

with whole roasted garlic & pepper flakes

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Risotto Bar

Creamy Three Cheese Arborio Risotto made to order with toppings of poached shrimp, Roasted field mushrooms, caramelized onions & green peas Accompanied with shaved parmesan, hot pepper oil, chevre goat cheese & cracked peppercorn

Spinach salad with pancetta, chunk Reggiano, fresh lemon and extra virgin olive oil

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Mashed Spuds Potato Bar

Creamy Yukon gold mashed potatoes &

smashed sweet potatoes with toppings of beef tips, sautéed baby shrimp, grilled chicken,

crumbled bacon, shredded cheddar, crumbled

blue cheese, crème fraiche, chives, Demi glace,

beurre blanc,

crumbled bourbon sugared pecans, Toasted

marshmallows

Presented in Short Stemmed glasses or Mini

Jam Jars

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Greek Spot Gyro Cart

Gyro hand carved roast of lamb, house made naan bread, grape tomatoes, cucumber, mint yogurt sauce, cucumber Tzatziki

Chicken souvlaki skewers with blistered tomatoes, Kalamata olives, artichoke hearts, garlic sauce

Basmati rice & lentil Pilaf

Mediterranean chopped salad with crisp romaine hearts topped with cherry tomato, cucumber, sweet red onion, red & yellow bell peppers, feta cheese, fresh parsley, oregano, fresh lemon & extra virgin olive oil

Grecian Cucumber, Tomato and Feta Salad over Field Mixed Greens in fresh lemon juice & extra virgin oil

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Johnny Rockets Burger Bar

Wagyu Beef Burgers with all the fixings

Diced tomatoes, chopped onions, pickle chips, shaved lettuce,

Shredded cheddar cheese, sprouts, ketchup, mustard, Bourbon barbecue sauce & seeded burger rolls

Lamb burgers, cucumbers, red onions, tzatziki

Slow cooked pulled pork slathered with mesquite barbecue sauce & soft hoagie rolls

Avocado & Tomato Salad

Slaw with shaved red & green cabbage, pickled red onions

House made thick potato crisps with black garlic aioli

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Hibachi Street Cart

sautéed to order ~ station presented in bento boxes

Shredded sautéed chicken & shrimp with zucchini strips, rice, scallions, egg, shaved carrots and onions

with sauces of soy, ginger garlic thai basil infusions

Miso based ginger Sirloin Tips with scallion tartar roll

Crisp butter lettuce, shaved carrots, cherry tomatoes, japanese carrot ginger dressing

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Falafel Cart

Israeli Style Pulled Chicken

Crispy falafel Puff Smashed to Order

Warm pita Pockets & home made naan bread

Finely diced tomatoes, sweet onions, shaved cucumbers, carrots and crumbled feta

Tzatziki, sriracha sauce and black garlic aioli

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Pad Thai Street Cart

Teryaki Strip Skewer

Lemon grass Chicken skewer

Steamer Baskets of house made Dumplings with yuzu Sauce

Wide pad thai noodles, Stir fry Asian vegetables with scallions, mushrooms, finely diced kale, shredded carrots & sesame seeds

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Parisian Creperie

Please select 3

Prosciutto di parma, watercress, melted gruyere, Dijonnaise

M.EAT organic short rib, sautéed Vidalia onions, blistered tomatoes, sharp provolone, black garlic aioli

Field mushrooms, gruyere, baby spinach, oven roasted Asian pears

Vine ripened tomato, fresh hand rolled mozzarella, local basil pesto

Slow cooked pulled chicken with blistered tomatoes, asiago, baby spinach

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Cowboy Steakhouse

Texan Bourbon & coffee grind rubbed Sirloin Top
Three cheese mac & cheese with house made bread crumbles

Crispy Fingerling crisps

Roasted Potato Wedges dusted with Sea Salt

Steakhouse salad, roomain, tomato, cucumber
with crumbled blue cheese dressing
Corn spoon Pudding Squares

Asada Grill (Select 3 brochettes 2 sides)

Fire grilled skirt steak, sliced to order with your
sauces of Chimichurri sauce, salsa verde and
ajo aioli

