



CONROY CATERING

SPECIAL ENHANCEMENTS

www.conroycatering.com



Bar Enhancements

In addition to our standard Top Shelf Open Bar, Conroy Catering offers these additional bar enhancements. Please contact a Sales Consultant for pricing.

Champagne Toast

- Martinelli's Non-Acoholic Sparkling Cider
- Cooks Brut
- Martini & Rossi Asti Spumante
- Freixenet Blanc de Blanc
- J. Roget

Bar Snacks

(CHOICE OF 2) Wasabi Peas, Cheesy Popcorn, Candied Walnuts, Chocolate Covered Raisins, Gourmet Trail Mix

Create Your Own Unique Cocktail - Butlered During Cocktail Hour

Past selections have featured drinks such as follows:

Hazelnut Martini – Frangelico, Vodka, Crème de Cacao with Chocolate Powder Rim

Café Italiano – Vodka, Godiva chocolate, Sambuca, & Espresso with Chocolate Espresso Bean

Strawberry Margarita – Tequila and Strawberry Liqueur with fresh Strawberry garnish

Watermelon Martini – Watermelon Vodka, Midori Liqueur, Sour Mix and Cranberry Juice

Champagne Cocktail Bar

A selection of four Champagne Cocktails offers the perfect addition to any celebration! Past selections have featured cocktails such as the following:

- *Champagne Daisy:* An icy lemon-infused champagne with cocktail with a touch of brandy. Finished with a red cherry and chunk of pineapple.
- *Morning Kiss:* A mouth-watering blend of brandy, gin, orange juice, and champagne with a twist of orange zest.
- *Peach Bellini:* The classic combination of champagne and fresh peach nectar.
- *Champagne Martini:* Vodka, champagne and Chambord accented with a hint of Peach Schnapps. Garnished with a rose petal.



Bar Enhancements (continued)

Martini Bar

A selection of four classic and contemporary martinis will be offered to your guests. House vodkas. Past selections have featured martinis such as the following:

- *Watermelon Martini:* The summertime essential. Vodka infused with watermelon juice and accented with a slice of fresh watermelon.
- *Chocolate Martini* – Sinfully delicious! Presented in a chocolate-rimmed glass with a Hershey's Kiss and a splash of Kahlúa.
- *Mardi Gras Martini:* Vodka shaken with Blue Curacao, cranberry and fresh limejuices served in a sugar-rimmed glass.
- *Stoli Doli:* Vodka infused with the freshest sweet pineapple juice. Chilled and served with fresh pineapple and a cherry

Wine Cellar Service

Unique touches, special details...These are the things that set your event apart from all the others and give it a personality all its own. These are the things that every host seeks for his or her special celebration - things that your guests will remember long after the party is over!

Conroy Catering introduces "The Wine Cellar" at Glen Foerd and Knowlton Mansions. Now, in addition to the spectacular views, antiques, art work and fabulous food, your guests will be able to sample wines, ports, scotches and fine cigars. A wine steward will pour sample wine tastings of your choice or serve ports and cigars after dinner. The Wine Cellar package includes an array of cheeses, fruits, breads and chocolates to compliment your wine tasting.



Cocktail Hour Enhancements

In addition to our standard Butlered Hors D'oeuvres and additional Cocktail Displays Conroy Catering offers these additional enhancement to your cocktail hour. Please contact a Sales Consultant for pricing.

A La Carte - Handmade Butlered Hors D'oeuvres

You may offer these special hors d'oeuvres, in addition to your other five standard selections.

Tempura Shrimp, Sake-Ginger Dipping Sauce
Rosemary Honey-Dijon Basted Baby Lamb Chops
Whole Jumbo Steamed Shrimp with Spicy Cocktail Sauce
Lobster and Crab Barquettes with Lemon Champagne Vinaigrette

Cocktail Stations

All Cocktail Stations are priced per person

Ceviche Station

Experience the exotic tropical combination of flavors found in this Latin-American old world favorite.

Shrimp Ceviche with Roasted Tomatoes and Onions, Bay Scallop Ceviche with Melon Pearls,
Spicy Tuna Ceviche Laced with Coconut Milk, Served with Slices of Chilled Sweet Potato, Plantain Chips and
Toasted Tortilla Triangles

Crab Martini

Iced Martini Glasses Filled with a Bed of Microgreens, Topped with Jumbo Lump Crabmeat
with a Spicy "Bloody Mary" Horseradish Sauce - Finished with Enoki Mushrooms

Tapas Station

Sautéed Artichokes with Garlic and Wine, Polenta and Gorgonzola Layered Cake, Stuffed Fried Olive, Spicy
Shrimp and Chorizo, Proscuitto with Grissini, Salmon and Leek Rolls

