

Quinceanera Package

Includes:

Complete Room Set Up

Standard Tablecloths & Napkins

All Cake Cutting & Serving Fees

Bartender Fees

Buffet Style or Served

Professional Experienced Staff



All prices exclude 12.4% sales tax and 20% gratuity

Buffet Option #1:

Sonora chopped salad with roasted corn, black beans, nopals and tri-color tortilla strips and a smoky chipotle dressing

Jicama, orange and cucumber salad with lime and chili flakes

Chips and Salsa

Enchiladas with Queso Fresco

Refried beans

Spanish rice

Chicken or Beef Fajitas

Corn and Flour tortillas

Starbucks Coffee, Tea & Iced Tea Service

\$ 25.95 Per Person ++



All prices exclude 12.4% sales tax and 20% gratuity

Buffet Option #2:

*Caesar Salad with Croutons and Parmesan Cheese Drizzled with
Caesar Dressing*

Antipasta Tray

Chicken Marsala

Lasagna (meat or vegetarian)

Buttered Garlic Noodles

Seasonal Vegetables

Garlic Bread

Starbucks Coffee, Tea & Iced Tea Service

\$25.95 per person++



All prices exclude 12.4% sales tax and 20% gratuity

Buffet Option #3:

Choice of Two Salads:

Caesar Salad with Croutons and Parmesan Cheese Drizzled with Caesar Dressing

Mixed Greens with Mushrooms, Tomatoes, Red Onion & Cucumbers Drizzled with Italian Dressing

Spinach Salad with Red Onions, Bell Peppers, Blue Cheese Crumbles, Orange Segments Drizzled with a Blood Orange Vinaigrette

California Salad with Napa Cabbage, Orange Segments, Wasabi Sesame Seeds, Red and Green Bell Peppers, Green Onion and Crispy Von Tons Drizzled with House Specialty Dressing



Two Entrée Choices:

Roast Sirloin of Beef Au Jus

Tri Tip Bordelaise

Roasted Pork Loin

Roast Turkey with Gravy

Chicken Florentine

Lemon Caper Chicken

Country Style Chicken

Accompanied By:

Roasted Red Herb Potatoes, Seasonal Vegetables, Rolls & Butter,

Starbucks Coffee, Tea & Iced Tea Service

\$28.95 per person++



All prices exclude 12.4% sales tax and 20% gratuity

Plated Options:

House Salad with Assorted Toppings

Choice of Two Dressings

Choice of:

Tri-Tip Bordelaise

Chicken Marsala

Chicken Marinara

Chicken Cordon Blue

Flat Iron Steak with Bourbon Peppercorn Sauce

Chef's Choice of Starch & Vegetable

Rolls & Butter

Starbucks Coffee, Tea & Iced Tea Service

\$31.95 per person ++



All prices exclude 12.4% sales tax and 20% gratuity

Banquet Bars

Premium Brand Liquor

Ketel One Vodka, Patron's Silver Tequila, Bacardi Silver Rum, Johnny Walker Black Scotch, Crown Royal, Maker's Mark and Tanqueray Gin, Captain Morgan, Amaretto Di Saronno, Courvoisier, Bailey's Irish Cream, Kahlua, Grand Marnier

Mixed Drinks - \$7.00 Per Drink

Domestic Beer by the Bottle - \$4.00 Each

Imported Beer by the Bottle - \$5.00 Each

Vine by the Glass - \$6.00 Each

Sodas - \$2.00 Each

Premium Bar per Person Pricing:

\$18.00 Per Person 1 hour

\$27.00 Per Person 2 hours

\$9.00 Per Person each additional hour

Domestic Beers include: Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beers include: Corona and Heineken

Banquet Bars

Call Brand Liquor

*Smirnoff Vodka, Sauza Gold Tequila, Bacardi Rum, J&B Scotch,
Canadian Club Whiskey, Jack Bean, Captain Morgan and Gordon's Gin*

Mixed Drinks - \$6.00 Per Drink

Domestic Beer by the Bottle - \$4.00 Each

Imported Beer by the Bottle - \$5.00 Each

Wine by the Glass - \$6.00 Each

Sodas and Bottled Waters - \$2.00 Each

Call Bar per person Pricing:

\$16.00 Per Person 1 hour

\$25.00 Per Person 2 hours

\$8.00 Per Person each additional hour

All prices exclude 12.4% sales tax and 20% gratuity

Bottle Wine is \$24.00 Per Bottle

Our House Wine is LaTerre.

*Vine Selections Include: Chardonnay, Pinot Grigio, Merlot,
Cabernet, Pinot Noir and White Zinfandel*

Keg Beer Pricing:

Domestic Beer Keg - \$280.00 Per Keg

Imported Beer Keg - \$320.00 Per Keg

Champagne

House Champagne is \$26.00 Per Bottle

Non-Alcoholic Champagne is \$10.00 Per Bottle

*Special Liquor requests will be charged accordingly and must be
ordered no later than two weeks prior to the function date.*



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