



QUINCEANERA MENU

ORANGE BLOSSOM

DINNER
39.95 Per Person

CHILDREN (5 – 12 years)
27.95 Per Person

SALADS ■ Your choice of one:

Raspberry, Pine Nut, & Feta Salad

Baby Spinach Leaves, Sprinkled with Feta Cheese and Pine Nuts with a Raspberry Vinaigrette Dressing

Iceberg Wedge Salad

Crispy Bacon, Diced Tomatoes and Smoked Blue Cheese Dressing, Red Onion and Crumbled Blue Cheese

Southwest Caesar Salad

Chopped Romaine Hearts, Roasted Corn, Dried Tomato, Queso Fresca, Corn Strips drizzled with a Chipotle Caesar Dressing

Your selection served with artisan bread & butter or house made chips & salsa

PLATED ENTRÉE ■ Your choice of one:

Lemon Herb Grilled Chicken Breast

With a Lemon, Basil Pesto White Wine Cream Sauce, Served with Roasted Garlic Mashed Potatoes and Blue Lake Green Beans

Mahi-Mahi

Macadamia Nut Crusted Mahi-Mahi with Tropical Fruit Relish, Sweet Red Rice Pilaf, and Sautéed Seasonal Vegetables

Braised Short Ribs

Ancho Chili Braised Short Ribs on Whipped Sweet Potatoes, served with Roasted Young Carrots

First menu selection includes 1 vegetarian option for dietary needs. Each additional menu selection shall incur a \$2.25+/-per plate fee.



PACKAGE INCLUDES:

Hot Tea, Coffee, & Iced Tea Service, Refreshing Aloha Punch (*Served During Reception Only*), Double Draped Custom Color Table Linens & Napkins, Dance Floor Rental, Bartender Fee



RAINCROSS

DINNER
52.95 Per Person

CHILDREN (5 – 12 years)
44.95 Per Person

HORS D' OEUVRES

A Beautiful Montage of Imported and Domestic Cheese. Served with a Variety of Breads & Crackers, along with Vegetable Crudités with Lemon Basil Parmesan Dip & Buttermilk Ranch Dip



PACKAGE INCLUDES:

Hot Tea, Coffee, & Iced Tea Service, Refreshing Aloha Punch (Served During Reception Only) or Cider Toast, Double Draped Custom Color Table Linens & Napkins, Mirrors & Votive Candles, Dance Floor Rental, Bartender Fee

Prices are subject to Administrative Fees and current Sales Tax. Updated 2022.

SALADS ■ Your choice of one:

Southwest Caesar Salad

Chopped Romaine Hearts, Roasted Corn, Dried Tomato, Queso Fresca, Corn Strips drizzled with a Chipotle Caesar Dressing

Roasted Corn Salad

Baby Arugula, Roasted Corn, Roasted Red Pepper, Cilantro, with a Citrus Vinaigrette

Chili Lime Dusted Fruit Salad

Best of the Season Diced Fruit Dusted with Tajin & Lime

Heart of Palm-Cucumber Salad

Heart of Palm, Red Onion, Romaine Tomato, Cilantro, Cucumber Served on a Romaine Heart Leaf

Grilled Nopales & Tomato Salad

Grilled Cactus Pedals, Romaine Tomato, Cilantro, Red Onion, with a Olive Oil Lime Vinaigrette

PLATED ENTRÉE ■ Your choice of one:

Chile Relleno with Chili Verde

Chile Relleno, Green Tomatillo Sauce, Smoky Smashed Black Beans Served with Mexican Style Red Rice and Beans

Mojo Grilled Chicken Breast

Citrus Marinaded Grilled Chicken Breast Served with Poblano Yukon Mash & Sautéed Mixed Vegetables

Ancho Braised Short Rib

Braised Beef Short Rib in a Rich Demi-glaze Served with Sweet Potato Mash & Roasted Asparagus

Cajun Dusted Salmon

Cajun Dusted Salmon with Tropical Salsa Served with Cilantro Rice and Mixed Vegetables

Grilled Flat Iron Steak

Fresh Cilantro Chimichurri Glazed Flat Iron, Roasted Potato Medley, Garlic Roasted Broccoli and Carrots

First menu selection includes 1 vegetarian option for dietary needs. Each additional menu selection shall incur a \$2.25++/per plate fee.



WORLD CLASS BUFFET

3 SALADS • 3 SIDES • 3 ENTREES 44.95 Per Person

2 SALADS • 2 SIDES • 2 ENTREES 38.95 Per Person



SALADS

Southwest Caesar Salad

Roasted Corn Salad

Hearts of Palm-Cucumber Salad

Baby Spring Lettuce Queso fresco
con Tomato & Cucumber Salad

Grilled Nopales & Tomatoes Salad

Chili Lime Dusted Fruit Salad

SIDES

Mexican Style Rice

Smoky Black Beans

Poblano Yukon Mash

Charro Beans

Sautéed Mixed Vegetables

Roasted Potato Medley

Sweet Plantains

ENTRÉES

Beef or Chicken Fajita

Combo Fajita Available 3.00 per person

Citrus Grilled Chicken w/
Roasted Corn Puree

Grilled Flat Iron Steak

Chicken & Beef Tamales

Cajun Dusted Salmon w/Tropical Salsa

Modo Roasted Pork Shoulder

Chili Relleno con Chili Verde

Grilled Chicken Sofrito

*Your selection served with fresh baked rolls & butter or fresh
tortilla chips & house made salsa*

PACKAGE INCLUDES:

Hot Tea, Coffee, & Iced Tea Service, Refreshing Aloha Punch (Served During Reception Only) or Cider Toast, Double Draped
Custom Color Table Linens & Napkins, Dance Floor Rental, Bartender Fee

Prices are subject to Administrative Fees and current Sales Tax. Updated 2022

