

ADDITIONAL PACKAGE ENHANCEMENTS

You may enhance your corporate or wedding events with the following considerations: All prices are subject to a 20% Banquet Service Charge



Specialty Martini Bar

Premium Vodka Marinis

Four Hour Open Bar to Create Specialty Martinis including Raspberry, Sour Apple, Watermelon and Cosmopolitan
(Ballrooms Only) \$10.00 per Guest

After Dinner Cordials

Baily's, Grand Mariner, Remy VS, Hennessy VS, White and Dark Sambuca, Kahlua, Aged Rum \$10.00 per Guest

Mojito Bar

The Greathouse Mojito Bar, Cruzan Rum, Sugar and fresh mint leaves
\$8.00 per Guest

STATIONS

(Based on a one and a half hour period)

Carving Station

\$12.00 Per Guest Choice of one

All Carving Stations are Served with Rosemary Roasted Potatoes, Grainy Mustard, Salsa Picante, Horseradish Cream Dips, Olives, Chimichurri and Pesto Vinaigrette

*Roasted Garlic Black Pepper Crusted Sirloin with Chimichurri Sauce

*Steamship Round of Beef served with Fresh Horseradish, Whole Grain Mustard and Au Jus (Minimum 80 guests)



- **Smoked Virginia Ham with Honey Mustard and Chunky Pineapple Sauce**

***Whole Roasted Turkey, Rustic Bread and Vegetable Stuffing and Natural Pan Gravy and Cranberry Orange Relish**

SUSHI STATION

Oriental Display of Hand Rolled Sushi, Sashimi and California Rolls with Wasabi, Pickled Ginger, Soy Dipping Sauce and Chop Sticks Market Priced

(You May Choose Chef Attended for an ADDITIONAL FEE OF \$300.00)



RAW BAR STATION

**Green Lip Mussels
Jumbo Shrimp in Shell
Oysters
Ceviche**

**Served with Cocktail Sauce, Caribbean Hot Sauces, Horseradish, Lemon
Wedges and Assorted Crackers Market Priced**

VIENNESE DESSERT

\$12.00 Per Person

**An Extravagant Display of Cakes, Tortes, Pies, Cookies, Petit Fours, Chocolate
Dipped Strawberries and Fresh Fruits**

