Hors d’Oeuvres

Stationary Displays
- Per 50 Guests -

**Cold Selections**

**Fresh Cut Fruit Display** ................................................................. $125

**Garden Fresh Vegetable Crudité** .................................................... $110

**Caprese Salad** .................................................................................. $140

Vine Riped Tomato, Fresh Mozzarella, Basil & Topped with Balsamic Glaze

**International & Domestic Cheese & Cracker Display** .................... $175

Garlic & Herb Cheese Spread, Smoked Gouda, Dill Havarti, Cheddar, Swiss & Pepper Jack

**International & Domestic Cheese, Fruit & Cracker Display** ........... $255

Garlic & Herb Cheese Spread, Smoked Gouda, Dill Havarti, Cheddar, Swiss & Pepper Jack with Fresh Assorted Fruits

**Torta Fromage served with Kalamata Olive Tapenade** ..................... $155

Garlic & Herb Cheese Spread layered with Pesto, Roasted Red Pepper Pesto, Fresh Basil, Sun Dried Tomatoes & served with Ciabatta Bread & Crackers

**Antipasto Platter** ............................................................................... $200

Genoa Salami, Prosciutto, Provolone, Fresh Mozzarella, Pepperoncini, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Sun dried Tomatoes, & Ciabatta Bread

**Jumbo Shrimp Cocktail** ..................................................................... $200

Served with Fresh Lemon & Cocktail Sauce

**Raw Bar** ............................................................................................. Market Price

Oysters, Shrimp & Little Necks

**Deluxe Stationary Display** ............................................................... $1000

Antipasto Platter, International & Domestic Cheeses, Cracker & Bread Display, Garden Fresh Vegetable Crudité, Torta Fromage, Fresh Cut Fruit Display, Cranberry Walnut Chicken Salad & Lobster Salad Filled Phyllo Cups

**Hot Selections**

**Spinach & Artichoke Dip with Crackers** .......................................... $110

**Chicken Wings** ................................................................................ $90

BBQ, Buffalo or Zesty Italian

**Fried Calamari** ................................................................................ $125

Traditional RI Style or Topped with Balsamic Glaze

**Clam Cakes & Chowder** ................................................................ $250

For dessert additions or substitutions please refer to the "Dessert Options" Page

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
## COLD SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberry Walnut Chicken Salad filled Phyllo Cups</td>
<td>$100</td>
</tr>
<tr>
<td>Lobster Salad filled Phyllo Cups</td>
<td>$235</td>
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## HOT SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Asiago Wrapped Asparagus Spears</td>
<td>$125</td>
</tr>
<tr>
<td>Chicken Skewers</td>
<td>$110</td>
</tr>
<tr>
<td>Zesty Italian or Asian Style</td>
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</tr>
<tr>
<td>Asian Pork Pot Stickers</td>
<td>$100</td>
</tr>
<tr>
<td>Beef Teriyaki Skewers</td>
<td>$150</td>
</tr>
<tr>
<td>Clam Cakes</td>
<td>$90</td>
</tr>
<tr>
<td>Coconut Shrimp with Orange Sauce</td>
<td>$145</td>
</tr>
<tr>
<td>Fried Mozzarella with Marinara Sauce</td>
<td>$90</td>
</tr>
<tr>
<td>Bacon Wrapped Gorgonzola Chop Sirloin Bites</td>
<td>$135</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$100</td>
</tr>
<tr>
<td>Scallops Wrapped in Applewood Smoked Bacon</td>
<td>$125</td>
</tr>
<tr>
<td>Spinach filled Phyllo Bites</td>
<td>$110</td>
</tr>
<tr>
<td>Florentine Stuffed Mushroom Caps</td>
<td>$90</td>
</tr>
<tr>
<td>Substitute Sausage Stuffing for an additional $20</td>
<td></td>
</tr>
<tr>
<td>Seafood Stuffing for an additional $35</td>
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</tr>
</tbody>
</table>

## FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
Chef Hosted Options

- AVAILABLE FOR SELECT MENU OPTIONS -

**OMELETTE STATION**.................................................................$10 PER PERSON

**MAPLE GLAZED HAM**.................................................................$12 PER PERSON

**ROASTED TURKEY BREAST**.....................................................$13 PER PERSON
  Served with Cranberry Sage Stuffing & Gravy

**STEAMSHIP ROUND OF BEEF**..................................................$15 PER PERSON
  *for parties of 50 guests or larger
  Served with au jus & horseradish

**PASTA STATION**.................................................................$15 PER PERSON
  *additional $1 per person for parties of 50 guests or larger
  Served with a variety of pastas, sauces, meats & vegetables for your guests to create their perfect pasta dish

**PRIME RIB**.................................................................$20 PER PERSON
  Served with au jus & horseradish

**“SIDES” STATION**.................................................................$6 PER PERSON
  Choice of one starch & vegetable

*TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE*
**Cocktail Party**

**Minimum of 25 Guests**

- No substitutions, please -

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### The Get Together

**$25 Per Person**

- International & Domestic Cheese & Cracker Display
- Garden Fresh Vegetable Crudité
- Asian Chicken Skewers
- Beef Teriyaki
- Bacon Wrapped Gorgonzola Chop Sirloin Bites
- Clam Cakes
- Fried Mozzarella
- Sausage Stuffed Mushroom Caps
- Tempura Chicken Bites
- Vegetarian Spring Rolls

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### Let’s Party!

**$35 Per Person**

- International & Domestic Cheese & Cracker Display
- Garden Fresh Vegetable Crudité
- Spinach & Artichoke Dip with Crackers
- Sausage Stuffed Mushroom Caps
- Scallops Wrapped In Applewood Smoked Bacon
- Gorgonzola Chopped Steak Bites
- Coconut Shrimp
- Asian Pork Pot Stickers
- Vegetarian Spring Rolls
- Chef Hosted Pasta Station

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### The Ultimate Celebration

**$45 Per Person**

- International & Domestic Cheese, Fruit, & Cracker Display
- Torta Fromage with Kalamata Olive Tapenade
- Garden Fresh Vegetable Crudité
- Scallops Wrapped In Applewood Smoked Bacon
- Mini Crab Cakes
- Beef Teriyaki Skewers
- Seafood Stuffed Mushroom Caps
- Asiago Wrapped Asparagus Spears
- Gorgonzola Chopped Steak Bites
- Asian Chicken Skewers

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**Plus a choice of the following Chef Hosted Stations:**

- Maple Glazed Ham
- Oven Roasted Turkey Breast
- Pasta Station
- SteamShip Round (50 or more)
  - Substitute Prime Rib for $5 per person

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For dessert additions or substitutions please refer to the “Dessert Options” Page

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TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
**Continental Breakfast**.................................$12 Per Person
Danish, Scones & Sticky Buns
Fresh Cut Fruit Salad
Assorted Bagels with Cream Cheese
Assorted Juice Station
Coffee & Tea Station

**Deluxe Continental Breakfast**.................$16 Per Person
Danish, Scones & Sticky Buns
Fresh Cut Fruit Salad
Individual Yogurt, Fruit & Granola Parfaits
Assorted Bagels with Cream Cheese
Assorted Juice Station
Coffee & Tea Station

**Sunrise Breakfast Buffet***..........................$22 Per Person
Danish, Scones & Sticky Buns
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Pancakes or French Toast
Fresh Cut Fruit Salad
Assorted Juice Station
Coffee & Tea Station

**Deluxe Sunrise Breakfast Buffet***..............$30 Per Person
Danish, Scones & Sticky Buns
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Belgian Waffles with Fresh Fruit Sauce
Fresh Cut Fruit Salad
Chef Hosted Omelet Station
Assorted Juice Station
Coffee & Tea Station

**Additional Options:**
*Add Chef Hosted Omelet Station for $10 per person
*Add Chef Carved Maple Glazed Ham for $12 per person
*Add Chef Carved Prime Rib for $15 per person

