

# Danfords Wedding Packages



## MICRO

3.5 hours

Beer and Wine

Sit Down: Salad

Choice of 4 Entrees or Duet &  
Vegetarian Entree

Dessert: Fruit, Cookies & Brownies

1 Tier Wedding Cake included

Available in Harborview or Coastal for 20+ guests

\$139 per person ++



## SIT DOWN

5 hours

Open Bar, Champagne Toast & 2 Specialty Drinks

Cocktail Hour: 6 Passed Hors D'oeuvres, Crudite Display,

Pasta Station & Steakhouse

Sit Down: Salad

Choice of 4 Entrees or Duet Entree & Vegetarian

Dessert: Wedding Cake, Fruit Cookies & Brownies

\*1 tier cake for up to 50 guests; 2 tier cake included for 50-100  
guests, 3 tier cake for 100+ guests

\$169 per person ++



## COCKTAIL STYLE

5 hours

Open Bar, Champagne Toast & 2 Specialty Drinks

Cocktail Hour: 6 Passed Hors D'oeuvres, Crudite Display, Pasta  
Station & Steakhouse

Reception: 2 - 4 Creative Captain Stations

Dessert: Wedding Cake + 3 Creative Dessert Stations &  
Espresso/Cappuccino Bar

\*1 tier cake & 2 stations for up to 50 guests, 2 tier cake & 3  
stations included for 50-100 guests, 3 tier cake & 4 stations for  
100+ guests

\$189 per person ++



## PREMIUM

5 hours

Premium Open Bar, Champagne Toast & 2 Specialty Drinks

Cocktail Hour: 8 Passed Hors D'oeuvres,

3-5 Captain Stations

Reception: Salad Course, Pasta Course, Choice of 4 Entrees

Dessert: Wedding Cake + Dessert Platters & 1 Dessert Station  
or 3 sips and bites

\*1 Tier cake & 3 stations up to 50 guests, 2 tier cake & 4 stations  
for 50-100 guests, 3 tier cake & 5 stations for 100+ guests

\$209 per person ++

**ANY WEDDING ABOVE \$20,000 MINIMUM, YOUR WEDDING WILL AUTOMATICALLY COME WITH USE OF GRANDVIEW, GRAND DECK, COASTAL & SOUNDVIEW BRIDAL SUITE (BAYLES, BAYLES PARK IF CLIENT DOES CEREMONY)**

Micro available: 20p + guests Harborview, 50+ guests Coastal, 75 Grandview Sunday-Thursday. Sit Down, Cocktail & Premium Minimums: 20 guests cocktail & reception in Harborview, 50 guests min. cocktail hour in harborview, reception in coastal. 40 guest min entire event in coastal, 75 min Grandview and morning & Sun-Thurs PM, 100 guest min Fri-Sat PM May-October, 75 guest min Fri-Sat PM Nov-April. Ceremony is available for an additional hour at \$2000 added to party, 1/2 hour for \$1000 with Indoor and Outdoor Options | Package Pricing depends on day of week and time of year. Please speak with your sales rep for best options for you! All prices are plus tax and admin

# Dreams Really Do Come True Special Packages

## HARBORVIEW DREAM

\$6,000.00++ BWC / \$6,500.00++ OPEN BAR

Includes up to 40 guests

Additional Guests above 40 are \$125.00++/\$137.50++

Above 48 guests you will be moved to the coastal room if available

Use of additional space for cocktail hour or ceremony is additional charge.

## COASTAL DREAM

\$9,750.00++ BWC / \$10,625.00++ OPEN

### BAR

Includes up to 70 guests

Additional guests above 70 are \$125.00++/\$137.50++

Above 78 guests you will be moved to the Brookhaven room if available. Use of additional space for cocktail hour or ceremony is additional charge.



## GRANDVIEW DREAM

\$13,500.00 ++ BWC / \$15,750.00++ OPEN BAR

Includes up to 100 guests

Additional Guests above 100 are \$125.00++/\$137.50++

Use of additional space for cocktail hour or ceremony is additional charge.



