



Traditional Wedding Package

Package Includes

Five 1/2 Hour Reception with Premium Open Bar including Cappuccino & Espresso
Champagne Toast - Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables
Illuminated Sweetheart Table with Color Coordinated Linens
Private Bridal Suites including Personal Butlered Beverage Service during Cocktail Hour
Choice of Your Wedding Day Signature Cocktail

COCKTAIL HOUR

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami, Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudit  with Dip, Assorted Bruschetta with Crostini
Hummus with Pita Chips, Fresh Sliced Fruit Platters

SIX Hot Stationary Hors d'oeuvres of Your Choice

DINNER RECEPTION

First Course

Served with Freshly Baked Dinner Rolls & Butter
-Choice of ONE-

Prosciutto Mozzarella Caprese

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach Salad

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette

Caesar Salad

Hearts of Romaine, Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Green Salad

Baby Greens, Cucumber Ring, Garden Vegetables, & Balsamic Reduction

Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts, Goat Cheese, Crostini, & Balsamic Vinaigrette

Wedding Day Soup

Choose from a Selection of One of Our Chef's Handcrafted Soups

Pasta Course

-Choice of One Pasta with Selection of Sauce-

Pasta Selections

Penne – Rigatoni – Farfalle – Cavatelli

Sauce Selections

Alla Vodka – Saut ed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream

Fresca – Oil & Garlic Base Sauce with Fresh Tomato & Basil, Parmesan Cheese

Bolognese – Slow Braised Ground Beef with Tomato & A Touch of Cream

Truffle Porcini – Saut ed Porcini Mushroom Cream Sauce with Truffle Oil

Marinara – Vegetarian Tomato Sauce Finished with Fresh Basil





Traditional Wedding Package

LEMON SORBET
INTERMEZZO

Entree Course

-Choice of One Carne, Pesce, Pollo, and Vegetarian Selection-

CARNE

-Choice of ONE-

Grilled Filet Mignon
Wild Mushroom Demi-Glace 

Surf & Turf

Grilled Filet Mignon with Wild Mushroom Demi-Glace & Baked Stuffed Shrimp
\$10.00 Additional per guest

Honey-Brined Frenched Grilled Pork Chop 
Roasted Pepper-Grilled Corn Salsa

PESCE

-Choice of ONE-

Salmon Teggianese
Sautéed Spinach, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Stuffed Filet of Sole

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

Baked Stuffed Shrimp

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

POLLO

-Choice of ONE-

Stuffed Chicken Breast

Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus 

Chicken Picatta

Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

Chicken Marsala

Pan Seared Frenched Breast with Marsala Mushroom Sauce 

Chicken Florentine

Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

VEGETARIAN

-Choice of ONE-

Eggplant Parmesan
Layered with Marinara & Mozzarella

Vegetable Napoleon

Layered Grilled Vegetables with Balsamic Glaze (Gluten Free & Vegan) 

All Entrees Served with Choice of Vegetable and Potato

DESSERT

3-Tier Wedding Cake with Buttercream Frosting
by Modern Pastry of Hartford Included

Lavazza American Coffee & Tea



 Gluten Free Entree Selection



Premium Wedding Package #1

Package Includes

Six Hour Reception with Platinum Open Bar including Cappuccino & Espresso
Champagne Toast - Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables
Ballroom Perimeter Uplighting with Choice of Color
Illuminated Sweetheart Table with Color Coordinated Linens
Private Bridal Suites including Personal Butlered Beverage Service during Cocktail Hour
Choice of Two Wedding Day Signature Cocktails
150 Adult Minimum for Exclusive Facility Rental

PREMIUM COCKTAIL HOUR

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami
Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudit  with Dip
Assorted Bruschetta with Crostini
Hummus with Pita Chips
Fresh Sliced Fruit Platters
Assorted Flatbread Pizzas
Jumbo Shrimp Cocktail with Classic Accompaniments
Sliced Prosciutto Display

**SIX Hot Stationary Hors d'oeuvres of Your Choice
&
FOUR Hand Butlered Hors d'oeuvres of Your Choice**





Premium Wedding Package #1

DINNER RECEPTION

First Course

Served with Freshly Baked Dinner Rolls & Butter

-Choice of ONE-

Prosciutto Mozzarella Caprese

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach Salad

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette

Caesar Salad

Hearts of Romaine, Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Green Salad

