

# Package Enhancements

## Cocktail Reception Enhancements

### Ultra-Premium Martini Bar

\$7.50 Per Person

Our expert beverage staff will create a Specialty Cocktail Menu just for you utilizing Luxury Vodkas, Gins, and Cordials

### Chilled Fish Display

\$5.50 Per Person

Nova Scotia Lox, Smoked Whitefish, Baked Salmon, Sable, and American Caviar all Served With Chopped Egg, Grated Onion, Cream Cheese, Diced Tomatoes, Capers, Flat Breads and Toast Points

### French Tray

\$4.50 Per Person

Country Style Pâté, Boursin and Brie Cheeses, French Bread Assortment, Seasonal Berries

### Porchetta

\$3.00 Per Person

Slow Roasted Whole Suckling Pig Hand-Carved to Order  
Accompanied by Mediterranean Olives, Imported Provolone, and Hearth-Baked Breads

### Antipasti Freddi Speciale

\$7.00 Per Person

Beef Steak Tomatoes with Fresh Mozzarella, Prosciutto di Parma, Soppressata, Genoa Salami, Cappiccolo, Dried Cured Sausages, Reggiano, House-Aged Provolone, Pepato, Marinated Olives and Peppers, Crusty Breads, Focaccia, and Imported Olive Oils

### Antipasti Caldi ala Roma

\$5.00 Per Person

Calamari Fra Diavolo, Clams and Mussels Possilipo, Trippa ala Romana, Orecchiette with Crumbled Sausage, Broccoli Rabe, Garlic, and Oil

### Southwestern Express

\$4.50 Per Person

Fajitas and Tacos Assembled to Order for Your Guests with Lime-Marinated Chicken and Steak, Sautéed Bell Peppers and Onions, Yellow Rice Shredded Cheddar and Lettuce, House-Made Salsa, Guacamole, Jalapeno Sour Cream

### Sushi and Sashimi Station

\$10.00 Per Person

Artfully Displayed, Freshly Prepared, Chef's Selection of the Freshest Sashimi Grade Fish and Seafood Sushi, Sashimi and Hand Rolls with Premium Nori Served with Pickled Ginger, Wasabi, and Soy Sauce

### Chilled Shellfish Display

An Elegant Ice Carving and an ornate display of Seafood with Appropriate Sauces & Lemon Crescents

Jumbo Shrimp Cocktail - \$10.00 Per Person

Jumbo Shrimp Cocktail with Littleneck Clams & Oysters on the Half Shell - \$15.00 Per Person

All of the above with Alaskan Crab Legs - \$20.00 Per Person

All of the above with Maine Lobster Cocktail - \$30.00 Per Person

# Package Enhancements

THE POUGHKEEPSIE

*Grand Hotel*  
AND CONFERENCE CENTER

## **Carving Station**

\$2.50 Per Person

Hand-Carved to Order:

Peppercorn-Rubbed New York Strip Loin of Beef, Horseradish Crème, and  
Herb-Roasted Turkey Breast with Chunky Cranapple Chutney  
Served with an Assortment of Hearth-Baked Breads

## **Sauté Station**

\$3.50 Per Person

Medallions of Milk-Fed Veal in a Light Lemon Beurre Blanc  
Plump Gulf Shrimp in a Zesty Gorgonzola Cream Sauce  
Accompanied by Roasted Garlic Risotto and Sautéed Escarole

## **Pasta Station**

\$2.50 Per Person

Imported Penne ala Vodka and Rigatoni ala Bolognese  
Complimented With Long-Stemmed Caesar Salads and House-Baked Foccacia

## **Butler-Style Hors d'Oeuvre Enhancements**

Baby Lamb Chops - \$6.75 Per Person

Jumbo Shrimp Cocktails - \$5.50 Per Person

Jumbo Lump Crab Cakes - \$4.50 Per Person

Scallops Wrapped in Smoked Bacon - \$3.50 Per Person

## **Dinner Enhancements**

### **Additional Hot Appetizer Course**

\$2.50 Per Person

Penne with Your Choice of Pomodoro, Bolognese, or ala Vodka Sauce or Soup of Your Choice

### **Upgraded Entrée Choices**

Filet Mignon - \$7.50 Per Person

New York Strip Steak - \$5.00 Per Person

Norwegian Salmon - \$3.00 Per Person

Seafood-Stuffed Jumbo Shrimp - \$4.00 Per Person

## **Dessert Enhancements**

Chocolate Fondue Table

\$6.00 Per Person

A Multi-Tiered Fountain Flowing Gourmet Chocolate

Delicious Dippers include Strawberries, Pineapples, Bananas, Pretzels, Pound Cake,  
Marshmallows, Cookies, Rice Krispy Treats and Much More

### **Viennese on the Table**

\$4.50 Per Person

Twin Displays of Italian and French Pastries with Fresh Fruit Served to Each Table  
Served with Espresso Coffee, Anisette and Sambuca

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## **Crepe Station**

\$5.00 Per Person

Delicate Crepes Made-to-order With your guests' choice of filling -  
Cinnamon and Raisins, Grand Marnier-Leached Peaches, or Fresh Berries with Chantilly Cream

## **Full Viennese Table**

\$10.00 Per Person

An Unbelievable Display of Fresh Fruits, French and Italian Pastries, Cakes, Cheesecakes, and Tortes, Cookies, Chocolates, Individual Desserts of Trifle and Mousse, Bananas Foster Ice Cream Station, International Coffee, Cordial and Espresso Bar

## **Deluxe Viennese Table**

\$18.50 Per Person

Includes all elements of the Full Viennese Table Plus the Chocolate Fondue Table and Crepe Station  
And extends the duration of your event to six full hours with top-shelf open bar

## **Additional Enhancements**

### **Majestic Ice Sculptures**

From \$350.00

Incredible Artistic Creations Designed Especially for You

### **Linen**

Standard Table Linens at The Poughkeepsie Grand Hotel include:  
Chair-Length Tablecloth, Diamond Overlay, Napkins in your choice of standard colors

### **Linen Enhancements:**

Floor-Length Tablecloth In White or Champagne - \$10.00 Per Table

Floor-Length Tablecloth in Another Color - \$35.00 Per Table

Chair Covers in White or Champagne - \$7.50 Per Person

Chair Sashes in Your Choice of Colors and Fabrics - \$2.50 Per Person