

# Grand Plaza

## ***SWEET 16 SIT DOWN DINNER***

Four Hour Open Bar

### **ONE HALF HOUR BUTLER PASSED HORS D'OEUVRES**

Customize your menu with following options, Choice of 5

Furikake Tuna on a flat bread with mango relish

Crab Cake, smoked red pepper aioli

Shrimp Toast, ginger soy dipping sauce

Macadamia Encrusted Brie, honey bourbon glaze

Harissa Rubbed Chicken Sate, mango chutney

Baked Clams Oreganata

Herb Crusted Beef, basil aioli

Whipped goat cheese, prosciutto , topped with truffle oil & pistachio's on a crostini

Bruschetta, tomato and onion salad, crostini, balsamic glaze

Chickpea & Sopresata Crostini topped with pesto

Fire roasted asparagus wrapped with salume

Wild Mushroom Arancini, smoked tomato puree

Gorgonzola Apple Fritter with fig jam

Grilled Turkey Slider, avocado aioli, pepper jack cheese

### **MAY WE SUGGEST**

Lobster Truffles (\$2) ♦ Baby Lamb Chop, herb crusted shallot mint demi (\$4) ♦ Skewered Shrimp, roasted pineapple glaze (\$3) ♦ Mediterranean Lamb Meatballs, dill yogurt sauce (\$2) ♦ Mini Lobster Rolls, creme fraiche ginger soy (\$3) ♦ Smoked Duck Cranberry compote, rye croustade (\$2) ♦ Crab & Avocado bite Crostini, lump crabmeat, avocado crema (\$2)

## RECEPTION

### Champagne Toast

#### Choice of Starter or Salad and Pasta

##### STARTERS

(Choice of 1)

Spinach & Ricotta Cannelloni, petite grilled vegetable Napoleon fresh mozzarella & basil

Roasted Beet & Goat Cheese Napoleon, frisee, lardoons of bacon, sherry vinaigrette

Eggplant Rollantini, tomato puree, panzanella salad, red wine vinaigrette

Roasted Asparagus with Wild Mushroom & Baby Green Salad, goat cheese, sherry vinaigrette

\*Tomato & Burata Salad, shaved fennel, baby greens, ficelle crostini (\$5)

\*Grilled Shrimp Asparagus Risotto Cake, citrus vinaigrette (\$5)

\*Pan Seared Lump Crab Cake, summer slaw, corn chowder (\$6)

\*Wild Mushroom Tortellaci, asparagus & wild mushroom salad, parmesan cream (\$3)

##### SALADS

(Choice of 1)

Caesar Salad, shaved parmesan & roasted garlic rosemary croutons

Baby Spinach, Applewood smoked bacon, macadamia nuts, grape tomatoes, cucumbers, strawberries & blackberry vinaigrette

Baby Kale, roasted artichoke, shaved celery, creamy garlic-caper dressing & shaved parmesan cheese

Roasted Sickle Pear, blue cheese mousse, red oak leaf lettuce, frisee & pomegranate vinaigrette

Baby Arugula, shaved fennel, pomegranate seeds, baby beets, shaved parmesan & champagne vinaigrette

Park Salad, mesclun greens, goat cheese, sundried cranberries & sherry vinaigrette

\*Seafood Cobb Salad, baby gem lettuce, grape tomatoes, avocado, poached shrimp, crabmeat, scallops & green goddess dressing (\$3)

\*Baby Wedge Salad, Iceberg lettuce, pickled red onion, Kumamoto tomatoes, Maytag blue cheese & creamy champagne vinaigrette (\$3)

## **PASTA**

(choice of 1)

Mezzo Rigatoni, roasted eggplant, spicy tomato sauce fresh mozzarella & basil

Penne Ala Vodka, peas & grated pecorino

Tortellini, wild mushrooms, spinach, parmesan cream

Rotini, roasted grape tomatoes, basil, fennel, cured olives basil broth

Gemelli, filetto di pomodoro, sauce shaved parmesan

Celantani, wild mushroom bolognese (meatless)

Cavatelli, braised short rib bolognese, ricotta

Orecchiette, broccoli rabe, spicy Italian sausage garlic broth

Mezze Penne, bolognese sauce, whipped ricotta

## **ENTREES**

(choice of 1)

### ***Meat Selections***

Braised Short Rib, cipollini onions, root vegetables, red wine jus

Medallions of Pork Tenderloin, sautéed peppers & onions, baked apple cinnamon cream sauce

Grilled Hanger Steak, creamy mashed potatoes, roasted asparagus red wine demi-glace

Roast Tenderloin of Pork, crispy polenta cake, tuscan kale, smoked bacon gastrique

\*Rack of Lamb, herb crusted, mint demi-glace (\$10)

\*Grilled Filet Mignon, fingerling potato & haricot verte, shallot merlot demi-glace (\$8)

