

# Sweet 16 & Quinceañera Package

## Champagne Greeting

Your guests are greeted with white-gloved butler style service of chilled sparkling rosé and sparkling water

## Top Shelf Open Bar

Top shelf liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour & dinner service.

## Cocktail Hour

#### Hot & Cold Passed Hors D'oeuvres

Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.

Spinach & Cheese Pies Chicken Quesadilla Petite Beef Wellington Cocktail Franks filled Bruschetta with Fresh Basil

## Extensive Cold Display

Artistically Displayed Seasonal Sliced Fresh Fruit and Vegetables
Cauliflower and Broccoli Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks,
Sun Dried Tomato and Creamy Parmesan Dipping Sauces,
Golden Pineapple, Watermelon, Honeydew Melon, Cantaloupe,
Seedless Red Grapes, Strawberries

Grilled Zucchini, Yellow Squash, and Red Onions
drizzled with Extra Virgin Olive Oil
Marinated Grilled Artichokes with Roasted Peppers
Baby Red Potatoes Tossed with Red Onion, Parsley,
Oregano and Olive Oil
Ciliegine Mozzarella Tossed with Basil Pesto
Pencil Asparagus with Hearts of Palm
Balsamic Marinated and Grilled Portobello Mushrooms
with Asiago Cheese
Toasted Israeli Couscous Salad with Golden Raisins and Pine
Nuts

Salumeria Including Imported Prosciutto, Sopressata, Capacolla, Mortadella and Genoa Salami

Seasonal assortment of

Marinated olives, roasted peppers, tapenades,
dips, hummus, orzo & eggplant salads, fresh bread, dolmades &
pita

#### International Cheese & Wine Station

Features an exceptional variety of premium wines hand selected by our chef and paired with our finest selection of imported and domestic cheeses accompanied by fresh fruit, flat breads, assorted oils, and marinated olives.

#### The Italian Station

(Selection of four items)

Eggplant Rollatini
Fried Calamari
Traditional Meatball Marinara
Mini Cheese Ravioli Pomodoro Sauce
Baked Little Neck Clams
Stuffed Mushrooms

#### Pasta Station

(Chef prepared selection of two items)

Penne vodka
Tortellini Alfredo
Cavatelli and broccoli with garlic & oil
Gemelli with broccoli rabe
Wild mushroom risotto

#### Steakhouse Station

Served with creamed spinach, potato wedges homemade steak sauce

Choose one of the following

Sterling Silver Strip Steak London broil Prime Rib

-And one of the below-

Leg of lamb
Baked Virginia ham
Roast Loin of Pork
Roasted Turkey breast
Pastrami or Corn Beef

#### Wok 'n Roll

Assorted sushi rolls served with wasabi, soy sauce, pickled ginger Sesame Chicken

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Your choice of two chef prepared items

Chicken Lo Mein Vegetable Lo Mein Shrimp Lo Mein Pork Fried Rice Shrimp Fried Rice

## Seafood Extravaganza Display with Ice carving

Seasonal assortment of fresh and raw seafood Shucked to order & served on a bed of crushed ice With tarter & cocktail sauces & fresh lemons

> Seafood salad Blue Point Oysters Little Neck Clams on the half shell Shrimp cocktail

# Hdult Dinner Reception

#### First Course

(Please choose one)

#### Mixed Field Greens

Mixed mesculin greens garnished with English cucumbers, shredded carrots, and baby tomatoes Served with a homemade seasonal vinaigrette

#### Caesar Salad

Hearts of romaine lettuce garnished with a Parmesan crisp and seven grain rosemary crostini Served with creamy Caesar dressing

#### Spinach & Walnut Salad

Baby spinach garnished with bourbon-sugared walnuts, apple-wood smoked bacon,
Sun-dried cherries, and crumbled Goat Cheese
Served with raspberry vinaigrette

#### Baby Arugula Salad

Baby arugula, Jansal Valley radicchio trevisano, Wild Berries, and Parmesan cheese Served with White Balsamic vinaigrette

#### Second Course

(Please choose one)

Lemon Sorbet Raspberry Sorbet

#### Entreé

Tableside choice of three Entrees or Duet
All entrees are served with a chef selection of seasonal vegetables &
potatoes

