



Royal
Sweet 16 Package

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Hospitality Hour

Complimentary Sweet 16 virgin signature cocktail to greet your guests

Tropical Virgin Cocktails for Teens

*An elegant display of tropical virgin cocktails expertly prepared by our mixologists.
Served with fresh fruit garnishes.*

Cocktail Specialties

*A Deluxe selection of 8 Hors D'oeuvres to be Passed Butler Style
On decorated gleaming trays*

Salami Cornets

Meat Pate Croquette

Coconut Shrimp

Stuffed New Potatoes with Bacon

Rack of Lamb

Mushroom Cap with Crabmeat

Mini Reuben Sandwiches

Sweet Sea Scallops Wrapped in Bacon

Mini Cuban Sandwiches

Jumbo Gulf Shrimp Cocktail

Homemade Crab Cakes

Salmon Tar tare over garlic points

Sesame Chicken Skewers

Smoked Salmon on Toast Points

Mini Goat Cheese Pizzas

Deviled Eggs with Caviar

Shrimp-Boursin Beggar's Purse

Stuffed Cherry Tomatoes

Mixed Seafood Beggar's Purse

Buffet Dinner Reception

Fresh Tossed Salad Bar

Expertly tossed by our chefs an astonishing variety of mixed greens, romaine lettuce, and arugula, accompanied by our home made dressings & fresh toppings.

Fresh & Warm Breads

An astonishing display of our fresh baked bread rolls, mozzarella points accompanied by our fresh virgin olive oil, fresh crushed red peppers and shaved parmigianana

Italian Chef Station

A Deluxe Pasta Station of Penne a la Vodka, Tortellini Alfredo, Cavatelli with Broccoli, expertly prepared by one of our Chefs

Mashed Potato Bar

Our Executive Chef's creative display of an elite variety of potatoes with fun delicious toppings such as gravy, bacon, cheddar cheese, sour cream, feta cheese and much more.

All American Station

A deluxe slider and hot dog station cooked to perfection and served on toasted buns with assorted toppings with a side of French fries

Entrée Selections

Choice of Three

Chicken

Chicken Francaise- chicken breast in butter, wine and fresh lemon

Chicken Marsala- chicken breast in a wine sauce with mushrooms

Chicken Piccata- chicken breast in butter, wine, fresh lemon & capers

Chicken Parmigiana- chicken breast in marinara sauce and fresh mozzarella

Chicken Hawaii- chicken breast topped with pineapple & fresh mozzarella

Chicken Roulade- breast stuffed with cheese, prosciutto, asparagus in a cream sauce

Beef & Pork

Beef & Broccoli

Italian Meatballs

Swedish Meatballs

Pepper Steak and onions

Italian Sausage & peppers

Sliced Roast Pork in brown gravy

Pork Medallion Marsala

Fish

Herb Crusted Tilapia

Fresh Mussels in red or white sauce

Fried Calamari with mild or hot sauce

Broiled Salmon in dill sauce or bure blanc

*Seafood Paella**

*Shrimp New Orleans**

*Zupa d' pesce**

Potato & Vegetable

Choice of Two

White Rice

Yellow Rice

Rice Pilaf

Vegetable Yellow Rice

Eggplant Rollantini

Red roasted potatoes

Baby white potatoes

Potato Croquettes

Garlic Mashed Potatoes

Sautéed String beans in garlic & butter

Mixed Steamed Vegetables in garlic & butter

*Asparagus & peeled Baby Carrots**

*Grilled Mixed Vegetables**

*Broccoli Rabe**

Sweet Endings Table

Custom Designed Tier Cake accompanied by our expertly prepared fresh fruit display, Chocolate Fountain Dipping Station, Popcorn Station, Cotton Candy Station, Deluxe Ice Cream Station, Waffle Station, Candy Station

Royal Upgrades

Ice and Raw Station *

Custom Ice Carving displayed on a Bed of Glistening snow
Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters on the Half Shell

All offered with Cocktail sauce and Lemon wedges

Sushi and Sashimi Bar *

Your own Japanese chef will expertly prepare sushi rolls and Sashimi to order
Rolls contain various vegetables and raw fish wrapped with sushi rice and thin sheets of nori.
Sushi Rolls Include: Spicy Salmon ~ Yellowtail ~ Spicy Tuna Avocado Cucumber ~ California
~ Tuna Avocado ~ Seaweed

Lobster Tail a la Creme*

Lobster meat simmered in a brandy cream sauce, roasted pepper burre blanc, and creamy garlic
basil cognac au poivre

Italian Sauté *

Spicy and sweet Italian sausages accompanied with sautéed broccoli rabe and garlic spinach
simmered with white wine

Three Ocean Seafood Concerto*

- Custom Ice Carving displayed on a Bed of Glistening snow
- Jumbo Shrimp • Langoustines • Seasonal Oysters on the Half Shell
 - Clams • King Crab legs • Shrimp Scampi • Shish kabob Scallops
 - Lobster Medallions with a Cognac cream sauce
 - Accompanied by a chafing dish of Zupa de Pesce

Complementary Offerings

Bridal Suite

Valet Parking

Choice of Linens

Custom Floor Plan

Coat Check attendant

White Glove Service Offered

Directional cards/ Place cards

Vendor Charges equal to ½ Price

Elegant Custom Designed Tier Cake

