

Quinceañera Celebration

STATIONS: \$68.99 P/P

FIVE HOUR

RECEPTION

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 7.35% CT SALES TAX

(50 ADULT MINIMUM)

Upon Arrival

COLD CRUDITÉ FRUIT & CHEESE TABLE

LEMONADE & FRUIT PUNCH STATION

Hors D' Oeuvres

Please Select Three

MAC & CHEESE FRITTERS

DITALINI PASTA, FOUR CHEESE BLEND, PANKO BREADCRUMBS, BASIL & TOMATO AIOLI,
PARMESAN SHOWER

PALLA ORZO

PETIT ORZO ROUNDS STUFFED WITH SWEET ITALIAN SAUSAGE, MOZZARELLA & FRESH BASIL
LIGHTLY FRIED & TOPPED WITH A TOMATO BASIL AIOLI

SKEWERED GRECIAN CHICKEN

SKEWERED MARINATED CHICKEN, ONIONS & PEPPERS SERVED WITH TZATZIKI SAUCE

BUFFALO CHICKEN CROSTINI

CHEF'S BRUSCHETTA TOPPING, CRISPY BUFFALO CHICKEN & BLEU CHEESE

SIRLOIN BRUSCHETTA

TOPPED WITH FRESH BRUSCHETTA & GRILLED SIRLOIN

EGGPLANT ROLLATINI

THINLY SLICED EGGPLANT STUFFED WITH SPINACH & RICOTTA CHEESE BAKED WITH MARINARA
SAUCE & MOZZARELLA CHEESE

GOAT CHEESE BACON CROSTINI

CREAM CHEESE - GOAT CHEESE, CHOPPED WALNUTS, CRUMBLLED BACON DRIZZLED WITH
HONEY

SPINACH & FETA PASTRY PURSES

FILO DOUGH STUFFED WITH FETA CHEESE AND SPINACH SERVED WITH TZATZIKI SAUCE

CALAMARI

LIGHTLY COATED & FRIED SERVED WITH MARINARA ON THE SIDE

BUTLER STYLE COCONUT SHRIMP

SERVED WITH OUR CHEF-MADE FRUIT CHUTNEY

Pasta Selection

Please Select One

A LA VODKA

A CREAMY BLUSH SAUCE TOSSED WITH YOUR CHOICE OF FARFALLE, FUSILLI OR PENNE PASTA

OLD FASHIONED GOURMET MACARONI & CHEESE
THREE CHEESE BLEND WITH BREAD CRUMB TOPPING

FARFALLE ALFREDO

BOWTIE PASTA TOSSED IN OUR CHEF'S HOMEMADE ALFREDO SAUCE

Upgrade to a Premium Pasta | \$2.50 p/p*

CHEF'S CARBONARA

A ZESTY CREAMY THREE CHEESE BLEND TOSSED WITH FUSILLI PASTA, SMOKED PROSCIUTTO,
BACON & PEAS

BUTTERNUT SQUASH RAVIOLI

** Seasonally available*

TOSSED WITH SUN DRIED TOMATOES, CARAMELIZED ONIONS IN A HAZELNUT-BROWN BUTTER
SAUCE SAGE SAUCE

Salad Selection

Please Select One

GARDEN

TOSSED WITH TOMATOES, CUCUMBER & PEPPERS

| SELECT TWO |

CHOICE OF ZINFANDEL VINAIGRETTE, RANCH, BALSAMIC OR ITALIAN DRESSING

CAESAR

CRISP ROMAINE LETTUCE TOSSED WITH A CREAMY DRESSING, CROUTONS & PARMESAN CHEESE

APPLE CRANBERRY WALNUT MIXED GREENS

MIXED GREENS TOSSED WITH DRIED CRANBERRIES & SLICED APPLES

WALNUTS SERVED ON THE SIDE

Dinner Selection

Please Select Two

CHICKEN TOSCA

GRILLED CHICKEN MARINATED WITH PESTO AND TOSSED WITH ROASTED PEPPERS,
SPINACH & FRESH TOMATOES IN A PESTO CREAM SAUCE