## SIT DOWN RECEPTION

5 hours

Beer, Wine & Champagne OR Open Bar

2 Specialty Drinks if Open Bar

Chefs Choice of Passed Hors D'oeuvres &  
Crudite Station

Salad Course

Choice of Meat, Poultry, Fish & Vegetarian  
Entree

Custom Designed Event Cake

Platters of Fruit, Cookies & Brownies

White Linens & Any Color Napkin

Hurricane Glass Candle Centerpieces

## COCKTAIL RECEPTION

5 hours

Beer, Wine & Champagne OR Open Bar

2 Specialty Drinks if Open Bar

Chefs Choice of

Passed Hors D'oeuvres & Crudite Station

3 Creative Captain Stations

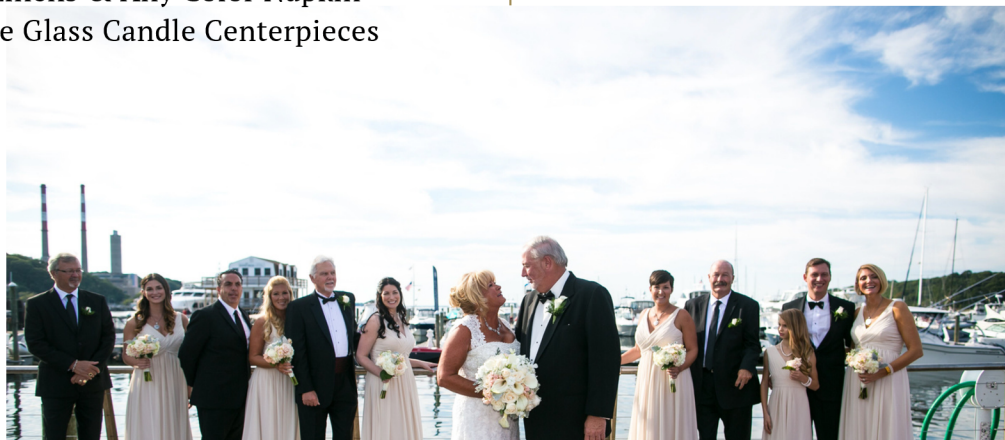
1 Dessert Stations

Custom Designed Event Cake

White Linens

Any Color Napkin

Hurricane Glass Candle Centerpieces



# Wedding Related Events



## ENGAGEMENT PARTY

3 Hour Cocktail Party  
Open Bar

4 Passed Hors D'oeuvres

2 - 4 Creative Captain Stations

(up to 50 guests = 2, 50-100 guests = 3,  
100+ guests = 4) , 1 Dessert Station

Room depends on guest count/time  
of day/day of week

\$100,00 per person++

30 guest minimum for Harborview, 50 guest  
minimum for Coastal, 75 guest minimum  
for Grandview

## AFTER PARTY

1.5 Hours

Premium Open Bar

Espresso, Espresso Martinis, Cappuccino,  
Cordials

Cigar Bar with Gentleman Dipping Cigars in  
Brandy, Cutting &

Lighting For Your Guests

Select One Food Style:

Sweets: Ice Cream Sundae Bar, Waffles,  
Cobbler & Cake

Salty: Sliders, Chicken Fingers, French Fries,  
Mozzarella Sticks

Combination: Fried Chicken & Waffles, Ice  
Cream Sundaes, French Fries

Music: Danfords Sound System with  
any Genre of Music

\$2,500.00++

Other options of music: DJ, Karaoke,  
Jazz Band, Reggae Band,

Frank Sinatra Singer - price of after party  
ranges from \$3,500-\$5,000++

Room choice is dependent on size of  
afterparty expected & time.



## SHOWER

(also available for baby shower)

4 Hours Sit Down Reception

Brunch Bar: Mimosas, Bloody Marys,  
Sangria & Wine

4 Hors D'oeuvres & Crudite Display  
Salad

Choice of 3 Appetizers

Choice of 3 Entrees

1 Dessert Station

Up to 25 guests = \$3,499.00++  
(Harborview room)

Up to 50 guests = \$5,999.00 ++  
(Coastal Ballroom)

(Additional guests above 50, price is  
\$70++ per person- Additional above  
78 will move to the Grandview IF available)

## AFTER WEDDING BRUNCH

Available 8-10 am

2 Hours Buffet in Private Room

Assorted Bagels, Danishes, Muffins, Fruit  
Platters, Scrambled Eggs, French Toast,

Roasted Potatoes, Sausage, Bacon

Fruit & Cookie Platters

\$49.00++ per person

2 Hour Sit Down Option

Appetizer: Choice of 3

Brunch Entrees: Choice of 4

Fruit, Cookies & Brownies Platters

\$54.00 ++ per person

20 minimum for Harborview, 40 minimum  
for Coastal, 75 minimum for Grandview



## REHEARSAL DINNER

2 Hour **Sit Down** Reception

Beer, Wine & Champagne

(Open Bar is available for \$10++  
more pp Premium bar for \$20++)

Salad Course

Choice of 4 Entrees

Dessert: Fruit, Cookies & Brownies  
\$79.00++ per person

2 Hour **Buffet** Reception

Beer, Wine & Champagne

(Open Bar is available for \$10++  
more pp Premium bar for \$20++)

Crudite Display

Entree Station: Chicken, Fish,

Pasta, Vegetable, Potato

Dessert: Fruit, Cookies & Brownies  
\$74.00++ per person

## GETTING READY

Private Space for up to 5 hours

Chairs & High Tops for Hair & Makeup  
Application

Tables for Cosmetologists Equipment  
Attendant to check on Bridal Party

Morning: Assorted Bagels, Danishes,  
Muffins, Fruit Platters, Vegetable

Platters, Mimosas, Juice, Coffee & Tea  
Set Up

Lunch Time: Platters of Wraps, Salads,  
Cheese Platters, Fruit Display, Cookies,  
Wine, Hard Seltzers, Soda, Juice, Coffee  
& Tea

\$2,500.00++

# Private Events For Personal & Business

## SIT DOWN BRUNCH

3 Hour Brunch

Choice of Appetizer: Quiche,  
Fruit Cup & Yogurt Parfait  
Choice of Entree: Fried Chicken & Waffles,  
Strawberry Stuffed French Toast,  
Shrimp & Grits, Western Omelet  
Dessert Platters of Fruit, Cookies & Brownies  
\$64++ per person

