

# Captain's Table Catering Menu

## *Booking Information*

### **The Captain's Table Capacity**

100 guests for a plated sit down Dinner & 70 for a Grand Reception

### **Deck Capacity**

50 guests for a plated sit down Dinner & 45 Buffet style

### **HYC Scudder Room Capacity**

125 guests for a plated sit down Dinner & 100 for a Grand Reception

## *Food & Beverage Minimums & Room Rentals*

(Includes food and beverage only, excluding a cash bar)

Minimums are subject to an 18% Service Charge, 2% Admin Fee & 5% state tax

<b>The Captain's Table</b>	<b>F&amp;B Minimum</b>	<b>Room Rental</b>
Monday-Thursday	\$4,500	\$1,000
Friday ( 11am-4pm )	\$8,000	\$1,500
Saturday ( 11am- 4pm )	\$9,000	\$2,500
Sunday ( 11am-4pm )	\$8,000	\$2,000
Additional Hour		\$750
Deck, Fri. - Sun.	\$4,500	\$750
Deck, Mon. - Thur.	\$2,500	\$500

<b>HYC Scudder Room</b>	<b>F&amp;B Minimum</b>	<b>Room Rental</b>
Monday-Thursday	\$4,500	\$500
Friday (any five hours)	\$8,500	\$1,000
Saturday (any five hours)	\$9,500	\$2,000
Sunday (any five hours)	\$750	\$1,500

### **Ceremony Fees**

The Captain's Table \$750, HYC Scudder Room \$750, On the Beach \$1,000

### **Misc. Fees**

Chefs Fees \$75 (Culinary attendant)

Cake Cutting Fee \$75

Valet Fees \$75 per attendant

Coat Check Attendant \$75

***Breakfast Selections***

**Continental Breakfast**

Chilled Orange , Grapefruit, Cranberry and Tomato Juice  
Sliced Seasonal Fruit Display  
Assorted Flavored yogurts  
Selection of Breakfast Cereals  
Assorted freshly Baked Muffins, Pastries and Bagels with Cream Cheese, Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea  
\$14

***A La Carte options***

**Traditional Eggs Benedict** \$8

**Two Eggs any style, your choice of Bacon, Sausage or Ham & Toast** \$8

**A stack of Buttermilk Pancakes** \$7

**Belgian Waffles with Whipped Cream & Strawberries** \$7

*\*Served with Breakfast Potatoes, Regular and Decaffeinated Coffee & Assorted Tea*

***Plated Breakfast options***

**The Captain's Table Plated Breakfast**

Baker's Basket of Breakfast Breads  
Seasonal Fruit Cup

*Choose one:*

Farm Fresh Scrambled Eggs  
Omelets  
Cinnamon Raisin French Toast

*Choose one:*

Hickory-Smoked Bacon  
Sausage Links  
Country Ham

*\*Served with Breakfast Potatoes, Fruit Juices, Regular and Decaffeinated Coffee & Assorted Tea \$19*

***Breakfast Buffet***

(25 person minimum)

Commodores Breakfast Buffet

Farm Fresh Scrambled Eggs

Hickory-Smoked Bacon and Sausage Links

Breakfast Potatoes

Baker's Basket of Breakfast Breads and Bagels

Low-fat and Flavored Yogurts

Variety of Cold Cereals

Sun-ripened Seasonal Fruits

\$23

***Deluxe Breakfast Buffet***

Commodores Buffet with addition of Omelet Station \$24

Station attendant fee \$75

*\*Served with Breakfast potatoes, Fruit Juices, Regular and Decaffeinated Coffee & Assorted Tea*

***The Hyannis Yacht Club Gourmet Brunch***

Chilled Orange , Grapefruit, Cranberry and Tomato Juice

Sliced Seasonal Fruit Display

Assorted Flavored Yogurts

Selection of Breakfast Cereals

**Choose Two of the Following Entrees:**

Baked Cod or Salmon with Herb Butter

Chicken Marsala

Chicken Piccata

Sliced Sirloin with a Wild Mushroom Demi-Glace

Seasonal Vegetables & Rice Pilaf

Eggs Benedict

Omelet Station with a variety of Breakfast Meats, Cheese and Vegetables

Cinnamon Raisin French toast with Maple Syrup

Hickory Smoked Sausage Links, Sugar Cured Bacon and Grilled Cottage Potatoes

Assorted Freshly Baked Muffins, Pastries, and Bagels with Cream Cheese, Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

\$31



### **Plated Luncheon Selections**

The selections on this menu include a variety of innovative and traditional appetizers, salads, entrées and desserts. Please select one from each of the three courses to custom design your menu.

