

## Sweet-16



### Stations

*(Choice of Four)*

Asian Wok

Chicken Fingers & French Fry Bar

Hot Dog Station

Martini Mashed Potato Bar

Mexican Station

Pasta

Sliders



### Sweet-16 Cake

Created to your specifications by Palermo's Bakery,

*or*

### Cupcake Tower

Ice Cream Sundae Bar

*with Toppings*



### Beverages

Assorted Soft Drinks & A Variety of Juices

Coffee, Decaffeinated Coffee

Traditional & Herbal Teas



## Stations

(Choice of Four)

### **Asian Wok**

Choice of Chicken or Beef  
Accompanied by Vegetable Lo Mein and Fried Rice

### **Chicken Fingers & French Fry Bar**

Sweet Potato, Shoe String and Straight Cut Fries  
served with Melted Cheese, Bacon, Scallions,  
Jalapenos, Gravy & Honey Mustard

### **Hot Dog Station**

All Beef Hot Dogs in a Warm Bun served  
with Mustard, Ketchup, Relish and Sauerkraut

### **Martini Mashed Potato Bar**

*With Toppings:*

Cheddar, Sour Cream, Shallots, Caramelized Shallots  
& Garlic, and Wild Mushroom Sauce

### **Mexican Station**

*Your Choice Of:*

Make Your Own Taco Bar With All The Fixins  
or Cheese Quesadillas or Tri Color Nacho Bar

### **Sliders**

Angus Beef Sliders with Signature Toppings:  
Cheddar Cheese, Swiss Cheese, Blue Cheese, Bacon,  
Caramelized Onions, Sauteed Mushrooms, Ketchup

### **Pasta**

*Includes:*

#### **Bow Ties Tuscany**

Sundried Tomatoes, Artichoke Hearts, Asparagus in  
White Wine & Herb Sauce

#### **Cavatelli & Broccoli**

with Fresh Pecorino Romano & Garlic

#### **Gemelli**

with Wild Mushroom Cream Sauce

#### **Mezza Rigatoni Bolognese**

#### **Penne Ala Vodka**

#### **Three Cheese Tortellini**

with Basil Pesto Cream

*All Pasta Stations Include:*

*Pecorino Romano Cheese, Red Pepper Flake & Focaccia*



## Dessert

Sweet-16 Cake *or* Cupcake Tower  
Ice Cream Sundae Bar *with Toppings*  
Coffee, Decaffeinated Coffee  
Traditional & Herbal Teas



## Hors D'oeuvres

\$2 per person per Hors d'oeuvre

### Customary Passed Hors D'oeuvres

- |   |   |
|---|---|
| Artichoke and Goat Cheese Fritters                            | Mini Lobster Mac and Cheese                   |
| Artichoke and Sundried Tomato en Crouete                      | Mini Monte Cristos                            |
| Baby Corn Beef Pastrami Reuben                                | Mini Philly Cheese Steak with Pretzel Roll    |
| Bacon Wrapped Scallops  | Pear and Gorgonzola Purse                     |
| Black Angus Cheddar Sliders                                   | Pecan Crusted Panko Chicken                   |
| Black and White Sesame Chicken Satay                          | Petite French Onion Soup                      |
| Brie and Raspberry Packages                                   | Poblano and Chipotle Beef Satay               |
| Cajun Beef Satay  | Pork Shumai                                   |
| Caribbean Jerk Chicken Satay                                  | Seared Beef Tenderloin with Horseradish Aioli |
| Caribbean Salmon  | Sesame Chicken Wrapped in a Pea Pod           |
| Cheddar Cheese and Bacon Knish                                | Shrimp & Crab Spring Roll                     |
| Chicken & Biscuit with Cheddar Cheese                         | Spinach & Artichoke Tart                      |
| Chicken & Cheese Quesadilla Cones with Guacamole              | Spinach and Three Cheese Stuffed Mushrooms    |
| Chicken Yakatori  | Short-Rib Pie with Provolone Cheese           |
| Coconut Shrimp with Mango Chutney with Scallops & Ponzu Sauce | Thai Chicken on a Sugarcane Skewer            |
| Coney Island Franks in Crouete with Dijon Mustard             | Thai Chicken Satay                            |
| Crab Cakes with Boom Boom Sauce                               | Tuna Carpaccio on a Potato Latcha Tatlet      |
| Crispy Shrimp Shumai with Wasabi Mayo                         | Tuna Carpaccio over Seaweed Salad             |
| Filet Mignon Negimaki   | Wild Mushroom Risotto Cakes                   |
| Fresh Mozzarella on Carozza with Tomato Ragu                  | Wild Mushroom Strudel                         |
| Grilled Portabella Skewers                                    |   |



### Cold Passed Hors D'oeuvres

- Crab and Gazpacho Shooters
- Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
- Long Island Oysters with Bloody Mary Cocktail Sauce
- Miniature Fresh Fruit Smoothies
- Smoked Salmon on a Cucumber with Caviar and Crème Fraiche



\$3 per person for

### Supplemental Hors D'oeuvres

- New Zealand Lamb Chops
- Shrimp Cocktail



## Popular Extras



### Carving Station

**\$8.00**

*(Choice of Two)*

#### **Stuffed Pork Loin**

with Caramelized Onions, Raisins, Apples & Brown Sugar

#### **All Natural Turkey Breast**

with Natural Pan Jus

#### **Freshly Cut Corned Beef**

**NY Style Pastrami**

#### **Mediterranean Spiced Leg of Lamb**

with Tzatziki Sauce

#### **Braised Short Rib**

#### **Flank Steak "Au Poivre"**

#### Enhancement:

#### **Cracked Peppercorn Rubbed Tenderloin of Beef**

with Porcini Demi Glace ~ \$12

### Sushi & Sashimi Display

**\$14.00**

Handmade Sushi Rolls to include Tuna, Salmon, Spicy Tuna, California and Vegetarian Roll  
Hand Cut Tuna and Salmon Sashimi over Sushi Rice. Presented with Soy Pickled Ginger and Wasabi

### Chocolate Fountain

**\$9.00**

*Choice of: Milk, Dark, or White Chocolate*

*Toppings: Marshmallows, Pretzel Rods, Graham Crackers,  
Vienna Fingers, Oreos, Strawberries, Pineapple, Banana*

### Stands & Bars

**PopCorn - \$2.50 p/p**

**Pretzel Bar - \$3.00 p/p**

**Cotton Candy - \$2.50 p/p**

**Snow Cones - \$2.50 p/p**

**Frozen Smoothies ~ \$4.25 p/p**

