

## UPGRADES

### CULINARY UNGRADES

*Choice of three entrees for dinner - \$5.00 per person with prior total counts required.  
Without counts, \$15.00 per person.*

*Add a Pasta Course to Pkg. #1 or #2 - \$5.00 per person.*

*Raw Bar - Assorted delicacies from the sea. Shrimp, Little Neck Clams, Oysters, served  
with fresh lemon and spicy cocktail sauce – Market price.*

*Additional food stations during cocktail hour - Pasta, Southwestern, Asian  
or Specialty - \$12.00 per station per  
person. Carving - \$14.00 per person.*

*Viennese Station - New York Cheese Cake, Chocolate Mousse Cake, Lemon Pound Cake,  
Fruit Tart, Tiramisu, Decadent Pick-up Desserts, \$10.00 per person  
for a selection of three items.*

*Late Night Snacks - Pizza Slices, Hot Dogs, Sliders - \$5.00 per piece  
Gourmet Grilled Cheese Triangles - \$3.00 per person*

### BEVERAGE UPGRADES

*Additional hour of full top shelf open bar - \$5.00 per person. ½ hour - \$2.50.*

*Martini Bar - Cosmopolitans, Apple-tinis, French Martinis and the like  
\$10.00 per person.*

*International Coffee Station -- \$400.00 to \$600.00 depending on head count.*

*Cordial Service - \$7.50 per person.*

*Dinner Wine - Priced per bottle and depends on clients selection.*

*Champagne Toast - Per bottle from \$22.00.*

*Premium Bar Upgrade - Ask for quote*