#### ***Appetizers***

#### **Soup of the Season, Chefs choice**

#### ***Selection of Gourmet Soups***

#### **New England Clam Chowder**

Traditional New England clam chowder a creamy blend of Clams, Potatoes and Clam Broth

#### **Five Onion Soup**

Caramelized Vidalia onion, Spanish onion, shallot, garlic and chives in a flavorful broth garnished with a cheese crostini

#### **Mixed Baby Field Greens Salad**

With Julienne of Seasonal Vegetables tossed in Balsamic Vinaigrette

#### **Fresh Fruit Cocktail**

An assortment of fresh melon, golden pineapple and fresh berries garnished with fresh mint

#### **Creamy Lobster Bisque**

an additional \$4

#### ***Desserts***

#### **N.Y. Style Cheesecake with Seasonal Fresh Berries**

an additional \$3 per person

#### **Cape Cod Mud Pie Coffee Ice Cream in an Oreo Cookie Shell drizzled with Chocolate Sauce**

\$3 per person

#### **Double Fudge Torte an additional**

\$3 per person

#### **Warm Mixed Berry or Apple Tartlet with Cinnamon Whipped Cream**

an additional \$4 per person

**Key Lime Pie**

an additional \$3 per person

**Fresh Fruit Tartlet**

an additional \$4 per person

**Hot Luncheon**

**Entrées**

**Roasted Native Codfish**

Fresh native cod roasted with a traditional butter crumb and served with lobster champagne cream \$23

**Baked Stuffed Shrimp**

Served with lemon chive butter sauce \$24

**Fresh Atlantic Salmon**

Oven braised in white wine and lemon and served with dill buerre blanc \$24

**Grilled Swordfish Tips**

Lightly rubbed with fresh herbs and then grilled \$24

**Cranberry Apple Chicken**

Boneless chicken breast with an apple and cranberry stuffing and served with a poulet sauce \$22

**Chicken Rabe**

Boneless chicken breast stuffed with broccoli rabe, herbs and roasted peppers served with a gorgonzola cream \$22

**Roasted Chicken Portobello**

Roasted breast of chicken served with a Portobello mushroom and marsala sauce \$22

**Chicken Piccata**

Sautéed breast of chicken served with a lemon caper sauce \$22

**Grilled Marinated Steak Tips**

Grilled teriyaki marinated sirloin tips with peppers and caramelized onions \$22

**Deli Luncheon**

**Lobster Salad Roll**

Lobster meat tossed with seasoned mayonnaise, celery and a hint of lemon served with pasta salad and fresh fruit garni \$28

**Oven Roasted Turkey Breast**

Slow roasted and served with pasta salad and fresh fruit garni \$18

**Solid White Tuna Salad or Chicken Salad**

Tossed with mayo, celery and seasonings and served with fresh fruit garni \$18

*\*The above selections served with your choice of soup and dessert*

Guest minimum of 25 or more

*Deli Luncheon Buffet*

**Soup of the Season, Chefs choice**

***Selection of Gourmet Soups***

**New England Clam Chowder**

A creamy blend of Clams, Potatoes and Clam Broth Tossed Garden Salad with Balsamic Dressing

**Marinated Pasta Salad**

**Red Bliss Potato Salad**

**Tuna Salad and Chicken Salad**

Tender Slices of Roast Beef , Turkey , Imported Ham & Genoa Salami  
Sliced Cheddar, Swiss and Provolone  
Onion, Pickels, Sliced Tomato & Lettuce Platter

**Assorted Bread Basket with sweet Butter**

**Assorted Pastries and Cookies**

**Freshly Brewed Regular and Decaffeinated Coffee & Assorted Tea**

\$22

\*For parties of 25 or more

*Hot Lunch Buffet*

**Soup of the Season, Chefs choice**

***Selection of Gourmet Soups***

**New England Clam Chowder**

A creamy blend of Clams, Potatoes and Clam Broth

**Choice of two:**

Broiled Native Scrod

Chicken Marsala

Chicken Piccata

Sirloin Tips with a wild mushroom demi glace

Sliced Turkey, Imported Ham, Genoa Salami, Tuna Salad and Chicken Salad

Sliced Cheddar, Swiss and Provolone

Sliced Tomato and Lettuce Platters and Tossed Garden Salad with dressing

Red Bliss Potato Salad and Marinated Pasta Salad

Rice and Vegetable

Assorted Bread Basket

Assorted Pastries and Cookies

Freshly Brewed Coffee, Decaffeinated & Assorted Tea

\$28

\*For parties of 25 or more



### **Event Dinner Menu**

The selections on this menu include a variety of innovative and traditional appetizers, salads, entrées and desserts. Please select one from each of the three courses to custom design your menu.