Baby Greens, Cucumber Ring, Garden Vegetables, & Balsamic Reduction

Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts,
Goat Cheese, Crostini, & Balsamic Vinaigrette

Wedding Day Soup

Choose from a Selection of One of Our Chef's Handcrafted Soups

Burrata (\$3.00 Additional per guest)

Creamy Ricotta Stuffed Fresh Mozzarella with Roasted Beets,
Caramelized Fennel, Extra Virgin Olive Oil, & Balsamic
or

Prosciutto, Arugula, Extra Virgin Olive Oil, & Balsamic

Pasta Course

-Choice of One Pasta with Selection of Sauce-

Pasta Selections

Penne – Rigatoni – Farfalle - Cavatelli

Sauce Selections

Alla Vodka - Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream

Fresca - Oil & Garlic Base Sauce with Fresh Tomato & Basil, Parmesan Cheese

Bolognese – Slow Braised Ground Beef with Tomato & A Touch of Cream

Truffle Porcini – Sautéed Porcini Mushroom Cream Sauce with Truffle Oil

Marinara - Vegetarian Tomato Sauce Finished with Fresh Basil

Optional Premium Ravioli Selections

Braised Short Rib Ravioli - Porcini Mushroom Truffle Cream \$2.00 Additional per guest

Butternut Squash Ravioli - Bourbon Maple Cream \$2.00 Additional per guest

Lobster Ravioli - Lobster Cream Sauce \$4.00 Additional per guest

L E M O N S O R B E T
I N T E R M E Z Z O



Premium Wedding Package #1

Entree Course

-Choice of One Carne, Pesce, Pollo, and Vegetarian Selection-



CARNE

-Choice of ONE-

Grilled Filet Mignon
Wild Mushroom Demi-Glace 

Surf & Turf
Grilled Filet Mignon, Wild Mushroom Demi-Glace, & Baked Stuffed Shrimp
Stuffed Lobster Tail \$5.00 Additional per guest

Grilled Pork Chop
Honey-Brined Frenched Pork Chop with Roasted Pepper-Grilled Corn Salsa 

14oz Bone-In Veal Chop
Lemon Sage Rubbed, Grilled & Served with Porcini Mushroom Cream 
\$5.00 Additional per guest

PESCE

-Choice of ONE-

Pan Seared Pacific Halibut
Chopped Puttanesca Salsa, Roasted Tomato-Lemon Vinaigrette

Grilled Swordfish
Baby Arugula & Fennel Salad with Lemon Caper Butter Sauce

Mahi Mahi
Light Blackened Seasoning, Grilled with Mango-Pepper Salsa & Citrus Vinaigrette 

Salmon Teggianese
Sautéed Spinach, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Baked Stuffed Shrimp
Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

Ahi Tuna
Sesame Seared, Asian Slaw, Wasabi Aioli & Soy Glaze 

POLLO

-Choice of ONE-

Stuffed Chicken Breast
Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus 

Chicken Marsala
Pan Seared Frenched Breast with Marsala Mushroom Sauce 

Chicken Picatta
Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

Chicken Florentine
Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

VEGETARIAN

-Choice of ONE-

Eggplant Parmesan
Layered Eggplant with Marinara Sauce & Mozzarella

Vegetable Napoleon
Layered Grilled Vegetables with Balsamic Glaze (Gluten Free & Vegan) 

All Entrees Served with Choice of Vegetable and Potato



 Gluten Free Entree Selection



Premium Wedding Package #1

DESSERT

**La Bella Vista's Venetian Table
The Ultimate Finale to the Perfect Wedding**

Breathtaking, Sparkling Presentation of
Exotic Fruit Carvings

Top Shelf Cordials with Chocolate Cups

Assorted Italian Pastries

House-made Cannoli

Mini Crème Brûlée

Cheesecakes

Chocolate Fountain

Fresh Sliced Fruit

Assorted Cookies

Assorted Cakes

3-Tier Wedding Cake
with Buttercream Frosting
by Modern Pastry of Hartford Included

