

Prom and project Graduation event menus

What's on the menu?

All Inclusive –

Enjoy exciting dinner selections consisting of GUACAMOLE STATION

Performed table side in traditional “Molchaetey Tejoletete” warm corn tortilla SALSA Pico de Gallo CHIPS Blue Chip Corn Chips

White Corn Chips Appropriate sauces and condiments Chips salsa Guacamole display

Passing:

*Vegetable Spring Roll / With Ginger Soy Sauce-
Beef Franks Rolled In Puffed Pastry/ With Mustard-
Breaded Butterfly Shrimp / With
Cocktail Sauce*

Empanadas- dipping sauce –

Fresh Fruit Kabobs-

Mediterranean Pizza Triangles w/ feta, black olive

Menu-

Chic Finger FF-

Meatballs marinara –

Chicken Parmesan –

Shrimp stir fry with oriental Vegetables ect.-

Baked Penne pasta with ala Vodka Sauce –

Rice Pilaf and Seasonal Vegetables-

Chefs Vegetarian Option

Dessert - -

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas-

NY Style Cheese Cake w/ Assorted Fresh Berries

Assorted Gourmet Cookies & Fudge Brownies

Menu Enhancements (Plus applicable fees and tax)

Entrees'

- Slow Roasted Chateaubriand\$12 per person
- Chilean Sea Bass.....\$12 per person
- Red Snapper..... \$10 per person
- Twin Lobster Tail..... \$24 per person
- Rack of Lamb.....\$19 per person

Shrimp Cocktail Boat\$12 per person

With Lemon Wedges and Cocktail Sauce

Antipasti with Charcuterie Meats \$16 per person

Assorted Olives, Artichokes, Roasted Peppers Marinated White Beans and Tomatoes
PLUS Genoa Salami, Mortadella, Fresh Mozzarella Cheese, Prosciutto & Pasta Salad

-Wok Stir Fry Station.....\$14 per person

Served with Chicken Stir fry, Shrimp in Orange Ginger Sauce and Vegetables with White Rice

Mexican Fajita and Taco Station \$19 per person

Fajitas with Beef or Chicken & Tacos with Ground Beef Served with Warm Tortillas & Hard Taco Shells, accompanied by assorted topping: Peppers, Onions, Guacamole, Tomatoes, Cheese and Sour Cream

Carving Board with Your Choice of (2).....\$10 per person

- Slow Roasted Angus Roast Beef
- Slow Roasted Boneless Turkey Breast
- Slow Roasted Loin of Pork
- Slow Roasted Brisket of Beef

UPGRADE YOUR CARVING BY ADDING AN ITEM BELOW

- Slow Roasted Prime Rib.....\$10 per person
- Slow Roasted Filet Mignon.....\$14 per person

Hot Chaffer Station.....\$6 per person per item

- Eggplant Rolatini with marinara sauce
- Buffalo Style Wings and Sauce
- Tortellini with Sage Butter, Mushrooms and Fresh Parmesan

Pasta Station

- Wild Mushroom Ravioli served in Basil Pesto Cream Sauce.....\$8 per person
- Penne with Broccoli Rabe and Sweet Sausage served in a Cream Garlic Sauce... \$5 per person
- Manicotti with Marinara Sauce and Fresh Basil.....\$5 per person
- Penne with Alfredo Sauce, Roasted Peppers and Mushrooms.....\$5 per person
- Lobster Ravioli with Cream Sauce.....\$8 per person
- Stuffed Shells with Marinara Sauce and Fresh Basil.....\$5.00 per person

Seafood Station

- Sautéed Shrimp Paprika in a Creamy Garlic Sauce served over white rice.... \$13 per person
- Grilled Scallops sautéed in a Garlic & Butter Wine Sauce served over pasta \$13 per person
- Crispy Calamari with a spicy marinara sauce.....\$6 per person
- Mussels Fra Diabolo.....\$4 per person

Petite Slider Station\$12 per person

Mini all beef & chicken patties on mini buns accompanied by assorted toppings: Lettuce, Tomato, Cheese, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle

Mashed Potato Bar.....\$8 per person

Sweet Potatoes and Mashed Yukon Gold White Potatoes served in a Martini Glass accompanied by assorted toppings: Crumbled Bacon, Diced Ham, Sour Cream, Caramelized Onions, Chives, Shredded Cheddar Cheese, Tomato, Broccoli, Scallions, Gravy

Philly Cheesesteak Station.....\$12 per person

Thinly Sliced Beefsteak on Fresh Baked Rolls accompanied by Onion, Peppers, Mushrooms and Cheese

Sushi Station.....\$19 per person

A variety of prepared delicious grab n' go sushi rolls

Upgrade your sushi station to feature an authentic sushi chef to hand roll your sushi \$395