## BRUNCH BUFFET

3 Hour Brunch

Assorted Bagels, Danishes, Muffins, Fruit Platters  
Scrambled Eggs, French Toast, Roasted  
Potatoes, Sausage, Bacon  
(Omelet Station available for \$18 more per person)  
Fruit & Cookie Platters  
\$60 ++ per person

## SIT DOWN LUNCH

3 Hours Sit Down Reception

Full Crudite Station & 3 Passed Hors D'oeuvres  
Caprese Salad  
Choice of Salmon Oreganata,  
Chicken Picata, & Penne Ala Vodka  
Warm Baked Brownie  
\$75++ per person

## LUNCH BUFFET

3 Hour Lunch Buffet

Full Crudite Station + 3 Passed Hors D'oeuvres  
Entree Station: Chicken Milanese Bruschetta,  
Salmon Dijonaise, Rigatoni Primavera, Caesar  
Salad, Chefs Choice Vegetable & Potato  
Fruit & Cookie Platters  
\$70++ per person

## BAR OPTIONS

Brunch Bar: Mimosas, Bloody Marys,  
Sangria & Wine: \$12.00++ pp  
Beer, Wine & Champagne: \$15.00++ pp  
Open Bar: \$20.00++ pp  
Premium Open Bar: \$25.00++ pp

## & Business

## SIT DOWN DINNER

3 Hours Sit Down Reception

Crudite & 4 Passed Hors D'oeuvres  
Buratta Salad, Penne ala Vodka  
Choice of: Salmon with Avocado Relish,  
Skirt Steak Chimmichuri, Chicken au Jus,  
Eggplant Rollatini  
Molton Chocolate Cake  
available for afternoon or evening  
\$84++ per person

## DINNER BUFFET

3 Hour Dinner Buffet

Full Crudite Station & 4 Passed Hors  
D'oeuvres  
Entree Station: Chicken with White Wine  
Lemon & Butter, Salmon Oreganata,  
Flat Iron Steak with 3 Peppercorn Sauce,  
Penne ala Vodka, Caesar Salad, Chefs  
Choice Vegetable & Potato  
Platters of Cookies, Brownies & Pastries  
\$84++ per person

## STATIONS PARTY

4 Hour Event

4 Passed Hors D'oeuvres  
Full Crudite Station  
2-4 Creative Captain Stations  
1-2 Dessert Stations  
(2 captain stations & 1 dessert station for  
up to 50 guests; 3 captain stations & 2  
dessert stations for 50-100 guests. 100+  
guests is 4 captain stations & 2 dessert  
stations  
\$95.00++ per person

## EVENT ADD-ON'S

Extra Hour: \$1,000.00++  
4 Passed Hors D'oeuvres: \$16.00++ pp  
1 Creative Captain Station: \$16.00++ pp  
1 Creative Dessert Station: \$14.00++ pp  
3 Sips & Bites: \$13.00++ pp  
To Go Station: \$9.00 ++ - \$16.00++ pp  
Omelet Station: \$18.00 ++ pp

Prices Valid until 12/31/2025

## MEETING MINIMUMS

Harborview: Room Rental \$500 , F&B Minimum: \$500  
Coastal: Room Rental \$700, F&B Minimum \$700  
Grandview: Room Rental \$900, F&B Minimum \$900  
Bayles: Room Rental: \$900, F&B Minimum: \$900  
Room based on size mtg & availability

## SIMPLE MEETING

2 Hours, Unlimited Coffee, Water &  
Juice Display, Fruit, Crackers & Cheese Display  
Snacks & Drink Cost: \$34.00++ per person

## CORPORATE RETREAT #1

8am - 4pm  
Continental Breakfast  
Coffee Station & Juice Bar Set Up  
Bags of Chips & Crackers  
Bottles of Water Throughout the Day  
Cold Lunch:  
Assorted Wraps & Salads  
Juice, Soda, Water  
Food & Drink Cost: \$54.50 per person

Omelet Station can be added to retreat  
for \$18 per person

## CORPORATE RETREAT #2

8am - 4pm  
Hot Breakfast: Scrambled Eggs,  
Bacon, Sausage, Pancakes, Bagels,  
Muffins, Danish  
Coffee Station & Juice Bar Set Up

Bags of Chips & Crackers  
Bottles of Water Throughout the Day

Hot Lunch:  
Entree Station: Caesar Salad, Salmon  
Dijonaise, Chicken Milanese Bruschetta,  
Penne ala Vodka, Chefs Choice of Potato &  
Vegetable

Omelet Station can be added to retreat  
for \$18 per person

## ENTREE UPGRADES

Filet Mignon Upgrade: \$12.00 per person  
Branzino Upgrade: \$9.00 per person  
Surf & Turf Shrimp & Filet: \$15.00 per person  
Surf & Turf Lobster  
Tail & Filet: \$24.00 per person  
minimum spends required! see sales manager



# Specific Milestones



## SWEET 16

4 Hour Event

Greeted with Frozen Mocktails

4 Passed Hors D'Oeuvres

Full Crudite Station

2-4 Creative Captain Stations

1-2 Dessert Stations

(2 captain stations & 1 dessert station for up to 50 guests;

2 captain stations & 2 dessert stations for 50-100 guests.

