



SWEET 16 BUFFET MENU

Passed Hors d'oeuvres

Please select 4

Served During First Hour of your Event

*Buffalo Chicken Flautas
Mini Grilled Cheeses
Mozzarella Sticks
Franks en Croute
Smoked Gouda Mac & Cheese Bites
Mini Pizza Bites*

*Chicken Wontons
Vegetable Spring Rolls
Soft Pretzel Bites with Cheese Sauce
Sushi (Grilled Vegetable, California Roll and Spicy Tuna) – additional
\$5 per Person*

Chicken Quesadilla

Fresh Baked Dinner Rolls

Butter

Please select 1

Garden Salad

*Romaine and Iceberg Lettuce, Tomatoes, Cucumber, Shredded Carrot, Red Onion, Vinaigrette Dressing
or*

Caesar Salad

Romaine Lettuce, Herb Croutons, Parmesan Cheese

Please select number of entrées

2 Hot Entrées

Please select from Hot Entrée List

\$38.95 Per Person

*Plus 20% Administrative Service Charge
and plus NYS Sales Tax*

3 Hot Entrées

Please select from Hot Entrée List

\$43.95 Per Person

*Plus 20% Administrative Service Charge
and plus NYS Sales Tax*

4 Hot Entrées

Please select from Hot Entrée List

\$46.95 Per Person

*Plus 20% Administrative Service Charge
and plus NYS Sales Tax*

Hot Entrées Served with

Chef's Selection of Vegetable and Starch Accompaniments

Dessert

Personalized Occasion Cake

Coca-Cola Soft Drinks

Coffee & Tea

**Mandatory Security – 1 per 30 teens at \$195 each
Room Rental Fee Additional, A/V Equipment Additional
All prices are subject to 8.625% Sales Tax & 20% Service Charge**

HOT BUFFET ENTRÉE OPTIONS

Poultry Entrées

Seared Chicken Layered with Prosciutto & Mozzarella with a Port Wine Reduction

Chicken Francaise Dressed with Lemon and White Wine Sauce Topped with Capers

Chicken Marsala Served in a Marsala Wine Reduction with Mushrooms & Herbs

Gluten Free Brick Chicken With Natural Jus & Truffle Honey

Chicken Parmigiana Breaded Chicken Breast with Fresh Sliced Mozzarella in Homemade Marinara Sauce

Seafood Entrées

Atlantic Wild Salmon Accented with Alderwood Smoked Sea Salt Finished with a Creamy Saffron Butter Sauce

*Cedar Plank Salmon Wild Atlantic Salmon Grilled on Cedar Plank with Fresh Herbs & Lemon
-\$5 additional per Person*

Baked Herb Tilapia Topped with Lemon Butter Sauce

Blackened Mahi-mahi Drizzled with Beurre Blanc

*Shrimp Scampi Sautéed in Garlic, Butter & White Wine served over Herbed Long Grain Rice
-\$5 additional per person*

Beef Entrées

(Not Available on Discounted Packages)

Boneless Braised Beef Short Ribs Smothered in a Rich Demi Glace

Sliced Sirloin Steak with Peppers and Onions Lathered in Homemade Beef Burgundy Sauce

Sliced Garlic & Herb Encrusted Angus Sirloin in a Wild Mushroom Demi Glace

Sausage and Peppers Italian Sausage with Tri-Colored Bell Peppers and Onions in a Homemade Light Marinara Sauce

Vegetable & Pasta Entrées

Traditional Penne A la Vodka

Rigatoni Mezzi Tossed with Plum Tomato, Baby Spinach, Fresh Mozzarella & Toasted Pignoli Nuts

Rigatoni Bolognese Traditional Homemade Red Meat Sauce

Farfalle Primavera Bowtie Pasta in a Homemade Cream Sauce with Garden Vegetables

Eggplant Rollatini Rolled Eggplant Stuffed with Ricotta Cheese Topped with Homemade Marinara Sauce and Shaved Parmesan Cheese

Wild Mushroom Macaroni & Cheese Homemade Three Cheese Sauce with Wild Mushrooms and Truffle Oil Drizzle

All entrées served with Chef's selection of Vegetable & Starch, unless otherwise noted.



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