



MENU ENHANCEMENTS

HERB ENCRUSTED BABY LEG OF LAMB CHOPS

Passed Butler Style for your Cocktail Hour.

SUSHI ATTENDED STATION INCLUDES:

2 Sushi Chef Preparing Hand Craft Assortment of Sushi
Featuring California, Shrimp, Eel, Avocado, Tuna, Dragon Rolls
Served with Pickled Ginger, Wasabi, and Soy Sauce

RAW BAR

Displayed on Carved Ice a Wonderful Assortment of Seafood Display that Includes Jumbo Shrimp Cocktail Served with Traditional Homemade Cocktail & Remoulade Sauce.
Blue Point Oysters & Little Neck Clams, Alaskan King Crab Leg Served with Spicy Mustard, Cocktail and Mignonette Sauce, Horseradish and Lemon Wedges.
Fresh Lump Crab and Lobster Tails

KIDDUSH STATION

Large Whole White Fish Artfully Carved, Fresh Nova Scotia Salmon Sliced Tomato, Onion, Pickles, with Black Olives.
Fresh Baked Assortment of Bagels, Pumpernickel, Sliced Bread & Bialys with an Assortment of Cream Cheese & Spreads.
White Fish Salad, Tuna Salad & Egg Salad with Sliced Variety of Deli Cheeses

DIM SUM BAR

A Variety of Steamed Dumplings Served From Bamboo Steamers
Select From Chicken, Beef or Veggie Dumplings
All Compliments with a Wide Variety of Dipping Sauces

CHOCOLATE FOUNTAIN STATION

With all the Trimmings

TOP THIS! (GOURMET ICE CREAM SANDWICH STATION)

Guests choose from custom formed chocolate or vanilla Ice Cream to sandwich between a variety of gourmet waffles, breads, cookies and more. Then our staff will smooch in their choice of assorted toppings, syrups, caramel and whip cream.