100+ guests is 3 captain stations & 2 dessert stations

High Top Tables, Low Tops, Couches &

Lounge will be provided free of charge from

Danfords repertoire.

\$95.00++ per person

## TRADITIONAL MITZVAH

5 Hour Event

1 Hour Cocktail Hour:

6 Passed Hors D'Oeuvres

1 Childrens Station, 1 Adult Station (Additional

Station added per 50 guests)

Sit Down Reception: Salad, Choice of 4

Entrees, Dessert Platters & Mitzvah Cake

Open Bar for Adults, Mocktail Bar for Teens

Kosher Style Available

\$135 per Adult/\$95 per Teen

## MITZVAH MAYHEM

5 Hour Event

1 Hour Cocktail Hour:

6 Passed Hors D'Oeuvres

1 Childrens Station, 1 Adult Station

(Additional Station added per 50 guests)

Sit Down Reception: 1 Creative Childrens

Captains Station per 50 kids, 1 Creative

Adult Captains Station per 50 adults.

1 Dessert Station per 50 guests &

Mitzvah Cake

Open Bar for Adults, Mocktail Bar for Teens

Specialty Drinks Upon Arrival

Kosher Style Available

\$145 per Adult; \$100 per Teen



## BABY SHOWER

4 Hours Sit Down Reception

Brunch Bar: Mimosas & Momosas

Bloody Marys, Alcohol Free & Traditional

Sangria & Wine

4 Hors D'oeuvres & Crudite Display

Salad

Choice of 3 Appetizers

Choice of 3 Entrees

1 Dessert Station

Up to 25 guests = \$3,999.00++

(Harborview room), Up to 50 guests =

\$6,499.00 ++

(Coastal Ballroom)

(Additional guests above 50, price is

\$75++ per person- Additional above

78 will move to the Brookhaven IF

available)

## 21ST BIRTHDAY / MILESTONE BIRTHDAY

4 Hour Event

Open Bar

Specialty Drink Upon Arrival

3 Hors D'Oeuvres & 3 Sips & Bites

Full Crudite Station

2-4 Creative Captain Stations

2-3 Dessert Stations

(2 captain stations & 1 dessert station for up to 50 guests;

3 captain stations & 2 dessert stations for 50-100 guests.

100+ guests is 4 captain stations & 3 dessert stations

Birthday Cake Included

High Top Tables, Low Tops, Couches &

Lounge will be provided free of charge from

Danfords repertoire.

\$115++ per person

## GRADUATION / RETIREMENT/ REUNION

3 Hour Lunch Buffet

Full Crudite Station

Entree Station: Chicken Milanese

Bruschetta, Salmon Dijonaise,

Rigatoni Primavera, Caesar Salad,

Chefs Choice Vegetable & Potato

Fruit & Cookie Platters

\$74++ per person

## COMMUNION / CHRISTENING

4 Hour Event

Beer & Wine

Family Style: Baked Clams, Fried Calamari,

Assorted Fresh Baked Rolls, Tomato &

Mozzarella Platter, House Salad, Penne ala

Vodka, Chicken Picata, Eggplant Rollatini,

Steak with Peppers & Onions,

Cookies, Fresh Fruit & Brownies

\$75++ per person

## FIRST BIRTHDAY / SCHOOL EVENT

3 Hour Buffet

Appetizers: Mozzarella Sticks, Sesame Chicken,

Mini Hot Dogs.

Entree Station Select 4: Chicken Fingers,

Cheeseburger Sliders, Hamburger Sliders, Hot

Pretzels, French Fries, Salad, Chicken Francese,

Veggie Burgers, Meatballs, Penne Marinara,

Mac N Cheese, Eggplant Rollatini, Rattatouille, Chicken

Parmigiana, Salmon Oreganata, Fried Calamari

Ice Cream Sundae & Cotton Candy

\$69++ per person



\*ALL PACKAGES COME WITH SODA, JUICE,  
COFFEE & TEA!

Room will be based on size event!

Prices Valid until 12/31/2025

**BROOKHAVEN  
BALLROOM**

# The Spaces



## CEREMONY



**COASTAL BALLROOM**



**SOUNDVIEW**



**HARBORVIEW**



# The Spaces

**COCKTAIL PATIO**



**THE VIEW**



# The Spaces

## GETTING READY



## STAYING OVER



# Meet Me At The Bar

## SPECIALTY DRINKS



All events with an Open Bar include your choice of 2 specialty drinks served throughout your reception.

Let's get creative!!!

Whether hosting a **Party with Champagne, Beer and Wine, A Non-Alcoholic Event with a Mocktail Bar, Or looking for a Mid Line or Premium Bar,** our Beautiful Fully Stocked Bars sure to impress your guests!!!



**UNLIMITED BEER, WINE AND CHAMPAGNE**  
Assorted House Beers, Wine and Champagne

**UNLIMITED OPEN BAR - MIDLINE**  
Tito's, Cuervo, Jameson, Fireball, Bombay Sapphire, Johnny Red, Malibu, Stoli, Absolut, Befeater, Jack Daniels, Captain Morgan, House Vodka, Rum, Gin, Tequila, Scotch, Whiskey, Bourbon  
\*Includes everything from Beer, Wine & Champagne

**UNLIMITED OPEN BAR - PREMIUM**  
Johnny Black, Greygoose, Kettle One, Casamigos; Patron, Don Julio, Seagrams, Canadian Club, JB, Makers Mark, Bulleit, Glen 12,  
\*Includes everything from prior levels

**BRUNCH BAR**  
Mimosas, Bloody Marys, Sangria & Wine

**MOCKTAILBAR**  
Frozen & Non-Frozen Cocktails using the freshest & most unique ingredients to offer your guests cocktails without the liquor!