For dessert additions or substitutions please refer to the "Dessert Options" Page

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
BRUNCH BUFFET*..........................$30 Per Person
Danish, Scones & Sticky Buns
Pancakes or French Toast
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Fresh Cut Fruit Salad

PLUS A CHOICE OF ONE OF THE FOLLOWING:
Chef Carved Maple Glazed Ham
Beef or Chicken Stir Fry with Fried Rice
Chicken & Broccoli Alfredo
Manicotti Marinara
Baked Haddock

Assorted Juice Station
Coffee & Tea Station

DELUXE BRUNCH BUFFET*..........................$35 Per Person
Danish, Scones & Sticky Buns
Crisp Bacon
Sausage Links
Scrambled Eggs
Belgian Waffles with Fresh Fruit Sauce
Home Fried Potatoes
Fresh Cut Fruit Salad
Chef Hosted Omelet Station

PLUS A CHOICE OF TWO OF THE FOLLOWING:
Chef Carved Maple Glazed Ham
Seafood Alfredo
Chicken Marsala
Asian Beef & Broccoli Stir Fry
Vegetable Lasagna

Assorted Cookies & Brownies
Assorted Juice Station
Coffee & Tea Station

ADDITIONAL OPTIONS:
*Add Chef Hosted Omelet Station for $10 per person
*Add Chef Carved Prime Rib for $20 per person

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
Luncheon Buffets

CLASSIC HOT LUNCHEON BUFFET .......................... $22 Per Person
Garden Salad with House Dressing
Oven Roasted Potatoes
Oven Roasted Chicken
Meatballs & Ziti
Fresh Baked Bread

Assorted Cookies & Brownies
Coffee & Tea Station

DELI LUNCHEON BUFFET ................................. $22 Per Person
Garden Fresh Salad with House Dressing
Deli Platter
Assorted meats, cheeses, toppings, & condiments
Meatballs & Ziti
Potato Salad
Fresh Baked Bread

Assorted Cookies & Brownies
Coffee & Tea Station

PASTA LOVERS LUNCHEON BUFFET ................... $22 Per Person
Garden Fresh Salad with House Dressing
Chicken & Broccoli Alfredo
Meatballs & Ziti
Chef’s Choice Vegetable
Fresh Baked Bread

Assorted Cookies & Brownies
Coffee & Tea Station

THE COLONIAL LUNCHEON BUFFET .................... $25 Per Person
Garden Fresh Salad with House Dressing
Roasted Turkey Breast with Gravy
Mashed Potatoes
Cranberry Sage Stuffing
Butternut Squash
Fresh Baked Bread

Assorted Cookies & Brownies
Coffee & Tea Station

For dessert additions or substitutions please refer to the “Dessert Options” Page

Tax & Gratuity are an additional charge. Pricing is subject to change.
**The Traditional Luncheon Buffet**

Chicken Parmesan or Baked Haddock  
Meatballs & Ziti  
Mashed Potatoes or Rice Pilaf  
Chef’s Choice Vegetable  
Garden Fresh Salad with House Dressing  
Fresh Baked Bread  

Assorted Cookies & Brownies  
Coffee & Tea Station  

Cost: $25 Per Person  

**The Gourmet Luncheon Buffet**

Chicken Parmesan or Baked Haddock  
Tender Grilled Steak Tips  
Meatballs & Ziti  
Rice Pilaf  
Garden Vegetable Medley  
Garden Fresh Salad with House Dressing  
Fresh Baked Bread  

Assorted Cookies & Brownies  
Coffee & Tea Station  

Cost: $27 Per Person  

Additional Options:  
Substitute Chicken Parmesan/Baked Haddock for Grilled steak Tips for $5 per person.  

For dessert additions or substitutions please refer to the "Dessert Options" page.  