#### Meat

(Please choose one)

Roasted Tenderloin of Beef "Chateaubriand" Served with Caramelized
Onion Port Wine Sauce

Hickory Grilled Black Angus Filet Mignon Served with Roasted Shallot and Cabernet Reduction

Premium Sterling Silver NY Strip Steak Served with Wild Mushroom Cream Sauce

Braised Short Ribs Braised Overnight with Red Wine & Seasonal Root Vegetables

#### **Poultry**

(Please choose one)

Herb Crusted Free Range Chicken Breast Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta, and Spinach Served with Cherry Tomato Basil Sauce

> French Style Free Range Chicken Breast Served with Pesto Cream Sauce

Slow Roasted Organic Half Chicken Served with Wild Mushroom Demi Glaze

#### Seafood

(Please choose one)

Scottish Salmon Filet & Shrimp Served with Champagne Dill Sauce

Filet of Halibut Served with Lobster Sherry Cream Sauce

Australian Sea Bass Maryland Crabmeat Stuffing Lemon Beuree Blanc

Colossal Stuffed Shrimp Crabmeat Stuffing Saffron Seafood Sauce

~ Vegetarian, Vegan & Gluten-free options available upon request ~

# Teen's Dinner Reception

#### Choice of 1 Action Station:

#### "All American" Station

On the Griddle:
Sliders
Hot Dogs
Philly-Style Cheesesteaks
Homemade Mac N Cheese & French fries

### South of the Border

Prime Ground Beef & Pulled Chicken Hard and soft taco

Black bean corn salsa, Pickled jalapenos, Fresh guacamole, Tomato, Lettuce, Queso blanco, Yellow Rice – Refried Beans – Chips - Empanadas

#### Pizza Station

Fresh thin and thick cut pizza with assorted toppings
Plain – Margarita – Vegetable
Mini Cheese Ravioli Marinara

# Served with Salad, Dressings, & Bread Choose 5:

Rigatoni Marinara
Penne Pink Sauce
Cheese Quesadillas
Chicken Parmigiana
Classic Meatballs Marinara
Chicken Fingers
French Fries
Chips and Salsa

Dessert

Custom Tiered Cake Served with a selection of Coffees & Herbal Teas

# \*Viennese Extravaganza\*

A Sweet Ending...Grand Finale Flambé Fire Show Opens up to A Sparkling Celebration of Desserts Enjoy Coffee service with an unlimited assortment of dessert Featuring Coffee, Tea, Cappuccino, Espresso and Cordial Cart

#### **Dessert Display**

Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses, Cheesecakes & Fresh Fruit

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#### Choice of 4:

#### Ice Cream Sundae Station & Cart

Duo of ice cream with a vast array of toppings & sauces Accompanied with waffles made to order

#### Chocolate Fountain

Milk Chocolate Fountain with a variety of assorted fruits and treats to dip

#### Flambé Station

Exciting Chef Prepared Flambé Display and Station With Your Choice of Bananas Foster or Cherries Jubilee

#### Carnival Station

Your guests have their pick from some classic carnival fare including: Fresh Popcorn with an assortment of toppings, cotton candy, Hot fried doughnuts & churros with powdered sugar & cinnamon

#### Doughnut Wall

Fresh Variety of Donuts Chocolate – Vanilla – Strawberry

#### Milk 'n Cookies

In House baked cookies

Chocolate chip – Smores – Red Velvet – Double Chocolate - Macadamia

Paired with Chocolate Milk and Milk Shooters

#### **Smores Station**

S'mores Bar action station features marshmallows, graham crackers and plenty of chocolate

# Included Services

Your special event is highlighted by these great services

5-hour Reception

Champagne & Sparkling Water Greeting

Full Service Top Shelf Open Bar

Dedicated Valet Parking

Host to Greet and Assist Your Guests

Maitre 'D

Seasonal Coat Check Attendant

Choice of linens

Custom Tiered Cake

**Direction Cards** 

Printed Menu Cards for Adults

Place Cards

~ Allow The Terrace to assist you in the final touches of your event. Room enhancement lighting & specialty linens available ~