Choice of Round or Square, Silver or Gold
Cake Stand Included

Lavazza American Coffee & Tea





Premium Wedding Package #2

Package Includes

Six Hour Reception with Platinum Open Bar including Cappuccino & Espresso
Champagne Toast - Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables
Ballroom Perimeter Uplighting with Choice of Color
Illuminated Sweetheart Table with Color Coordinated Linens
Private Bridal Suites including Personal Butlered Beverage Service during Cocktail Hour
Choice of Two Wedding Day Signature Cocktails
150 Adult Minimum for Exclusive Facility Rental

PREMIUM COCKTAIL HOUR

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami
Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudit  with Dip
Assorted Bruschetta with Crostini
Hummus with Pita Chips
Fresh Sliced Fruit Platters
Assorted Flatbread Pizzas
Sliced Prosciutto Display

**SIX Hot Stationary Hors d'oeuvres of Your Choice
&
SIX Hand Butlered Hors d'oeuvres of Your Choice**





Premium Wedding Package #2

PASTA STATION DURING COCKTAIL HOUR

Prepared in Front Guests by One of Our Uniformed Chefs
Including a Parmigiano-Reggiano Cheese Wheel
Chef's Choice Pasta & Sauce

DINNER RECEPTION

First Course

Served with Freshly Baked Dinner Rolls & Butter

-Choice of ONE-

Prosciutto Mozzarella Caprese

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach Salad

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette

Caesar Salad

Hearts of Romaine, Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Green Salad

Baby Greens, Cucumber Ring, Garden Vegetables, & Balsamic Reduction

Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts,
Goat Cheese, Crostini, & Balsamic Vinaigrette

Wedding Day Soup

Choose from a Selection of One of Our Chef's Handcrafted Soups

Burrata (\$3.00 Additional per guest)

Creamy Ricotta Stuffed Fresh Mozzarella with Roasted Beets,
Caramelized Fennel, Extra Virgin Olive Oil, & Balsamic

or

Prosciutto, Arugula, Extra Virgin Olive Oil, & Balsamic

L E M O N S O R B E T I N T E R M E Z Z O



Premium Wedding Package #2

Entree Course

-Choice of One Carne, Pesce, Pollo, and Vegetarian Selection-



CARNE

-Choice of ONE-

Grilled Filet Mignon
Wild Mushroom Demi-Glace



Surf & Turf
Grilled Filet Mignon, Wild Mushroom Demi-Glace, & Baked Stuffed Shrimp
Stuffed Lobster Tail \$5.00 Additional per guest

Grilled Pork Chop
Honey-Brined Frenched Pork Chop with Roasted Pepper-Grilled Corn Salsa



14oz Bone-In Veal Chop
Lemon Sage Rubbed, Grilled & Served with Porcini Mushroom Cream
\$5.00 Additional per guest



PESCE

-Choice of ONE-

Pan Seared Pacific Halibut
Chopped Puttanesca Salsa, Roasted Tomato-Lemon Vinaigrette

Grilled Swordfish
Baby Arugula & Fennel Salad with Lemon Caper Butter Sauce

Mahi Mahi
Light Blackened Seasoning, Grilled with Mango-Pepper Salsa & Citrus Vinaigrette



Salmon Teggianese
Sautéed Spinach, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Baked Stuffed Shrimp
Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

Ahi Tuna
Sesame Seared, Asian Slaw, Wasabi Aioli & Soy Glaze



POLLO

-Choice of ONE-

Stuffed Chicken Breast
Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus



Chicken Marsala
Pan Seared Frenched Breast with Marsala Mushroom Sauce



Chicken Picatta
Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

Chicken Florentine
Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

VEGETARIAN

-Choice of ONE-

Eggplant Parmesan
Layered Eggplant with Marinara Sauce & Mozzarella

Vegetable Napoleon
Layered Grilled Vegetables with Balsamic Glaze (Gluten Free & Vegan)



All Entrees Served with Choice of Vegetable and Potato



Gluten Free Entree Selection



DESSERT

Deluxe Dessert Bars

Choice of Five Stations

Flambé Station

Banana, Strawberry & Blueberry Foster
Flambéed Before Your Eyes & Served With
Vanilla Ice Cream & Caramel Sauce

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream
Assorted Sprinkles, Gummy Bears, M&Ms,
Chocolate Chips, Reese's Peanut Butter Cups,
Caramel, Chocolate & Strawberry Sauces,
Cherries, Whipped Cream

