

Grand Plaza

SWEET 16 SEATED DINNER

Four Hour Open Bar
Frozen Tiki 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

Coconut Shrimp

Stuffed Mushroom

Harissa Rubbed Chicken Sate, mango chutney

Wild Mushroom Arancini, smoked tomato puree

Grilled Turkey Slider, avocado aioli, pepper jack
cheese

Pigs in a Blanket, dijon mustard

Bruschetta, tomato and onion salad, crostini,
balsamic glaze

Chickpea & Sopresata Crostini topped with pesto

Fire roasted asparagus wrapped with salume

Baked Clams Oreganata

Gorgonzola Apple Fritter with fig jam

Sesame Chicken, teriyaki glaze

RECEPTION

Sparkling Cider Toast

SALADS

(Choice of 1)

Caesar Salad, shaved parmesan & roasted garlic rosemary croutons

House Salad, tomato & cucumber, balsamic vinaigrette

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

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)

ENTREES

(choice of 3)

Meat Selections

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

New York Steak, garlic & herbs butter, creamy mashed potatoes, roasted asparagus

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

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

Fish Selections

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

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

Sole Oreganata, citrus beurre blanc, oven roasted tomatoes potato & fennel

Pesto Crusted Salmon, tomato butter, creamy mashed potatoes & asparagus

Pan Roasted Salmon, smoked bacon, Yukon gold potato & caramelized onion hash, sherry gastrique

Pan Roasted Branzino, lemon caper butter sauce, roasted potatoes & brussel sprouts

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

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

Brewed Coffees & Premium Teas

Two Chaperones @ \$150 each

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