



QUINCEANERA PACKAGES

PACKAGES INCLUDE

- Catering Staff** dedicated staff to oversee every aspect of your special day
- Cider Toast** sparkling apple cider
- Tiered Quince Cake** includes cake cutting service, tasting and cake by Tropicana's Bakery
- Dance Floor**
- Room Rates** special room rates for family and guests
- Valet Parking** up to 5 complimentary valet parking spots for you and your family
- Guest Parking** complimentary guest self parking
- Menu Tasting** scheduled menu tasting for four
- Tables** round table seating for 8-10 guests per table * cake table * gift and guest book table * head table
- Self Serve Beverage Bar** tropical punch * lemonade * cucumber infused water
- Linen** white, ivory or black tablecloths and napkins
- Lycra Seat Covers** black, white or ivory with choice of colored band

ENHANCEMENTS

- | | |
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| Chiavari Chairs gold, silver or mahogany with white or ivory cushion . . . 5 each | Satin Overlay array of colors 12 per table
- Designed overlays priced individually |
| 12 FT Back Drop sheer white organza curtain with hanging crystals or 175
lights with choice of colored satin frame | Satin Napkins array of Colors 50 Cents Each |

All items are subject to a 10% service fee and 11% facilities fee plus applicable sales tax (**)



PLATED DINNER A

\$ 41 * Minimum 100 guests

Fresh rolls and butter, Chef's garden vegetables, coffee and tea service

STARTER & SALAD

House Salad Baby greens, cucumbers, carrots, tomatoes

Chips and Salsa Tri colored corn tortilla chips, spicy salsa

ENTRÉE SELECTIONS

Choose One

Chicken Champagne Creamy garlic champagne

Chicken Marsala Mushroom cream reduction

Filet of Sole Florentine Spinach, bacon, pine-nuts, lemon wine cream sauce

Oven Roasted Tri Tip Burgundy reduction

SIDE SELECTIONS

Choose one

Garlic Mashed Potato

Mashed Potato

Rice Pilaf

Rosemary Potatoes

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BUFFET A

\$ 51 * Minimum 100 guests

Fresh rolls and butter, coffee and tea service

STARTER & SALAD

House Salad Choice of two dressings

Tri Colored Chips House salsa, guacamole

ENTRÉES

Fajita Delight Chicken, beef, bell peppers, onions, pineapples

Cheese Enchiladas Red or green sauce

SIDES

Black Beans

Corn & Flour Tortillas

Spanish Rice

BUFFET B

Fresh rolls and butter, two hor d'oeuvres selections, Chef's garden vegetables, coffee and tea service

\$ 57 * Minimum 100 guests

SALAD SELECTIONS

Choice of three

Caesar Salad

Antipasto Salad

Pasta Salad

Fresh Fruit Tray

Tomato and Cucumber Salad

House Dinner Salad

ENTRÉE SELECTIONS

Choice of two

Persian Airline Chicken Saffron lemon pepper marinate

Oven Roast Tri Tip of Beef Burgundy reduction

Filet of Sole Cayenne lemon pepper sauce

Champagne Chicken Creamy garlic champagne sauce

Beef Pot Roast Burgundy reduction

Pasta Primavera Creamy pesto sauce

SIDE SELECTIONS

Choice of two

Rosemary Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Rice Pilaf

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PLATED DINNER B

\$ 47 * Minimum 100 guests

Fresh rolls and butter, two hor d'oeuvres selections, salad selection, two side selections, coffee and tea service

SALAD SELECTIONS

Caesar Salad Parmesan crust, seasoned croutons

House Salad Baby greens, cucumbers, carrots, tomatoes

PLATED ENTRÉES

Chicken Cordon Bleu Ham, cheese, mushroom cream sauce

Persian Airline Chicken Saffron lemon pepper marinate

Braised Short Ribs Burgundy reduction

Atlantic Salmon Herb crusted

Roast Prime Rib of Beef Creamed horseradish, au jus

SIDE SELECTIONS

Mashed Potatoes

Rice Pilaf

Chef's Garden Vegetables

Garlic Mashed Potatoes

Green Bean Almondine

Whiskey Glazed Carrots

Twice Baked Potato

Grilled Asparagus

Steamed Spinach

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PLATED DINNER C

\$50 * Minimum 100 guests

Fresh rolls and butter, three hor d'oeuvres selections, salad selection, two side selections, coffee and tea service

SALAD SELECTIONS

House Salad Baby greens, cucumbers, carrots, tomatoes

Caesar Salad Parmesan crust, seasoned croutons

Wine Country Salad Baby greens, candied walnuts, dried cranberries, bleu cheese crumbles, raspberry vinaigrette

PLATED ENTRÉES

Chicken Cordon Bleu Ham, cheese, mushroom cream sauce

Persian Airline Chicken Saffron lemon pepper marinate

Braised Short Ribs Burgundy reduction

Atlantic Salmon Herb crusted

Roast Prime Rib of Beef Creamed horseradish, au jus

SIDE SELECTIONS

Garlic Mashed Potatoes

Mashed Potato

Twice Baked Potato

Green Bean Almondine

Grilled Asparagus

Whiskey Glazed Carrots

Rice Pilaf

Chef's Garden Vegetables

Steamed Spinach

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