



SEATED SWEET 16 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 Quesadilla
Chicken Wontons
Vegetable Spring Rolls
Soft Pretzel Bites with Cheese Sauce
Sushi (Grilled vegetable, California Roll and Spicy
Tuna) – additional \$5 per Person*

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

3 Hot Entrées

Please select from Hot Entrée List

4 Hot Entrées

Please select from Hot Entrée List

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

PLATED ENTRÉE OPTIONS

Poultry Entrées

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

French Breast of Chicken Brushed with Honey Barbecue Sauce

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

Gluten Free Grilled Chicken Paillard Beneath a Salad of Wilted Arugula, Plumped Figs, Maytag Blue Cheese and Pancetta Vinaigrette

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

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

NY Strip Steak with Herb Compound Butter

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

*Sliced Tenderloin of Beef Topped with Herb Compound Butter
-\$5 additional per person*

*Porcini Dusted Filet Mignon with Bordeaux Wine Reduction
-\$10 additional per person*

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

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



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