



Sweet Sixteen / Quinceanera Package

2020

Package Includes

Five Hour Room Rental with Color Coordinated Linens, LED Ballroom Uplighting
Fountain Soda, American Coffee & Tea, Signature Mocktails

Cocktail Hour – Tuscan Table

*A Beautiful Assortment of Imported & Domestic Cheeses & Assorted Crackers
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
Homemade Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto Mix
Dried Molisana Italian Sausage & Sliced Cured Italian Meats, Fresh Mozzarella & Tomato Salad
Assorted Bruschetta with Crostini's, Hummus with Pita Chips, Fresh Sliced Fruit Platters*

FOUR Hot Stationary Hors D'oeuvres of Your Choice

Plated First Course

Served with Freshly Baked Dinner Rolls & Butter

Choice of ONE

Prosciutto Mozzarella Caprese

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

Baby Spinach Salad

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

Caesar Salad

Hearts of Romaine, Housemade Caesar Dressing, Garnished with Garlic Croutons

Mixed Baby Green Salad

Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

Station Dinner

Prime Rib Carving Station

Seasoned, Roasted & Hand Carved to order by one of our uniformed Chefs
Horseradish Cream & Mushroom Demi-Glace

Pasta Station

Prepared in Front of You by One of Our Uniformed Chefs

Including Parmigiano-Reggiano Cheese Wheel

“Chef's Choice Pasta & Sauce”

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- Sweet Sixteen Package Continued -

Entrées

Choice Of TWO

Chicken Fresca - 'Francese Style' Lightly Egg-Battered, Tomatoes, Capers, Lemon White Wine Butter Sauce

Chicken Florentine - Lightly Egg-Battered Chicken Breast, Sautéed Spinach, White Wine Butter Sauce

Chicken Marsala - Pan Roasted Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce

Porketta - Italian Seasonings, Tomato Demi-Glace

Veal & Mushrooms - Slow Braised Veal with Marsala Mushroom Sauce

Stuffed Filet of Sole - Crabmeat & Spinach Stuffing, White Wine Butter Sauce

Roasted Salmon - Sautéed Escarole, White Bean, Tomato, Salsa Verde

Accompaniments

Choice of TWO

Roasted Mixed Vegetables ~ Green Bean Almondine

Roasted Garlic Mashed Potato ~ Roasted Red Potato with Rosemary & Garlic ~ Rice Pilaf

Dessert

Choice of ONE

Ice Cream Sundae Station

Vanilla and Chocolate Ice Cream

With all the Trimmings made Custom by each of Your Guests:

Assorted Sprinkles, Gummy Bears, M&Ms, Chocolate Chips, Reese's Peanut Butter Cups,

Caramel, Chocolate & Strawberry Sauces, Cherries, Whipped Cream

S'mores Station

Make Your Own

Milk Chocolate Bars, Cookies & Cream Bars, Graham Crackers & Marshmallows

Toasted by You Over a Flame

Chocolate Fountain

Flowing Milk Chocolate

Assorted Cookies, Fruits, Marshmallows, & Pretzels

American Coffee & Tea Service

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Hors D'oeuvres Selections

Hot Chaffered Hors D'oeuvres

Fried Calamari with Marinara Sauce

Fried Calamari with Hot & Sweet Cherry Peppers with Marinara Sauce

Sautéed Calamari Fri Diablo

Homemade Fried Mozzarella with Marinara Sauce

Sautéed Broccoli Rabe In Olive Oil and Garlic

Grilled Italian Sausage & Broccoli Rabe

Sautéed Escarole & Beans in Olive Oil and Garlic

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

Spinach & Seafood Stuffed Baby Mushrooms

Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce

Sautéed Portobello Mushrooms with Hot Peppers

Clams Casino - Individually Baked with Bacon, Peppers & Onions

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

Scallops Wrapped in Applewood Bacon

Soffritto with Red Sauce

Housemade Italian Meatballs

Chicken Teriyaki - OR - BBQ Pulled Pork Spring Rolls

Chicken Satay - Sesame Seared with Sweet & Spicy Chili Glaze

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