Chorizo with sautéed onions and green Holland
peppers

Seared chicken, blistered tomatoes & Kalamata
olives on bamboo skewers

Sea scallops with grilled jumbo prawns and
Holland red & yellow pepper brochettes

Sides: choose two

Papas bravas, thinly sliced potatoes with
caramelized onions

Shredded cabbage slaw with lemon zest and
parsley

Roasted baby creamers with black garlic

Shaved Brussel slaw with butternut squash &
cranberries

Oven roasted zucchini, blistered tomatoes,
Vidalia onions

Spaghetti squash, Vidalia onions, blistered
tomatoes, shaved parmesan

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Stationary Sweet Endings Barside Select 3

Magic Bars

Soft black & whites

Russian tea cookies dusted with sugar powder

Raspberry linzer cookies

Red Velvet Whoopie Pies

Vanilla cream Puff

Toasted Merenges

Pecan Bourbon Tarts

Passed Sweet Endings please select 3

Mini cupcakes: red velvet with whipped
mascarpone, carrot with cream cheese frosting,
marble with chocolate ganache, strawberry with
whipped cream

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Warm chocolate chunk cookies with frosted milk
shots

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Decadent chocolate diamonds covered in
Belgium Chocolate

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Tiramisu in plexi shot glass with demi spoon

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Strawberry shortcake in plexi shot glass with
demi spoon

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Lemon sorbet with lemon rind shavings in plexi
shot glass with demi spoon

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Belgium chocolate mousse with white chocolate
shavings in plexi shot glass with demi spoon

Chocolate covered strawberries

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Chocolate covered pineapple

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Mini smores

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Cheesecake lolli pops

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Petite fruit kabobs

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Hot chocolate with whipped cream shots

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Milk shakes in plexi shot glasses: vanilla, chocolate & strawberry

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Cinnamon Apple Crisp in Shot Glass Topped with Fresh Whipped cream

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Candied Nuts in Parchment Bags

Buffet coffee & tea Service

Embellished Coffee Bar ~ Barista attended \$8 per person
coffee, tea and hot chocolate station with toppings of Cinnamon, nutmeg, flavored syrups, whipped cream, chocolate syrup, caramel sauce, mini marshmallows, rock sugar, local spun honey, lemon wedges

Latte, Cappuccino & Espresso made to order

Rentals Required

Additional Embellished Sweet Endings

Make your own S'mores

Jumbo Marshmallows, graham crackers, chocolate bars,

Mini chocolate chips, Caramel sauce & raspberry sauce

\$8 per person

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Black Tap Shakes

Chocolate Ganache

Chocolate chip cookies, coconut Merengue, Copper dust, whipped cream, copper lattice & chocolate poky stick, passion caramel sauce

Cookies & Cream

Cream cheese icing, ini oreo, marshmellow, polka dot tuile, red velvet crumbs, cookies & cream polky stick drizzled with chocolate sauce

White Chocolate Glaze

Snickerdoodle cokies, gold crunchy pearls, yogurt chips, min chocolate chips, colored sprinkles, topped with raspberry sauce

\$12 per person

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Gelato Bar

Tart lemon with lemon rind shavings

Passion fruit, Blood orange

Tuscan dark chocolate

Hazelnut, Cranberry almond & Chocolate chunk biscotti, shaved sweetened coconut, cinnamon toasted walnuts, cranberries, sugared strawberries, Nutella Giandua, fresh whipped cream

\$10.50 per person

Fondue Station

Belgium Chocolate and White Chocolate Fondue

Accompanied with:

Bananas, Strawberries, Pineapple, Dried apricots, Pretzel rods, Graham Crackers, Marshmallows, Pound Cake Squares, Rice Crispy Balls, Potato chips, oreo cookies and Cream Puffs
\$13 per person

Additional \$150 set up fee

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Sugar Crepe Station

Homemade sugar Crepes Rolled to Order by Chef

Fresh Seasonal Berries, Flambé Banana, Baked Cinnamon Apples, Nutella ganache, Shaved Toasted Almonds, bourbon pecans Served with Chocolate & Strawberry sauces, Fresh Whipped Cream

