

Quinceanera Buffet Menu

"See our Enhancement Menu for Social Hour Foods!"

Salad

Served with Chef Selection of Assorted Breads & Rolls

Tossed Field Greens Salad Served with choice of 2 dressings

Classic Caesar Salad with Garlic Croutons

Harvest Salad
With Sliced Apple & Dried Cranberries

Main Entrée's

Meat

(please select one)

Traditional Pernil
prepared classically with Adobo, Soffrito and Achiote
Teriyaki Beef

Roast Pork Loin a la Criolla Honey BBQ Brisket Sirloin Steak Tips

Poultry

(please select one)

Pollo Frito or Pollo Asado Chicken Marsala Chicken Parmesan Parmesan Panko Chicken Chicken Francaise Chicken Cordon Blue Chicken au Pommes Chicken Cape Cod

Fish

(please select one)

Bacalaitos (salt cod fritters) served with Ajili Mojili Sauce

Bacalao en Escabeche served with Cubanelle Peppers, Red Onions, Cilantro and Garlic

Mojo Isleno (cod or haddock) served in a Tomato and Olive Sauce

Stuffed Filet of Sole or Filet of Sole Française

Parmesan Encrusted Scrod Maple Glazed Salmon Orange Ginger Salmon
Pan Seared Salmon with Tropical Salsa

Accompaniments

Vegetable (please select one)

Green Beans & Julienne Carrots Calypso Glazed Carrots Squash & Tri Pepper Sauté Okra Carrots and Sugar Snap Peas
Tostones
Buttered Corn
Stir Fry Vegetables

Starch

(please select one)

Rice Pilaf

White Cheddar Alfredo Cavatappi Garlic Cheesy Mashed Potatoes Roasted Red Bliss Potatoes
Traditional Spanish Rice
Baked Potato with Sour Cream & Chives

Dessert

(please select one)

Flan de Coco (coconut flan)
Pastelillos de Guayaba (guava paste in puff pastry)
Arroz con Dulce (rice pudding)
Chef Josef's Assorted Ice Cream Parfaits

Fudge Oreo Glaze Chez Josef's Famous Mud Pie Strawberry Ice Cream Pie Oreo Ice Cream Pie

Station of Chez Josef Freshly Brewed House Regular and Decaffeinated Coffee and Tea

Cost per person
2 Entrée = \$36.75 3 Entrée = \$39.75

Please add a 22% administrative fee and a 6.25% Massachusetts tax to all prices, services, & fees.