



185 Madisonville Road  
Basking Ridge, NJ 07920  
908-953-8092

# The Quinceañera & Sweet 16 Package

2022-2023

## Inclusions

- Cocktail Hour Music provided in the Vista Lounge
- Wide Color Selection for your Table Linens & Napkins
- Bar & Service Staff Provided
- Coat Check Attendant (seasonal)
- Ballroom Lighting Enhancement
- Table Numbers
- Place Cards with Basking Ridge Catering Emblem
- Individualized Floor Plan

# Cocktail Hour

## TWELVE BUTLER PASSED HORS D'OEUVRES

- Miniature Beef Wellington
- 
- Miniature Cheeseburger Slider  
*American Cheese & Melted Onions*
- 
- Coconut Shrimp  
*Apricot Dipping Sauce*
- 
- Asparagus & Goat Cheese Bundles  
*Wrapped in Phyllo*
- 
- Bacon Wrapped Sea Scallops
- 
- Chinese Style Spring Rolls  
*Sweet Scallion Chili Dipping Sauce*
- 
- Pigs-In-A-Blanket  
*Spicy Boardwalk Mustard*
- 
- Miniature Loaded Potato Skins  
*Aged Cheddar & Bacon*
- 
- Sesame Chicken Morsels  
*Sweet Asian Chili Sauce*
- 
- Maryland Crab Cakes  
*Pecan Spiced Tartar Sauce*
- 
- Seared Ahi Tuna  
*Hoisin Dressing & Crispy Rice Crouton*
- 
- Caprese Skewers  
*Ripe Tomato, Fresh Mozzarella & Folded Basil Leave*

## Cocktail Hour Displays

### THE MARKET TABLE

#### **An Inspired Arrangement of Imported & Domestic Cheeses**

Garnished with Dried & Fresh Fruits & Nuts  
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

#### **Farmer's Market Display**

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with  
Extra Virgin Italian Olive Oil & Cracked Black Pepper  
Crisp Garden State Vegetables with Two Hand-Blended Dips  
Chickpea Hummus

#### **Heirloom Salads**

Oven Dried Tomatoes with Grilled Artichokes  
Roasted Asparagus with Fresh Ginger  
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant  
Sweet Jersey Corn Salad with Crumbled Feta Cheese

#### **Market Table Enhancement**

DH Chicago Style Spinach Dip • Pita & Tortilla Chips

## STATIONARY DISPLAY • Choice of (1)

### **Designer Mac-n-Cheese Bar**

Bite-Sized Fried Mac-n-Cheese Fritters  
Two House Made Mac-n-Cheese Creations:  
Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack  
Accompaniments to include:  
Toasted Japanese Panko Crumbs • English Peas •  
Minced Garden Herbs • Sweet Shallot Marmalade • Double Smoked Bacon Crumbs •  
Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •  
Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

### **Antipasto Display**

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •  
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico • Marinated  
Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata • Olives • Preserved  
Cherry Peppers • Bastone • Crostini Breads

### **American Bistro**

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites •  
Watermelon-Feta Cheese Salad • Onion Rings • Seasoned French Fries •  
Mozzarella Sticks with Marinara Dipping Sauce

### **Cosmopolitan Potato Bar**

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes  
Accompaniments to include:  
Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •  
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •  
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •  
Minced Broccoli Persillade • Brown Sugar Bacon

### **Far Eastern Station**

Steamed & Fried Vegetable Potstickers • Boneless Spareribs •  
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •  
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •  
Served with Chopsticks

### **Oktoberfest**

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •  
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •  
Honey Mustard • Potato Pancakes • Applesauce

# Dinner Service

Grand Introductions - Welcome Toast - Candle Lighting

## THE SALAD TABLE • Please Select (2)

### **Hearts of Romaine Caesar Salad**

Dry Aged Jack Cheese & Extra Virgin Olive Oil

### **Organic Field Greens Salad**

Kiln Dried Cranberries, Sweet Roasted Walnuts, Granny Smith Apple & Strawberry-Balsamic Dressing

### **Baby Arugula Salad**

Fire Roasted Corn, Marinated Red & Yellow Peppers  
Candied Pecans & Sherry Wine-Honey Vinaigrette

