Super Sweet 16 Buffet

CHOICE OF SALAD (1)

Served with Fresh Baked NYC Bread

Caesar Salad, romaine, garlic croutons, reggiano, creamy Caesar
Baby Greens Salad, goat cheese, maple pecans, cranberries, white balsamic vinaigrette
618 Salad, mixed greens, hearts of palm, tomatoes, feta, white balsamic vinaigrette
*Beyond Organics Bibb Salad, thyme roasted apples, goat cheese, pickled shallots, maple pecans
*Additional \$2 per person

CHOICE OF STATION (1)

Mashed Potato Bar

Regular mashed & sweet potatoes

<u>Toppings</u>: bacon, shredded cheese, green onion, diced tomatoes, sour cream, gravy, butter, brown sugar, marshmallows

French Fry Bar

French Fries, Tater Tots, Sweet Potato Fries & Onion Rings

<u>Dipping Sauces:</u> Ranch, Warm Cheese Sauce, Ketchup, Chipotle Aioli, Horseradish Aioli

<u>Toppings:</u> Bacon, Shredded Cheese, Green Onion, Tomatoes, Sour Cream

Mac n Cheese Station

4-Cheese Mac n Cheese

Toppings: shredded cheese, bacon, crushed Ritz crackers, green onion, mushrooms, tomatoes, peas

Pasta Station

Choice of Pasta (2): Gemelli, Penne, Farfelle, Rigatoni
Choice of Sauces (2): Vodka, Marinara, Alfredo, Garlic & Oil with Broccoli, Bolognese*
Served with NYC Style Bread & Olive Oil, Parmesan Cheese, Red Chili Flakes

*Additional \$2 per person

CHOICE OF ENTREES (3)

Penne Vodka
3 Cheese Lasagna, tomato basil sauce
4 Cheese Mac n Cheese
Pizza Bread
Eggplant Rollatini, stuffed with 3 cheeses, tomato basil
Chicken Fingers & Fries
Chicken Marsala, portabellas, marsala and shallots
Chicken Francese, lemon, capers, white wine butter
Chicken Parmesan, San Marzano sauce
Chicken Milanese, artichoke bruschetta
Chicken Scaloppini, artichokes, chardonnay, basil
Adobe Roast Pork Loin, charred pineapple salsa
Grilled & Sliced Flank Steak, horseradish aioli
Hot Dogs
Granny's Meatballs, San Marzano sauce

Sweet Fennel Sausage & Peppers
Beef Sliders
Asian Beef & Vegetable Stir Fry
Roasted Cod, lemon thyme breadcrumbs, white wine caper sauce
Almond Crusted Mahi-Mahi, mango ginger relish
Herb Seared Salmon, citrus dill butter
*Buffalo Shrimp
*Additional \$3 per person

CHOICE OF SIDES (2)

Seasonal Vegetable Medley
Haricot Vert with Toasted Almonds
Steamed Broccoli with Garlic & Oil
Grilled & Roasted Seasonal Vegetables
Rosemary & Garlic Roasted Potatoes
Butter Whipped Potatoes
French Fries
Saffron Basmati Rice

DESSERT STATION

Assorted Cookies, Brownies, Mini Cannoli's & Ice Cream Sundae Bar

Additional Dessert Stations Available

TO GO STATION (1)

Popcorn Machine

fresh popped popcorn, assorted seasonings, melted butter, salt

Hot Pretzel Machine

salted & cinnamon sugar soft pretzels

<u>Dipping Sauces:</u> honey mustard, spicy mustard, warm cheese sauce

PACKAGE INCLUDES

Unlimited Coffee, Tea & Soft Drinks

*Adult Beverage packages available for 30 adults or more

Linens- Caking Cutting- Ipod Hookup- Use of VIP Room
4 Hour Room Rental Fee: 8pm-12am

\$150 Security Guard Fee Required

PRICING

\$59.95 per person Friday/Sunday \$69.95 per person Saturday

Children 12 & Under ½ Off Children 3 & Under No Charge Please add 20% Service Charge & Applicable Sales Tax \$100 Maitre'd Fee Required

Minimum 50ppl Upstairs | Minimum 75ppl Saturday Evening