



Traditional Quinces Package

Four Hours Open Bar

*Featuring Unlimited House Brands Cocktails - ADULTS
Unlimited Specialty Bar for YOUNG ADULTS to Include
(Frozen Non-Alcoholic Piña Coladas, Strawberry Daiquiris, Soft Drinks and Juices)*

Reception Cold Station

Cheese Display - Imported and Domestic Cheese with Gourmet Crackers

Champagne Toast for Adults

Sparkling Apple Cider Toast for Young Adults

THREE COURSE PLATED MENU

OR

GRAND BUFFET

Entrée Selections:

Adults \$ / Young Adults \$

Rosemary Chicken. \$70 / \$60

Chicken Francaise \$71 / \$61

Churrasco Steak \$75 / \$65

Filet Mignon & Chicken \$82 / \$72

Filet Mignon & Salmon \$83 / \$73

Filet & Shrimp Scampi \$83 / \$73

Filet Mignon \$84 / \$74

Grand Buffet \$85 / \$75

Specialty 15's Butter Cream Cake

*Choice of House Linen Colors, Ivory or White,
Including Wood Grain Cross Back Chairs*

All of the above is Included in the Entrée Package Price

*All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax
* Pursuant to State Regulations Service Charge is Taxable **



Deluxe Quinces Package

Four Hours Open Bar

*Featuring Unlimited Call Brands Cocktails - ADULTS
Unlimited Specialty Bar for YOUNG ADULTS to Include
(Frozen Non-Alcoholic Piña Coladas, Strawberry Daiquiris, Soft Drinks and Juices)*

Reception Cold Station

Cheese Display - Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres

*Selection of Three Hors D' Oeuvres
Based On Three Pieces per Person*

Champagne Toast for Adults

Sparkling Apple Cider Toast for Young Adults

THREE COURSE PLATED MENU

OR

GRAND BUFFET

Entrée Selections:

Adults \$ / Young Adults \$

Rosemary Chicken. \$83 / \$73

Chicken Francaise \$84 / \$74

Churrasco Steak \$88 / \$78

Filet Mignon & Chicken \$94 / \$84

Filet Mignon & Salmon \$95 / \$85

Filet & Shrimp Scampi \$95 / \$85

Filet Mignon \$96 / \$86

Grand Buffet \$95 / \$85

Specialty 15's Butter Cream Cake

Choice of House Linen Colors, Ivory or White,

Including Wood Grain Cross Back Chairs

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Seated Dinner Selections:

*All Meals are served with choice of Rice, Garlic Mashed or Oven Roasted Potatoes,
Seasonal Vegetable Medley, Oven Warmed Rolls with Butter,
Freshly Brewed Coffee and Tea*

Salads:

(Please Select One)

Garden Salad

*Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,
Shaved Carrots, Honey-Mustard Dressing*

Caesar Salad

*Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese,
Classic Caesar Dressing*

Aviators Salad

Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

Entrée

(Please Select One)

Rosemary Chicken

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Francaise

*Boneless Chicken Breast, Sautéed with Egg Batter and Parmesan Cheese,
Lightly Breaded and Golden, Served with Lemon Herb Butter White Wine Sauce*

Churrasco Steak

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

Filet Mignon & Salmon

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet Mignon & Chicken

Petite Filet Mignon and Boneless Chicken Breast Served with Marsala Sauce

Filet & Scampi

Petite Filet Mignon and Shrimp Scampi

Filet Mignon

The Finest Cut, Charbroiled to Perfection

Dessert:

Specialty 15's Butter Cream Cake

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Deluxe Grand Buffet

A Minimum of 50 Guests Must Be Guaranteed

Salads:

(Select Four Salads)

*Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad*

*Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad*

Main Course Selection:

(Select Four Entrees)

POULTRY

*Chicken Parmesan
Chicken Piccata
Chicken Francaise
Chicken Marsala*

MEAT

*Beef Bourignone
Lamb Shank
Roast Pork Loin with Mojo
Pepper Steak*

PASTA

*Penne Pasta and Italian Sausages
Tri Colored Tortellini, Alfredo Sauce
Seafood Pasta, Cioppino Sauce
Grilled Chicken Fettuccine Alfredo
Pasta Primavera with Garlic Sauce*

SEAFOOD

*Tilapia Francaise
Mahi-Mahi Scampi
Seafood Newberg
Aviation Salmon
Paella Valenciana*

Accompaniments:

(Select One)

*Rice Pilaf, Jasmine Rice
Garlic Mashed Potatoes or Oven Roasted Potatoes*

*All Buffet Meals are served with Our Chef's Choice of Seasonal Vegetables
Warmed Rolls with Butter*

Freshly Brewed Coffee and Tea

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Additional Menu Considerations

To Complement your Buffet:

Ice Carving

*Your Choice of a Variety of Designs
\$500 per Block*

Carved Meat Station

*Chef Fee of \$150 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls*

*Roast Sirloin of Beef \$9
Steamship Round of Beef-Min 150g. \$10
Roasted Prime Rib of Beef, Au Jus \$16
Herb Crusted Tenderloin of Beef \$19*

*Herb Roasted Pork Loin \$9
Honey Glazed Country Ham \$9
Cuban Style Roast Suckling Pig \$10
Herb Roasted Turkey Breast \$9*

Displays:

*Deluxe Crudite Display \$7
Imported & Domestic Cheese Display \$7
Deluxe Antipasto Display \$12
Seared Ahi Tuna Display \$13*

*Cold Seafood Extravaganza \$20
Raw Bar Display \$16
Blue Sea Sushi Display \$18
Assorted Smoked Fish Display \$14*

Action Stations

Chef Fee of \$150 Applies

*Oriental Stir Fry \$12
Fajita Station \$12*

*Pad Thai Bar (Shrimp & Chicken) \$14
Pasta Station \$12*

After Dinner Display

*Chocolate Fountain Station \$7 pp. – Min 75 Guests
Sliced Strawberries, Bananas, Pineapple Chunks, Lady Fingers, Marshmallows*

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Hot Hors D' Oeuvres Selections:

Crab Rangoon, Apricot Sauce
Chorizo and Pepper Skewers
Bacon Wrapped Scallops
Beef Teriyaki Brochettes
Coconut Fried Shrimp
Swedish Meatballs
Mini Beef Wellington
Petite Quiche Lorraine
Mini Beef Empanadas
Smoked Chicken Quesadillas
Pot Stickers, Ginger Teriyaki Sauce
Puff Pastry Filled with Spinach and Feta

Chilled Canapés Selections:

Shrimp Canapé
Cold Seared Tuna, Kimchi Sauce
Goat Cheese Crostini Bruschetta
Brie Cheese, Honey Crostini, Strawberry Garnish
Smoked Salmon & Cream Cheese Toast Points
Prosciutto Wrapped Melon

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