

# The Waterford Way.



## Quinceanera & Sweet Sixteen Packages Sapphire Reception Package

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



## Sapphire 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  
Two Chafer Hors D'oeuvres  
One Hors D'oeuvres Display Station  
Buffet Salad  
Two Entrees (add a third entrée for \$6.00 per person)  
Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)  
Two Starches  
Bread and Butter  
Four Hours Open Bar (Beer, Wine & Mixed Drinks – Premium Brands)  
Champagne/Sparkling Cider Toast  
Coffee and Tea*

**\$79.00 per person**

**\$62.00 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*