

## CULINARY SPECIALTIES

Seasonal Fresh Fruit Display  
Melons, Berries & Grapes

Imported Premium Cheese Sampler  
Selections of Brie, Blue Cheese, Stilton, Goat  
Cheese, Camembert, Manchego, Havarti, Gouda,  
Sage and Cheddar  
Served with Flatbreads, Gourmet Crackers, Fruit,  
Garnish

Platter of Assorted Wisconsin and New York  
Domestic Cheeses  
Flat Breads, Crackers &  
Fresh Fruit Garnish

Garden Display of Crudit  Vegetables,  
Assorted Dips & Relishes

Baked Brie en Cro te, Raspberry Sauce,  
Sliced French Bread or Apricot Almond Brie

Trattoria Style Antipasto:  
Italian Meat and Cheese Display  
To include Mozzarella & Provolone

Display of Smoked Salmon & Trout  
Pickled Herring  
Bagels, Flat Breads & Cream Cheese  
Traditional Condiments

Chesapeake Bay Raw Bar  
Clams & Oysters on the Half Shell, Chilled Cocktail Shrimp & Iced Crab Claws  
Lemon Pepper Vinaigrette & Traditional Cocktail Sauce  
(Based on 6 pieces per person)  
Market Value  
( Shucker Upon Request)

International Coffee Station with Fresh Roasted  
100% Colombian Coffee,  
Decaffeinated & Flavored Coffees,  
Freshly Whipped Cream, Shaved Chocolate, Cinnamon  
Sticks, & Chocolate Coffee Beans, Raw Sugar on a Stick

Chocolate Dipped Fresh Fruits  
Strawberries / dozen  
Mixed Fruit / dozen

Assorted Miniature Pastries To Include:  
 clairs, Cannoli, Miniature Fruit Tarts and Cream Puffs

Viennese Table of  
New York Style Cheese Cake with Strawberry Sauce Assorted  
Chocolate, Fruit, Nut & Seasonal Layer Cakes  
Miniature Pastries to Include:  
Cream Puffs,  clairs, Napoleons, Fruit & Lemon Curd Tarts,  
Chocolate Dipped Fruits, Fresh Fruit Platter,  
Chocolate Mousse with Whipped Cream  
Continental Butter Cookies

Soda Fountain Sundae Bar  
Vanilla & Chocolate Ice Cream  
Chocolate Sauce & Freshly Whipped Cream  
Assorted Chopped Candy Bars  
Chocolate Chip Cookies and Sprinkles

*( Attendant Fee Required)*

*All Food & Beverage charges subject to 20% Service Charge & 7% State Sales Tax*