



*Menu*



## *Passed Hors D'oeuvres*

### **Franks in a Blanket**

Mini all-beef franks wrapped in golden, flaky puff pastry, served with classic ketchup and mustard for dipping.

### **Chicken Satay Lollipops with Thai Peanut Sauce**

Grilled marinated chicken skewers served lollipop-style, accompanied by a rich and creamy Thai peanut dipping sauce.

### **Vegetable Spring Rolls with Sweet Chili Sauce**

Crisp, golden spring rolls filled with fresh vegetables, paired with a tangy sweet chili sauce.

### **Macaroni and Cheese Fritters**

*Sweet Chili Dipping*

### **Shanghai Sesame Chicken**

Crispy bite-sized chicken tossed in a sweet and savory sesame glaze with scallions for a flavorful Asian-inspired favorite.



## **Main Course**

### **Cold Displays**

#### **Olive Display**

An Array of Sicilian, Spanish and Calamata Olives in Drizzled Olive Oil & Minced Garlic

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#### **International Cheese Display**

An Array of International and Domestic Cheeses accompanied by Flat Breads, Crackers

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#### **Crudités Platter**

A Fresh Selection of Garden Vegetables Accompanied by Several Home Made Dips

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#### **Butchers Carving Board**

An Assortment of Sliced Imported Italian Dry Sausage & Meats (Hot & Sweet)

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#### **Insalata di Pasta**

Tri-Colored Spiral Pasta with an Array of Mixed Vegetables (Served Cold)

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#### **French Bean Salad**

Red Baby Bliss Potatoes French Green Bean Red Onion and Bacon Vinaigrette

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#### **Seafood Ceviche**

Shrimp, Fish and Squid in a Refreshing Lime Ceviche Dressing with Olive Oil and Seasoning



## **Main Course**

### **Hot Chafing Dishes**

#### **Lemon and Rosemary Chicken**

Sautéed Chicken Breast in Lemon Sauce with minced Garlic and Fresh Rosemary

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#### **Beef Pizzaiola**

Sliced sirloin steak simmered in a plum tomato sauce with garlic, peppers, mushroom and

basil

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#### **Eggplant Rollatini**

Eggplant Rollatini Stuffed with Ricotta & Mozzarella Cheeses

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#### **Veal Marinara**

Breaded and Sautéed Tender Cuts of Veal Cutlet Dressed in a Seasoned Tomato Sauce

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#### **Seafood Scampi**

Fresh Bass, gulf shrimp and calamari served in garlic, lemon and Chablis butter sauce

#### **Sausage & Peppers**

Sweet Italian sausage sautéed with peppers and onions.



## **Oriental Express**

***(Select Two)***

### **Peking Duck**

Hand Rolled for you by our Professionally Trained Staff, with Hoisin Sauce and Julienne Scallions on a Sweet Bun

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### **Assorted Dim Sum**

Chicken, Shrimp and Vegetable Dim Sum served with Soy Sauce

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### **Vegetable Spring Rolls**

Served with Duck Sauce and Hot Mustard

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### **Shrimp Fried Rice**

Fresh shrimp Sautéed with Fried Rice and Chinese Vegetables

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### **Chicken Fried Rice**

Hot Chafers of Traditional Chicken Fried Rice with Mixed Vegetable

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### **Vegetable Lo Mein**

Hot Chafers of Traditional Oriental Mixed Vegetables and Lo Mein Noodles

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### **Bang Bang Chicken**

*Crispy Coconut Marinated Chicken \* Sweet Chili Mayo \* Sweet Soy \* Cilantro \* Scallions*



## **Fresh Pasta Station**

***(Select Two)***

### **Rigatoni alla Vodka**

Rigatoni Pasta in a Creamy Tomato Vodka Sauce

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### **Tortellini Tri-Colore alla Carbonara**

Cheese Filled Tortellini Pasta in a Creamy White Carbonara Sauce with Bits of Prosciutto di Parma and Green Peas

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### **Farfalle Primavera**

Bow Tie Pasta in Garlic Infused Extra Virgin Olive Oil with Broccoli Florettes and Sun Dried Tomatoes

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### **Spaghetti ad Aglia e Oglio**

Spaghetti al dente with Olive Oil, Minced Garlic and Herbs

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### **Spaghetti Bolognese**

Spaghetti Pasta in a Meaty Bolognese Tomato Sauce

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### **Orecchiette con Broccoli di Rabe e Salsiccia**

Orecchiette Pasta served with Sautéed Broccoli Rabe and Pin Wheel Sausage Seasoned Induced with Olive Oil and Minced Garlic

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### **Linguini with White Clam Sauce**

Linguini Pasta in a White Clam Sauce with Extra Virgin Olive Oil and Garlic

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### **Ravioli Di Parma**

Fresh Cheese Ravioli Topped with a Light Italian Tomato Sauce with Prosciutto Di Parma, Sprinkles with Fresh Parsley and Parmigiano Shavings



## **Carving Station**

**(Select Two)**

### **Oven-Roasted Turkey**

Classic holiday-style turkey breast carved to order, served with cranberry relish and herb gravy.

### **Roast Beef**

Traditional slow-roasted beef, sliced to perfection and served with natural au jus.

### **Corned Beef**

Tender corned beef brisket, thinly sliced and served with mustard sauce.

### **Pastrami**

Classic New York-style pastrami, hand-carved and served with spicy mustard.

### **Roast Pork**

Juicy pork loin roasted with herbs, served with apple compote.

### **Filet Mignon**

*(Extra Charge)* – Premium center-cut tenderloin carved to order, finished with a rich red wine demi-glace

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### **Sweet16 cake**

A beautifully decorated Sweet16 tier cake with choice of filling and color

Or

### **Ice Cream Sundae Bar**

Make your own sundae with your favorite assorted toppings to include M&M's, chopped Oreos,  
Whipped cream, chocolate sauce, rainbow and chocolate sprinkles

### **Chocolate Fondue Extra Charges**

Ghirardelli Milk Chocolate cascading down the Tower. Your choice to dip Honeydew,  
Cantaloupe,  
Pineapple, Pretzel, Strawberries, Marshmallows.