



618

Sweet 16 Package

Passed Hors d'oeuvres

Served Upon Arrival

Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino

Thai Chicken Satays with Lemongrass Peanut Sauce

Chorizo Empanadas, Mango Lime Mojo

Pigs in a Blanket, Golden Mustard

Mini Crab Cakes, Remoulade

Granny's Meatballs, San Marzano Sauce

Spanakopita, Baby Spinach, Grecian Feta

Philly Cheesesteak Spring Roll, Cheese Sauce

Argentinian Beef Skewers, Chimichurri Sauce

*Rosemary and Dijon Lamb Chops, Balsamic Glaze

*Additional \$3 per person

Buffet Dinner Service

Choice of Salad (1):

Served with Balthazar Bread

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar

Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette

618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

Choice of Pasta (1):

Penne Vodka, San Marzano Sauce, Cream, Parmesan

Penne with San Marzano Tomato Sauce

Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan

*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino

**Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto

*Additional \$4 per person | **Additional \$8 per person

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Choice of Entrees (3)

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole
Chicken Fingers, French Fries
Chicken Scaloppini, Artichokes, Chardonnay Sauce
Chicken Marsala with Marsala Shallot Mushroom Sauce
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish
Adobe Roast Pork Loin, Charred Pineapple Salsa
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce
Herb Seared Salmon, Citrus Dill Butter
Almond Crusted Mahi Mahi, Mango Ginger Relish
Sirloin Steak, Chimichurri Sauce
*Cabernet Braised Boneless Short Ribs
*Skirt Steak, Chimichurri Sauce
**Filet Mignon, Shallot Cabernet Sauce
*Additional \$10 per person | **Additional \$15 per person

Choice of Side Dishes:

Choice of Starch (1)

Butter Whipped Potatoes
Parmesan Risotto
Roasted Baby Potatoes
Jasmine Rice

Choice of Vegetable (1)

Baby Carrots
Haricot Vert
Asparagus

Dessert

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream
Rainbow and Chocolate Sprinkles, Whipped Cream, Cherries, Chocolate and Strawberry Syrups,
Caramel, Assorted Candy Toppings
Add Pearl Sugar Waffles \$3 Per Person
Add Cookie Dough \$2 Per Person

Served with Assorted Cookies, Brownies & Cannoli's

Optional Popular Enhancements

Cold Display \$14 per person

Fresh Garden Vegetables, Caesar & Ranch Dressing
Roma Tomato & Fresh Mozzarella Bruschetta
Cheeses From Around the World, Dried Fruits, Nuts & Assorted Crackers
Antipasto, Cured Meats, Olives, Roasted Peppers, Artichokes, Fresh Mozzarella
Mediterranean with Hummus, Feta, Olives, Pita Chips

Dessert Stations Available (Prices Vary)

A variety of dessert stations from Ice Cream to S'Mores!

To-Go Station \$8 per person

*Choice of Pork Roll, Egg & Cheese; Bagels with Cream Cheese/Butter; Soft Pretzels
Served with Mini Water Bottles*

Our In- House Favors

Candles (Prices Vary by Size)
They smell like our cocktails!
Cocktails To-Go \$10 per person

Based on a 4-Hour Room Rental

Beverage Packages Available for Purchase
Coffee, Tea & Soft Drinks \$2.95 per person without Bar Package
\$150 Bartender Fee (Per) Required for Bar Package

Room Requirements

Banquet Room Only
50 Adult Minimum
75 Adult Minimum Saturday Evening
Adult Headcount must be equal to or greater than teen headcount

\$250 Security Guard Required (Per 25 Teens)
\$100 Maitre'd Fee Required

Sweet 16s are not offered on Saturday Nights During
Peak Months: April-June and September-December