



Platinum Teen Celebration Stations

APPETIZER SELECTIONS *(Select Seven, Chef Choice Five)*

A Deluxe Selection of Appetizers to be Served Butler Style

Nonna's Meatballs~Mozzarella in Carrozza~Homemade Brick Oven Pizzettes~Chicken Quesadillas ~Chicken Satay

Buffalo Chicken Empanadas~Spanakopita~Jalapeno Poppers~Tomato Mozzarella Lollipops~Mansion Rice Rounds

Cocktail Franks Wrapped in a Blanket~Mac n' Cheese Bites~Asian Teriyaki Dumplings~Vegetable Spring Rolls

Mini Quiches~Raspberry & Imported Brie Wrapped in Phyllo Pastry~Hot Pretzels

International Cheese Station~ Cascade of Finest Quality Imported Cheeses featuring Imported Provolone, Parmesan, Sharp Cheddar, Gouda, Aged Gruyere, Brie, and Italian White Truffle, accompanied by Rustic Crackers

Mediterranean Antipasto Station~ Variety of Imported and House Made Thinly Sliced Italian Soppressata, Capicola, Genoa Salami, and Prosciutto di Parma served with Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Grilled Eggplant, Mediterranean Olives, and Prosciutto Stuffed Cherry Peppers

TEEN CAPTAIN'S STATIONS *(Select Three)*

Slider Bar~Kobe Beef, Meatball, Veggie Burgers Served on Mini Buns served with Ketchup & Pickles

Grilled Cheese Station~Panini Pressed Buttered Thin Ciabatta Bread & American Cheese

Pizza Station~Homemade Pizzas with Assorted Toppings

Chicken & Waffles~Buttermilk Fried Chicken with Luscious Waffles & Maple Syrup

Burrito Fiesta~Chicken, Steak, Veggie Burritos Served with Sour Cream & Salsa

Mashed Potato Martini Bar~Idaho Potato & Sweet Potato Served with Bacon, Sour Cream & Cheddar

French Fry Cart~Variety of Curly, Waffle & Sweet Potato Fries Served with Sauces

Pasta Paradise~Your Choice of Penne Vodka, Tortellini Alfredo, Gouda or Cheddar Mac n' Cheese

Salad Bar~Caesar Salad with Homemade Croutons & Classic Dressing, Mansion Mixed Green Salad with Balsamic Vinaigrette, Tomato & Mozzarella Salad

ADULT CAPTAIN'S STATIONS *(Select Two)*

Chicken Scarpariello~All-White Chicken Breast in a White Wine Reduction served with Potatoes & Cherry Peppers

Chicken Francese~Sauteed Chicken in a Lemon & White Wine Sauce

Alaskan Salmon~Pan Seared with Herbed Brown Butter

Roasted Red Pepper & Mozzarella Neapolitan~Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant

Truffle Mushroom Risotto~Creamy Arborio Rice with Sauteed Seasonal Veggies with a Hint of Truffle

DESSERT

Ice Cream Sundae Station with Classic Toppings~Assortment of Homemade Italian Cookies



Enhancements

OPEN BAR OR BEER & WINE

All Premium Liquors~A Vast Selection of Imported & Domestic Wines

Domestic Champagne~Domestic & Imported Beer

Customized Mocktails, Fruit Juices & Assorted Soft Drinks

WHITE DIAMOND APPETIZER SELECTIONS

Petite Filet Mignon Quesadillas~Herb-Roasted New Zealand Baby Lamb Chops

Smoked Salmon on Potato Latke~Tuna Tartare with Wasabi Mayo

Mozzarella in Carrozza~Homemade Pizzettes alla Margherita

Diver Scallops Wrapped in Hickory-Smoked Bacon

Crispy Coconut Shrimp Served with Asian Sauce~Miniature Homemade Maryland Crab Cakes

Roasted Red Pepper and Goat Cheese Crostini

Carving Stations (*Served with Two Sides*)~Seasoned Pastrami~Peppercorn-Encrusted Prime Rib Au Jus

Glazed Virginia Ham~Vermont Oven Roasted Turkey~Petite Filet Mignon

Asian Station & Noodle Bar~(Select Two) Chef Prepared Noodles Served with Your Choice of California Roll, Spicy Tuna Roll, Avocado Roll

Seafood Extravaganza~ Clams on the Half Shell, Blue Point Oysters on the Half Shell, Jumbo Shrimp Cocktail

Silver Chafing Dish~Fried Calamari with Spicy Marinara Sauce, Clams Oreganato, Stuffed Mushrooms with Crabmeat

NY Deli Station~ Pastrami, Corned Beef, Knish, Swiss Cheese, Rye Bread, Sauerkraut, Cole Slaw, Mustard

DESSERTS

Italian Coffee Bar~Espresso & Cordial Station

French Toast Station~Brioche Bread Dipped in Egg Batter Served with Sprinkles, Cookie Crumbles, Syrup, Cherries, Toffee & Whipped Cream

Homemade Ricotta Doughnuts or Fried Oreo Station~Served with Vanilla Ice Cream and Toppings

Chocolate-Dipped Fruit Station~Elegantly Dipped Strawberries, Pineapple & Bananas



Sit-Down Dinner

SALAD COURSE *(Select One)*

Signature Salad~Arugula, Fennel, Cranberries, Red Onion and Goat Cheese Served with Raspberry Vinaigrette

Mansion Mixed Greens~Baby Field Greens, Red Onion, Grape Tomatoes, Cucumber, Black Olives Served with Balsamic Vinaigrette

Caesar Salad~Hearts of Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing

Tomato & Mozzarella Salad~Fresh Tomatoes & Mozzarella Drizzled with Olive Oil & Fresh Basil

PASTA COURSE *(Select One)*

Penne Alla Vodka~Sautéed Onion in Pink Vodka Sauce with Prosciutto di Parma

Farfalle with Broccoli, Garlic & Oil~Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese

Cavatelli with Broccoli Rabe & Sausage~Homemade Cavatelli with Sautéed Broccoli Rabe and Italian Sausage (optional) in Fresh Garlic & White Wine Reduction

Millionaire Mac & Cheese~Elbow Pasta, Parmesan, Alfredo Sauce with Black Truffle Oil

MAIN COURSE *(Select Two)*

Panko Crusted Chicken Francese~Chicken Breast Sautéed in Lemon White Wine Sauce Served with Potato Puree & Baby Vegetables

Chicken Cordon Bleu ~Boneless Chicken Breast Stuffed with Imported Ham & Cheese in a White Wine Reduction Served with Crispy White Truffle Roasted Potatoes & Sautéed Broccoli

Stuffed Filet of Sole~Stuffed with Crab Meat & Risotto in a White Wine Tarragon Butter Sauce & Served with Fried Cauliflower

Alaskan Salmon~Pan-Seared & Topped with Herb Browned Butter Served with Polenta

New York Strip Steak~Perfectly Seared Prime Select Meat Au Jus Served with Bacon-Wrapped Vegetables & Bistro Fries

***Petite Filet Mignon**~Slow Roasted in a Port Wine Reduction & Served with Roasted Asparagus & Garlic Mashed Potatoes

DESSERT *(Choose One)*

Homemade Classic Lava Cake

Homestyle Italian Cheesecake with Whipped Cream & Strawberries

White Chocolate Bread Pudding

Coffee & Tea

*Available Upgrade