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. $53 / $43
Chicken Francaise $54 / $44
Churrasco Steak $58 / $48
Filet Mignon & Chicken $65 / $55
Filet Mignon & Salmon $66 / $56
Filet & Shrimp Scampi $66 / $56
Filet Mignon $67 / $57
Grand Buffet $72 / $62

Specialty 15's Butter Cream Cake

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

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. $66 / $56
Chicken Francaise $67 / $57
Churrasco Steak $71 / $61
Filet Mignon & Chicken $77 / $67
Filet Mignon & Salmon $78 / $68
Filet & Shrimp Scampi $78 / $68
Filet Mignon $79 / $69
Grand Buffet $82 / $72

Specialty 15’s Butter Cream Cake

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

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Seated Dinner Selections:
All Meals are served with choice of Rice Pilaf, 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

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

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 | Mixed Pasta Salad |
| Garden Greens, Assorted Dressings | Red Spanish Potato Salad |
| Classic Caesar Salad | Oriental Cashew Chicken Salad |
| Greek Salad | Seafood Salad |
| Tomato Cucumber Salad | Chicken, Green Apple & Walnut Salad |
| Tomato Mozzarella Salad | Antipasto Display |
| Grilled Vegetable Salad | Marinated Calamari Salad |

Main Course Selection:
(Select Four Entrees)

**POULTRY**
- Chicken Parmesan
- Chicken Piccata
- Chicken Francaise
- Chicken Marsala

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

**MEAT**
- Beef Bourgignonne
- Lamb Shank
- Roast Pork Loin with Mojo
- Pepper Steak

**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
- Fleshly Brewed Coffee and Tea

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Additional Menu Considerations
To Compliment your Buffet:

Ice Carving
Your Choice of a Variety of Designs
$300 per Block

Carved Meat Station
Chef Fee of $100 Applies – Min 50 Guests
All Carving Stations Include Petit Rolls

Roast Sirloin of Beef 5.95
Steamship Round of Beef-Min 200g 5.95
Roasted Prime Rib of Beef, Au Jus 8.95
Herb Crusted Tenderloin of Beef 11.95

Herb Roasted Pork Loin 5.95
Honey Glazed Country Ham 5.95
Cuban Style Roast Suckling Pig 5.95
Herb Roasted Turkey Breast 5.95

Displays:

Deluxe Crudite Display 5.00
Imported & Domestic Cheese Display 5.00
Deluxe Antipasto Display 8.95
Seared Ahi Tuna Display 10.95

Cold Seafood Extravaganza 10.95
Raw Bar Display 11.95
Blue Sea Sushi Display 11.95
Assorted Smoked Fish Display 10.95

Action Stations
Chef Fee of $100 Applies

Oriental Stir Fry 7.95
Fajita Station 7.95

Pad Thai Bar (Shrimp & Chicken) 9.95
Pasta Station 7.95

After Dinner Display
Chocolate Fountain Station $5.00 pp. – Min 75 Guests
Sliced Strawberries, Bananas, Pineapple Chunks, Lady Fingers and

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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
- Conch Fritters
- Egg Rolls
- Franks En Croute
- Swedish Meatballs
- Mini Beef Wellington
- Petite Quiche Lorraine
- Chorizo Empanadas
- Chicken Satay, Peanut Sauce
- Smoked Chicken Quesadillas
- Pot Stickers, Ginger Teriyaki Sauce
- Puff Pastry Filled with Spinach and Feta

Chilled Canapés Selections:
- Fruit Kabobs
- Shrimp Canapé
- Cold Seared Tuna, Kimchi Sauce
- Goat Cheese Crostini Brushetta
- Brie Cheese, Honey Crostini, Strawberry Garnish
- Smoked Salmon & Cream Cheese Pinwheels
- Prosciutto Wrapped Melon

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