



OPTIONAL ADDITIONS

Signature Mocktail served during cocktail hour
\$2.00 per person

Frozen Non-Alcoholic Drinks served throughout event
\$6.00 per person

Upgraded Butler Passed Hors d' Oeuvres

The First 5 Hors d' oeuvres \$20 per person
Each additional after that at \$2.00 per person, each

Shrimp Tostada

Grilled Shrimp on a Crispy Tostada with Guacamole and Salsa Fresca

Miniature Crab Cakes

Homemade with Spicy Remoulade

Beef Tenderloin Crostini

Served rare with Horseradish Aioli

Blackened Scallops

Spicy Sea Scallops with a Soft Herb Cheese on an Edible Spoon

Beet Bites

Roasted Red Beets with Goat Cheese Mousse on Toast Rounds

Antipasto Skewers

Cherry Tomato, Bocconcino, Black Olive & Italian Salami

Spanakopita

with Tzatziki Dipping Sauce

Beef Sate

with Ginger Wasabi Sauce

Cucumber Rounds

with Shrimp Mousse

Duck Confit

with Soft Herb Cheese served on an Edible Spoon

Thai Chicken Skewers

with Peanut Sauce

Miniature Salad

Endive with Gorgonzola, Candied Walnuts and Balsamic Glaze

Ceviche Shooters - \$5 additional per person

Fresh Seafood Prepared in Glass Shooters

Shrimp Cocktail - \$6 additional per person

served with Spicy Horseradish Cocktail Sauce

Lollipop Lamb Chops - \$6 additional per person

with Mint Dipping Sauce

Chilled Displays

International Cheese & Seasonal Fruit

*Chef's Selection of Domestic and International Cheese
Platters of Seasonal Sliced Melons & Grapes
Fresh Fruits and Berries - \$7 additional per person*

Mediterranean Table

*Aged Italian Meats & Sausages
Grape Leaves, White Bean Salad, Olive Tapenade
Roasted Garlic Hummus served with Pita Chips
Kalamata Olives and Caper Berries
Grilled Feta with Flatbreads - \$8 additional per person*

Market Fresh Crudités

*Seasonal Vegetables including
Riverhead Cauliflower, Broccoli, Celery
Cucumbers, Carrots, Red & Green Peppers
Roasted Garlic Hummus served with Pita Chips
- \$5 additional per person*

Italian Antipasto

*Prosciutto Parma, Salami, Sopressata
Capicola, Mortadella, Bruschetta Parmesan Crostini
Asparagus and Prosciutto, Grilled Local Vegetables
Sliced Buffalo Mozzarella and Beefsteak Tomato
with Aged Balsamic - \$8 additional per person*

Culinary Vignettes

Pasta - \$6 additional per person

Select 2 Pastas - Penne, Rigatoni, Bowtie

Select 2 Sauces - Vodka, Marinara, Alfredo, Primavera
with Chef's Accompaniments

Grilled Chicken - \$2 additional per person

Shrimp - \$3 additional per person

Prepared by a Uniformed Chef

Green Way - \$7 additional per person

*Organic Baby Greens & Romaine Lettuce
with Cucumbers, Tomatoes, Peppers, Carrots
Red Onions, Almonds, Shredded Cheddar, Crumbled Goat
Cheese, Dried Cranberries and Herb Croutons
Champagne Vinaigrette & Bleu Cheese Dressing*

Fajita - \$8 additional per person

*Spiced Beef & Grilled Chicken
Soft Tortillas, Green & Red Peppers, Onions
Sour Cream, Shredded Cheddar, Guacamole
Salsa and Hot Sauces*

Traditional Italian - \$8 additional per person

Please select 2

*Eggplant Rollatini, Stuffed Shells, Manicotti
Chicken Marsala, Chicken Parmesan
Meatball Marinara, Sausage & Peppers
Served with Italian Grilled Vegetables and
Fresh Baked Dinner Rolls*

