

THE GRAND SWEET SIXTEEN

WHITE GLOVE SERVICE
VALET SERVICE AND COAT CHECK
CHOICE OF LINENS
PRIVATE SUITE ATTENDANT
DIRECTION AND SEATING CARDS

TROPICAL VIRGIN COCKTAILS FOR TEENS

AN ELEGANT DISPLAY OF TROPICAL VIRGIN COCKTAILS EXPERTLY PREPARED BY OUR MIXOLOGISTS AND SERVED WITH FRESH FRUIT GARNISHES.

BUTLER PASSED HORS D'OEUVRES

A DELUXE CHEF'S SELECTION OF HORS D'OEUVRES PASSED BUTLER STYLE BY WHITE GLOVE SILVER TRAY SERVICE

EMPANADAS

MAC AND CHEESE BALLS W/ CHIPOTLE SAUCE

MINI MONTE CRISTO SANDWICHES

REUBEN PUFFS

BACON WRAPPED SCALLOPS

SHEPERD'S PIE

VEGETABLE SPRING ROLLS

CLAMS CASINO

STUFFED MUSHROOMS WITH CRABMEAT

CHICKEN SATAY SKEWERS

ROASTED PEPPER AND GOAT CHEESE TARTS

SPANAKOPITA

CHICKEN CORDON BLEU

QUESADILLAS

CONEY ISLAND FRANKS

PEAR ALMOND BRIE IN FILO

MARYLAND CRAB CAKES



41 BROUGHTON AVENUE BLOOMFIELD NJ 07003 PHONE (973) 748-6590 FAX: (973) 748-1556

CHEF STATIONS

BRUSCHETTA STATION

FRESHLY BAKED ITALIAN BREAD, TOASTED AND TOPPED WITH CHOPPED TOMATOES, GARLIC, SPICES AND EXTRA VIRGIN OLIVE OIL

HOMEMADE FRESH BREAD STATION

A WIDE ASSORTMENT OF BREADS INCLUDING STUFFED FOCACCIA, FRENCH, ITALIAN AND SEMOLINA. ACCOMPANIED BY FRESHLY SEASONED DIPPING AIOLI.

MASHED POTATO STATION

FRESH WHIPPED IDAHO AND SWEET POTATOES SERVED MARTINI STYLE WITH A SERVICE BAR OF GREEN SPRING ONIONS, FRESHLY SNIPPED CHIVES, SWEET WHIPPED BUTTER, ROMANO AND CHEDDAR CHEESE, BROWN SUGAR, CINNAMON AND MINIATURE MARSHMALLOWS

SLIDER STATION

MINI-BURGERS MADE TO ORDER AND SERVED WITH ASSORTED TOPPINGS AND SAUCES, INCLUDING CHEDDAR CHEESE, BLEU CHEESE, CARAMELIZED ONIONS, BACON, SAUTEED MUSHROOMS, BABY SPRING GREENS AND MORE

THE PASTA STATION

PLEASE SELECT TWO

CAVATELLI W/ BROCCOLI IN GARLIC & OLIVE OIL FARFALLE W/ PESTO & SUN - DRIED TOMATOES RIGATONI BOLOGNESE PENNE IN VODKA SAUCE TORTELLINI CARBONARA

*SEAFOOD EXTRAVAGANZA

CUSTOM ICE CARVING ACCOMPANIED BY JUMBO SHRIMP, ROCKY POINT OYSTERS, CLAMS ON THE HALF SHELL, SUCCULENT CRAB CLAWS, AND MAINE LOBSTERS

*THE CARVING STATION

PLEASE SELECT TWO

BAKED VIRGINIA HAM ROAST OF TURKEY SUCKLING PIG MARINATED LONDON BROIL ROAST LEG OF LAMB



SILVER CHAFING DISHES

PLEASE SELECT FOUR

STIR FRY BEEF AND BROCCOLI ITALIAN OR SWEDISH MEATBALLS SESAME CHICKEN WITH BROCCOLI FLORETS CHICKEN FINGERS WITH HONEY DIJON HAWAIIAN PINEAPPLE CHICKEN CHICKEN FRANCESE OR MARSALA SLICED PORK LOIN IN MERLOT SAUCE SAUSAGE AND PEPPERS FRIED CALAMARI *SEAFOOD PAELLA OVER SAFFRON RICE BAKED SALMON IN DILL SAUCE **BAKED SCROD OREGANATO** STEAMED CLAMS IN A GARLIC LEMON BURRE BLANC SAUCE MUSSELS MARINARA OR GARLIC WHITE WINE SAUCE EGGPLANT ROLLATINI FRIED PLANTAINS WILD MUSHROOM RISOTTO WITH TRUFFLE OIL PIEROGIES WITH CARAMELIZED ONIONS & BACON

YOUR CHOICE OF POTATO & VEGETABLE

PLEASE SELECT ONE

GRILLED VEGETABLES
*ASPARAGUS AND PEELED
BABY CARROTS

GRILLED PORTOBELLO MUSHROOMS

PLEASE SELECT ONE

RED ROASTED POTATOES

GARLIC MASHED POTATOES

HOME FRIED POTATOES



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DESSERTS

ELEGANT CUSTOM DESIGNED TIERED CAKE

EXTRAVAGANT VIENNESE DISPLAY

THAT INCLUDES:

CHOCOLATE FOUNTAIN

A TOWERING FOUNTAIN OF DELICIOUS MILK CHOCOLATE ACCOMPANIED BY A VARIETY OF FRESH DIPPABLE FRUIT AND TREATS

ICE CREAM SUNDAE STATION

CHOCOLATE AND VANILLA ICE CREAM WITH A VAST ARRAY OF TOPPINGS AND SAUCES

BELGIAN WAFFLE & WARM ZEPPOLIES STATION

CHEF PREPARED ZEPPOLIES & BELGIAN WAFFLES SERVED WITH A WIDE ASSORTMENT OF TOPPINGS

COTTON CANDY STATION

SWEET CONFECTION, FRESHLY SPUN, WHIPPED AND WOUND ON A CONE

POP CORN STATION

FRESHLY POPPED, THEATRE STYLE BUTTERED POPCORN

* OPTIONAL ENHANCEMENTS

CHAMPAGNE OR SPARKLING APPLE CIDER TOAST

LED LIGHTING PACKAGE

*DENOTES ADDITIONAL CHARGE ALL PRICES SUBJECT TO 22% SERVICE CHARGE, 6.625% NJ SALES TAX AND 5% MAITRE'D FEE