

Deluxe Sweet Sixteen/Quinceañera Menu

COCKTAIL HOUR

Butler Service Hors d'œuvres

Coconut Shrimp
Scallops Wrapped in Bacon
Mozzarella in Carrozza
Fried Cheese Ravioli
Spring Rolls
Cocktail Franks in Puff Pastry

Ravello Tuscan Table

Elaborate Display of Italian Cured Meats, Soppresata, Prosciutto di Parma,

Salami, Mortadella, Capicola
Fresh Sliced Mozzarella with Fire Roasted Peppers
Hand Carved Parma Prosciutto Display
Seafood Salad with Shrimp, Scungilli, Mussels, and Squid
Grilled Marinated Vegetables
Marinated Portobello Mushrooms, Zucchini, and Eggplant
Toasted Bruschetta ala Pomodoro

Marinated Olive Display
Whole Poached Salmon Display
Sliced Nova with Capers



Seafood Extravaganza

Shrimp, Oysters & Clams
Served with Cocktail Sauce & Lemon Wedges

Silver Chafing Dish Presentation

(Please Select Four)

Eggplant Rollatini
Fried Calamari with Spicy Red sauce
Mussels Marinara
Arancini
Baked Clams Oreganata
Chicken Giambotta
Hot Peppers and Potatoes

Captain Stations

Fajita Station

Sizzling Marinated Steak and Chicken with Onions and Peppers

Pasta Station

A Selection of Homemade Pasta Tossed with a Selection of Sauces

Carving Station (Please Select One)

Flank Steak
Roast Vermont Turkey



Dinner

First Course

(Please Select One)

Tri-Color Salad with Balsamic Dressing

Ravello Garden Salad with Italian Dressing (A Delicate Variety of Freshly Picked Greens)

Classic Caesar Salad
(Crisp Romaine Tossed with our House Dressing, Croutons and Grated Parmesan)

Main Course

(Please Select One from Each Group)

Beef

Chateaubriand with Barolo Wine Sauce

Roast Prime Rib Au Jus

Filet Mignon with a Demi-glace Sauce (\$10.00 extra Per Person)

Fish

Tilapia Livornese with Fresh Tomato Sauce, White Wine, and Herbs

Salmon Ravello
Broiled with a White Wine and Lemon Sauce

Chilean Sea Bass (Market Price)
Baked in The Oven with Lemon, White Wine, and Fresh Herbs

Chicken

Chicken Principessa
Breast of Chicken with Portabella Mushrooms, Artichoke Hearts
and Sundried Tomatoes in a Brandy Sauce

Chicken Marsala
Sautéed Sliced Chicken with Fresh Mushrooms in a Marsala Wine Sauce

Chicken Saltimbocca
Sautéed Sliced Chicken in Butter and Sage with White Wine Sauce
Topped with Prosciutto and Mozzarella

Vegetarian or Gluten Free Options Available

All Entrées Served with Fresh Seasonal Vegetables and Ravello Potato



YOUNG ADULT MENU

Cocktail Hour

Silver Chafing Dish Presentation

Italian Meatballs
Mozzarella sticks
Franks in Puff Pastry
Sliders

Buffet Dinner

Chicken Fingers and French Fries
Pizza
Penne alla Vodka
Sliced Roast Beef
Chicken Parmigiana
Potatoes & Vegetables

Dessert

Sheet Cake
Chocolate Fondue
Ice Cream Sundae Bar

Coffee, Tea, Brewed Decaffeinated Coffee Espresso and Cappuccino

Full Premium Bar Included for Adults
Soda & Mocktails for Young Adults