



185 Madisonville Road
Basking Ridge, NJ 07920
908-953-8092

The Quinceañera & Sweet 16 Package

Inclusions

- Wide Color Selection for your Table Linens & Napkins
- Bar & Service Staff Provided
- Coat Check Attendant (seasonal amenity)
- Ballroom Lighting Enhancement
- Table Numbers
- Individualized Floor Plan

Additional Fees

Security Staff Fee

There is a Security Staff fee required for all young adult events including graduation parties, mitzvahs, quinceañeras, sweet 16's & proms.

Cocktail Hour

TWELVE BUTLER PASSED HORS D'OEUVRES

- Miniature Beef Wellington
-
- Miniature Cheeseburger Slider
American Cheese & Melted Onions
-
- Coconut Shrimp
Apricot Dipping Sauce
-
- Asparagus & Goat Cheese Bundles
Wrapped in Phyllo
-
- Bacon Wrapped Sea Scallops
-
- Chinese Style Spring Rolls
Sweet Scallion Chili Dipping Sauce
-
- Pigs-In-A-Blanket
Spicy Boardwalk Mustard
-
- Miniature Loaded Potato Skins
Aged Cheddar & Bacon
-
- Sesame Chicken Morsels
Sweet Asian Chili Sauce
-
- Maryland Crab Cakes
Pecan Spiced Tartar Sauce
-
- Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton
-
- Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leave

Cocktail Hour Displays

THE MARKET TABLE

Arrangement of Imported & Domestic Cheeses

Garnished with Dried & Fresh Fruits & Nuts
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Bread Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with
Extra Virgin Italian Olive Oil & Cracked Black Pepper
Crisp Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

Heirloom Salads

Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

Market Table Enhancement

Chicago Style Spinach Dip • Pita & Tortilla Chips

STATIONARY DISPLAY • Choice of (1)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters
Two House Made Mac-n-Cheese Creations:
Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack
Accompaniments to include:
Toasted Japanese Panko Crumbs • English Peas •
Minced Garden Herbs • Sweet Shallot Marmalade • Double Smoked Bacon Crumbs •
Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •
Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

Antipasto Display

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico • Marinated
Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata • Olives • Preserved
Cherry Peppers • Bastone • Crostini Breads

American Bistro

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites •
Watermelon-Feta Cheese Salad • Onion Rings • Seasoned French Fries •
Mozzarella Sticks with Marinara Dipping Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes
Accompaniments to include:
Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •
Minced Broccoli Persillade • Brown Sugar Bacon

Far Eastern Station

Steamed & Fried Vegetable Potstickers • Boneless Spareribs •
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •
Served with Chopsticks

Oktoberfest

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •
Honey Mustard • Potato Pancakes • Applesauce

Dinner Service

Grand Introductions - Welcome Toast - Candle Lighting

THE SALAD TABLE • Please Select (2)

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts, Granny Smith Apple & Strawberry-Balsamic Dressing

Baby Arugula Salad

Fire Roasted Corn, Marinated Red & Yellow Peppers
Candied Pecans & Sherry Wine-Honey Vinaigrette

House Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots,
Toasted Croutons & Balsamic Vinaigrette

ENTRÉE STATIONS • Choice of (3)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters

Two House Made Mac-n-Cheese Creations:

Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack

Accompaniments to include:

Toasted Japanese Panko Crumbs • English Peas •

Minced Garden Herbs • Sweet Shallot Marmalade • Double Smoked Bacon Crumbs • Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •

Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

The Hibachi Grill

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce • Sweet Thai Chili Sauce • Vegetable Fried Rice

Fajita Station

Please Select (2)

Beef • Shrimp • Pork • Chicken • Tofu

Accompaniments to include:

Flour Tortillas • Mexican Rice • Sautéed Onions • Bell Peppers • Dairy Fresh Sour Cream •
Pickled Jalapeños • Shredded Cheddar • Shredded Monterey Jack Cheese •
Freshly Made Guacamole • Salsa Roja

The Pasta Table

Please Select (2)

Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream
Penne Pasta - Fresh Peas • Triple Distilled Vodka Sauce
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

Slider Shop

Please Select (2)

Angus Burger - Vermont Cheddar
Pulled Pork - House Made BBQ Sauce
Buffalo Chicken - Danish Bleu Cheese
Blackened Chicken - Muenster Cheese

Accompaniments to include:

Onion Straws • Lettuce • Tomatoes • Pickles • Cole Slaw • Ketchup • Mustard •
Chipotle Mayo

Sauté Station

Please Select Two (2)

Medallions of Beef Tenderloin - au Poivre
Portobello Mushrooms - Shallot Demi-Glace
Chicken Breast - Fresh Thyme • Crispy Caper Berries • Champagne Citrus Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes

Accompaniments to include:

Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •
Minced Broccoli Persillade • Brown Sugar Bacon

Stir Fry Noodle Station

Served in Chinese Take-Out Boxes

Please Select (1)

Chicken • Shrimp • Tofu

Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas •
Fortune Cookies

Upgraded Cocktail Stations

The Smoke House

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce • Bourbon Buffalo Sauce • Hot Honey

Additional Per Person

Ceviche Station

Grade "A" Ceviche to Include:

Salmon with Horseradish & Herbs

Spicy Tuna & Mango

Hamachi with Coconut & Lime

Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

Additional Per Person

Vive la Crêpe

Please Select (2)

Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream

Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce

Wild Mushrooms - Caramelized Onions • Gruyere Cheese

Roasted Chicken - Artichoke • Sun-Dried Tomatoes

Additional Per Person • Plus Attendant Fee

Carving Table

Please Select (2)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream

Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce

Asian Plum Roasted Loin of Pork - Soya Reduction Sauce

Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote

Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

Additional Per Person • Plus Attendant Fee

Complement your Carving Station with Mashed Potatoes & Rolls

Additional Per Person

Japanese Sushi & Sashimi Display

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi

Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

Additional Per Person

Turn your Sushi & Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs

Additional Chef Fee

A Sweet Ending

DESSERT COURSE

CUSTOM TIERED CAKE

Clients' choice of cake flavor, filling & frosting
Designed with our Partner Bakery: *Calandra's*

&

Dessert Station • Choice of (1)

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream Scooped to Order
with Assorted Toppings

On-The-Go Candy Shop

Pre-Assembled Bags of Assorted Candies & Chocolates

Boardwalk Parade

Cotton Candy Bags
Cinnamon-Sugar Churros
Saltwater Taffy

Ciao Bella Bakery

Oven Fresh Gourmet Cookies
Chocolate Chip Brownies
Blonde Brownies

Complete Coffee & Tea Service
Assorted Soft Drinks & Juices Included