



## **Sweet Sixteen Buffet**

### **COCKTAIL HOUR**

Frozen Exotic Teen Bar  
Virgin Piña Colada's  
Margarita's and Chocolate Martini

### **HORS D'OEUVRES**

PASSED BUTLER STYLE  
CHOOSE EIGHT

Maryland Crab Cakes  
*Spicy Smoked Paprika Rémoulade*

Black Angus Beef Sliders  
*Vidalia Onion Marmalade*

Smoked Mozzarella and Roma Tomato Bruschetta  
*Basil and Chive Oil*

Petite Phylo Triangles  
*Stuffed with Roasted Chicken,  
Ricotta Salata and Porcini Mushrooms*

Spiced Vegetable Samosas  
*Curried Mango Chutney*

Tosca Pizzettas  
*Thin Crust Pizzas From Our Coal Oven*

Sushi Varié  
*A Selection of Sushi Rolls  
Served with Pickled Ginger and Siracha Mayo*

Grilled Chicken Quesadilla  
*Shredded Jack Cheese, Jalapeño,  
Fire Roasted Pepper and Guacamole*

Grilled Chicken Tikka  
*Cucumber Mint Raita Sauce*

Scallops Wrapped in Hickory Smoked Bacon  
*Smoked Tomato Coulis*

Stuffed Mushroom Cap  
*Fontina Cheese*

Pulled Barbecue Pork Bun  
*Tobacco Onion*

Steamed Asian Pot Stickers and Dim Sum  
*Ponzu Sauce*

Classic Franks in the Blanket  
*Dijon Mustard*

**Mexican Shrimp Flauta**

*Crisp Flour Tortilla Rolled with Pepperjack Cheese  
Guacamole*

**Vegetable Spring Roll**

*Shredded Asian Vegetables Tossed with Ginger and Five Spice  
Spicy Plum Sauce*

**BUFFET**

**CARVING STATION**

CHOOSE TWO

**BBQ Flank Steak**

*Marinated Tangy Smoked Barbecue Sauce and Grilled*

**Pernil – Boneless Roast Shoulder of Pork**

*Rubbed with Ground Coriander Seed, Cumin and Adobe Spices  
Slow Roasted until Tender and Juicy*

**Oven Basted Turkey Breast**

*Slow Roasted Turkey Accompanied by Tucson Style Sausage Dressing  
Cranberry Papaya Compote  
Farmhouse Gravy*

**Ballotine of Roast Capon**

*Whole Boneless Capon is stuffed with a Farce of  
Forest Mushrooms, Apples and Fennel  
Natural Chicken Demi Glace*

**Smoked Glazed Ham**

*Simmered in Pork Broth, then Baked and Glazed with Maple,  
Ginger and Pineapple  
Corned Bread and Mango Chutney*

**Loin of Pork**

*Stuffed with Apples, Apricots and Vidalia Onion  
Tomatillo Salsa and Sun Dried Cranberry Pork Jus*

**ANTIPASTO BAR / TUSCAN TABLE**

ALL INCLUDED

**Salumeria**

*Presentation of Cured Meats and Cheeses to Include Cappiccolo, Sopresata, Genoa Salami, Pepperoni, Aged Provolone, Parmesan and Mozzarella  
Served with Extra Virgin Olive Oil and Balsamic Vinegar*

**Melanzane ala Mozzarella**

*Grilled Italian Eggplant Layered with Fresh Mozzarella and Vine Ripe Tomato  
Finished with Basil, Olive oil and Fresh Cracked Pepper*

**Bruschetta**

*Garlic Toasted Tuscan Bread  
Roma Tomato, Basil, and Bermuda Onion*

**Grilled Vegetables**

*Grilled Seasonal Vegetables  
Pesto, Olive Oil and Balsamic Vinegar Reduction*

**Caesar Salad**

*Sour Dough Croutons and Traditional Dressing*

## HOT DISHES

CHOOSE FOUR

**Bangkok Beef with Scallion and Broccoli**

*Flavored with Rice Wine, Sesame Oil and Oyster Sauce*

**Chicken with Cashews**

*Stirfry Chicken Breast with Onion, Peppers,  
Baby Bok Choy and Toasted Cashews*

**Paella a la Valenciana**

*Chicken, Shrimp, Clams and Chorizo Sausage with Saffron Rice*

**Pulled Pork Enchiladas**

*Pulled Shoulder of Pork Mixed with Green Onion, Cilantro,  
Jalapeno and Jack Cheese rolled in a Corn Tortilla and Baked  
Savory Tomatillo Sauce, Hot Sauce, Salsa Mexicana*

**Penne A La Vodka**

*Tossed with Onions, Parma Prosciutto Ham and Pepper Flakes  
Finished with Vodka and Light Cream Tomato Sauce  
Parmesan Cheese*

**Rigatoni Bolognese**

*Hearty Meat Sauce with Plum Tomatoes, Basil, Marjoram  
Touch of Cream and Parmesan Cheese*

**Conchette A La Siciliana**

*Medium Shell Pasta Tossed with Roasted Eggplant, Peppers, Grilled Onion,  
Capers, plum Tomatoes and Italian Parsley, Parmesan Cheese*

**Fried Calamari**

*Tomato Dipping Sauce*

**Orechiette with Rapini**

*"Ear" Shaped Pasta is Tossed with Anchovy, Garlic and Chili Pepper Flakes  
The Tossed with Broccoli Rabe, Turnip Greens and Chicken Broth*

**Farfalle Primavera Ala Pesto**

*Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil  
Topped with Lightly Sautéed "Jardinière" of Fresh Vegetables*

**Chicken Cacciatore**

*Italian Classic with Tomatoes, Onions, Peppers and Basil*

**Sole Marichiara**

*Bundles of Fillet of Sole Topped with Roasted Peppers, Capers, Tomato and  
Olives*

**Eggplant Rollatini**

*Rolled with Roasted Eggplant, Plum Tomato, Basil and Ricotta Cheese*

**Pizza**

*Our Brick Oven House Pizzas*

**Pork Loin a la Marsala**

*Scallopini of pork Loin*

**Chicken Parmigiana**

*Escalope of Chicken Breast, Pan Fried and Accompanied by  
Marinara Sauce and Mozzarella*



**DESSERT TABLE**

ALL INCLUDED

Miniature Cheese Cakes, Cannoli and Fresh Fruit

Chocolate Dipping Station

Coffee and Tea

**MARQUEE LIGHTING AND  
SOUND SYSTEM IS INCLUDED**

