QUINCEAÑERA

MENU



Orange Blossom

Salads

Choice of 1
Served with Artisan Rolls & Butter or Fresh Tortilla Chips and House Made Salsa

RASPBERRY, PINE NUT & FETA SALAD
Fresh Raspberry, Feta Salad with Raspberries on Sweet Greens with a Raspberry Vinaigrette Dressing

CAESAR SALAD
Classic Caesar Salad with House Dried Tomatoes

ICEBERG WEDGE SALAD
Crispy Bacon, Diced Tomatoes and Smoked Bleu Cheese Dressing, Red Onion and Crumbled Blue Cheese

Plated Entreé

Choice of 1
First menu selection includes 1 Vegetarian Option for Dietary Needs. Each additional menu selection shall incur a $5.95+ per plate fee.

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

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





Vegetarian | Vegan | No Gluten Added | Dairy Free | Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

Raincross

Hors D'oeuvres

A BEAUTIFUL MONTAGE OF IMPORTED AND DOMESTIC CHEESE
Served with a variety of Breads & Crackers

VEGETABLE CRUDITÉS
With Lemon Basil Parmesan Dip & Buttermilk Ranch Dip





Salads

Choice of 1
Served with Artisan Rolls & Butter or Fresh Tortilla Chips and House Made Salsa

SOUTHWEST
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

HEARTS OF PALM-CUCUMBER SALAD
Heart of Palm, Red Onion, Romaine Tomato, Cilantro, Cucumber, served on a Romaine Heart Leaf

GRILLED NOPALES & TOMATOES SALAD
Grilled Cactus Pedals, Romaine Tomato, Cilantro, Red Onion, with a Olive Oil Lime Vinaigrette

CHILI LIME DUSTED FRUIT SALAD
Best of the Season Diced Fruit Dusted with Tajin & Lime

Plated Entreé

Choice of 1
First menu selection includes 1 Vegetarian Option for Dietary Needs. Each additional menu selection shall incur a $5.95+/per plate fee.

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 & Sauteed 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

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

Vegetarian **Vegan** **No Gluten Added** **Dairy Free** **Healthy Community Option**

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World Class Buffet

Salads

Choice of 1
Served with Artisan Rolls & Butter or Fresh Tortilla Chips and House Made Salsa

BABY SPRING LETTUCE QUESO FRESCO CON TOMATO & CUCUMBER SALAD
CAESAR SALAD
ROASTED CORN SALAD
HEARTS OF PALM-CUCUMBER SALAD
SOUTHWEST
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

Plated Entreé

BEEF OR CHICKEN FAJITA
Combo Fajita Available $3.00 per person
CITRUS GRILLED CHICKEN WITH ROASTED CORN PUREE
GRILLED FLAT IRON STEAK
CHICKEN & BEEF TAMALES
CAJUN DUSTED SALMON WITH TROPICAL SALSA
MOJO ROASTED PORK SHOULDER
CHILI RELLENO CON CHILI VERDE
GRILLED CHICKEN SOFRITO



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

Vegetarian **Vegan** **No Gluten Added** **Dairy Free** **Healthy Community Option**

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Please Consult your Convention Service Coordinator for More Information.
Groups under 50 Guests are Subject to an Additional Charge.