



Sweet Sixteen Package

Five Hour Celebration

~Attended Soda Station~

~Adult Open Premium Bar~

Coors Lite, Corona, Heineken, Budweiser

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

Tito's, Prairie Vodka, Tanqueray, Dewars, Seagrams 7, Jim Beam, Jack Daniels,
Bacardi, Captain Morgan, Coconut Rum, Jose Cuervo Silver Tequila, Southern Comfort,
Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps, Triple Sec, Amaretto, Kahlua
Assorted Sodas, Fruit Juices, Sparkling Water

One Hour Cocktail Hour

~Butler Passed Hors d'oeuvres~

One-Hour Service

Please Select Six (6)

Pigs-In-A-Blanket with Boardwalk Mustard

Sesame Chicken Morsels, Sweet Chili Sauce

Fried Mac-n-Cheese Fritters

Mini Pizza Bagels

Mini Cheeseburger Slider with American Cheese

Coconut Crusted Jumbo Shrimp, Apricot Dipping Sauce

Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce

Crispy Potato Pancakes, Apple Dipping Sauce

Mozzarella Sticks with Marinara Dipping Sauce

Mini Loaded Potato Skins with Aged Cheddar and Bacon

~The Market Table~

Included

Imported and Domestic Cheeses and Italian Cured Meats

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts

Sliced Sopressata, Prosciutto di Parma, Dry Aged Salami and Capicola

Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers

Served with Assorted Crackers, Freshly Baked Focaccia Crisps and Herbed Bread Sticks

Grilled Seasonally Ripe Vegetables

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with

Extra Virgin Italian Olive Oil and Cracked Black Pepper

Raw Garden State Vegetables with Two Hand-Blended Dips

Chickpea Hummus and Toasted Pita

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella

Cannellini Bean Salad

Sweet Jersey Corn Salad with Crumbled Feta Cheese



Cocktail Hour Continued...

~Displays~

Please Select One (1)

Little Italy

Flat Bread Pizza's, Mozzarella Sticks and Penne Pasta with San Marzano Plum Tomato Sauce
Accompanied by Grated Parmesan Cheese, Hot Pepper Flakes and a Black Pepper Mill

Mac-n-Cheese Table

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese
And Fried Mac-n-Cheese Fritters

Your Toppings Bar Will Include: Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets,

Slider Shop

Please Select Two (2)

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce,
Buffalo Chicken with Danish Bleu Cheese, Chicken Parm with Mozzarella Topped with Plum Tomato Sauce
Fixins to Include: Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

Far East

Chinese Style Vegetable Spring Rolls with a Sweet Scallion Dipping Sauce, Edamame Stir-Fried Rice,
Lo Mein Noodles and Sesame Breaded Chicken Breast with Sweet Chili and Honey Dipping Sauce

Cinco de Mayo

Make Your Own Taco Bar

Served with Corn Taco Shells with Spiced Ground Sirloin, Diced Tomato,
Guacamole, Shredded Lettuce, Chopped Scallions, Sour Cream and House Made Salsa
Tri-colored Nachos with Monterey Jack Cheese, Refried Beans & Spring Onions

Out'a Left Field

All Beef Hot Dogs on Toasted Potato Rolls
Vidalia Onion Rings with Ketchup and Honey Mustard
Warm Salted NY City Pretzels

South of the Border

Soft Tortilla Quesadillas with Braised Adobo Chicken, Shredded Cheddar and Monterey Jack Cheeses
Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños,
Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

****Turn any Display into a Live Action Station! Add \$85 Chef Fee per Display****



Dinner & Dancing

~Dinner Buffet~

Salad

Please Select One (1)

Traditional Field Green Salad - Carrot, Cucumber and Grape Tomatoes, Balsamic Vinaigrette

Hearts of Romaine Caesar Salad - Dry Aged Jack Cheese and Extra Virgin Olive Oil

Greek Salad - Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

Pasta

Please Select One (1)

Rigatoni Pasta - Homemade Bolognese Sauce

Cavatelli and Broccoli - Virgin Olive Oil and Toasted Garlic

Mac-n-Cheese - Baked with Mild Cheddar Sauce

3-Cheese Tortellini - Pancetta Bacon, English Peas and Creamy Alfredo Sauce

Penne a la Vodka - Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce

Enhance to a Live Action Pasta Station (Two Pastas) – Add \$4 per person

Entrees

All Buffets Include Our Chef's Selection of Daily Vegetable and French Fries

Please Select Three (3)

Traditional Chicken Parmesan - Mozzarella Cheese and Marinara Sauce

Sesame Breaded Chicken Breast - Sweet Chili and Honey Dipping Sauce

Chicken Tenderloin Fingers - Honey Mustard Sauce

Hamburgers & Cheeseburgers – Lettuce, Tomato, Onion and Assorted Condiments

Soft Tortilla Quesadillas - Chicken, Shredded Cheddar and Monterey Jack Cheeses

Braised Italian Meatballs - in a Plum Tomato Sauce

Red Wine Braised Boneless Short Rib - Natural Reduction

Sautéed Beef Tenderloin Tips - Classic Demi Glace

Sesame Crusted Salmon - Orange Soy Glaze

Eggplant Rollatini - Ricotta Cheese and Fresh Tomato and Basil Sauce

Enhance to a Live Action Carving Station (Two Meats) – Add \$10 per person

(Carved Flat Iron Steak • Roasted Leg of Lamb • Roasted Turkey Breast • Honey Glazed Virginia Ham • Slow Roasted Fresh Leg of Pork)



~Dessert~

Custom Tiered Birthday Cake

Your Choice of Cake Type, Filling, Icing and Design

*Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping*

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax

All Sweet 16 Parties and Quinceañeras are subject to a \$800.00 Security Fee.

Ballroom Accommodations

Hunterdon Ballroom – 50 Guests to 100 Guests

Somerset Ballroom – 100 Guests to 150 Guests

Imperial Ballroom – 150 Guests to 225 Guests



~Package Enhancements~

Upgraded Cocktail Stations...

Deluxe Seafood Bar

Additional \$16 per person

Featuring a Customized Ice Carving, We Will Serve Crab Claws, Citrus Poached Jumbo Shrimp, Oysters on the Half Shell, Little Neck Clams and Italian Seafood Salad with Fresh Lemon, Grated Horseradish and Traditional Cocktail Sauce

Display of Assorted Sushi and Sashimi

Additional \$12 per person

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Soy Sauce

Upgraded Dessert Stations...

Make Your Own Ice Cream Sundae Bar

Additional \$6 per person

A Display of (8) Hershey's Premium Brand Ice Creams, Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears

Apple Cinnamon Crepe Station

Additional \$6 per person

A Uniformed Chef Will Flambé Granny Smith Apples in Whole Creamery Butter, Brown Sugar and Calvados Apple Brandy, Wrapped in French Crepes & Topped with Vanilla Bean Ice Cream

Bananas Foster Station

Additional \$6 per person

A Uniformed Chef Will Flambé Ripe Bananas with Tropical Rum, Butter with Brown Sugar, Topped with Vanilla Bean Ice Cream

Assorted Dessert Pedestals

Additional \$5 per person

Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies Served on Each Guest Table