#### ***Appetizers***

#### **Soup of the Season, Chefs choice**

#### ***Selection of Gourmet Soups***

#### **New England Clam Chowder**

A creamy blend of clams, potatoes and clam broth

#### **Native Lobster Bisque**

A rich blend of lobster broth, fresh lobster meat and light cream with a hint of brandy \$5

#### **Five Onion Soup**

Caramelized Vidalia onion, Spanish onion, shallots, garlic and chives in a flavorful broth garnished with a cheese crostini \$4

#### **Fresh Fruit Cocktail**

An assortment of fresh melon, golden pineapple and fresh berries garnished with fresh mint \$6

#### **Shrimp Cocktail**

Four large shrimp with a lemon horseradish sauce \$10

**Chilled Lobster Cocktail**

With a citrus moutarde dressing \$ Market Price

**Shrimp Scampi**

With lemon pepper fettuccine \$9

**Lobster Ravioli**

With a roasted garlic and pepper cream \$14

**Crab cakes**

With smoked tomato remoulade \$9

**Salads**

**House Salad**

A variety of mixed greens garnished with tomato, carrot, cucumbers and red cabbage

**Crisp Caesar Salad**

Crisp romaine tossed with our creamy Caesar dressing with garlic croutons

**Tomato Mozzarella Salad**

Fresh mozzarella, vine ripe tomatoes and basil vinaigrette on a bed of greens \$8

**Baby Spinach and Chevre Salad**

with baby bella, granny smith apple, roasted pecans and cranberry vinaigrette \$8

**Arugula, Roasted Peppers and Marinated Tomato Salad**

with lemon vinaigrette and fresh romano cheese \$8.00

**Boston Bib, Native Lobster and Endive Salad**

with a champagne vinaigrette \$16

**Desserts**

**Fresh Berries and Cream to garnish your cake**

**Warm Mixed Berry or Apple Tartlet with Cinnamon Whipped Cream**

an additional \$4 per person

**Cape Cod Mud Pie Coffee Ice Cream in an Oreo Cookie Shell drizzled with Chocolate Sauce**

\$4 per person

**N.Y. Style Cheesecake with Seasonal Fresh Berries**

an additional \$4 per person

**Double Fudge Torte**

an additional \$4 per person

**Key Lime Pie**

an additional \$4 per person

**Fresh Fruit Tartlet**

an additional \$4 per person

**Vanilla Ice Cream Heart filled with Raspberry Sorbet dipped in White Chocolate**  
an additional \$4 per person

**Chocolate covered Ice Cream Bon Bons (assorted flavors)**  
an additional \$4 per person



### **Entrée Selections**

#### ***Seafood***

##### **Roasted Native Codfish**

Fresh native cod roasted with a traditional butter crumb and served with lobster champagne cream \$36

##### **Broiled Seafood Tasting**

Cod, swordfish, shrimp and scallops baked in a butter crumb topping and served with an herb butter sauce \$40

##### **Fresh Atlantic Salmon**

Oven braised in white wine and lemon served with dill buerre blanc \$38

##### **Grilled Swordfish**

An herb rubbed swordfish steak grilled and served with a sundried tomato anchovy butter \$40

##### **Lobster Stuffed Swordfish**

Center cut swordfish steak stuffed with lobster, spinach, roasted peppers and boursin cheese \$42

##### **Baked Stuffed Shrimp**

With lemon chive butter sauce \$42

##### **Stuffed Sole with Maine Crab**

Topped with newburg sauce \$40

##### **Baked Stuffed Lobster**

1 1/2 pound lobster stuffed with shrimp and scallops \$ Market Price

#### ***Meats***

**Filet Mignon**

Grilled and topped with Portobello mushrooms and a roasted garlic shallot demi glace \$48