\*Peppercorn Crusted Sirloin, wild mushroom & spinach risotto, au poivre sauce (\$8)

### *Poultry Selections*

Prosciutto & Fontina Stuffed Chicken Breast, whipped potatoes & glazed carrots

Roulade of Chicken, dried fruit, almond & fennel stuffing, blood orange chicken ju, cous cous pilaf

Chicken Scaloppini, Tuscan mushroom ragout, roasted potatoes & asparagus

Classical Chicken Choices: Francese, Marsala, Picatta, Alberici

\*Pan Roasted Chicken, creamy polenta, wilted greens, balsamic glazed cipollini onions (\$4)

### *Fish Selections*

Miso glazed Salmon, shiitake mushrooms, spinach & jasmine rice cake

Grilled Salmon, tomato caper relish, basil whipped potatoes & asparagus

Tilapia Orreganata, citrus beurre blanc, oven roasted tomatoes potato & fennel

\*Pan Roasted Salmon, smoked bacon, Yukon gold potato & caramelized onion hash, sherry gastrique (\$)

\* Pan Roasted Branzino, lemon caper butter sauce, roasted potatoes & brussel sprouts (\$)

\*Lemon Sole, lobster & spinach stuffing, oven roasted potatoes, haricot vertes (\$6)

\*Mixed Grill, shrimp, scallops, mahi mahi, cous cous, asparagus (\$6)

\*Macadamia Encrusted Mahi Mahi, Jasmine rice cake, asparagus & blood orange cream (\$6)

### *Vegetarian Selections*

Potato Crusted Tofu, grilled vegetables, tomato basil relish

Parmesan Polenta with a mélange of vegetables

Yukon Gold & Black Olive Potato Cake, roasted vegetable medley, lemon herb vinaigrette

\*\*Special dietary restrictions are accommodated upon request.

## DESSERT

(choice of 1)

### Personalized Occasion Cake

#### Plated Dessert

crème brulee ♦ brownie ♦ butterscotch bread pudding ♦ warm chocolate cake

### MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

#### Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips  
♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream (\$5)

#### Dessert Tapas Pick 6

Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters  
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (\$5)

#### Chocolate Fountain

warm Belgian chocolate ♦ Rice Krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦  
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (\$8)

#### Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine  
♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

#### Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries  
♦ sliced bananas ♦ chocolate sauce ♦ whipped cream (\$5)

#### Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦  
blondies (\$4)

#### The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines (\$6)

#### Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

#### Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:  
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted  
espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent  
coffee/alcohol pairings (\$7)

**ENHANCE YOUR DINNER MENU WITH THE GRAND PLAZA'S**

**MOST POPULAR ADDITIONS:**

**Risotto Bar**

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe (\$8)

**Chinatown**

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce (\$12)

**A Taste of Italy**

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ Zuppa di Pesce ♦ oil & herbs & Artisanal Breads (\$15)

**Pastaria**

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

**Pasta Choices** - Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

**Sauce Choices:** vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes, basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom Bolognese (\$8)

**Crème de la Crepe**

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone (\$8)

**Slider**

cheeseburger ♦ pulled pork ♦ Hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw (\$8)

**Ramen Noodle & Dim Sum**

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.  
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame ♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦  
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions (\$16)

**Panini Press**

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata, provolone & Genovese pesto ♦ three seasonal soups & house made chips (\$8)

**Steak Au Poivre**

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed spinach ♦ potato hash (\$12)

### **Churrascaria**

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted sweet plantains ♦ chimichurri ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas (\$18)

### **Sushi Bar**

Hand rolled by an authentic chef

finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce (\$16)

### **Caviar & Vodka Station**

Tradition garniture

capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast points present in an ice cliff (\$12)

### **Caribbean Ceviche & Tapas**

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦ tostones ♦ tortilla ♦ plantain chips vegetable escabeche (\$16)

### **Fresh From The Sea**

littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ fruttu di mare salad (\$24)

## **BISTRO CARVING BOARD**

Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display (\$4)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits (\$5)

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls (\$5)

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads (\$5)

Roast Loin of Pork, fine herb, madeira cream sauce (\$5)

Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc (\$5)

Marinated Flank Steak, merlot roasted shallot demi glaze (\$5)

Peppercorn Encrusted Shell Steak, bourbon demi glaze (\$4)

Roast Leg of Lamb, crème d'menthe & chambord creams (\$4)

Seared Filet Mignon, bordelaise & hollandaise sauces (\$6)

Rack of Lamb, mint demi glaze (\$8)

## COMPLIMENTARY SERVICES:

Maitre'd  
White Glove Service  
Event Planner  
Valet Parking  
Floor Length Linen  
Votive Dinner Candles  
Coat Check  
Place cards  
Direction Maps  
Personalized Menus