



ELEGANT BANQUETS & EVENTS

Sweet 16 & Quinceañera Package

Champagne Greeting

Your guests are greeted with white-gloved butler style service of chilled sparkling rosé and sparkling water

Top Shelf Open Bar

Top shelf liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour & dinner service.

Signature Drink & Champagne Toast

Cocktail Hour

Hot & Cold Passed Hors D'oeuvres

Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.

Spinach & Cheese Pies

Chicken Quesadilla

Petite Beef Wellington

Cocktail Franks filled

Bruschetta with Fresh Basil

Extensive Cold Display

Artistically Displayed Seasonal Sliced Fresh Fruit and Vegetables
Cauliflower and Broccoli Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks,
Sun Dried Tomato and Creamy Parmesan Dipping Sauces,
Golden Pineapple, Watermelon, Honeydew Melon, Cantaloupe,
Seedless Red Grapes, Strawberries

Cold Antipasto Including
Grilled Zucchini, Yellow Squash, and Red Onions
drizzled with Extra Virgin Olive Oil
Marinated Grilled Artichokes with Roasted Peppers
Baby Red Potatoes Tossed with Red Onion, Parsley,
Oregano and Olive Oil
CilieGINE Mozzarella Tossed with Basil Pesto
Pencil Asparagus with Hearts of Palm
Balsamic Marinated and Grilled Portobello Mushrooms
with Asiago Cheese
Toasted Israeli Couscous Salad with Golden Raisins and Pine
Nuts

Salumeria Including
Imported Prosciutto, Sopressata, Capicola, Mortadella
and Genoa Salami

Seasonal assortment of
Marinated olives, roasted peppers, tapenades,
dips, hummus, orzo & eggplant salads, fresh bread, dolmades &
pita

International Cheese & Wine Station

Features an exceptional variety of premium wines hand selected by our chef and paired with our finest selection of imported and domestic cheeses accompanied by fresh fruit, flat breads, assorted oils, and marinated olives.

The Italian Station

Includes all of the following:

Eggplant Rollatini
Stuffed Mushrooms
Baked Little Neck Clams
Traditional Meatball Marinara
Mini Cheese Ravioli Pomodoro Sauce
Fried Calamari

Pasta Station

(Chef prepared selection of two items)

Penne vodka
Tortellini Alfredo
Cavatelli and broccoli with garlic & oil
Gemelli with broccoli rabe
Wild mushroom risotto

Steakhouse Station

*Served with creamed spinach, potato wedges
homemade steak sauce*

Choose one of the following

Porterhouse
Tomahawk Ribeye
Kansas City Sirloin
London broil
Prime Rib

-And one of the below-

Leg of lamb
Baked Virginia ham
Roast Loin of Pork
Roasted Turkey breast
Pastrami or Corn Beef

Wok 'n Roll

Assorted sushi rolls served with wasabi, soy sauce, pickled ginger

Sesame Chicken

&

Your choice of two chef prepared items

Chicken Lo Mein

Vegetable Lo Mein

Beef fried rice

Seafood Extravaganza Display with Ice carving

Seasonal assortment of fresh and raw seafood

Shucked to order & served on a bed of crushed ice

With tarter & cocktail sauces & fresh lemons

Seafood salad

Blue Point Oysters

Little Neck Clams on the half shell

Shrimp cocktail

Crab claws

Ceviche

Norwegian Smoked Salmon

Stone Crab Claws

Adult Dinner Reception

First Course

(Please choose one)

Mixed Field Greens

*Mixed mesculin greens garnished with English cucumbers,
shredded carrots, and baby tomatoes
Served with a homemade seasonal vinaigrette*

Caesar Salad

*Hearts of romaine lettuce garnished with
a Parmesan crisp and seven grain rosemary crostini
Served with creamy Caesar dressing*

Spinach & Walnut Salad

*Baby spinach garnished with bourbon-sugared walnuts, apple-wood
smoked bacon,
Sun-dried cherries, and crumbled Goat Cheese
Served with raspberry vinaigrette*

Baby Arugula Salad

*Baby arugula, Jansal Valley radicchio trevisano,
Wild Berries, and Parmesan cheese
Served with White Balsamic vinaigrette*

Heirloom Tomato Salad

*Vine ripened Jansal Valley tomatoes layered with buffalo mozzarella
Served with a basil aged balsamic vinaigrette*

Grilled Portabella

Mediterranean Spiced, Fresh Burrata & Aged Balsamic Glaze

Second Course

(Please choose one)