Tax & gratuity are an additional charge. Pricing is subject to change.
Plated Lunch Selections
- Maximum of Three Plated Entrées Per Party -

All Plated Lunches Include The Following:
Coffee & Tea – Served Table Side or Buffet Style
Chocolate Cake Slices, Specialty Ice Cream Slices, or Assorted Cookies & Brownies Buffet Style

Sandwiches & Wraps
All Sandwiches & Salads are Served with Kettle Chips.

Cranberry Walnut Chicken Salad..............................................$20 Per Person
In a tomato basil wrap & served with Marinated Tomato & Fresh Mozzarella

Rustic Turkey Wrap...............................................................$20 Per Person
Roasted Turkey, Mesclun Greens, Smoked Gouda & Roasted Red Peppers wrapped in a tomato basil wrap

Nantucket Seafood Salad.........................................................$25 Per Person
In a brioche torpedo roll served with Marinated Tomato & Fresh Mozzarella

Lobster Salad Wrap...............................................................$26 Per Person
BLU's own lobster salad with crisp lettuce served in a brioche torpedo roll

Entrées
All Lunch Entrées are Served with Fresh Baked Bread, a Fresh Garden Salad with House Dressing, Oven Roasted Potatoes, and Chef’s Choice Vegetable.

Cranberry Sage Stuffed Chicken Breast...............................$23 per person

Baked Haddock.................................................................$23 per person

Chicken Parmesan............................................................$25 per person
Served with Penne Pasta topped with Marinara Sauce

Herbed Grilled Salmon.......................................................$27 per person

Grilled Steak Tips.............................................................$27 per person

For dessert additions or substitutions please refer to the "Dessert Options" Page

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
GREENWICH BAY BUFFET ............................................... $33 Per Person

CHOICE OF TWO ENTRÉES:
CHICKEN PARMESAN
CHICKEN & BROCCOLI ALFREDO
GRILLED HERBED CHICKEN BREAST
OVEN ROASTED TURKEY BREAST WITH GRAVY
BAKED HADDOCK
BAKED SALMON
MAPLE GLAZED VIRGINIA HAM
ROASTED SAUSAGE WITH POTATOES, ONIONS, & PEPPERS
EGGPLANT PARMESAN
PASTA PRIMAVERA
GRILLED STEAK TIPS

SUBSTITUTE CHEF CARVED PRIME RIB FOR ONE OF THE ABOVE ENTRÉES FOR $15 PER PERSON

SERVED WITH:
MEATBALLS & PENNE MARINARA
FRESH GARDEN SALAD WITH HOUSE DRESSING
GARDEN VEGETABLE MEDLEY
BABY CARROTS
ROASTED GARLIC MASHED POTATOES
RICE PILAF
FRESH BAKED BREAD

DESSERT:
ASSORTED COOKIES & BROWNIES
COFFEE & TEA STATION

FOR DESSERT ADDITIONS OR SUBSTITUTIONS PLEASE REFER TO THE "DESSERT OPTIONS" PAGE

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
NARRAGANSETT BUFFET ............................................. $40 Per Person

Choice of Two Entrées:
- Cranberry Sage Stuffed Chicken Breast
- Chicken Marsala
- Tuscan Chicken Breast Stuffed with Fresh Mozzarella & Prosciutto
- Sausage Stuffed Chicken Breast with Roasted Red Pepper Coulis
- Shrimp Scampi over Linguine
- Seafood Stuffed Sole topped with Newburg Sauce
- Seafood Casserole with Crumb Topping
- Lobster Mac n’ Cheese
- Horseradish Encrusted Salmon
- Veal Parmesan
- Beef Medallions with Wild Mushroom Brandy Sauce
- Grilled Bourbon Steak Tips
- Sweet Italian Sausage & Penne a la Vodka
- Vegetable Lasagna

Substitute Chef Carved Prime Rib for one of the above entrées for $15 per person

Choice of Two Starches:
- Roasted Garlic Mashed Potato
- Oven Roasted Potatoes
- Rice Pilaf

Served with:
- Fresh Garden Salad with House Dressing
- Fresh Baked Bread
- Garden Vegetable Medley
- Baby Carrots

Dessert:
- Assorted Cookies & Brownies
- Coffee & Tea Station

For dessert additions or substitutions please refer to the “Dessert Options” Page.