Dim Sum Station

Steamed Lobster Dumplings
Crispy Pan Fried Vegetarian Spring Rolls
Shrimp Rice Paper Parcels
Steamed Roast Pork Bun
Presented with a Selection of Sauces: Soy Ginger Sauce, Red Pepper "Jelly", Red Wine Vinegar and Hot Chili
Pepper Oil



Cocktail Hour Enhancements (continued)

Smoked Fish Station

Thinly-Sliced Side of Norwegian Smoked Salmon, Dill-Cured Gravlax, Whitefish Salad, Oak Smoked Salmon, Accompanied by Sour Cream, Cream Cheese, Chopped Onion, Chopped Egg, Diced Cucumber, and Capers
Served with Black Bread Diamonds and Toast Points

Sushi Station

California Rolls, Spicy Tuna Rolls, Vegetable Rolls, Barbecued Eel Nigiri, Shrimp Tempura Maki, Philadelphia Smoked Salmon Rolls & Tuna Nigiri
Served with Pickled Ginger and Wasabi Soy Sauce

Seafood Station

Crab Claws (*COLD*); Steamed Jumbo Shrimp (*COLD*); Fried Calamari (*HOT*);
Portuguese Clams with Cilantro, Lime and Garlic (*HOT*)
Served with Fresh Lemon Wedges, Spicy Cocktail Sauce, Crusty Garlic Bread

Cheese Station

Wheel of Stilton, Vermont Cheddar, Smoked Gouda, and Brie with Apples, Pears, Grapes, Dried Fruits and Baguettes



Grand Dessert Displays

In addition to our standard Miniature Dessert Sampler, Conroy Catering offers these additional dessert displays. Please contact a sales consultant for pricing.

Buffet of Miniature Desserts

Seasonal Fruit with Chocolate Sauce or Whipped Cream, Assorted Miniature Tarts, Raspberry Swans, Peanut Butter Bon Bons, Mocha Coffee Torte, Frangipanes, Chocolate Rum Pearls, Assorted Fancy Cookies, Miniature Cheesecakes, Cannolis, Chocolate Eclairs, Chocolate Mousse in Praline Phyllo Cups

Dessert Flambé Station

A Uniformed Attendant Preparing A Variety Of Flambéed Fruits Served Over Vanilla Bean Ice Cream: Strawberries Grand Marnier With Chocolate Sauce, Fresh Peaches and Cream with Raspberry Sauce, & Bananas Foster

Gourmet Sundae Bar

Vanilla Bean Ice Cream, Cherry Gelato,
Banana Ice Cream

Served with

Chocolate Cups, Buttercrust Tartlettes, Warm Chocolate Brownies, With Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Whipped Cream,
Fresh Summer Berries or Warm Winter Compote

Chocolate Bag

A Handmade Chocolate Bag "Spilling Out"

Assorted Chocolate Dipped Fresh and Dried Fruits, Nuts and Homemade Chocolates



Grand Dessert Displays (continued)

Deluxe Cheesecake Station

Sliced to order, served with sauces and toppings, selected by our chefs, to complement the four cheesecake flavors you choose.

Cheesecake Flavors:

New York Style, Chocolate Chip, Amaretto, Raspberry, Spiced Pumpkin, Key Lime, Chocolate, Lemon, Pineapple Macadamia, Turtle (nuts, chocolate and caramel)

A Sampling of our Sauces and Toppings:

Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Whipped Cream, Warm Winter Compote, White and Dark Chocolate Shavings, Fresh Summer Berries, Pineapple and Mango Chutney, Praline Sauce

Home-style Dessert Buffet

Create your own buffet with your choice of four from the following (*SELECTIONS ARE SUBJECT TO SEASONAL AVAILABILITY*):

Fruit Cobblers: Apple, Cherry, Peach, Blueberry

Pies: Coconut Custard, French Silk, Banana Cream, Lemon Meringue, Pecan, Sweet Potato, Pumpkin

Cakes: German Chocolate, Chocolate Truffle, Carrot, Strawberry Royale (banana & kiwi), Strawberry Shortcake

Tarts: Fresh Fruit, German Peach Kuchen, Treasure Chest Flan (bananas, peanut butter, chocolate)

Butlered Miniature Ice Cream Desserts

Apple Caramel Pies

Phyllo Cup filled with Green Apple Sorbet and Caramel Sauce

Chocolate covered Banana

Dark Chocolate Cup filled with Banana Ice Cream and Rum Chocolate Sauce

Cherry Cheesecake

Sweet Buttercrust Tartlette filled with Mascarpone Cream and Cherry Ice cream

