Sweet Sixteen

5 Hour Party

Butler Service

CHEF'S CHOICE OF DAILY SPECIALTIES OF HOT HORS D'OEUVRES PASSED AROUND THROUGHOUT THE ENTIRE COCKTAIL HOUR IN WHITE GLOVE SERVICE

ITEMS INCLUDE

PIGS IN A BLANKET

CHICKEN SATAY

BEEF SATAY

RICE BALLS

STUFFED MUSHROOMS

ITALIAN MEATBALLS

SPINACH AND CHEESE PIES

MINI PIZZA

MOZZARELLA STICKS

Grand Antipasto & Bistro

VEGETABLE CRUDITES & SEASONAL CARVED FRUIT, CARVED MELONS, EXOTIC & TROPICAL FRUIT, SEASONAL BERRIES DECORATIVELY ARRANGED BY OUR VERY OWN GARDE MANAGER CHEF ARRANGEMENT OF ITALIAN COLD CUT MEATS: SOPPRESSATA, CAPICOLLA, MORTADELLA, PEPPERONI, GENOA SALAMI & PROSCIUTTO DI PARMA INTERNATIONAL WINE & CHEESE BOARD PRESENTATION: REGGIANO PARMIGIANO, FONTINA, JARLSBERG, BRIE, SWISS, CHEDDAR & SMOKED GOUDA FRESH MOZZARELLA CAPRESE WITH BASIL, ROASTED PEPPERS, FRESHLY BAKED ITALIAN BREADS, MARINATED PORTABELLA MUSHROOMS, GRILLED VEGETABLE PLATTER, PASTA SALADS, ASSORTED EXOTIC SALADS, SUN DRIED TOMATOES, OIL CURED GREEN & BLACK OLIVES, REPLENISHED THROUGHOUT THE ENTIRE COCKTAIL RECEPTION AND SALAD BAR**

International Selections

Host Selection of 6

EGGPLANT ROLLATINI
THINLY SLICED, SEASONED, BREADED & ROLLED WITH RICOTTA CHEESE

PORK CUTLETS BALSAMICO
TOPPED WITH CHERRY PEPPERS IN A BALSAMIC SAUCE

CHICKEN SCARAPRIELLO
ITALIAN STYLE OFF THE BONE WITH SOUCE AND PEPPERONICINI PEPPERS

SEAFOOD PAELLA
SEAFFRON FLAVORED RICE WITH LOBSTER, SHRIMP & CRAB CLAWS

PORK CUTLETS MILANESE
FRIED CRISPY PORK CUTLETS TOPPED WITH DICED TOMATOES AND ONIONS

BEEF TERIYAKI
THIN SLICES OF TENDER BEEF MARINATED IN TERIYAKI GLAZE

WILD MUSHROOM RISSOTO
TOPPED WITH MUSHRINATED MUSHROOMS

SAUSAGE AND PEPPERS
ITALIAN MADE SAUSAGE WITH CHOPPED RED AND GREEN PEPPERS

CHICKEN PICATTA
CHICKEN CUTLETS SERVED IN LEMON AND CAPER SAUCE

SPANAKOPITA
FILO DOUGH, SPINACH AND FETA CHEESE

GLAZED BABY BACK RIBS
GLAZED IN A HOMEMADE BARBEQUE SAUCE

CHOCKEN FINGERS AND FRENCH FRIES

BAKED ZITI

MAC AND CHEESE

CHIKEN PARMESAN

SLIDERS

HOT DOGS

ROASTED POTATOES AND VEGETABLES MEDLEY INCLUDED**

Host Choice of Live Stations

Pasta Table

Host Choice of 2

- PENNE ALA VODKA
- LINGUINI WITH BABY CLAMS
- FARFALLE PRIMAVERA
- FETTUCCINE ALFREDO

OR

Chef's Carving Board

Host Choice of 2

- SLICED ROASTED SIRLOIN
- LONDON BROIL
- BAKED VIRGINIA HAM
- ROASTED TURKEY
- CORNED BEEF BRISKET

Dessert

Occasion Cake

CUSTOM DESIGNED SHEET CAKE WITH A CHOICE OF VANILLA, CHOCOLATE OR MARBLE CAKE WITH TWO FILLINGS O MOUSSE, CUSTARD OR PUDDING SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HERBAL TEAS

Cotton Candy, and Sundae Bar