Sushi Station - \$12 additional per person

*Assorted Sushi Rolls, California Rolls
Steamed Vegetable Dumplings, Edamame
Pickled Ginger, Wasabi, Soy Sauce*

Carving Board - \$9 additional per person

Please select 2

*Roast Turkey Breast, Three Peppered N.Y. Strip
Smoked Brisket, Caramelized Pork Tenderloin
Honey Glazed Ham, Beef Tenderloin, Pastrami
Served with Fresh Baked Dinner Rolls and Baguettes
Carved by a Uniformed Chef*

Chinese Take-out - \$7 additional per person

Please select 2

*Traditional Beef & Broccoli, General Tso's Chicken
Vegetable Dumplings, Sesame Chicken & Vegetables
With Lo Mein or Pork Fried Rice
Served in Chinese Food Take-out Containers*

Sliders - \$8 additional per person

*Angus Burgers, Pulled Pork & Veggie Burgers
American, Swiss and Cheddar Cheese
Lettuce, Tomato, Red Onion
Ketchup, Mayo & Mustard*

Paella - \$9 additional per person

*Shellfish, Chicken, Chorizo and Saffron Rice
with Mediterranean Spices*

Seafood Bar - Market Price

*Jumbo Shrimp Cocktail, Oysters, Clams on the ½ Shell
Jonah Crab Claws, Ceviche*

Mashed Potato Bar - \$6 additional per person

*Yukon Gold & Sweet Potatoes
Bacon, Candied Walnuts, Caramelized Onions,
Crumbled Blue Cheese, Miniature Marshmallows
Chives, Sour Cream, Shredded Cheddar*

Gotham - \$7 additional per person

*Hot Dogs, Knishes, Fried Pickles, Warm Soft Pretzels
Miniature Rubeen's on Jewish Rye*

DESSERTS

Sweet Station

During the Last Hour of Your Event
Miniature French & Italian Pastries
Assorted Italian Miniature Cannoli, Sliced Fresh Fruit
- \$9 additional per person

Butler Passed Desserts

During the Last Hour of Your Event
- \$5 additional per person
Please select 3
Warm Chocolate Chip Cookies
Brownie Bites
Miniature Cheesecake Bites
Chocolate Dipped Strawberries
Miniature Cannoli
Fresh Fruit Skewers
Others Available Upon Request
Chocolate Dipped Gelato Bars - Vanilla, Chocolate & Pistachio - \$3 additional per person

Ice Cream Sundae Bar

With Assorted Toppings
- \$5 additional per person

Platters of French and Italian Pastries on Each Table - \$5 additional per person

Sliced Fresh Fruits & Berries on Each Table - \$5 additional per person

Platters of Chocolate Dipped Strawberries on Each Table - \$5 additional per person

Candy Station

Client to provide Candy
Hotel Indigo to provide, Assorted Jars, Scoops Tongs, and Bags
\$150 Set Up Fee

OR

Hotel Indigo to provide Candy, Assorted Jars, Scoops, Tongs and Bags
- \$5 additional per person

Cappuccino, Espresso & Cordial Station

During the Last Hour of Your Event
Prepared by a Uniformed Barista
Frangelico, Baileys, Sambuca, Amaretto & Grand Marnier
- \$9 additional per person

Hot "Chocolate" Bar

During the Last Hour of Your Event OR as a To-Go Station
Hot Chocolate, Vanilla & Strawberry
Served with Toppings – Whipped Cream, Miniature Marshmallows
Shaved Chocolate, Peppermint, Butterscotch, Caramel Cubes
Raspberry Sauce and Cinnamon
- \$9 additional per person

Bye-Bye Bagel

Miniature Plain, Sesame and Everything Bagels
In a clear cellophane bag with Butter & Cream Cheese
- \$9 additional per person

Chandelier Décor for Ballroom

\$250.00

Additional Options Available

Please speak with our Director of Catering about customizing your event