\$13 per person

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Ice Cream Sundae Station

Vanilla & Chocolate Ice Cream Served with Toppings of:

Mini M&Ms, Mini Chocolate Chips, Shredded Coconut, Gummy Bears, Colored sprinkles, Oreo Cookie Chunks, Chocolate Chip Cookie Pieces, Whipped Cream, Chocolate Syrup

\$8 Per Person

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Overflowing Deserts \$12 per person

Petite Samplings of Delectable Treats

Coconut Magic Bars, Brownies, Linzer Tarts, Lemon Squares, Chocolate Covered Biscotti, Macaroons, raspberry walnut rugelach, Petite Chocolate Chip Cookies, White Chocolate Dipped Cookies, soft black & whites,

Russian Tea Cookies Dusted with Powdered Sugar, "Death by Chocolate" Diamonds

Individual Pies

Warm Individual Sized Traditional Apple, Apple Berry Crumb, Blueberry Peach Lattice, Blueberry Crumb, Mixed Berry and Pumpkin Pie (seasonal) with House Whipped Cream

\$8.50 per person

~~

Indulgent Mini Cupcakes Carrot Cake with Cream Cheese Frosting, Red Velvet with Mascarpone Frosting, Chocolate Coconut Delight, Chocolaty Oreo Cookie, marble with chocolate ganache frosting, vanilla & chocolate with colorful buttercream frosting of your choice

\$3.50 per person

Keep The Fun Rollin...On the Go (minimum of 50 people)

Slushies and Mocktails \$6 per person

Strawberry Daiquiris and Frozen Pina

Coladas and Your Signature Drink

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Candy Bar - \$275.00 for 50 kids

Candy Jars filled with Assorted Candy and

Cellophane Bags

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Candy Concessions – \$5 per person

Concession Boxes filled with Full Size

Hersey Bars, M&Ms, Twizzlers and Snow

Caps

To enjoy as a "Pre-Show" before the Photo Montage or On The Go

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Cotton Candy - \$5 per person

Glow Sticks additional \$2 per person

Pink, Blue and Pop Rocks too!

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Soft Pretzels – \$6 per person

Warm Salted Pretzels and Bottled Water

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Coffee on the Go - \$3 per person

Regular and Decaf Coffee served in Paper

Cups with To Go Lids

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Cheese Pizza Slice on the go - \$5.50
Per Person
(individual slices in triangle boxes on the go)

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Donut Craze - \$6.50 per person
Assorted donuts presented on Lucite wall

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Kettle corn & pretzel Street Cart \$7.50
per person

classic corn
caramel corn
salted warm pretzel sticks

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Cinnamon Churros
With vanilla dipping in parchment cones
\$3.50 per person

Four Hour Open Bar Selections

Classic Bar

person
Tito's Vodka
Tanqueray Gin
Jose Cuervo Tequila
Bacardi Rum
Malibu Rum
Captain Morgan Rum
Jack Daniels
Johnny Walker Red Scotch

Premium Bar Additional \$10.00 per

Kettel One Vodka & Tito's Vodka
Jack daniels
Bombay Sapphire Gin
Malibu Rum
Don Julio Tequila
Patron Tequila
Goselings Rum
Makers Mark Bourbon Whiskey
Johnnie Walker Black
Bacardi Rum
Crown Royal Whiskey

Wine (Pick 2 Red, 2 White)

Pinot Noir
Malbec
Cabernet
Pinot Grigio
Chardonnay

Wine (Pick 2 Red, 2 White)

Pinot Noir
Malbec
Cabernet
Pinot Grigio
Chardonnay

** Upgrade to wines can be subject to price increase

Beer Selection:

Heineken
Corona
Coors Light

Beer Selection: (select 3)

Heineken
Corona
Coors Light

Stella

Sam Adams

Prosecco
Additional \$4.00 per person

Plated Dinner Options ~ Select Two
Third Entrée Always Vegetarian/Vegan Selection

12 oz. Grilled NY Strip Steak

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Apple Stuffed Chicken Breast with Mango
Chutney Demi Glaze

