

Sweet 16 & Quinceanera

A Unique Alternative to a Traditional Buffet. Hot & Cold Hors D'Oeuvres and Specialty Stations Presented Throughout The Ballroom for Guests to Enjoy.

PACKAGE INCLUDES

5 HOUR BALLROOM RENTAL - CHOICE OF LINEN NAPKIN & TABLECLOTH COLOR
CHAMPAGNE CHIAVARI CHAIRS - EXPANSIVE MARBLE DANCE FLOOR
PREMIUM LED PERIMETER UPLIGHTING WITH CHOICE OF COLOR
FEATURES A SOUND LINK "PARTY" AFFECT FOR DANCING AFTER DINNER
FOUNTAIN SODA - LAVAZZA AMERICAN COFFEE & TEA - SIGNATURE MOCKTAILS

WELCOME HOUR

TUSCAN TABLE

A Beautiful Assortment of Imported & Domestic Cheeses & Assorted Crackers
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto Mix
Sliced Sopressatta, Mortadella, & Salami, Fresh Mozzarella & Tomato Salad
Vegetable Crudit  with Dip Assorted Bruschetta with Crostini
Hummus with Pita Chips, Fresh Sliced Fruit Platters

FOUR Hot Stationary Hors D'oeuvres of Your Choice

Fried Calamari with Marinara Sauce, Lemon Aioli
Fried Calamari with Hot & Sweet Cherry Peppers with Marinara Sauce,
Lemon Aioli Saut ed Calamari Fri Diablo
Homemade Fried Mozzarella with Marinara Sauce
Grilled Italian Sausage with Saut ed Broccoli Rabe
Pannecotte - Saut ed 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
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

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, House-made Caesar Dressing, Garnished with Garlic Croutons

Mixed Baby Green Salad

Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

2023

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PREMIUM STATIONS

DINNER SERVICE

PRIME RIB CARVING STATION

Seasoned & Hand Carved to Order by One of Our Uniformed Chefs
Served with Horseradish Cream & Mushroom Demi-Glace

PASTA STATION

Prepared in Front of You by One of Our Uniformed Chefs

**Parmigiano-Reggiano Cheese Wheel with
"Chef's Choice Pasta & Sauce"**

ENTREE SELECTIONS

- Choice of Two -

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

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

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

Porketta - Italian Seasonings, Tomato Demi-Glace

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

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

ACCOMPANIMENTS

- Choice of Two -

Roasted Mixed Vegetables

Green Bean Almondine

Oven Roasted Potatoes

Roasted Garlic Mashed Potato

Rice Pilaf

DESSERT SELECTIONS

Lavazza American Coffee & Tea

- 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

Guests Make Their Own!

Milk Chocolate Bars, Cookies & Cream Bars,

Graham Crackers & Marshmallows

Chocolate Fountain

Flowing Gourmet Milk Chocolate

Assorted Cookies, Fruits, Marshmallows, & Pretzels