



Quinceañera or Sweet 16 Package



RECEPTION ROOM, 5 HRS



OPEN BAR FOR ADULTS, 4 HRS



UNLIMITED SOFT DRINKS FOR YOUNG ADULTS & KIDS



DINNER, FRESHLY PREPARED BY OUR CHEF



GLASS CYLINDER CANDLE CENTERPIECES



CHIAVARI CHAIRS



IVORY TABLE LINEN & NAPKINS



PRIVATE DRESSING SUITE



DISCOUNTED HOTELS WITH SHUTTLE SERVICE



FREE & CONVENIENT PARKING

ADULTS \$55 **YOUNG ADULT DISCOUNT** \$45 **KIDS DISCOUNT** \$30

(12-18 yrs old)

(3-11 yrs old)

Ask for Friday/Sunday/Off-Season offers & bonuses



VALUE UPGRADE PACKAGE:

\$15/PERSON 6 HRS PARTY CAKE

DOUBLE COLOR UPLIGHTING—WALL & CEILING
HONORS HEAD TABLE WITH DOUBLE BACKDROP
NAPKIN COLOR CHOICE
CHIFFON CEILING DRAPING
YOUR CHOICE CENTERPIECES

	CHICKEN					
	Chickon Vogania Carlia Milata Mina Carra					
	Chicken Vesuvio Garlic White Wine Sauce					
	Chicken Marsala Mushrooms, Sweet Marsala Wine Chicken Champagne Champagne Cream Reduction, Sun-dried Tomatoes					
	Chicken Parmesan Parmesan Cheese & Marinara					
	Chicken Picatta Creamy Lemon Butter Sauce, Capers					
	Add 3 Grilled Shrimp + \$9					
	Add Double Rib Lamb Chop +\$12					
	BEEF					
	London Broil Beef Red Wine Mushroom Sauce + \$7					
	Filet Mignon Red Wine Reduction + \$15					
r D	SEAFOOD					
	Salmon Dill Butter Sauce + \$10					
	White Fish Beurre Blanc + \$7					
19	VEGETARIAN					
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	Lasagna Ricotta Cheese & Spinach					
	Pasta Primavera Cream Sauce, Seasonal Veggies					
	Grilled Seasonal Veggie Plate Balsamic Glaze (Vegan)					
	GLUTEN FREE/DAIRY FREE					
	Grilled Chicken Breast, Baked Potato, Steamed Veggies					
	COMBO PLATES					
	COMBOTERIES					
	London Broil Beef & Chicken BEST VALUE + \$7					
	Petit Filet Mignon & Chicken + \$17					
	Petit Filet Mignon & Salmon + \$21					
اذنا	CHILDREN'S PLATE \$30					
	Chicken Fingers Potato, Veggie (includes soup or salad) ages 3 - 11					
	ASTORIA BANQUETS & EVENTS					
	DI MIGOLIO & EVENIO					







Your soup, salad, sides & veggies are included!



SOUP

Cream of Broccoli & Cheese Minestrone Cream of Mushroom Cream of Chicken & Rice



SALAD

Caesar Garden Greek Caprese Romaine Garden Greens Mixed Greens Tomato Croutons Carrots, Feta Mozzarella Basil Parmesan Cucumber, **Kalamata Olives** Balsamic **Tomato** Ranch and \$3

Italian Vinaigrette



SIDES

Butter-Whipped Garlic Mashed Garlic/Herb Oven Roasted



VEGGIES

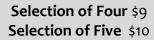
Green Beans Broccoli Spears Harvest Medley: Green Beans, Yellow Beans, Baby Carrots

Popular Enhancements



HORS D' OEUVRES Chef's Selection \$8

Tomato Basil Bruschetta Chicken Quesadillas BBQ Meatballs



Tomato Basil Bruschetta
Chicken Quesadillas
BBQ Meatballs
Teriyaki Beef Skewers
Scallops Wrapped in Bacon
Mozzarella Marinara Bites
Spanakopita, Spinach & Feta
Fresh Fruit & Cheese Kabobs
Italian Sausage
Stuffed Mushrooms
Fried Calamari Rings, Marinara
Cocktail Franks in Puff Pastry
Dates Wrapped in Bacon
Fried Shrimp, Cocktail Sauce



IMPORT BEER

Modelo \$4.50 pp/adults Corona \$4.50 pp/adults



To enjoy after dinner, during dancing
Cheese Pizza \$6
Mini Sliders & Fries \$6
Baked Mac & Cheese \$6
Taco Station \$6
Ramen Bowl Station \$6
Mashed Potato Station \$8



DESSERT

Pastries \$9
Tempting Treat Sweet Table \$15
Chocolate Fountain \$14
Donuts Holes & Cold Milk Shots \$6
Fruit Platter \$295 (serves 100)
Ice Cream with your cake \$4



BUFFET + \$10

1.5 hr service

Your guests will be able to choose their favorites from a variety of warm, freshly prepared dishes from the self-service buffet. Served with warm tortillas. add soup +\$2

FAMILY STYLE + \$8

A popular option with platters of food served to the tables.

Served with warm dinner rolls.

This way, your guests can enjoy a variety of options.

add soup +\$2

Plan your menu by choosing one item from each category.

SALAD choose one	CHICKEN choose one	BEEF choose one	PASTA choose one	SIDE choose one	VEGGIE choose one
Caesar	Chicken Mole	Bistec a la Mexicana	Mostaccioli Marinara	Butter Whipped Potatoes	Green Beans
Garden	Chicken Vesuvio	London Broil Beef			Harvest Medley:
Ranch & Italian			Penne Alfredo	Garlic Mashed	Green Beans
Vinaigrette	Chicken			Potatoes	Yellow Beans
	Champagne	Sliced Sirloin Beef	Penne Tomato		Baby Carrot
Greek		with Gravy	Vodka Cream	Garlic/Herb	
Mixed Greens,	Chicken Marsala			Roasted Potatoes	Broccoli Spears
Feta, Olives		Roasted Pork Loin	Baked Mac n'		
	Chicken Parmesan	with Gravy	Cheese, Bacon Crumble	Rice and Beans	Refried Beans
	Tequila-Lime Grilled			Spanish-Style	
				Yellow Rice	
	Crispy Homestyle Fried Chicken				

