



2017 Wedding Enhancement Packet

Beverage Enhancements

Pre-Ceremony Beverage Station (half hour)

Choice of:

- Sweet Tea, Pink Lemonade and Flavored Water (spring/summer)
- Hot Cider and Hot Chocolate (fall/winter)
- Champagne by the Glass

\$4.00

Strawberry Bellini Champagne Toast Upgrade \$2.00++ per glass

Fruit Garnish for the Champagne Toast
Seasonal fruit to make your toast extra special
\$1.00 per glass

Cocktail Hour and Late Night Enhancements

Shrimp Cocktail- added to the Harvest Table

Lemon and Sea salt Poached 16/20 Shrimp Cocktail served over a bed of fresh seaweed with mini tobasco bottles, lemon slivers and Housemade horseradish cocktail sauce
\$6.00

Seafood Raw Bar

Seafood Raw Bar
Clams and Oysters on the Half Shell with Gulf Shrimp (3 per person) & Stone Crab Claws.
Served with Accoutrements and Lemon Accented Seaweed Salad, Mini Tabasco
\$18.00

Housemade Sushi Station

Assorted Sushi rolls to include Salmon, Tuna, Tempura Shrimp, Crab, and Vegetables. Served with Wasabi, Pickled Ginger, Soy Sauce and Lemon Accented Seaweed Salad
\$14.00

Dumpling Station

Steamed Chicken Lemongrass Dumplings, Vegetable Dumplings, Shrimp Dumplings, Pineapple Fried Rice or Vegetable Lo-Mein, Wonton Crisps with Plum Sauce, Yuzu Wasabi Soy, Sweet Chili Sauce, Hoisin, Fortune Cookies
\$12.00

Slider Station

Choice of Three
Smoked Cheddar Beef Sliders, Mango Barbecue Pulled Pork Sliders, Buffalo Chicken with Bleu Cheese Crema, or Eggplant Parmesan Sliders, served with Truffle Pommes Frites
\$10.00

All prices are subject to 22% taxable service charge and CT State Sales Tax
Prices are subject to change without notice...
All enhancements are based off of full guest count

Craft Beer Shooter

Pair your selection of sliders with one of City Steam's local craft beers!

Selection of: Naughty Nurse, Naughty Nurse IPA, Innocence, White Wedding, and more.

\$3.00

Taste of Italy

Stuffed Bread with Sausage and Broccoli Rabe, and Vegetable Mascarpone, Served with Seasonal Tortellini Salad

\$6.00

Arancini Station-

Assorted Arancini: Lemon Asparagus, Sundried Tomato Mozzarella, Prosciutto and Fontina

Served with: Roasted Red Pepper Remoulade, Lemon Aioli Roasted Garlic and Tomato Jus

Panzanella Salad, Dijon Champagne Vinaigrette

House Made Focaccia Bites, Grissini

\$10.00

Bar Snacks – Added to bartop and cocktail tables for guests to enjoy during cocktail hour

Ranch Popcorn, Barbecue Rubbed Yukon Chips, Crispy Chick Peas

\$4.00

Late Night Breakfast Station

Egg & Cheese, Sausage, Egg & Cheese on English Muffins served with Crispy Hashbrown Potatoes

Sriracha, Ketchup, Salt & Pepper Shakers

\$4.00

Late Night Fry Station

Truffle Parmesan Pommes Frites, Cinnamon Sugar Dusted Sweet Tots, Beer Battered Curly Fries, Crispy Onion Rings

Served with: Cheddar Beer Fondue, Maple Crema, Ketchup, Chipotle Aioli

\$4.00

Take Me Out to the Ball Game

Mini Warm Pretzels with Sharp Cheddar Beer Fondue, Honey Mustard, & Maple Salted Carmel Sauce. Served with Barbecue Dusted Potato Chips, Carmel Corn, & Fresh Fruit Cups with Honey Yogurt Sauce

\$4.00

Upgrade with Mini Chili Dogs served with Mustard and Ketchup

\$2.00

Mini Grilled Cheese Station

Choice of 3:

Sharp Cheddar & Fontina on Pumpernickel; Brie, Apple, & Fig Jam on Cranberry Walnut Bread; Tomato

Mozzarella & Pesto on Sourdough; Prosciutto, Gruyere, & Arugula Pesto on Rye

Served with Tomato Basil Bisque Shooters

\$5.00

Dessert Food and Beverage Enhancements

Mini Desserts

Chef's Selection of Seasonal Hand Crafted Mini Dessert Bites to include but not limited to:

Truffles, Macaroons, Petit Fours, Raspberry and Chocolate Mousse Cups, Chocolate Covered Strawberries, S'mores Bites.

\$8.00

Custom Candy Bar

Let us create a coordinated candy station for your guests to enjoy later in the evening or to take home as their favor

\$5.00

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Homemade Cookie & Mousse Station

Chocolate Chip, English Toffee, Red Velvet, and Fudge Brownies
Raspberry, Caramel and Chocolate Mousse Served in Flavored Cones
Strawberry Milk and Chocolate Milk to accompany
\$6.00

Assorted Mini Donuts

Decorated or customized Mini Sized Donuts
\$3.00

Assorted Mini Donuts & Shakes –OR– Assorted Mini Donuts, Cider & Cocoa

Decorated or customized Mini Sized Donuts with seasonal beverage
\$6.00

Cappuccino and Espresso Coffee Table

A welcomed enhancement to a Dessert Table or Chocolate Fountain
\$6.00 (some minimums apply) \$12.00 to include Cordials

Décor and Event Enhancements

Custom Ice Sculptures
Beginning at \$350.00

Personalized Table Menus
\$2.50 per menu

White Pedestals for Ceremony Alter
\$50.00 per set

Floating Candle Trio Centerpiece with Glass Beads & Crystals
\$20.00 per trio

Gold or Silver Charger Plates
\$1.00 per piece

Gold, Silver, Black, or Bling Napkin Ring Holders
\$1.00 per piece