



# Sweet Fifteen / Sixteen Celebration

*Five Hours*

Valet Parking • Private Suite • Over 50 different colored linens • Event Manager • Maître D

## Beverages

Assorted Sodas & Juices • Virgin Strawberry Daiquiris & Pina Coladas • Coffee, Tea, and Decaf  
 • Signature Open Bar \$26.00 pp • Premium Open Bar \$31.00 pp Beer & Wine \$20.00 pp • Cash Bar/ Master Tab  
 \$150.00 Bartender Fee

### Teen Cocktail Hour

*Displayed in Silver Chafing Dishes:*

- Pizza Bagels
- Mini Cocktail Franks
- Mini Truffle Cheeseburger Sliders
- Vegetable Spring Rolls
- Mozzarella Sticks

### Adult Cocktail Hour

Seasonal Bruschetta Display • Greek Salad & Caprese Skewers  
 • International & Domestic Cheese & Cracker Board  
 accompanied with seasonal Fresh Fruits

#### *Butter Passed Hors D' Oeuvres*

Coconut Shrimp with Mango Salsa • Mini Truffle Cheeseburger Sliders  
 • Seasonal Empanadas • Everything Crusted Rare Tuna with Soy  
 Ginger Sauce • Chicken Lollipops • Vegetable Spring Rolls with Ponzu  
 Sauce • Mini Cocktail Franks in Puff Pastry

## Dinner

Fresh Baked Rolls and Butter  
 Mixed Field Greens with two types of dressing

*Please select 4 Stations from the back of this page*

*(If you guarantee 175 guests, select 1 additional station)*

Inquire about formal plated options

## Dessert

Decorated Sheet Cake  
*(Upgrade to tiered cake for \$2.50 per person)*

### *Dessert Stations*

#### Sundae Bar

Vanilla & Chocolate Ice cream  
 served with a variety of  
 toppings

#### Candy Bar

Assortment of different candies  
 on display for your guests to  
 enjoy

### *Day of Week*

### *Adults*

### *Young Adults*

Monday - Thursday: (\$7,000.00 minimum revenue)

Ages 18 and older

Ages 4-17

Friday Evening: (\$10,000.00 minimum revenue)

\$65.00

\$45.00

Saturday Evening: (\$14,000.00 minimum revenue)

\$70.00

\$50.00

Sunday Evening: (\$9,000.00 minimum revenue)

\$75.00

\$55.00

\$70.00

\$50.00

*Revenue Minimums must be met prior to the 21% Service Charge and NJ State Sales Tax*

*Pricing based off 2018 available dates • 2019 pricing 10% more per person*

*\$250.00 Mandatory Security Fee, for every 50 Young Adults*

*All pricing subject to 21% service charge and NJ State Sales Tax*

### Seafood

Paprika Garlic Shrimp • Baked Stuffed Clams • Fried Calamari with Marinara

### Latin

Arroz Con Pollo • Ropa Vieja  
• Fried Yuca con Mojo and Plantain Tostones

### Italian Sunday

Select 1 pasta from our Pasta Station

- Nona's Meatballs & Sweet Italian Sausage
- Eggplant Rollatini
- Garlic Bread

### Jersey Shore

Mini Sausage & Pepper Sandwiches  
• Mini Cheesesteak Sandwiches  
• Fresh Cut French Fries with Cheese Sauce and Gravy

### Comfort Cuisine

Chicken Tenders • Macaroni & Cheese  
• French Fries with Cheese & Gravy

### Carving Station

Select 2:

- Prime Rib Au Jus & Horseradish
- Honey Glazed Ham
- Roasted Turkey Breast with Gravy Served with Mini Rolls

### New York Style Deli

Mini Pastrami Sandwiches on Rye with Mustard • Potato Knishes  
• Served with Dr. Brown Soda

### Loaded Waffle Fries

**Toppings:** Cheddar Cheese Sauce, Applewood Smoked Bacon, Beef Chili, BBQ Chicken, Pulled Pork, Scallions, Sour Cream, Pickled Jalapenos, Chipotle Mayo, Ranch & Blue Cheese

### Brazilian Rodizio

Select 2:

- Garlic Cilantro Roasted chicken
- Grilled Chorizo
- Grilled Skirt Steak with Chimichurri
- Fried Sweet Plantains & Black Beans

### Polish Station

Select 2:

- Fresh Smoked Kielbasa with Sauerkraut
- Handmade Potato and Cheese Pierogis
- Stuffed Cabbage with Ground Beef & Rice

### Pasta Station

Select 3:

- Penne Ala Vodka
- Farfalle Primavera
- Rigatoni Bolognese
- Cavatelli Broccoli Garlic & Oil
- Tortellini, Garlic Cream Sauce Cheese
- Ravioli, Marinara

### Chinese Take-Out

General Tso's Chicken • Beef \* Broccoli Stir Fry • Vegetable Fried Rice • Fortune Cookies  
Served with takeout containers & Chopsticks

### Risotto Station

Traditional Parmesan Risotto

**Toppings:** Shrimp, Sundried Tomatoes, Mushrooms, Asparagus, Tips, Prosciutto & Italian Sausage

### Venezuelan Station

Select 3:

Carne Asada al Parilla • Cachapas  
• Pabellon Criollo • Sweet Plantains, White Rice & Black Beans  
• Sweet Corn Pancakes topped with Queso Fresco, Queso Salata & Cream White Corn Arepa

Fillings: Cheese, Beans & Pork

### A Taste of Spain

Paella Valencia • Ham Croquets  
• Pisto (Ratatouille) with Zucchini, Tomatoes, Peppers, Onions & Garlic

### Korean BBQ

Crispy Chicken Wings with Chile Garlic Sauce • Bulgogi – Stir Fried Marinated Beef • Kimchi Rice

### Peruvian Station

Select 3:

- Aji de Gallina (Peruvian Style Chicken)
- Lomo Saltado (Peruvian Style Beef)
- Choros all Chalaca (Peruvian Mussels)
- Corvina Ceviche with Aji Amarillo Garnished with Batata, Choclo & Corn Nuts
- Papas ala Huancaína (Potatoes & Cheese)