**Prime Rib of Beef A jus**

Rubbed with a blend of rosemary, garlic, shallots and fresh cracked pepper, then slowly roasted \$40

**Grilled New York Sirloin**

A 12 oz. center cut sirloin with a Dijon pepper demi glace \$45

**Poultry**

**Cranberry Apple Chicken**

Boneless chicken breast with an apple raisin stuffing served with a poulet sauce \$33

**Chicken Rabe**

Boneless chicken breast stuffed with broccoli rabe, herbs and roasted peppers with a gorgonzola cream \$32

**Roasted Chicken Portobello**

Roasted breast of chicken served with a Portobello mushroom and marsala sauce \$34

**Chicken Piccata**

Sautéed chicken breast with a lemon caper sauce \$32

**Pan Seared Statler Breast of Chicken**

Stuffed with proscuitto and smoked mozzarella with a hunter sauce \$34

**Roasted ½ Duckling**

Roasted ½ duckling with sweet chili and orange glaze \$35

**Land and Sea-duo options**

**Filet and Shrimp**

Two baked stuffed shrimp and a 6 oz. filet mignon with a wild mushroom demi glace \$45

**Filet and Half a Lobster**

Stuffed with shrimp and scallops and a 6 oz. filet mignon with a wild mushroom demi glace \$ Market Price

**Filet and Swordfish**

An herb rubbed swordfish steak, grilled and served with a 6 oz. filet mignon with a wild mushroom demi glace \$55

**Chicken and Lobster**

Pan seared chicken topped with fresh lobster meat, asparagus and peppers in a roasted garlic and fresh herb sauce  
\$45

**Macadamia Chicken and Marinated Shrimp**

Statler chicken breast lightly crusted with macadamia nuts and two marinated shrimp topped with a dry cranberry and golden pineapple salsa \$42

