

## **Teen Catering Menu**

(Perfect for Bar/Bat Mitzvah, Sweet 16, Quinceanera or Debut)

### **Package One**

**\$40.00++ / person**

Choose any (3) hors d'oeuvres

Build-Your-Own-Slider-Bar

Choice of (3) sides

Choice of (2) Desserts

### **Package Two**

**\$45.00 ++/ person**

Choose any (3) hors d'oeuvres

Gourmet Build-Your-Own-Slider-Bar

Choice of (3) sides

Choice of (2) Desserts

### **Package Three**

**\$50.00++/person**

Choose any (4) hors d'oeuvres

Gourmet Build-Your-Own-Slider-Bar

Choice of (3) sides

Choice of (1) entrée

Choice of (3) Desserts

#### **❖ Build-Your-Own-Slider Bar:**

- Brioche bun
- Freshly grilled patties (choose 2 types: beef, turkey, or veggie)
- Choice of cheese: cheddar or swiss
- Onion, lettuce, tomato
- Ketchup, mustard, ranch

\*Gourmet Build-Your-Own-Slider Bar includes: blue cheese crumbles, grilled onions, and grilled mushrooms

#### **Hors D'oeuvres** -Each additional hors d'oeuvre, add: \* \$3.75++/ per person, per option

\*\* \$4.75++/ per person, per option

\*\*\* \$5.75++/ per person, per option

- Grilled corn quesadilla | cilantro | cotija cheese\*
- Veggie Spring rolls | sweet & sour sauce\*
- Mac & Cheese Balls | smoked gouda | poblano peppers\*
- Grilled seasonal veggie skewers\*
- Spanakopita | spinach | feta cheese | phyllo\*
- Beef & sausage meat balls | smoked mozzarella | marinara | fresh basil\*
- Grilled chicken skewer | tabasco butter | blue cheese \*
- Chicken pot stickers | citrus ponzu | green onion\*
- Popcorn shrimp skewers | sesame chili sauce\*
- Steak empanada | cilantro\*\*
- Corn dog dipper | grain mustard\*\*
- Vine tomato bruschetta | garlic | basil | aged balsamic | toasted brioche\*\*
- Caprese skewer | mozzarella | balsamic drizzle | cherry tomatoes\*\*
- Crab cake | harissa aioli\*\*\*
- Coconut shrimp | orange glaze\*\*\*
- Filet crostini | horse radish | micro greens\*\*\*
- Crispy beef skewer | gorgonzola\*\*\*
- Filet skewers | chimichurri\*\*\*

#### **Sides**-Each additional side, add: \* \$3.00++/ per person, per option

\*\* \$4.00++/ per person, per option

- Classic Caesar Salad | croutons | parmesan cheese\*
- Mesclun Greens | walnuts | Anjou pears | goat cheese | champagne vinaigrette\*
- Spinach Salad | green apples | Gorgonzola | sautéed mushrooms | sherry vinaigrette | fried leeks\*
- House fries | herbs, garlic & parmesan\*
- Sautéed Young Vegetables\*
- Sweet potato fries\*

- Steamed Broccolini | toasted garlic\*
- Garlic mashed potatoes\*\*
- House mac & cheese | bread crumbs | poblano peppers\*\*
- Penne pomodoro\*\*
- Green Bean Almandine | toasted almonds | lemon | herbs\*\*
- Grilled Asparagus | sherry bacon dressing\*\*

**Entrees**-Each additional entree, add: \* \$4.00++/ per person, per option \*\* \$6.00++/ per person, per option

- Chicken fingers\*
- Vegetarian Lasagna\*
- Mini Pizza- Choice of Cheese or Pepperoni\*
- Tri-tip | peppers | onions\*\*
- Slow Smoked Brisket of Beef | Dark amber demi\*\*
- Pan Seared Salmon | Orange rosemary glaze\*\*
- Lemon Garlic Chicken Breast | sautéed with chardonnay and fresh oregano\*\*
- Garlic & Rosemary Chicken Breast | with buerre blanc\*\*
- Chicken Diane | with mushrooms, shallots, and mustard cognac sauce\*\*
- Grilled Halibut with chardonnay, herbs, and caper dressing\*\*

**Stationary Platter/Add Ons**-(add 21% service charge & 8.75% tax )

- **Hummus Platter** \$80.00 - Serves approx. 25  
Red pepper hummus | pita chips | carrots | cucumber | celery | red peppers \*Ranch dressing upon request
- **Fruit Platter** Small platter \$80.00 - Serves approx. 25 /Large platter -\$110.00 Serves approx. 40  
Melons | Strawberries | Grapes | Pineapple
- **Cheese Platter** \$175.00 - Serves approx. 50  
Aged cheddar | Swiss | Smoked Gouda | Brie | crackers | walnuts | strawberries
- **Cured Meat Platter** Small platter \$180.00-Serves approx. 50/Large platter \$220.00-Serves approx. 75  
Prosciutto | ham | smoked turkey | crusty breads | mustard

### **Desserts-**

Each additional dessert, add: \* \$4.00++/ per person, per option \*\* \$5.00++/ per person, per option

- **Mini cup cakes\*** -red velvet, salted caramel, lemon chiffon, chocolate truffle
- **Cake pops\***- red velvet – butterscotch – cookies & cream
- **Mini S'mores Bites\***
- **Tres Leches Cake shots\*\*** -chiffon, Grand Marnier crème & whip cream
- **Chocolate Chip cream cheese Bites\*\***
- **Salted Caramel Cream Puffs\*\***
- **Chocolate & strawberry tarts\*\***
- **Milk chocolate covered Madeleine\*\***
- **Fresh Fruit tarts\*** -lemon curd & seasonal fruit
- **Cake Slices\*\*** -cheesecake, chocolate cake, carrot cake, or lemon cake

### **Dessert Platter-**

*selection of assorted cookies and/or brownies-2 dozen items- \$45++*