# Passed Hors D'Oeuvres



Truffle Grilled Cheese & Tomato Soup Shot (V)  
Risotto Croquettes asparagus, mushroom (V)  
Veggie Spring Rolls (V)  
Fresh Tomato and Mozzarella Bruschetta (V)  
Mini Hot Dogs



Pastrami Smoked Salmon Crostini with Cream Cheese Mousse  
Toasted Coconut Shrimp Caribbean Marinade, Mango Chutney

Southwestern Savory Cups (V)

Chicken Teriyaki

Mini Hamburger Sliders

Mini Shrimp Tacos

Mini Steak Tacos

Jalapeno and Creamed Corn Fritter Bourbon Jam

Peppercorn Melange-Crusted Beef Tenderloin, horseradish cream

Beef Wellington, horseradish aioli

Shrimp Cocktail with cocktail sauce

Roasted Duck Crostini

Goat Cheese and Cherry

Miniature East End Lobster Roll

Fried Mozzarella (V)

Spanikopita (V)

Duck Confit Taco

Sesame Chicken

Mini Crab Cakes

Chicken Teriyaki Dumplings

Mini Skewer of Pancakes with Strawberry Cream

Mini Spaghetti & Meatball

Cowboy Bites

Mini Bacon, Egg & Cheese

Steamed Dumpling



---

UPGRADES: Thai-Style Tuna 'Ceviche' Cones

Lobster Medallion \* | Baby Lamb Chops \* | Sushi \*

Pan Seared Day Boat Sea Scallops: Coconut Wonton lime aioli \*

# Creative Captain Stations

---

## **Fresh Garden Crudite & Salad Station:**

Assorted Fresh Vegetables with Dipping Sauces

Mozzarella with Sun-dried Tomatoes and Basil | Chefs Choice Cold Salads and Dressings | Assorted Rolls | Mediterranean Salads | Imported & Domestic Cheese Boards | Grilled Vegetable Platter | Imported and Domestic Meat Boards

## **Southern Station:**

Fried Chicken & Waffles | Pulled Pork & Biscuits

Roast Corn & Sweet Slaw

Sweet Maple & Spicy Maple

Sweet Bourbon Tea

## **The Hangover Cure**

Hamburger & Cheeseburger Sliders, Potato Skins, Mozzarella Sticks, Spiked Gatorade

## **Carving Station:**

Select 2:

Roast Turkey served with gravy

Cajun Pork Loin served with apple cider demi

Ham served with brown sugar pineapple sauce

Leg of Lamb served with mint sauce

Prime Rib served with au jus

Portobello Mushrooms

Salmon Steak

New York Strip +5pp served with peppercorn sauce

Chateau Briand +5pp served with bordelaise



# Creative Captain Stations

---

## **The Steak House:**

Carving of Skirt Steak or Sirloin; Frizzled Onions, Choice of Creamed Spinach, Burnt Broccoli or Burnt Brussel Spouts, Choice of Mashed or Roasted Potatoes

## **Hot Seafood Bar:**

Fried Calamari, Baked Clams, Sauteed Mussels

## **Paella Bar:**

Seafood Paella & Chicken Chorizo Paella, Ceviche Salad, Rose Sangria

## **FIESTA FIESTA:**

Select 2:

Ground Beef, Pulled Chicken,  
Pulled Pork, Ground Turkey,  
Breaded Avocado, Steak,  
Mahi Mahi, Shrimp,

Hard and Soft Tortilla Shells, Nachos & Assorted Toppings , Margarita Sots



## **PASTA PAIRING:**

Select 3 Pasta: Tortellini, Penne, Farfalle, Rigatoni, Linguini, Seasonal Ravioli

Select 3 Sauces: Bolognese, Pesto Cream, Vodka Sauce, Garlic & Oil with Red Pepper Flakes,  
Marinara, Clam Sauce, Garlic & Oil Sausage & Kale, Primavera

## **MEATBALL MADNESS:**

Select 3: Italian Style Beef Meatballs, Buffalo Chicken Meatballs, Asian Style Pork Meatballs,  
Eggplant Meatballs; Side of Pasta: served with parmesan cheese, marinara sauce, blue cheese  
sauce, soy sauce, vodka sauce



# Creative Captain Stations

---

## **TUN-A-MAZING:**

Sushi Grade Seared Tuna,  
Select Two Dumplings: Kimchi, Edamame, Shrimp,  
Sticky Rice, Chinese Take Out Containers,  
Chopsticks, Sake Shots



## **DUMPLING STATION:**

Shrimp, Kimchi and Vegetarian Dumplings, Served with dipping sauces

## **BACON BAR:**

Different types of Candied Bacon, Bacon wrapped Melon and Scallops  
Duck Bacon Wontons, Bacon Bites, Bacon Sour Drink