### **House Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Carrots,  
Toasted Croutons & Balsamic Vinaigrette

## ENTRÉE STATIONS • Choice of (3)

### **Designer Mac-n-Cheese Bar**

Bite-Sized Fried Mac-n-Cheese Fritters

Two House Made Mac-n-Cheese Creations:

Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack

Accompaniments to include:

Toasted Japanese Panko Crumbs • English Peas •

Minced Garden Herbs • Sweet Shallot Marmalade • Double Smoked Bacon Crumbs • Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •

Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

### **The Hibachi Grill**

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce • Sweet Thai Chili Sauce • Vegetable Fried Rice

## **Fajita Station**

Please Select (2)

Beef • Shrimp • Pork • Chicken • Tofu

Accompaniments to include:

Flour Tortillas • Mexican Rice • Sautéed Onions • Bell Peppers • Dairy Fresh Sour Cream • Pickled Jalapeños • Shredded Cheddar • Shredded Monterey Jack Cheese • Freshly Made Guacamole • Salsa Roja

## **The Pasta Table**

Please Select (2)

Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce

Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream

Penne Pasta - Fresh Peas • Triple Distilled Vodka Sauce

Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce

Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce

Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

## **Slider Shop**

Please Select (2)

Angus Burger - Vermont Cheddar

Pulled Pork - House Made BBQ Sauce

Buffalo Chicken - Danish Bleu Cheese

Blackened Chicken - Muenster Cheese

Accompaniments to include:

Onion Straws • Lettuce • Tomatoes • Pickles • Cole Slaw • Ketchup • Mustard • Chipotle Mayo

## **Sauté Station**

Please Select Two (2)

Medallions of Beef Tenderloin - au Poivre

Portobello Mushrooms - Shallot Demi-Glace

Chicken Breast - Fresh Thyme • Crispy Caper Berries • Champagne Citrus Sauce

## **Cosmopolitan Potato Bar**

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes

Accompaniments to include:

Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •

Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •

Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •

Minced Broccoli Persillade • Brown Sugar Bacon

## **Stir Fry Noodle Station**

Served in Chinese Take-Out Boxes

Please Select (1)

Chicken • Shrimp • Tofu

Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas •

Fortune Cookies

## Upgraded Cocktail Stations

### **The Smoke House**

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce • Bourbon Buffalo Sauce • Hot Honey

**\$18 Additional Per Person**

### **Ceviche Station**

Grade "A" Ceviche to Include:

Salmon with Horseradish & Herbs

Spicy Tuna & Mango

Hamachi with Coconut & Lime

Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

**\$15 Additional Per Person**

### **Vive la Crêpe**

Please Select (2)

Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream

Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce

Wild Mushrooms - Caramelized Onions • Gruyere Cheese

Roasted Chicken - Artichoke • Sun-Dried Tomatoes

**\$10 Additional Per Person • \$85 Attendant Fee**

### **Carving Table**

Please Select (2)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream

Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce

Asian Plum Roasted Loin of Pork - Soya Reduction Sauce

Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote

Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

**\$12 Additional Per Person • \$85 Attendant Fee**

*Complement your Carving Station with Mashed Potatoes & Rolls*

**Additional \$4 Per Person**

### **Japanese Sushi & Sashimi Display**

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi

Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

**\$19 Additional Per Person without Chef**

*Turn your Sushi & Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs*

**Additional \$700.00**

# A Sweet Ending

## DESSERT COURSE

### **CUSTOM TIERED CAKE**

Clients' choice of cake flavor, filling & frosting  
Designed with our Partner Bakery: *Calandra's*

&

### **Dessert Station • Choice of (1)**

#### **Ice Cream Sundae Bar**

Vanilla & Chocolate Ice Cream Scooped to Order  
with Assorted Toppings

#### **On-The-Go Candy Shop**

Pre-Assembled Bags of Assorted Candies & Chocolates

#### **Boardwalk Parade**

Cotton Candy Bags  
Cinnamon-Sugar Churros  
Saltwater Taffy

#### **Ciao Bella Bakery**

Oven Fresh Gourmet Cookies  
Chocolate Chip Brownies  
Blonde Brownies

Tableside Coffee & Tea Service

Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated  
Assorted Teas for Steeping

**This Package requires an additional Security Staff Fee**  
**This Package is subject to an additional Tent Site Fee**