



## **Sweet 16 Package**

4 Hour Event (only event of the day)

### Cocktail Hour

Cheese and Crudités Display  
Three (3) Passed Hors D'oeuvres  
Kid's Soda Bar

### Dinner

Choice of Three (3) Action Stations  
Choice of One (1) Carving Station

### Dessert

Choice of One (1) Dessert Station

### Non-Alcoholic Beverages

Coffee and Tea Bar  
Soda and Juice

### Other Inclusions

Onsite Event Coordinator  
Silver Chiavari Chairs with Ivory Cushions  
Ivory Tablecloths and Napkins  
Hurricane Candle Centerpieces

Additional Bar Options Also Available (cash, consumption, or open)

### Pricing

**Price per Adult: \$75++**

**Price per Child (under 18): \$35++**

++All prices are subject to 20% service charge and 7.35% CT sales tax  
All prices reflect a cash or check discount, a convenience fee may apply for other payments.

# Hors D'oeuvres

**Baked Brie Bites**  
*with wild berry glaze*

**Vegetable Spring Rolls**  
*with sweet and sour sauce*

**Spanakopita**  
*(spinach and feta cheese in filo dough)*

**Pulled Pork and Coleslaw Sliders**

**Coconut Crusted Chicken Tenders**  
*with pineapple ginger sauce*

**Alligator Bites**  
*with Cajun remoulade*

**Bacon Wrapped Scallops**  
*with lemon curd*

**Philly Cheesesteak Empanadas**

**Mini Reubens**  
*with Thousand Island dressing*

**Classic Bruschetta**  
*with herb whipped ricotta on a crostini*

**Tuna Tartare**  
*with cucumber, scallions, sesame,  
and soy in a wonton cup*

**Roasted Tenderloin**  
*with grilled filet mignon  
and horseradish cream on a crostini*

**Chili and Lime Grilled Beef Skewers**  
*with chimichurri*

**Pigs in a Blanket**  
*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

**Maple Candied Bacon**

**Crab Rangoon**  
*with sweet and sour sauce*

**Polenta Nest**  
*with bolognese and parmesan*

**Mini Tostadas**  
*with chorizo, green apple salsa & queso fresco*

**Chicken and Bacon Phyllo Bakes**  
*with avocado ranch*

**Fig & Goat Cheese Tartlets**  
*with honey*

**Coconut Crusted Shrimp**  
*with orange chili sauce*

**Caramelized Leek and Goat Cheese Bruschetta**

**Goat Cheese Stuffed Dates**  
*wrapped in basil and Serrano ham*

**Mac n' Cheese Fonduta Bites**  
*with marinara sauce*

**Mini Baked Potatoes**  
*with sour cream and cheese sauce*

**Buffalo Chicken Bites**  
*with ranch dipping sauce*

**Asian Meatballs**  
*with soy glaze*

**Barbecued Bourbon Chicken Skewers**

**Chicken Empanadas**

**Italian Meatballs**  
*with marinara sauce*

**Sautéed Shrimp and Crispy Cheddar Grits**

**Chicken Yakitori Skewers**  
*with garlic ginger soy sauce*

**Asian Beef Skewers**  
*with teriyaki sauce*

**Maple Roasted Sweet Potato Wonton**  
*with espresso bourbon crema*

**Crispy Shrimp**  
*with a sweet and spicy sauce*

# Action Stations

## Asian Stir Fry

*Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies*

## Salad Bar

*Choose 3 plated salad options and we will create a delectable salad bar*

## Pasta

*Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken*

## Taco Bar

*Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese*

## Sushi

*An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks*

## Grilled Cheese

*Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup*

## Loaded Potato Bar

*Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions*

# *Salad Selections*

## **Mixed Berry**

*Baby spinach with fresh strawberries, raspberries & blueberries, crumbled goat cheese, honey toasted almonds and berry vinaigrette*

## **Caprese**

*Mixed greens, vine-ripe tomato, fresh buffalo mozzarella, basil, basil oil and aged balsamic vinegar*

## **Classic Caesar**

*Romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing*

## **Poached Pear**

*Mixed greens with manchego cheese, spiced candied walnuts and champagne vinaigrette*

## **Baby Spinach**

*with applewood smoked bacon, crumbled blue cheese, pear tomatoes and basil balsamic vinaigrette*

## **Watermelon Salad**

*with baby arugula, watermelon\*, crumbled feta, fresh mint and citrus vinaigrette*

## **Garden Salad**

*Mixed greens, cucumber, red onion, pear tomatoes, carrots, croutons and house dressing*

## **Greek Salad**

*Romaine lettuce, feta cheese, red onion, kalamata olives, tomato, cucumber, pepperoncini and Greek dressing*

## **Autumn Salad**

*baby winter greens, maple roasted butternut squash, pomegranate arils,\* toasted pepitas, crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette*

\* indicates seasonal item—watermelon available May-September & pomegranate available October-January

# Carving Stations

## **Oven Roasted Turkey Breast**

*with fresh rolls, cranberry chutney, gravy and stone ground mustard*

## **Brown Sugar Virginia Honey Ham**

*with pineapple chutney*

## **5-Spice Rubbed Pork Loin**

*with apple cider coleslaw*

## **Beef Tenderloin**

*with crispy onions, port jus, horseradish cream and fresh rolls*

## **Beef Sirloin**

*with caramelized onions, fine herb butter, horseradish cream and mushroom demi*

## **Prime Rib of Beef**

*with au jus, horseradish cream and fresh rolls*

## **Roasted Elk Loin**

*with mashed sweet potatoes and blackberry cognac jus*

# *Desserts*

## **Cupcake Tower**

*Choice of 3 gourmet cupcake flavors*

## **S'mores Station**

*Marshmallows, honey graham crackers and milk or dark chocolate bars  
set out by our fire pit*

## **Sundae Bar**

*Choice of 3 ice cream flavors and 35 assorted toppings*

*\*waffle bowls available for an additional \$2/pp\**

## **Donut Bar**

*Selection of 5 donut varieties*

*\*donut wall available for an additional \$200\**

## **Milk & Cookies Bar**

*Choice of Five (5) Cookies accompanied by regular, chocolate and strawberry milk (dairy free  
available upon request)*

## **Venetian Table**

*Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies  
(\$10/pp)*

# *Bar Options*

**Cash Bar:** Guests pay for drinks upon ordering. No bartender fee.

**Consumption Bar:** A host tab that is closed at the conclusion of the event.  
No bartender fee.

**Cash and Consumption Bar Prices:**

Beer/Wine/Standard Mixed Drink: \$6

Premium Mixed Drink/Martini: \$8

**Open Bar Pricing:**

1 Hour: \$10 p/p

2 Hours: \$15 p/p

3 Hours: \$20 p/p

\*3.5 hours: \$22.50/pp

\*Bar must close 30 minutes prior to end of event\*