## **BREAKFAST FOR DINNER STATION:**

Bacon Egg and Cheese Sandwiches  
French Toast Sticks, Sausage Links, Bloody Marys

## **WINGING IT BAR**

Boneless Wings, Bone In Wings, Nuggets, Tempura Cauliflower, Teriyaki,  
Mild, Medium, Hot, Extra Hot Sauce, Ginger - Tossed Tableside | Celery Sticks,  
Carrot Sticks, Bleu Cheese | Old Fashioned Shot

## **TATOR TOT LOT:**

Wine Glasses filled with Tator Tots | Comfort Toppings: Bacon, Scallion,  
Sour Cream, Pulled Pork | Elegant Toppings: Chives, Cilantro, Creme Fraiche, Caviar, Duck Confit

## **LET'S GET GREASY**

2 types of open faced Grilled Cheeses | Assorted Toppings  
of Chicken, Cheese, Tomato, Jalapeno, Lettuce, Bacon,  
and more...

Cooked in front of guests & Paired with 2 Soups:  
Seasonal Soup, Chicken Noodle Soup, Tomato Soup,  
Lobster Bisque, Clam Chowder



# Children's Captain Stations

---

## **MAC & CHEESE STATION:**

Homemade Cheddar Mac n Cheese

Assorted toppings: crispy bacon, broccoli, scallions,  
shredded cheese, chicken bites, shrimp, siracha

Lobster stuffed mac n cheese available for \$2.00 per person

## **NEW YORK STATION:**

Hamburger/Cheeseburger Sliders, Hot Dogs, Hot Pretzels, Chicken Fingers, French Fries

## **WAFFLE-MANIA**

Waffles covered in sprinkles, chocolate sauce and nutella, served with Ice Cream

Waffles with melted Cheese and Fried Chicken

## **FRY TIME:**

French Fries, Sweet Potato Fries, Waffle Fries, Chips & Tator Tops  
served with assorted dipping sauces and toppings

## **CRAZY CHEESE**

Color Coordinated Grilled Cheese Station

Cooked to Order on the Flat Top Grill



## **MOVIE THEATER:**

Popcorn Machine with Popcorn, Popcorn Shrimp and Popcorn Chicken

French Fries with Cheese Sauce / Assorted Candies

## **CHINA TOWN:**

Select 2: Sesame Chicken, General Tsos Chicken, Shrimp Stirfry or Tempura Cauliflower  
Vegetable Fried Rice

served in Take out containers with chopsticks

## **THAT'S AMORE:**

Chicken Parmigiana, Eggplant Rollatini, Penne Ala Vodka, Garlic Bread, Cheese Pizza Bites

# Creative Upgrade Stations



## Raw Bar \* (Upgrade)

Gourmet display of locally caught Little Neck Clams, Blue Point Oysters, Crab and Jumbo Shrimp served with lemons, red wine mignonette, homemade cocktail sauce



## Sushi Bar \* (Upgrade- 3 Options)

**Option 1:** Manned station – sushi/sashimi made to order by sushi chef from local Japanese restaurant

**Option 2:** Sushi Platters – Assorted Platters of Sushi added to a Station chosen from local Japanese restaurant

**Option 3:** Passed Sushi - Passed around Sushi from local Japanese restaurant

## Lobster Shack \* (Upgrade)

1½ lb Lobsters, Lobster Bisque Soup, Lobster Mac N Cheese, Lobster Rolls, Clams and Shrimp



## Tomahawk Station \* (Upgrade)

Carving of Tomahawks on Roasted Brussel Sprouts with Bacon ; Truffle Mashed Potatoes, Manhattan Shots

## Custom Ice Carving\* (Upgrade)

---

UPGRADE DEPENDENT ON MARKET PRICE

---

Prices Valid until 12/31/2025



# Salad Options



## The Pearl Caesar Salad

White Anchovy Tossed with Lemon and Garlic, Grana Podano, with a Savory Crouton

## Caprese Salad

Fresh Mozzarella, Basil, EVOO

## Raspberry Springs

Spring Mix, Gorgonzola, Dried Cranberries, Pear, Candied Walnuts, Raspberry Vinaigrette

## Burrata Salad

imported burrata cheese, petite greens, marinated heirloom cherry tomatoes, spring mix, extra virgin olive oil, balsamic glaze, no-nut pesto

## Vanilla Strawberry Salad

Arugula and Mixed Greens, Sliced Strawberries, Goat Cheese, Balsamic, Candied Walnuts

## Sunset Salad

Segmented Orange, Crumble Feta, Spring Mix, Extra Virgin Olive Oil, Balsamic Glaze, Toasted Pistachios

## Watermelon Feta Shrimp Salad \* (upgrade- seasonal)

Watermelon, Feta, Mixed Greens, Kalamata, 3 Jumbo Seasoned Shrimp

# Pasta Options



## Penne ala Vodka

with or without Proscuitto

## Farfalle with Rustic Marinara and Ricotta

## Tortellini with Pesto Cream

## Orchietti Bolognese

## Mac n' Cheese

## Penne Primavera

## Rigatoni Garlic & Oil Sausage and Kale



IF THE PACKAGE YOU CHOOSE DOES NOT COME WITH A PASTA OPTION, YOU CAN ADD A PASTA COURSE OR CHAFER FOR \$5.00 PER PERSON. THE WATERMELON FETA SALAD IS ONLY ADDITIONAL IF ADDING THE SHRIMP. BURATTA SALAD IS NOT AVAILABLE ON BUFFET.