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Beef Wellington in a Mushroom Duxelle
Wrapped Puff Pastry served with Mushroom
Au Jus

~~

Braised Short Rib of Beef in Black Currant
Balsamic Glaze

~~

Chicken Breast stuffed with Ricotta and
Spinach

~~

Chicken Francaise – Sautéed Chicken
Breast Sautéed in White Wine Lemon
Caper Sauce

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Chicken Sorrento - Chicken Breast topped
with Eggplant,

~~

Chicken Tuscany – Sautéed Chicken Breast
Sautéed with Tomato, White Wine,
Artichokes and Olives

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Filet of Beef Served with Port Wine
Reduction

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Filet of beef with mushroom Duxelles

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Filet of Sole Stuffed with Crab Meat or
Spinach and Mushrooms with a White Wine
Reduction

~~

Fire Grilled Herb Rubbed Pork Chop Served
with Cilantro Chimichurri

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Fire Grilled Norwegian Lemon Salmon filet
Salmon with Red and Yellow Pepper
Confetti

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Grilled Lamb Chops with Fresh Rosemary,
Garlic and Olive Oil served with Red
Currant Au Jus

Herb de Provence Roasted Cornish Game
Hen

Japanese Scallion encrusted Ahi Tuna with
wasabi remoulade

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Jumbo Prawn Francaise in Lemon White
Wine

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Lobster Tail (Steamed or Stuffed) (market
Price)

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Local Garden Grown Rosemary Thyme and
Garlic Infused Bone in Breast of Chicken

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Pan Seared Flakey Cod with a lemon aioli

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Pan Seared Tuna Steaks served with
Wasabi Aioli

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Peppercorn Encrusted Sliced Sirloin of Beef
served with burgundy demi-glace or creamy
horseradish

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Prosciutto di Parma & Provolone in a Light
Burgundy Wine Reduction

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Seared Chilean Sea Bass with Lemon white
wine caper reduction

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Seared Teriyaki Norwegian Salmon filet
laced with scallions and toasted sesame
seeds

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Stuffed Pork Tenderloin with Prosciutto di
Parma, Provolone and Spinach with a light
wine au jus

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Duet Plate of Chicken and Salmon Filet
(single selection)

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Duet Plate of Petite Filet Mignon and Jumbo
Stuffed Shrimp (single selection)

Entrees Accompanied with Choice of Vegetable and Starch

Cauliflower Francaise sprinkled with parmesan

Fire Roasted Seasonal Vegetable Medley

French Bean Medley

French Beans with Roasted Parsnips and Toasted Sunflower Seeds

French Cut Carrots presented with parsley drizzle

Grilled Asparagus Medley

Grilled beets with haricoverl sprinkled with currants

Roasted Brussel Sprouts

Roasted Brussel sprouts with cranberries & butternut squash

Steamed Zucchini, Squash & Sugar Snap Pea Medley

Tender String Beans with Julienned Carrots

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Creamy Risotto

Garlic Mashed Potatoes

Maple Glazed Smashed Sweet Potatoes

Potato Au Gratin topped with White Cheddar

Roasted New Potatoes seasoned with Fresh Herbs and Extra Virgin Olive Oil

Roasted potato wedges

Saffron Rice

Savory Rice Pilaf

Whipped Yukon Gold Potatoes

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### **A La Carte Sides (tableside butlered, family style or passing trays)**

(Additional Costs Apply)

Beer Battered Onion Rings



Fire Grilled Vegetables  
Herb Roasted Potato Wedges sprinkled with sea salt  
Steak Fries  
Sweet Potato Fries  
Tempura Zucchini

## Additional Fee Information for Mora Mora

### **Mora Mora Rental Fee:**

Friday or Sunday: \$4,500.00 for four hours  
Saturday Evening: \$6,000.00 for four hours  
Saturday Day: \$4,500.00 for four hours

### **Minimum Food & Beverage Spend Requirements**

Saturday – Day Event \$ 9000  
Saturday – Night Event \$ 12000  
Sunday – Day Event \$ 7500  
Sunday – Night Event \$ 10000