*\*All entrees served with potato or rice and fresh seasonal vegetables*

***Theme Menues***

**Southern Cookout**

New England Clam Chowder

or

Beef & Bean Chili, Moteray Jack Chees & Diced Onions

Grilled Breast of Chicken

Barbequed Pork Spareribs

Corn on the Cob

Red Bliss Potato Salad

Tomato, Cucumber and Vidalia Onion Salad

Garden Salad

Home baked Corn Bread, Rolls and Butter

Seasonal Berry Shortcake

\$36

**Lewis Bay Beach Side Buffet**

New England Clam Chowder

Baked Penne Primavera with Three Cheeses

Pan Seared Breast of Chicken, Warm Herb & Tomato Vinaigrette

Grilled Marinated London Broil, Marsala Mushroom Sauce

Baked Seafood Scampi, Garlic Herb Butter

Roasted Vegetable Medley, Rice Pilaf

Warm Rolls and Butter

Key Lime Pie with Raspberry Sauce

\$40

**Taste of Italy**

Minestrone Soup

Antipasto Display

Marinated Vegetable Salad, Caesar Salad

Breast of Chicken Parmesan

Grilled Sweet Sausage with Roasted Peppers and Onions

Baked Penne with Three Cheeses

Roasted Vegetables

Assorted Breads, Garlic Breadsticks and Dinner Rolls

Tiramisu

\$30

### **Tide Watch BBQ**

New England Clam Chowder

Grilled All Beef Hot Dogs and Hamburgers

Grilled Italian Sausage with Peppers and Onions

Barbequed Breast of Chicken

Boston Baked Beans

Penne Pasta Salad with Grilled Vegetables

Plum Tomato, Cucumber and Vidalia Onion Salad

Cole Slaw

Corn on the Cob

Vine Ripe Tomato, Leaf Lettuce, Onion and Cheese Platter

Mustard, Mayonnaise, Corn Relish and Ketchup

Apple Crisp with Whipped Cream

\$30



### **The Cape Cod Clam bake**

New England Clam Chowder

Home style Corn Bread, Dinner Rolls and Butter

Baby Spinach Salad with Raspberry Vinaigrette

Grilled Marinated Vegetable Salad

Steamed Native Clams or Mussels

One and a quarter Pound Lobster

Grilled BBQ Chicken Breast

Linguica

Boiled Red Bliss Potatoes

Corn on the Cob,

Apple Crisp with Fresh Whipped Cream

Watermelon

\$65

*Add sirloin steak for an additional \$14*

*Add BBQ Ribs for an additional \$10*



### ***Hot Hors d'Oeuvres***

*(price based on 50 pices per order)*

#### **Char Grilled Chicken or Beef Tenderloin Skeweres**

With spicy sauce marinade \$150

#### **Scallops wrapped in Bacon**

Native sea scallops wrapped in apple smoked bacon \$175

#### **Chicken Quesadilla**

Fire grilled with monteray jack cheese &pico de gallo \$150

#### **Spring Rolls**

Twelve vegetable spring roll with sweet chili sauce \$150

#### **Sesame Toasted Chicken**

Tosted sesame chicken skewers with sweet &sour pinut sauce \$150

#### **Pork Dumplings**

Pulled pork dumplings with jalepeno jelly &mint \$150

#### **Spanakopita**

Wilted spinach and feta cheese in phyllo dough \$150

#### **Lobster Phyllo**

Native steamed lobster in phyllo with leaf spinach&boursin cheese \$200

#### **Mushrooms stuffed with Sausage or Crabmeat**

Baby potobello mushrooms stuffed with summer sausage or lump crabmeat \$150

#### **Traditional Clams Casino**

Hand picked local clams with apple smoked bakon & thyme \$195

#### **Baby Lamb Chops**

Fire grilledfyoung loin chops with our fresh herb and garlic Dijon crust&port wine syrup \$200

#### **Crab cakes**

Pan fried lump crab cakes with mango salsa & peppermint \$195

All Food and Beverage Items are Subject to an 18% Service Charge, 2% Administrative Fee and a 5 % State Tax

\* Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

**Chilled Hors d'Oeuvres**

(price based on 50 pices per order)

**Shrimp Cocktail**

with a lemon horseradish \$200

**Clams on the Half Shell**

With a lemon horseradish \$175

**Stationary Hors d'Oeuvres**

International Cheese and Fruit Display

A grand selection of international and domestic cheeses, assorted crackers, grilled flatbread and seasonal fruit garnish

Small(25 guests) \$115 Medium(35 guests) \$160 Large(50 guests) \$225

**Vegetable Crudités**

A delightful array of seasonal vegetables served with savory sauces and dips \$4.5

**Smoked Salmon Display**

Capers, chopped egg, cornichons and assorted breads \$12

**Native Smoked Fish Display**

Local bluefish, atlantic salmon, scallops and shrimp with grilled flatbreads and dipping sauces \$12

**Chilled Antipasto Display**

Imported cured Italian meats and cheese with a variety of grilled and marinated vegetables, olives, peppers assorted crackers & breads \$9

**Hot Dips**

White bean \$125 Artichoke \$175 Crabmeat \$200  
with assorted breads and crackers

**Baked Brie En Croute**

with a cherry, apricot and cranberry compote \$150



### **The Grand Reception**

This elegant cocktail reception allows your guests to move freely throughout the reception to mingle and socialize with other family and friends. Your guests visit grand stations and displays at their leisure to choose their favorite foods and thoroughly enjoy the affair.

Butlered Hot Hors D'Oeuvres

Broiled Lamb Chops

Scallops wrapped in bacon

Lobster Phyllo Triangles

Mushrooms stuffed with crabmeat

Chicken Quesadilla

Vegetable Spring Rolls

Spanakopita

### **Cape Cod Raw Bar**

A display of shrimp cocktail, little necks, oysters and crab claws, served with cocktail sauce, fresh lemon & mustard sauce

### **Garde Manger Display**

Our Garde Manger Table will create elaborate displays to include imported and domestic cheeses, fresh fruit, crudités of seasonal vegetables with creative dips, a mirror of native smoked and grilled fish and a cold antipasto with fresh mozzarella, imported ham, olives and grilled vegetables. Our salads include marinated mushrooms, artichoke hearts and roasted red peppers and tomato mozzarella with fresh herbs

### **Pasta Station**

*Prepared by our culinary attendants*

Our chefs will create for your guests fresh cheese tortellini with shrimp and scallops in an alfredo sauce, penne pasta with assorted seasonal vegetables in a pesto marinara served with garlic bread sticks and focaccia

**Stir Fry Station**

*Prepared by our culinary attendants*

Our chefs will create a hoisin chicken stir fry and a teriyaki shrimp lo mein using a variety of fresh oriental vegetables that include napa cabbage, julienne carrots and peppers, shiitake mushrooms, baby corn and peapods

