

# SWEET 16 QUINCEANERA PACKAGE

VALET PARKING • COAT CHECK • 4.5HOUR EVENT • LED UPLIGHTING  
HOUSE LINENS AND NAPKINS • FROZEN MOCKTAIL

## SELECTION OF 6 CHEF'S PASSED HORS D'OEUVRES

### VEGETARIAN

Cheddar Mac n' Cheese Bites  
Tomato & Basil Bruschetta *with a Balsamic Drizzle*  
Wild Mushroom Risotto Cakes  
Stuffed Mushrooms  
Sweet Cherry Tomato & Fresh Mozzarella Skewers

### MEAT

Filet Mignon Crostini  
"Philly Cheese Steak" Egg Roll  
Pigs-In-A-Blanket *with a Spicy Mustard*  
Cilantro Beef Empanadas *with Chimichuri Dipping Sauce*

### POULTRY

Buffalo Chicken Meatball *with Blue Cheese Dipping Sauce*  
Chicken Satay Skewer *with a Teriyaki Glaze*  
Mini Chicken n' Waffle *with Wildflower Honey*

### SEAFOOD

Salmon Spring Rolls *with a Spicy Mayo Dipping Sauce*  
Shrimp Cocktail  
Coconut Shrimp *with a Thai Chili Dipping Sauce*

## MARKET BASKET STATION

### Fresh Crudité's Display

AN ASSORTMENT OF FRESHLY CUT VEGETABLES  
WITH AN HERB DIPPING SAUCE

### International & Domestic Cheese Display

GARNISHED WITH DRIED FRUIT, SPICED NUTS, AND VINE-RIPENED TABLE GRAPES -  
SERVED WITH AN ASSORTMENT OF CRACKERS & CROSTINI'S

### Fresh Fruit Display

SEASONAL FRUIT SLICED FRESH AND BEAUTIFULLY DISPLAYED



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# BUFFET MENU

## SALADS (SELECT ONE)

### Caesar Salad

ROMAINE, SUN-DRIED TOMATOES, CREAMY GARLIC DRESSING & TOASTED BAGUETTE

### Arugula Salad

ROASTED TOMATOES, SHAVED PARMESAN & RED WINE VINAIGRETTE

### Chopped Wedge Salad

CHOPPED ICEBERG, BLUE CHEESE DRESSING, RED ONIONS, TOMATOES, CRUMBLIED BACON & SOURDOUGH CROUTONS

### Mixed Fall Greens

CHEDDAR CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES & APPLE CIDER VINAIGRETTE

### Chopped House Salad

ROMAINE LETTUCE MIXED SEASONAL VEGETABLE & GARLIC CROUTONS IN A SHERRY VINAIGRETTE

## PASTAS (SELECT ONE)

### Cheese Tortellini

WITH A RICH CREAMY ALFREDO SAUCE

### Penne a la Vodka

IN A TOMATO-CREAM SAUCE

### Rigatoni

WITH A HOUSE-MADE MARINARA SAUCE

### Penne

WITH SUN-DRIED TOMATOES, SPINACH & ROASTED PEPPERS IN A WHITE WINE SAUCE

### Fusilli

TOSSED WITH HOMEMADE PESTO

### Orechiette

WITH SWEET ITALIAN SAUSAGE, BROCCOLI & CRUSHED RED PEPPER FLAKES

## DESSERT

### Tiered Cake

FROM PALERMO'S BAKERY

### Ice Cream Sundae Bar

VANILLA, CHOCOLATE, & STRAWBERRY ICE CREAM WITH A LARGE VARIETY OF TOPPINGS

## ENHANCEMENTS

TV's | \$250

Popcorn or Cotton Candy Machine | \$6/person

Sushi Station | \$12/person

Chocolate Fountain | \$10/person

WITH A LARGE VARIETY OF "DIPPABLES"

DJ & MC | \$850

Photobooth | \$750

## PROTEINS (SELECT THREE)

### POULTRY

### Chicken Tenders

WITH ASSORTED DIPPING SAUCES

### Chicken Marsala

CHICKEN MEDALLIONS IN A MUSHROOM MARSALA SAUCE

### Chicken Parmesan

MOZZARELLA CHEESE & A TOMATO BASIL SAUCE

### Chicken Bruschetta

CHICKEN BREAST TOPPED WITH TOMATO, OLIVES & BASIL

### BEEF

### Sliced Flat Iron Steak

WITH CHIMICHURRI & FRIZZLED ONIONS

### Grilled NY Strip Steak

IN A MARSALA SAUCE WITH ROASTED MUSHROOMS

### Teriyaki Stir Fry

WITH MIXED VEGETABLES

### Homemade Meatballs

### PORK

### Mojopork Loin

WITH A CITRUS & VINAIGRETTE SAUCE

### Pulled Pork

TOSSED IN OUR HOUSE BBQ WITH CARAMELIZED ONIONS

### Pork Pernil

ROASTED WITH HERBS & GARLIC

### Smoky BBQ Ribs

WITH A SWEET CHILI DRY RUB & SLOW COOKED WITH HOUSE BBQ

### FISH

### Miso Glazed Salmon

WITH CRISPY RICE NOODLES

### Pan Seared Atlantic Salmon

WITH A CHAMPAGNE DILL SAUCE

### Roasted Atlantic Cod

WITH A LEMON CREAM SAUCE

### BAR OPTIONS

Full Premium Bar | \$23/person

Wine & Beer | \$15/person

Cash Bar | Upon Request