STUFFED CHICKEN FLORENTINE

STUFFED WITH SPINACH & MOZZARELLA CHEESE TOPPED WITH A SUN-DRIED TOMATO
WHITE WINE SAUCE

CHICKEN PARMIGIANA
BREADED CHICKEN CUTLET TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

POLLO SCALOPINI
CHICKEN SAUTÉED WITH ARTICHOKE HEARTS & PROSCIUTTO IN A ZESTY GARLIC WINE CAPER SAUCE

MAPLE PORK TENDERLOIN
FINISHED WITH A MAPLE GLAZE

SAUSAGE PIZZAIOLA
TENDER SAUSAGE TOSSED IN A SWEET ONION, PEPPER, OLIVE OIL & PLUM TOMATO SAUCE

SLICED FLANK STEAK
TOSSED IN AU JUS & FRESH PORTABELLA MUSHROOMS

SCROD CASINO
FRESH SCROD TOPPED WITH SAUTÉED RED ONION, BACON & ROASTED RED PEPPERS IN A GARLIC BUTTER SAUCE

HADDOCK FRANCAISE
FRESH HADDOCK EGG BATTERED & SAUTÉED WITH SPINACH IN A LEMON WHITE BUTTER SAUCE

Upgrade to a Premium Entree \$3.50 p/p*

GRILLED BEEF MEDALLIONS GORGONZOLA
MARINATED IN A WHISKEY GLAZE & TOPPED WITH GORGONZOLA CHEESE

CARIBBEAN SALMON
PAN SEARED IN A COCONUT RUM BUTTER SAUCE, TOPPED WITH MANGO SALSA

TERIYAKI SALMON
FRESH SALMON TOSSED IN A TERIYAKI GLAZE

**-VEGETARIAN, VEGAN, GLUTEN FREE & CHILDREN'S MEAL SELECTION MUST BE
PREORDERED-**

Starch & Vegetable

Please Select Two

RED BLISS GARLIC & BACON MASHED POTATOES ♦ ROASTED POTATOES
CREAMY SCALLOPED POTATOES ♦ PERUVIAN FRIED RICE ♦ WILD RICE PILAF
SEASONAL JULIENNE VEGETABLES ♦ GREEN BEAN ALMONDINE
CAJUN STYLE GREEN BEANS ♦ STEAMED BROCCOLI

Upgrade to a Premium Starch & Vegetable ~ \$2.50p/p*

BROWN SUGAR MAPLE GLAZED MASHED SWEET POTATO
ROASTED ASPARAGUS WITH FONTINA CHEESE ♦ CARAMELIZED ROASTED BUTTERNUT SQUASH ♦

Dessert

VANILLA ICE CREAM SERVED WITH YOUR SUPPLIED CAKE

Enhancements

Taco Bar

\$7.00 P/P

BEEF AND CHICKEN TACOS WITH ALL YOUR FAVORITE FIXINGS!

*ADD SAUTÉED PEPPERS & ONIONS FOR \$1.25P/P

Mac & Cheese Bar

\$7.00 P/P

CLASSIC & BUFFALO CHICKEN MAC & CHEESE

DISPLAYED WITH A SELECTION OF TOPPINGS

Mashed Potato Bar

WHITE & SWEET POTATO WITH A SELECTION OF TOPPINGS \$4.00P/P*

** Customized Sweet Shoppe from our Preferred Vendors **

ASHLEY ELIZABETH EVENTS

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*A FINISHING TOUCH, LLC

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BOOKING IS SUBJECT TO A NON-REFUNDABLE DEPOSIT OF \$500.00 & A
SIGNED CONTRACT * ALL EVENTS MUST END BY MIDNIGHT *

ALL DECORATORS MUST BE APPROVED BY LA NOTTE * DECORATIONS MUST
BE PROMPTLY REMOVED AT THE END OF YOUR EVENT * IF YOU WISH TO EXTEND
YOUR EVENT ~ \$500.00 PER HOUR *

LANOTTE