

Plated Prom Package

NOTE: Available on Fridays and Saturdays in May, and Fridays only in June.

Max 264 Guests

“Mocktail Hour Station” (1 Hour)

(Please select one)

SENIOR

Chips with Salsa & Guacamole

Chicken Quesadillas

Chili Tater Tot Casserole with
Ground Beef & Corn

JUNIOR

Fresh Crudit  with Bleu Cheese &
Ranch Dip

Cheese, Pepperoni, & Veggie Pizza

Traditional Crispy Tater Tots with
Ketchup

SOPHOMORE

Kettle Potato Chips

Cheeseburger Sliders with Ketchup &
Mustard

Pigs in a blanket with Mustard Sauce

JUICE & SOFT DRINK BAR (5 Hours)

Assorted Soft Drinks, Apple, Orange and Cranberry Juices

SALADS:

(Please select one)

Mesclun Mix Salad

Baby Field Greens with Tomatoes and Croutons
tossed with Balsamic Vinaigrette

Caesar Salad

Romaine Ribbons with Shaved Parmesan Cheese
and Garlic Roasted Croutons

Served with Rolls & Butter

ENTR E

(Please Select Two; Confirmed entr e counts are due 7 Business
Days Prior to Event)

Grilled Chicken Parmesan over Pasta Marinara

Lemon-Pepper Chicken with Herbed Jus*

Steak & Frites (Sliced Sirloin with Potato Wedges)

Oven Roasted Prime Rib of Beef with Rosemary au jus &
Horseradish Cream*

Vegetable Parmesan Risotto drizzled with Balsamic Glaze

Buffalo Cauliflower Steak*

* Entrees are served with Chef's Choice of Starch, Fresh Vegetable of the
Season

DESSERT:

Cheesecake with Strawberry or Pineapple Puree

Triple Chocolate Truffle Cake

Strawberry Shortcake

Tiramisu

\$55.00 per person

Please add 21% service charge and 7.35% CT sales tax.

NOTE: One (1) Adult Chaperone required for every twenty (20) Students in Attendance.

(1) Security Guard to be hired by the client for each 100 students in attendance.

Station Prom Package

*NOTE: Available on Fridays and Saturdays in May, and Fridays only in June.
Max 180 Guests*

“Mocktail Hour Station” (1 Hour) *(Please select one)*

SENIOR

Chips with Salsa & Guacamole

Chicken Quesadillas

Chili Tater Tot Casserole with
Ground Beef & Corn

JUNIOR

Fresh Crudit  with Bleu Cheese &
Ranch Dip

Cheese, Pepperoni, & Veggie Pizza

Traditional Crispy Tater Tots with
Ketchup

SOPHOMORE

Kettle Potato Chips

Cheeseburger Sliders with Ketchup &
Mustard

Pigs in a blanket with Mustard Sauce

JUICE & SOFT DRINK BAR (5 Hours)

Assorted Soft Drinks, Apple, Orange and Cranberry Juices

STATIONS

(Please select three)

Fajita Station

Flour Tortillas, Sliced Grilled Chicken & Sliced Spicy Grilled
Beef with Peppers & Onions, Chopped Tomatoes, Shredded
Lettuce, Black Olive, Salsa, Sour Cream and Cheddar
Cheese.

Pasta Station

with Penne Marinara & Farfalle Alfredo
with French Bread & Focaccia Bread

Baked Mac & Cheese Bar

Five Cheese Macaroni with Browned Herb Panko Served
with Bacon, Broccoli, Cheddar Cheese, Ham, Diced
Tomatoes, Caramelized Onions

Salad Bar

Assorted Greens, Tomatoes, Cucumbers, Grilled
Chicken, Onions, Croutons and Assorted Dressings

Chinese “Take-Out” Station

General Tso Chicken, Chicken Dumplings & Vegetable
Fried Rice

Mediterranean Station

Greek Pasta Salad, Pita Triangles, Grilled Chicken
Skewers, Chef’s Choice Hummus, Fried Chickpeas,
Grilled Feta Cheese, Taziki Sauce, and Tabbouleh

DESSERT STATION:

Cookies, Brownies, Sliced Fresh Fruit
Donut Hole Stations with Assorted Toppings
Haagen Dazs Ice Cream Bars
Cheesecake & Chocolate Cake with Fresh Berries

\$55.00 per person

Please add 21% service charge and 7.35% CT sales tax.

**NOTE: One (1) Adult Chaperone required for every twenty (20) Students in Attendance.
(1) Security Guard to be hired by the client for each 100 students in attendance.**