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE.
BARRINGTON BUFFET ................................................................................. $45 Per Person

**Choice of One Chef Hosted Station:**
- Maple Glazed Ham
- Oven Roasted Turkey Breast
- Steamship Round of Beef
- Pasta Station
  - Substitute Prime Rib for $5 per person

**Choice of Two Additional Entrées:**
- Chicken Florentine
- Tuscan Chicken
- Sausage Stuffed Chicken Breast with Red Pepper Coulis
- Beef Medallions with Wild Mushroom Brandy Sauce
- Grilled Bourbon Steak Tips
- Horseradish Encrusted Salmon
- Seafood Casserole with Crumb Topping
- Lobster Mac n’ Cheese
- Seafood Pasta
- Vegetable Ravioli with Alfredo, Pink Vodka, or Marinara Sauce

Substitute one of the above entrées for a second Chef Hosted Station for $11 per person

**Choice of Two Starches:**
- Roasted Garlic Mashed Potato
- Oven Roasted Potatoes
- Rice Pilaf

Served with:
- Fresh Garden Salad
- Fresh Baked Bread
- Garden Vegetable Medley
- Baby Carrots

**Dessert:**
- Assorted Cookies & Brownies
- Coffee & Tea Station

For dessert additions or substitutions please refer to the “Dessert Options” Page

Tax & Gratuity are an additional charge. Pricing is subject to change.
Plated Dinner Selections
- Maximum of Three Plated Entrées Per Party -

All Plated Dinners are served with the following:
Coffee & Tea Served Table Side OR Beverage Station
Fresh Caesar Salad OR Garden Salad with House Dressing
Fresh Baked Bread
Garden Vegetable Medley
Oven Roasted Potatoes, Roasted Garlic Mashed Potatoes, OR Rice Pilaf
Chocolate Cake Slices, Specialty Ice Cream Slices, OR Assorted Cookies & Brownies

Poultry

Cranberry Sage Stuffed Chicken Breast..........................$31 per person
Chicken Cordon Bleu.......................................................$31 per person
Chicken Marsala...............................................................$32 per person
Chicken Parmesan.............................................................$32 per person
Served with Penne Marinara

Sausage Stuffed Chicken Breast........................................$34 per person
Served with Red Pepper Coulis

Tuscan Chicken......................................................................$34 per person
Chicken breast stuffed with mozzarella & prosciutto

Seafood

Baked Haddock......................................................................$32 per person
Grilled Norwegian Salmon..................................................$35 per person
Horseradish Encrusted Seared Salmon.................................$35 per person
Asian Marinated Grilled Salmon..........................................$35 per person
Baked Stuffed Shrimp...........................................................$40 per person

For dessert additions or substitutions please refer to the "Dessert Options" page

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
Plated Dinner Selections (cont.)
- Maximum of Three Plated Entrées Per Party -

**VEGETARIAN**

Pasta Primavera.................................................................$26 per person

Vegetable Ravioli..............................................................$28 per person
With Alfredo, Pink Vodka or Marinara Sauce

**MEAT**

Veal Parmesan.................................................................$35 per person
Served with Penne Marinara

Prime Rib.................................................................$37 per person

Sirloin Steak...............................................................$40 per person

Filet Mignon.................................................................$44 per person

**DUETS**

Tuscan Chicken & Baked Stuffed Shrimp..............................$45 per person

Petit Filet & Grilled Norwegian Salmon..............................$50 per person

Sirloin Steak & Baked Stuffed Shrimp...............................$55 per person

Filet Mignon & Baked Stuffed Shrimp...............................$57 per person

Filet Mignon & Stuffed Lobster Tail...............................Market Price

**ADDITIONAL OPTIONS:**
Add Clam Cake & Chowder Station for $9 per person
Substitute Twice Baked Potato for $3 per person

