

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 for 20+ people or Coastal for 50+ guests



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



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/Cappucino 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



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

Micro available: 20p + guests Harborview, 40+ guests Coastal, 75 Brookhaven 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 brookhaven 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 \$1500 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

GRANDVIEW DREAM SIT DOWN \$12,500.00 ++ BWC / \$13,750.00++ OPEN BAR

Includes up to 90 guests

Additional Guests above 90 are \$125.00++/\$137.50++

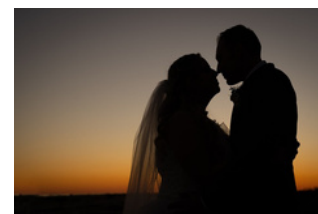
Use of additional space for cocktail hour or ceremony is additional charge.

GRANDVIEW DREAM COCKTAIL STYLE \$14,250.00 ++ BWC / \$15,500.00++ OPEN BAR

Includes up to 90 guests

Additional Guests above 90 are \$142.50++/\$155.00++

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

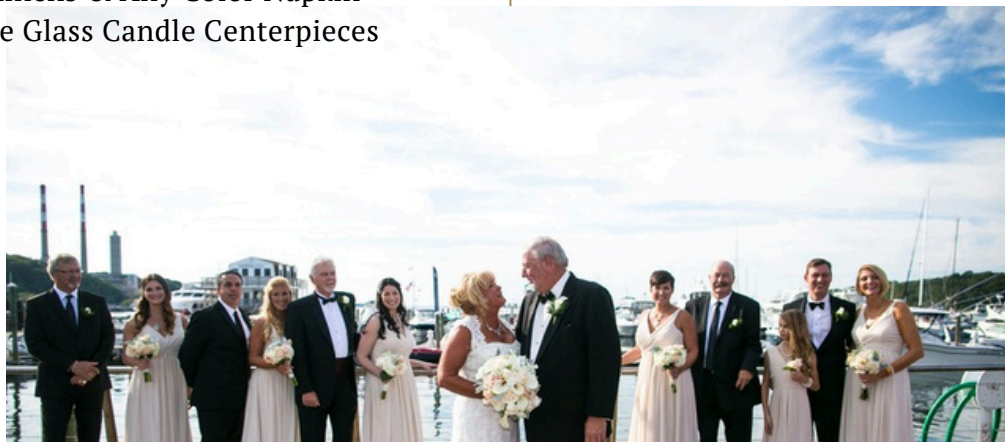
1 Dessert Stations

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

\$85.00 per person++

30 guest minimum for Harborview, 50 guest
minimum for Coasta, 75 guest minimum
for Brookhaven



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 = \$2,499.00++
(Harborview room)

Up to 50 guests = \$4,999.00 ++
(Coastal Ballroom)

(Additional guests above 50, price is
\$60++ per person- Additional above
78 will move to the Brookhaven IF available)



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
\$69.00++ 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
\$64.00++ per person

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
your music

\$1,500.00++

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

\$34.00++ per person

2 Hour Sit Down Option

Appetizer: Choice of 3

Brunch Entrees: Choice of 4

Fruit, Cookies & Brownies Platters

\$39.00 ++ per person

20 minimum for Harborview, 40 minimum
for Coasta, 60 minimum for Brookhaven

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

\$2,000.00++

Prices Valid until 12/31/2025

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

\$69++ per person

BRUNCH BUFFET

3 Hour Brunch

Assorted Bagels, Danishes, Muffins, Fruit Platters
Scrambled Eggs, French Toast, Roasted
Potatoes, Sausage, Bacon, Chicken, Salmon,
Pasta, Salad

(Omelet Station available for \$7 more per person)

Fruit & Cookie Platters

\$65 ++ 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: \$15.00++ pp
Beer, Wine & Champagne: \$18.00++ pp
Open Bar: \$24.00++ pp
Premium Open Bar: \$29.00++ pp

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

\$74++ 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

\$74++ 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

\$80.00++ per person

EVENT ADD-ON'S

Extra Hour: \$1,500.00++

4 Passed Hors D'oeuvres: \$20.00++ pp

1 Creative Captain Station: \$16.00++ pp

1 Creative Dessert Station: \$16.00++ pp

3 Sips & Bites: \$12.00++ pp

To Go Station: \$9.00 ++ - \$16.00++ pp

Omelet Station: \$12.00 ++ pp

Prices Valid until 12/31/2026

SIMPLE BUSINESS MEETING

2 Hours, Unlimited Coffee, Water &
Juice Display

Fruit, Crackers & Cheese Display

Room Rental of \$500 Harborview,

\$700 Coastal, \$900 Brookhaven

Snacks & Drink Cost: \$22.00++ per person

Room based on size mtg & availability

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

Room Rental of \$500 Harborview,

\$700 Coastal, \$900 Brookhaven

Food & Drink Cost: \$64.50 per person

Omelet Station can be added to retreat
for \$12 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