Prices Valid until 12/31/2025

# Sit Down Choice of Entrees



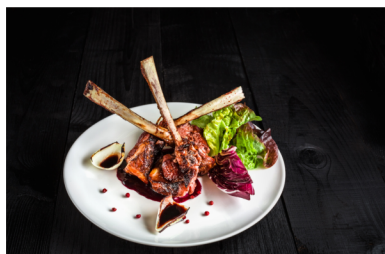
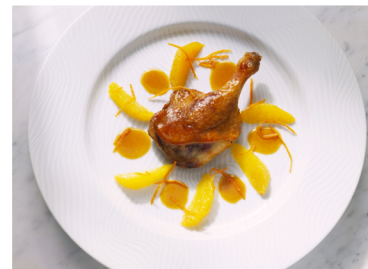
Select 1 Meat, 1 Fish, 1 Poultry and 1 Vegetarian or Vegan

- Seared Chicken Breast Champagne Cream  
French Cut Chicken Breast Stuffed with Apples & Brie  
Classic Bistro Style Roasted Chicken Fresh Herbs and Butter, Crisp Skin, Natural Gravy  
Herb Crusted Atlantic Salmon Roasted Garlic Lemon Butter  
Roasted East Coast Cod, Capers, Lemon, Butter with Tomato Relish  
Pan Seared North Atlantic Salmon Beurre Blanc  
Teriyaki Glazed Salmon  
Miso Glazed Filet of Cod sweet and Spicy Glaze  
Lobster Ravioli in Lobster Cream Sauce  
Slow Roasted Prime Rib au jus  
Grilled Filet Mignon with Red Wine Demi Glaze  
Marinated and Grilled Skirt Steak Chimichurri Sauce  
Grilled Flat Iron Steak three peppercorn sauce  
Grilled Pork Tenderloin Marsala  
Veal Milanese with Fresh Arugula and Tomatoes  
Wild Mushroom Ravioli, Truffle Mushroom Cream  
Eggplant Rollatini  
Ratatouille  
Vegetable Napoleon  
Eggplant Meatballs, Vodka Sauce  
Cauliflower Steak  
Cous Cous Stuffed Tomatoes
- All entrees served with starch and fresh seasonal vegetable



## Entree Upgrades

- Surf and Turf: Jumbo Shrimp and Porterhouse  
Surf and Turf: Filet Mignon with Lobster Tail  
Bone in Veal Chop au jus  
Chilean Sea Bass over Wild Rice with Shishito Peppers  
Grilled Halibut with Watermelon Corn Salsa over Corn Polenta  
Lamb Chops or Half Rack of Lamb  
1-1/2 lb Lobster  
Long Island Duck with Cherry Brandy Glaze  
Lobster Tail  
Sea Scallops over Cream Corn Risotto & Chorizo
- All entrees served with starch and fresh seasonal vegetable



Prices Valid until 12/31/2025

# Event Cake

## Sweet Little Things Bakery

We are excited to introduce you to our Baker!

For all Weddings & Dream Events: Included Cake Size is dependent on amount of guests attending your event. You will have the opportunity to design your dream cake directly with the Baker!

For any other event, please contact Sweet Little Things to discuss the vision for your upcoming event.

Call Gabrielle at  
631-487-5429  
to schedule your tasting  
and order your cake.



Instagram: GDSweetLittleThings

# Dessert Options

## DESSERT PARADE

Dance the event away without a break for dessert by allowing our team to bring those miniature sweets directly to them!  
4 items for \$9.00++ or 6 items for \$12.50++ per person add on to any package!

- ~ Petite Assorted Mini Tarts ~
- ~ Cheesecake Lollipops ~
- ~ Chocolate Brownies and Cookies with milk shots ~
- ~ Chocolate Truffles ~
- ~ Chocolate Covered Strawberries ~
- ~ Deep Fried Oreos ~
- ~ Mini Cupcakes ~
- ~ Sorbets Tastes ~
- ~ Fresh Fruit Skewers ~
- ~ Powdered Sugar Bigneits with a Chocolate Dipping Sauce ~
- ~ Cinnamon Churros with Caramel Dipping Sauce ~
- ~ Tiramisu Shooters ~
- ~ Cotton Candy ~
- ~ Mini Milk Shake Shots ~

## VIENNESE

Have you always dreamt of ending your party with an elaborate Viennese Display?!

Add on our Viennese which includes an extra hour added to your party, a **Cake and Pastry Station** of Assorted Italian and French Pastries and Slices of Fresh Cakes, A **Cobbler Display** of Banana Bread Pudding, Apple Cobbler or Peach Cobbler, A **Flambe Station** of Bananas Foster or Cherries Jubilee, and Fresh **Ice Cream Sundae** Display with assorted toppings and flavors. Finish the package with a **Coffee and Espresso Bar**.

Cost of Viennese is \$2,500.00 for under 75 guests, \$3,200.00 75-150 guests. and \$3,900.00 for over 150 guests

# Dessert Stations

If you are like us, you can't wait for dessert! And just a bite is never enough!



