

The Waterford Way.



Quinceanera & Sweet Sixteen Packages Emerald Reception Package

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- ENGAGING MEETINGS •



Emerald Reception Package

5 Hour Reception Package Includes:

*Use of a Ballroom for Five Hours
Mirror, Votives & Fish Bowl for Centerpiece
White or Ecru Linens
Parquet Dance Floor
Free Parking
Coat Check
Riser for Head Table and/or Band
Four Hours Open Bar (Beer, Wine & Soda)
Champagne/Sparkling Cider Toast
Two Chafer Hors D'oeuvres
Buffet Salad
Two Entrees (add a third entrée for \$6.00 per person)
Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)
Two Starches
Bread and Butter
Coffee and Tea*

\$72.00 per person

\$58.00 per person KIDS

Prices do not include 5% Sales Tax and 20% Gratuity

Hors D'oeuvres

Display Station (Choose 1)

International Cheese and Fruit Display

Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries

Antipasto

A Display of Thinly Sliced Prosciutto, Genoa Salami and Pepperoni served with Fresh Mozzarella Tomato and Marinated Artichoke and Mushroom Salads topped with Gorgonzola, Asiago and Fontina cheese

Spreadable Dips

*Spinach Artichoke Dip with Asiago Bread
Baked Brie En Croute with Assorted Crackers
Hummus with Whole Wheat Pita Crisps*

Fresh Fruit Salad

Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, and Grapes Beautifully Arranged

2 Chafer Hors D'oeuvres for First Hour (Choose 2)

Sweet and Sour Meatballs

Potato Skins

Nachos

Vegetable Pot Stickers

Hot Wings

Onion Rings

Mozzarella Sticks

Mini Quiche

Fried Calamari

Mini Hot Dogs in Puff

Jumbo Soft Pretzels

Poppers with Cheddar

Buffet Salads

Waterford Garden Salad

Young Tender Greens Topped with a variety of Garden Fresh Vegetables and Homemade Croutons and served with Amaretto Balsamic Vinaigrette, Champagne Raspberry Vinaigrette

Baby Spinach Salad

Young Spinach leaves Topped with Candied Walnuts, Fresh Strawberries, Feta Cheese, Roasted Corn and Dried Cranberries, Served with Pomegranate Vinaigrette

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

Tender Romaine Lettuce topped with Aged Parmesan Cheese and Croutons served with our own Caesar Dressing

Greek Salad

Radicchio, Boston and Romaine Lettuce topped with Feta & Kalamata Olives, Artichoke Hearts, Roasted Red Pepper and Giardiniera served with Creamy Tzatziki Dressings

Fresh Fruit Tray

Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, Raspberries and Grapes beautifully arranged and served with a Mango Yogurt Sauce

Oriental Salad

Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing

Buffet Entree

Chicken Tomatillo

Grilled Chicken Breast with Roasted Tomatillos Citrus Sauce topped with Monterey Jack Cheese

Picante de Pollo

Chicken simmered with hot Peppers, Tomatoes, Onions, Peas and Spices served with Uncooked Sauce

Chicken Cacciatore

Boneless Chicken Breast Cooked with Prosciutto, Mushrooms, Red Peppers and Tomatoes

Stuffed Autumn Chicken

Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted Red Pepper Sauce

Chicken Piccata

Chicken Breast sautéed in our own Three-Cheese Batter and topped with a Lemon Caper Sauce

Seafood Newburg

Shrimp, Scallops and Salmon Simmered in a Rich Mushroom Sherry Sauce

Blas's Peruvian Pollo Al Horno

Seasoned with Aji Panca, Beer and Spices

Chicken Prosciutto Roulade

Chicken Breast rolled with Prociutto, Asiago and Asparagus on a bed of Dijon Cream Sauce

Arroz con Pollo

Boneless Chicken Breast Cooked with Rice and Garnished with Cilantro and Jalapenos

Beef Lasagna

Layers of Noodles surrounded by Ground Beef and Marinara finished with Ricotta cheese

Beef Fajitas

Tender beef strips Flam Broiled and Mixed with peppers and Onions served with Salsa, Guacamole, Sour Cream, Cheddar Cheese and Tortillas

Beef Brisket

Tender smoked Brisket Basted in a flavorful BBQ sauce

Peruvian Lomo Saltado

Tender slices of Beef cooked with Potatoes and Peppers

Seco de Carne

A Traditional Peruvian Beef dish, Braised in a Sweet Cilantro Sauce

Tilapia with Three Peppers and Citrus Sauce

Boneless Tilapia topped with a sweet Pepper citrus sauce

Dry Rubbed Salmon Fillet

Served with our own Zesty Salmon Rub and topped with a Mango Chutney

Atlantic Grilled Salmon

Flame Broiled Salmon Fillet on a bed of Basil Cream Sauce

Chicken Fajita

Seasoned Tender Chicken Strips, mixed Peppers and Onions served with Flour Tortillas