Room Rental of \$500 Harborview,

\$700 Coastal, \$900 Brookhaven

Food & Drink Cost: \$79 per person

Omelet Station can be added to retreat
for \$12 per person

ENTREE UPGRADES

Filet Mignon Upgrade: \$9.00 per person

Branzino Upgrade: \$9.00 per person

Surf & Turf Shrimp & Filet: \$15.00 per person

Surf & Turf Lobster Tail & Filet:

\$22.00 per person



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

\$125 per Adult/\$85 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 = \$2,499.00++ (Harborview room), Up to 50 guests = \$4,999.00 ++

(Coastal Ballroom), 100+ guests= \$7,999.00++

(Additional guests above 50, price is

\$60++ per person- Additional above

100 will move to the Brookhaven IF available)

DAY TIME ONLY!

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

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

\$135 per Adult; \$95 per Teen

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

\$79++ 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

\$80++ 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

\$74++ 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**

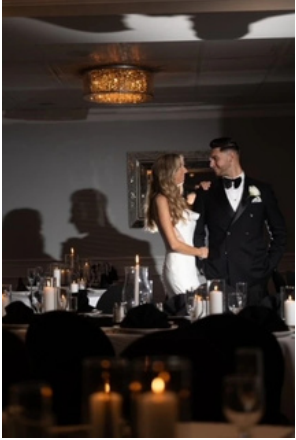
The Spaces



CEREMONY



COASTAL BALLROOM



SOUNDVIEW



HARBORVIEW

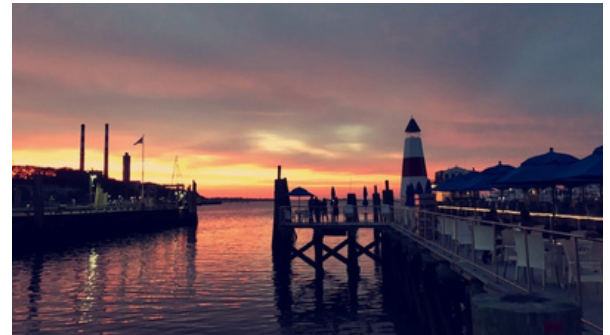


The Spaces

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 Novs 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

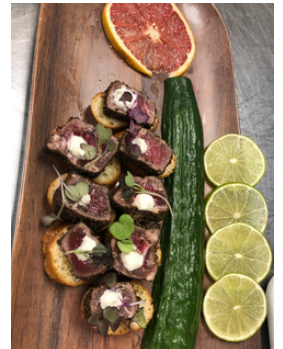
Mini Skewer of Pancakes with Strawberry Cream

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

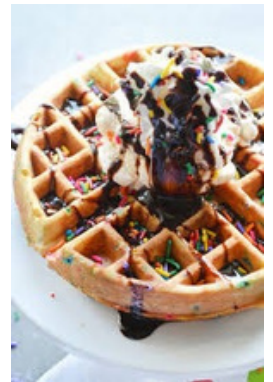
FRY TIME:

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



Danfords Caesar

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 \$3.00 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



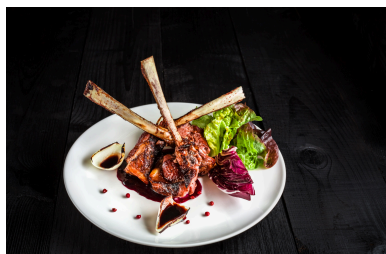
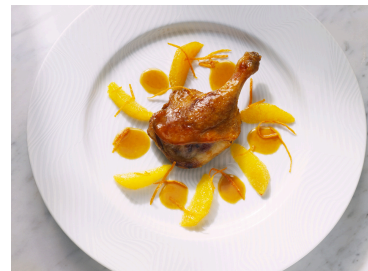
Select 1 Meat, 1 Fish, 1 Poultry and 1 Vegetarian or Vegan

- 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 \$5.00++ or 6 items for \$7.50++ 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 Bignets 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 \$1500.00 for under 75 guests, \$2200.00 75-150 guests. and \$2700.00 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 \$5,

2 for \$7 or 3 for \$9, 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!

INCLUDES:

Select One Type of Music:

Live DJ, Karaoke Set Up, Reggae Band, Frank Sinatra Singer
Jazz Trio or Access to our Pandora Sound System

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 AVAILABLE FOR PRICING RANGING FROM \$1500 TO \$4000 (+TAX AND ADMIN) DEPENDING ON THE MUSIC CHOSEN