**Cobbler Station:** Apple Cobbler, Bread Pudding, Bananas Foster Flambe, Vanilla Ice Cream, Whipped Cream

**Belgium Waffle Station :** SugarWaffles, Strawberries, Blueberries, Chocolate Sauce, Warm Maple Syrup, Vanilla Ice Cream

**Ice Cream Sundae Bar :** Vanilla, Chocolate and Cookies & Cream Ice Cream, Bananas, Strawberries, M&M's, Oreos, Chocolate Sauce, Caramel Sauce, Sprinkles, Whipped Cream and Maraschino Cherries

**Chocolate Fondue :** Milk Chocolate with Strawberries, Bananas, Graham Crackers, Marshmallow and Pretzels

**Coffee & Doughnut Station :** Assorted Extra Large Doughnuts, Espresso, Espresso Martinis, Iced Coffee

**Carnival :** Cotton Candy, Popcorn, Hot Pretzels, Churros, Cookies

**Cupcake Tree :** Assorted Vanilla and Chocolate Cupcakes

**Gatsby's Science Lab :** Smoking Station, Nuclear Slime (green fondue), Assorted Desserts, Radio-Active Syringes & Test Tubes (alcoholic or non alcoholic drinks in test tubes and syringes), Beakers full of assorted Candies, items to dip in the slime.

**Dessert Crepes :** Nutella with Bananas and Strawberries, with Vanilla Bean Ice Cream

**Homemade Cookies & Milk :** Assorted Fresh Made Cookies with Miniature Shots of Milk, Miniature Hot Coco with Marshmallows & Frozen Milk Shakes

**Cheesecake Sundae Station :** Mini Cheesecake with Assorted Toppings: Carmelized Apples, Raspberry Drizzle, Blueberries, Chocolate Chips, Graham Cracker, Caramel Sauce, Chocolate Sauce & Whipped Cream

**Dessert Garden: (Select Three)** Chocolate Chips Cookies, Chocolate Dipped Oreos, Chocolate Dipped Strawberries, Cake Pops, Cheesecake Pops, Fruit Kebobs

**Fresh Fruit and Berry Flutes:** with Whipped Cream

**Miniature Italian Pastries and Cakes**



# Additional Upgrades

## SIPS AND BITES

Your guests are dancing, why not greet them with a special bite sized sweet or salty item paired with a drink?!

Sips and Bites run 1 for \$9, 2 for \$10 or 3 for \$13, though some packages include them!

Some options we do often are below but you can come up with whatever you'd like:

\*Nutella Mini Crepe, Banana Daqueri

\*Fireball and Cinnamon Buns

\*Bourbon Shot and Hot Pretzel Bites

\*Fried Chicken & Waffle, Sweet Tea Vodka

\*Spiked Milkshake and Cookies

\*Peanut Butter Jelly, PBJ Shot

\*Poutine, Whiskey Sour

\*Slider, Beer Shot

and so many more!!



## TO GO STATIONS

The party is winding down, but you want to keep the bites & snacks going as your guests head out... Finish the event with a To-Go Station

### NY Grab & Go Station

Bagels, Cream Cheese, Butter, Knife, Napkin and Bag

### Hot Pretzel Station

Warm Pretzels with Mustard and Hot Cocoa

### Bakery Station

Fresh Baked Assorted Cookies and Coffee

### Greasy Grabs

Sliders, French Fries and Onion Rings

### Carnival Station

Pretzels, Churros, Cotton Candy, Popcorn, Mini Corn Nuggets

### Candy Land Station

Assorted Candy Station

Prices Valid Until 12/31/2025



# Don't Stop The Party



## AFTER PARTY

**Just about the time your guests think the event should end...  
we spice it up and bring new life to it for an hour and a half!  
Whether you want a live band, DJ,  
Karaoke or a Sound System we have you covered!**

### **Cigar Bar**

Fresh Cigars Dipped in Brandy, Cut and Lit for your Guests to Enjoy

### **Cordial and Espresso Bar**

Assorted Cordials are placed on display with Snifters to Enjoy Alongside your Espresso or Cappucino. (Dont forget to ask your Bartender for the Gatsby Espresso Martini!)

### **Full Bar**

This party is still pumping! The Bar Stays Open until the Event Ends.

### **Sweet or Salty**

You know you've been drinking and all you want is more dessert  
or something greasy -  
so we have you covered. Choose Sweet, Salty or Combo from  
below to offer to your guests

#### **SWEET**

Ice Cream Sundae Bar  
with Fresh Waffles  
Assorted Cakes  
Cobbler Bar

#### **SAVORY**

Chicken Fingers  
French Fries  
Cheeseburger Sliders  
Hamburger Sliders  
Mozzarella Sticks

#### **COMBO**

Fried Chicken and Waffles  
Ice Cream Sundaes  
French Fries

#### **COSTS**

Prices Valid Until 12/31/2025

AFTER PARTY IS DONE ON THE PATIO, HARBORVIEW OR COASTAL IF AVAILABLE!  
AFTER PARTY IS AVAILABLE FOR PRICING RANGING FROM \$2500 TO \$5000 (+TAX AND ADMIN) DEPENDING ON THE MUSIC CHOSEN