**Onsite Event Manager** - \$350 for the duration of the party

**Vendor Meals** \$50 per vendor (alcohol not allowed)

**Coat Check Fee:** \$125 for the evening (optional)

**Bathroom Attendant:** \$150 for the evening (optional)

ADMINISTRATIVE FEE @ 23%  
PLUS APPLICABLE SALES TAX @ 6.35%

RESERVED PARKING AVAILABLE:  
\$10 PER PARKING SPOT  
\$90 ~ 2 MANDATORY PARKING ATTENDANTS FOR 2 HOURS EACH

No Outside Food Vendors  
Law abiding No Shots policy

Outside caterers inquire with event captain for pricing and specifics  
We will hold the date for a period of two weeks from the date on the front of this contract.  
Deposits are to be paid by check and are non refundable and non negotiable.  
Final payment in full is due 3 days prior to event by bank check or wire transfer  
Gratuity is not included and is at the discretion of the host. Suggested gratuity is 15 – 20%.  
Client is responsible for any damages that occur to the property during the event and will be billed after the damages are accessed.

A basic intelligent lighting scheme is included in room rental. If you would like to utilize the intelligent lighting a light technician can be provided for an additional fee by Mora Mora or your DJ.

## Additional Fee Information for The Westport Inn

### **Ballroom Rental Fee:**

Friday or Sunday: \$1,000.00 for four hours

Saturday: \$2,000.00 for four hours

### **Minimum Food & Beverage Spend Requirements**

Saturday – Day Event \$ 9000

Saturday – Night Event \$ 12000

Sunday – Day Event \$ 7500

Sunday – Night Event \$ 7500

Mandatory Onsite Event Captain - \$300 for the duration of the party

Bartenders @ \$150 per bartender (1 bartender for every 50 guests)

Vendor Meals \$50 per vendor (alcohol not included)

Optional Coat Check Fee: \$125 for the evening

Optional Bathroom Attendant: \$150 for the evening

Choice of Colored Linen Napkin: \$2.00 per napkin

Floor Length White Linen: \$15.00 per linen

ADMINISTRATIVE FEE @ 23%

PLUS APPLICABLE SALES TAX @ 6.35%

No Outside Food Vendors

Law abiding No Shots policy

## Additional Fee Information for The Wall Street Theater

### Minimum Food & Spend Requirements

Saturday – Day Event \$ 9000

Saturday – Night Event \$ 12000

Sunday – Day Event \$ 7500

Sunday – Night Event \$ 10000

Mandatory Onsite Event Captain - \$300 for the duration of the party

Vendor Meals \$50 per vendor (no alcohol allowed)

Optional Coat Check Fee: \$125 for the evening

Optional Bathroom Attendant: \$150 for the evening

ADMINISTRATIVE FEE @ 23%

PLUS APPLICABLE SALES TAX @ 6.35%

No Outside Food Vendors

Law abiding No Shots policy

### Contract Page:

- 5% gratuity for event on site coordinator
- Additional staff hours will be billed to client's credit card the following business day
- Deposits are non refundable & non negotiable

- Guaranteed minimum guest count \_\_\_\_\_ or \$\_\_\_\_\_
- Final guest count 10 days prior to event and cannot decrease thereafter
- In the event of inclement weather or act of God, client can reschedule for next day within 24 hours notice
- In the event of cancelation prior to 120 days client is responsible for full value of event
- Decor for event space not included
- Rentals of linens, napkins and additional tables not included. Rental company will invoice you directly
- Administrative fee of 23% contributes to the cost of administrative expenses and overhead costs which are incurred for planning and execution of each event. This fee should not be construed as a gratuity. Gratuity is completely at client's discretion and greatly appreciated. Any gratuity given should be paid directly to the staff
- Payments:
  - Final payment for your event is due 3 days prior to your event date by bank check.
  - Should you prefer to pay by credit card a 5% processing fee will be added to your final balance due.

Facts:

We strive to offer the freshest ingredients as quality is our number one

All Poultry is hormone & antibiotic free



Kosher Dairy Available:

