



## Sweet Sixteen / Quinceanera Package

### **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”**



- 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**



## *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*