Your Quinceañera La Carta Platíada (Five Hour Party)

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 8)

Passed for One-Hour Including

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizzetas

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puff

Cocktail Franks en Puff Pastry

Sesame Crusted Chicken

Norwegian Smoked Salmon Crostini

Salmon Cakes with Red Pepper Coulis

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey Mustard

Miniature Sausage and Cheese Calzones

Spanakopita

Chicken and Cheese Quesadillas

Beef Empanadas with Cilantro Crème Fraiche

Chicken Teriyaki Skewers

Homemade Potato Pancake with Apple Chutney

Chicken Marsala Puff



Dinner Presentation

CHAMPAGNETOAST

SALADS

Classic Caesar Salad

Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette
Mixed Greens, Olives, Cucumbers, Grape Tomatoes, Fresh Mozzarella with White Balsamic Vinaigrette
Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing

INTERMEZZO

Lemon Sorbet

ENTREES

Tableside Choice of Two

Boneless Breast of Chicken Francaise

Baked Atlantic Cod with Mint Cilantro Pesto

Apricot Orange Glazed French Breast of Chicken

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

*Carved Oven Roasted Tenderloin of Beef

*Duet of Beef Tenderloin and Salmon Filet aioli

*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce *Additional Charge Required

SIGNATURE ENTREES

Duet of Chicken Scaloppini and Plump Shrimp with Sundried Tomato Risotto Signature Smoked Roast Prime Ribs of Beef au jus with Red Truffle Mashed Potatoes

> All Entrees Accompanied by Chef's Seasonal Vegetables and Starch Gluten Free and Vegetarian Dinners Always Available Upon Request Freshly Baked Bread Basket Served with Whipped Butter

Dessert

Tiered Celebration Cake
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea...Espresso upon Request



Five Hour Beverage Service

Chardonnay, White Zinfandel and Merlot Wines Homemade Red Sangria

Premium Liquors to include Smirnoff, Beefeater, Bacardí, Dewar's, Seagram's 7, Jack Daniels, Apple Pucker, Amaretto, Apricot Brandy, Peach Schnapps and Coffee Liquor

> Domestic and Imported Beers to include: Corona, Budweiser, Yeungling, Miller Lite and Coors Lite

> > Soda and Non-Alcoholic Beer

ENHANCEMENTS

Complimentary Seating Cards and Directions
White Gloved Butler Service
Crisp Table Linens to the Floor
Chair Covers with Coordinating Sash
Complimentary Suite for the Court
Two Rehearsals

