



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 Martinis

**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

\$15.00 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