**Carving Station**

*Carved to order by our professional attendants*

Prime Roast Sirloin, Oven Roast Turkey & Honey Glazed Ham

Accompanying these selections will be a variety of fresh cranberry chutney, assorted mustards, horseradish sauce and a display of fresh breads & Rolls

Freshly Brewed Coffee, Decaffeinated & Assorted Tea

\$85

***Enhancements to our Grand Reception***

***(Carving Station)***

**Roast Tenderloin**

Served with a béarnaise and mushroom bordelaise \$8

**Pepper Crusted Veal Loin**

Served with a morel mushroom demi glace \$9

**Honey Cumin Glazed Pork Loin**

Served with a cherry, apricot and cranberry compote \$6

**Roast Rack of Lamb**

Served with minted jus and mint jelly \$9

**Roast Leg of Lamb**

Served with minted jus and mint jelly \$6

**Steamship Round of Beef**

(Serves 150) \$8

**Steamship of Corned Beef**

(Serves 150) \$7

**Stir Fry Station**

Substitute our lo-mein or hoisen chicken with one of the following:

Moo Shu Pork \$4

Moo Shu Chicken \$4

Vegetarian Moo Shu \$4

With julienne vegetables wrapped in a rice pancake with hoisen sauce

**Peking Duck with Scallion and Ginger**

Julienne duck breast and oriental vegetables wrapped in a rice pancake \$8

Add to your station one of the following:

Spring Rolls with Julienne Vegetables and Grilled Chicken

Served with thai and peanut dipping sauces

***Sushi***

(minimum of 25 and up )

**California Roll**

Cucumber, avocado, scallion & mango \$4

**TekkaAvo Maki**

Yellow fin tuna & avocado \$4

**Spider Maki**

Fried softshell crab & chilli aoli \$4

**Philadelphia Maki**

Salmon, cream cheese & scallion \$4

**Kappa**

Cucumber roll \$4

**Ebi Maki**

Shrimp & avocado \$4

**Uni Maki**

Sea urchin roe \$4

*\*Assorted rolled sushi with wasabi, soy sauce and pickled ginger*

*\*Ask about our caviar selection \$market price*

*Served with corn blinis*

***Pasta Station***

**Substitute tortellini or penne with one of the following:**

Lobster Ravioli \$6

Grilled Chicken and Three Cheese Ravioli \$6

Maryland Lump Crab \$7

Smoked Mozzarella & Basil Ravioli \$6

### ***Accompaniments to Wedding Cake***

To compliment the Wedding Cake Plate presentation Captain's Table offers raspberry coulis for a garnish and Dessert Plate upgrades as follows:

#### **Chocolate Dipped Strawberry**

White Chocolate or Chocolate Mousse

#### **Seasonal Fresh Fruit**

With a Dollop of Fresh Whipped Cream

#### **Grand Marnier Infused Chocolate Dipped Strawberry**

\$2 additional per person

#### **Tuxedo Dipped Strawberry**

\$2 additional per person

### ***Dessert Enhancement Selections***

#### **Plated Desserts**

Apple Crisp with Cinnamon Whipped Cream

Carrot Cake with a Cream Cheese Frosting

Chocolate Mousse with Fresh Raspberries Served in a Wine Goblet

Creamy New York Style Cheesecake with a Fresh Strawberry Topping

Chocolate Fudge Cake with Dollop of Whipped Cream

Buttermilk Biscuit Strawberry Shortcake with Whipped Cream and Strawberry Sauce

Profiterole with Vanilla Ice Cream and Chocolate Sauce

Choice of one \$6

#### **Miniature Viennese Table \$10**

Assorted Freshly Baked Cookies, Biscotti, Macaroons,

Petite Fours and Miniature Pastries

**Grand Viennese Table \$16**

A Selection of Freshly Crafted Fruit Tarts, Chocolate Torte, Cookies, Biscotti, Macaroons, Petite Fours with Fresh Berries and Cream

Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

Accompanied by White and Dark Chocolate Shavings and Whipped Cream

**Intermezzo \$2**

Fruit Sorbet Selections or Lemon or Raspberry

**Deluxe Coffee Station**

Cinnamon sticks, white and dark chocolate shavings, whipped cream, lemon and orange zest and assorted flavors of herbal teas with an assortment of fresh baked biscotti \$12