For dessert additions or substitutions please refer to the "Dessert Options" Page

TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE.
### Dessert Options

- Upgrade the Assorted Cookies & Brownies or add to any menu option -

#### Chocolate Cake Slices

<table>
<thead>
<tr>
<th>Upgrade</th>
<th>$1 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add-on</td>
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#### Chef’s Choice Seasonal Dessert

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<tr>
<td>Add-on</td>
<td>$5 Per Person</td>
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#### Coffee Ice Cream Slices

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<thead>
<tr>
<th>Upgrade</th>
<th>$3 Per Person</th>
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<tbody>
<tr>
<td>Add-on</td>
<td>$6 Per Person</td>
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#### Assorted Topped Cheesecake Slices

<table>
<thead>
<tr>
<th>Upgrade</th>
<th>$3 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add-on</td>
<td>$6 Per Person</td>
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</tbody>
</table>

#### Chocolate Fondue

Your choice of White or Dark Chocolate - for parties of 50 guests or more
Served with Freshly Sliced Fruits & Marshmallows

<table>
<thead>
<tr>
<th>Upgrade</th>
<th>$7 Per Person</th>
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<tbody>
<tr>
<td>Add-on</td>
<td>$10 Per Person</td>
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</tbody>
</table>

#### Chocolate Fondue Deluxe

Your choice of White or Dark Chocolate - for parties of 50 guests or more
Served with Freshly Sliced Fruits & Marshmallows - **Assorted Confectionaries** (Pretzel Sticks; Graham Crackers & Cream Puffs) - **Assorted Toppings** (Crushed Oreos; Coconut; Mini Chocolate Chips; Mini Peanut Butter Chips, & Chocolate Sprinkles)

<table>
<thead>
<tr>
<th>Upgrade</th>
<th>$9 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add-on</td>
<td>$12 Per Person</td>
</tr>
</tbody>
</table>

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TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE
**BEVERAGE SERVICES**

**Open Bar Service**
Host assumes charges based on consumption with 20% gratuity added to the total beverage tab.

**Cash Bar**
Guests are responsible for their own beverage purchases, including tax & gratuity.

**Drink Ticket Service**
Each guest receives a predetermined number of tickets. Each ticket is equivalent to one alcoholic beverage of any price. 20% gratuity is added to the total beverage tab.

**Wine Service**
Compliment your meal with the perfect wine selection. Wine list is available upon request.

**Soda Pitcher Station**
Pitchers of Pepsi soda products ($6 per pitcher) & Iced Tea or Lemonade ($7 per pitcher) are available on a station separate from the bar area or on each table for your guests to help themselves. Charges based on consumption per pitcher with 20% gratuity added to the total beverage tab.

**Coffee & Tea Service**
Add unlimited coffee & tea to your primary beverage service for $2 per person.

**Non-Alcoholic Punch Service**
Complement your meal with a sparkling fruit juice punch for $6 per person.

**Wine, Champagne or Sparkling Cider Toasts**
Celebrate your special event with a toast. Priced per person based on beverage selection with 20% gratuity added to the total beverage tab.

**Mimosa Fountain**
Add a special touch to your breakfast or Brunch with our unlimited mimosa fountain for $12 per person.

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**Audio Visual Equipment**

- **Podium** ..............................................................$50
- **Room Divider** .....................................................$50
- **Cordless Microphone** ..........................................$50
- **Projection Screen & LCD Projector** .................$50 Each/$75 for both

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**Added Touches** (additional charges apply)

- **Specialty Linens**
- **Ice Carvings**
- **Wedding Arch**
- **Chair Covers**

Complimentary Valet Available For Parties of All Size During Our Regular Season
(Only available for parties over 60 for Off-Season Functions)

**TAX & GRATUITY ARE AN ADDITIONAL CHARGE. PRICING IS SUBJECT TO CHANGE**