Gelato Cart

Chef's Selection of Six Premium
Imported Italian Gelato Flavors

S'Mores Station

Make Your Own!
Milk Chocolate Bars, Cookies & Cream
Bars, Graham Crackers & Marshmallows
Toasted by Guests Over a Flame

Hand Piped Cannoli Station

Freshly Made Before Your Eyes with
Chocolate & Vanilla Shells
Traditional House-made Ricotta & Chocolate Fillings,
Mini Chocolate Chips, Crushed Pistachios

Jumbo NY Pretzels

Served with Assorted Dipping Sauces

Chocolate Fountain

Lavish Chocolate Fountain Display
Accompanied with Fresh Seasonal Fruit,
House-made Assorted Cookies,
Marshmallows, & Pretzels

Donut Wall

Waterbury's Famous
Assorted Brooklyn Bakery Donuts

Belgium Waffle Station

Waffles Made to Order with
Fresh Strawberries, Fresh Blueberries,
Vanilla Ice Cream,
Whipped Cream, & Maple Syrup

Cookies & Milk Bar

Chocolate, Strawberry & Whole Milk
Chocolate Chip,
White Chocolate Macadamia Nut,
Oatmeal Raisin & Sugar
Cookie Display

Sliced Prosciutto Station

Sliced to Order In Front of You with
Portuguese Rolls, Hot & Sweet Peppers,
Fresh Mozzarella & Balsamic Reduction

3-Tier Wedding Cake
with Buttercream Frosting by
Modern Pastry of Hartford Included

Choice of Round or Square, Silver or Gold Cake Stand Included
Lavazza American Coffee & Tea





Side Selections



Soups

-Choice of ONE in Lieu of Salad Course-

Italian Wedding Soup

Lobster Bisque with Sambuca Cream

New England Clam Chowder

Potato or Starch

-Choice of ONE-

Roasted Garlic Mashed Potato

Chive-Twice Baked Potato

Fingerling Potato with Thyme & Garlic

Risotto Parmesan Cake

Vegetables

-Choice of ONE-

Roasted Asparagus
Wrapped with Prosciutto

Roasted Mixed Vegetables
Zucchini, Squash, Broccoli, Cauliflower, Carrots with Garlic & Oil

Roasted Brussels Sprouts
Caramelized Shallots & Applewood Bacon (Seasonal)





Stationary Hors D'oeuvres



Hot Chafered Hors D'oeuvres Selections

-Choice of SIX for Traditional Package-

-Choice of SIX for Premium Package #1 & #2-

Fried Calamari with Marinara Sauce, Lemon Aioli

Fried Calamari with Hot & Sweet Cherry Peppers, Marinara Sauce, Lemon Aioli

Sautéed Calamari Fri Diablo

Homemade Fried Mozzarella with Marinara Sauce

Grilled Italian Sausage with Sautéed Broccoli Rabe

Pannecotte - Sautéed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread

Spinach & Seafood Stuffed Baby Mushrooms

Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce

Clams Casino – Stuffed with Bacon, Peppers, Onions & Breadcrumbs

Zuppa Di Mussels with Garlic - Choice of Red or White Sauce

Crispy Coconut Shrimp with Scallion Sweet Chili Sauce

Three Cheese Arancini with Creamy Pesto (Nut Free)

House-made Meatballs with Marinara

Chicken Teriyaki Spring Rolls

BBQ Pulled Pork Spring Rolls

Chicken Satay - Sesame with Scallion Sweet Chili Sauce





Hand Butchered Hors D'oeuvres

-Choice of FOUR for Premium Package #1-

-Choice of SIX for Premium Package #2-

Braised Short Rib Crostini - Truffle Demi-Glace

Risotto Cups – Porcini & Parmesan Risotto

Shrimp Cocktail Cups - Lemon, Traditional Cocktail Sauce

Beef Tenderloin Crostini - Horseradish Cream, Caramelized Onion & Chive

Mini Lobster Rolls – Served Chilled with Brioche Bun

N.E. Clam Chowder Espresso Cups - with Shrimp Fritter Garnish

Scallops - Wrapped with Crispy Applewood Bacon

Grilled Fresh Figs - Wrapped with Prosciutto & Goat Cheese (seasonal)

Tuna Poke Cups – Sushi Rice, Scallion, Cucumber, House Soy

Edamame Pot Stickers – Soy Glaze (Vegetarian)