Lemon Sorbet
Raspberry Sorbet

Entrée

Tableside choice of three Entrees or Duet

All entrees are served with a chef selection of seasonal vegetables & potatoes

Meat

(Please choose one)

Roasted Tenderloin of Beef "Chateaubriand" Served with Caramelized Onion Port Wine Sauce

Hickory Grilled Black Angus Filet Mignon Served with Roasted Shallot and Cabernet Reduction

Premium Sterling Silver NY Strip Steak Served with Wild Mushroom Cream Sauce

Braised Short Ribs Braised Overnight with Red Wine & Seasonal Root Vegetables

*Double Loin Colorado Lamb Chops
Grilled with Fresh Rosemary with Mint Jelly Red Wine Reduction*

Poultry

(Please choose one)

*Herb Crusted Free Range Chicken Breast
Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta, and
Spinach Served with Cherry Tomato Basil Sauce*

*French Style Free Range Chicken Breast
Served with Pesto Cream Sauce*

*Slow Roasted Organic Half Chicken
Served with Wild Mushroom Demi Glaze*

Seafood

(Please choose one)

*Scottish Salmon Filet & Shrimp
Served with Champagne Dill Sauce*

*Filet of Halibut
Served with Lobster Sherry Cream Sauce*

*Australian Sea Bass
Maryland Crabmeat Stuffing Lemon Beuree Blanc*

*Roasted Chilean Sea Bass
Served with Lobster Sherry Cream Sauce*

*Colossal Stuffed Shrimp
Crabmeat Stuffing Saffron Seafood Sauce*

~ Vegetarian, Vegan & Gluten-free options available upon request ~

Teen's Dinner Reception

Choice of 1 Action Station:

"All American" Station

On the Griddle:

Sliders

Hot Dogs

Philly-Style Cheesesteaks

Homemade Mac N Cheese & French fries

South of the Border

Prime Ground Beef & Pulled Chicken

Hard and soft taco

*Black bean corn salsa, Pickled jalapenos,
Fresh guacamole, Tomato, Lettuce, Queso blanco,
Yellow Rice - Refried Beans - Chips - Empanadas*

Pizza Station

Fresh thin and thick cut pizza with assorted toppings

Plain - Margarita - Vegetable

Mini Cheese Ravioli Marinara

Served with Salad, Dressings, & Bread

Choose 5:

Rigatoni Marinara

Penne Pink Sauce

Cheese Quesadillas

Chicken Parmigiana

Classic Meatballs Marinara

Chicken Fingers

French Fries

Chips and Salsa

Dessert

Custom Tiered Cake

Served with a selection of Coffees & Herbal Teas

Viennese Extravaganza

*A Sweet Ending...Grand Finale Flambé Fire Show Opens up to
A Sparkling Celebration of Desserts*

*Enjoy Coffee service with an unlimited assortment of dessert
Featuring Coffee, Tea, Cappuccino, Espresso and Cordial Cart*

Dessert Display

*Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses,
Cheesecakes & Fresh Fruit*

&

Choice of 4:

Ice Cream Sundae Station & Cart

*Duo of ice cream with a vast array of toppings & sauces Accompanied
with waffles made to order*

Chocolate Fountain

Milk Chocolate Fountain

with a variety of assorted fruits and treats to dip

Flambé Station

*Exciting Chef Prepared Flambé Display and Station
With Your Choice of Bananas Foster or Cherries Jubilee*

Carnival Station

*Your guests have their pick from some classic carnival fare including:
Fresh Popcorn with an assortment of toppings, cotton candy,
Hot fried doughnuts & churros with powdered sugar & cinnamon*

Doughnut Wall

*Fresh Variety of Donuts
Chocolate – Vanilla – Strawberry*

Milk 'n Cookies

*In House baked cookies
Chocolate chip – S'mores – Red Velvet – Double Chocolate – Macadamia
Paired with Chocolate Milk and Milk Shooters*

S'mores Station

*S'mores Bar action station features marshmallows, graham crackers
and plenty of chocolate*

Included Services

Your special event is highlighted by these great services

5-hour Reception

Champagne & Sparkling Water Greeting

Champagne Toast

Full Service Top Shelf Open Bar

Dedicated Valet Parking

2 Hosts to Greet and Assist Your Guests

Maitre 'D

Seasonal Coat Check Attendant

Choice of linens

Custom Tiered Cake

Direction Cards

Printed Menu Cards for Adults

Place Cards

~ Allow The Terrace to assist you in the final touches of your event. Room enhancement lighting & specialty linens available ~