Tuna Tartare - Cucumber, Wonton Crisp, Wasabi Mayo

Tomato Soup Shooters - Served with Mini Grilled Cheese Wedges

Roasted Petite Lamb Chops - Blueberry Demi-Glace

Chicken Satay – Sesame Seared with Scallion Sweet Chili Sauce

BBQ Pulled Pork Spring Rolls – Savory BBQ Sauce, Wonton Wrapped

Spicy Tuna & Salmon Sushi Rolls - Pickled Ginger, Soy Sauce, Spicy Mayo & Wasabi

BBQ Pulled Pork Slider with Sesame Asian Slaw

American Beef Burger Slider - Classic Accompaniments with Beer Shots

Truffle Burger Slider – Crispy Onion Straws, Provolone & Truffle Mayo

Lobster Mac & Cheese with Parmesan Crust

Tequila Citrus Grilled Shrimp with Tropical Chutney

Lobster Bisque Shooters with Sambuca Cream

Grilled Octopus Salad with Citrus Vinaigrette

Filet Tip Skewers with Ginger Teriyaki

Crab Avocado Cups with Orange-Lime Vinaigrette

Mini Fish Tacos with Peach Margaritas

Arancini Rice Balls – Three Cheese with Marinara Sauce





Package Enhancements

Classic Raw Bar

A Beautiful Arrangement of Jumbo Shrimp Cocktail
& Clams on The Half Shell
Served with Classic Accompaniments

Extravagant Raw Bar

A Gorgeous Arrangement of
Jumbo Shrimp Cocktail, Clams on The Half Shell,
Fresh Shucked Oysters, King Crab Legs,
Spicy Cocktail Sauce, Fresh Lemon
and Champagne Mignonette

Ice Sculpture

Your Choice of Design

Salsa & Guacamole Bar

Tri Colored Tortilla Chips, Guacamole
Traditional Salsa, Roasted Chipotle Salsa
Pineapple Salsa, Salsa Verde & Grilled Corn Salsa

Sliced Prosciutto Station

Sliced to Order with Portuguese Rolls, Fried Hot & Sweet
Peppers, Fresh Mozzarella & Balsamic Reduction

Flambé Station

Banana, Strawberry & Blueberry Foster
Flambéed Before Your Eyes & Served over
Vanilla Ice Cream with Caramel Sauce

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream
Assorted Sprinkles, Gummy Bears, M&Ms, Chocolate
Chips, Reese's Peanut Butter Cups, Caramel, Chocolate
& Strawberry Sauces, Cherries, Whipped Cream

S'Mores Station

Milk Chocolate Bars, Cookies & Cream Bars,
Graham Crackers & Marshmallows
Toasted by Guests Over a Flame

Hand Piped Cannoli Station

Freshly Made Before Your Eyes with
Chocolate & Vanilla Shells,
Ricotta & Chocolate Fillings,
Mini Chocolate Chips, Crushed Pistachios

Premium Bottled Wine

Premium Wine Service Throughout Dinner
Inquire with Your Choice of Wine Varietal

Premium Bottled Water

Imported San Pellegrino & Acqua Panna
Bottled Water Service Throughout Dinner

Late Night Slider &

French Fry Bar

Assorted Mini Sliders Served on Brioche Buns
BBQ Pulled Pork with Sesame Slaw
American Burgers with Classic Accompaniments
Truffle Burgers with Provolone & Onion Straws
Traditional, Sweet Potato, & Truffle French Fries

Chocolate Fountain

Lavish Chocolate Fountain Display
Accompanied with Fresh Seasonal Fruit,
House-made Assorted Cookies,
Marshmallows, & Pretzels

Belgium Waffle Station

Made to Order with Fresh Strawberries,
Fresh Blueberries, Vanilla Ice Cream,
Whipped Cream, & Maple Syrup

Cookies & Milk Bar

Chocolate, Strawberry & Whole Milk
Chocolate Chip, White Chocolate Macadamia
Nut, Oatmeal Raisin & Sugar Cookie Display

Jumbo NY Pretzels

Served with Assorted Dipping Sauces

Gelato Cart

Chef's Selection of Six Premium
Imported Italian Gelato Flavors

Donut Wall

Waterbury's Famous
Assorted Brooklyn Bakery Donuts

