

*SUNCOAST CATERING*

*Quinceanera Package*

*Package Includes:*

BALLROOM OR VENUE FOR 6 HOURS

Themed Decorations & Choices Provided by Byanca Events

Decorations as Follows:

Chair Covers (White, Ivory, Black or Burgundy)

Sash (most colors available)

Table Linens, Napkins, Overlays

Centerpieces (according to your theme)

Lighting Throughout the Room (blue, red, yellow, etc...)

Decorations for Head Table, Buffet Tables, Cake Table, Gift Table & Registration Table

Dance Floor

(Size will be determined by number of guests)

Riser for Entertainment

Minimum of 50 Guests

## *RECEPTION MENU*

All Sit Down Menu Selections Include:

### DESSERTS

Standard Quinceanera Cake

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Sodas  
One Keg of Domestic Beer Per 100 Guests

Plated hot lunch & dinner entrees include your choice of salad,  
Chef's selection of seasonal fresh vegetables, appropriate starch,  
assorted rolls & butter

## *SALAD CHOICES*

(Please select one)

### CHOPPED SALAD

Romaine and Iceberg Lettuce  
Cucumber, Tomato, Celery and Shredded Carrots  
With Ranch Dressing

### MIXED GREENS

With Carrots, Radishes and Cucumbers  
Served with Ranch Dressing

### CLASSIC CAESAR SALAD

Romaine Lettuce Tossed with  
Homemade Croutons and Parmesan Cheese

*SUNCOAST CATERING MENUS*

All Sit Down Lunch Menu Selections Include:

DESSERTS

Standard Quinceanera Cake

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Sodas

One Keg of Domestic Beer Per 100 Guests

*LUNCHEON ENTRÉE SELECTIONS*

(Please Select One)

Luncheons Are Served Prior to 2 pm

BREAST OF CHICKEN PICCATA

CHICKEN PARMIGIANA

GRILLED SALMON

BRAISED BRISKET OF BEEF

ROAST PRIME RIB

8 oz with Au Jus

## *SUNCOAST CATERING MENUS*

All Sit Down Dinner Menu Selections Include:

### DESSERTS

Standard Quinceañera Cake

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Sodas

One Keg of Domestic Beer Per 100 Guests

## *DINNER ENTRÉE SELECTIONS*

(Please Select One)

### CHICKEN FORESTIERE

Sautéed Boneless Chicken Breast with a Rich Red Wine Sauce and Forest Mushrooms

### ROASTED CHICKEN

Semi Boneless Half Chicken, Roasted with Herbs

### PACIFIC SALMON RIVA

Sautéed Salmon with Artichoke, Tomato and Basil Butter Sauce

### ROAST PRIME RIB OF BEEF

Au Jus

### FILET MIGNON

8 oz Filet with Red Wine Sauce

### FILET AND LOBSTER

Char Grilled and Broiled Lobster

# SUNCOAST CATERING

## QUINCEANERA THEMED & DINNER BUFFET SELECTIONS

All Buffet Menu Selections Include:

### DESSERTS

Standard Quinceanera Cake

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Sodas  
One Keg of Domestic Beer Per 100 Guests

## SOUTHWESTERN FLAIR BUFFET

### Fiesta Salad

Tomatoes, Cucumber, Olives, Mushrooms  
and Cheddar Cheese with Southwest Ranch Dressing

### Bean Salad

Assorted Salsas with Corn Tortilla Chips

### Chicken Fajitas

Tortillas, Guacamole, Salsa, Cheese and Sour Cream  
Taco Meat with Crisp Taco Shells, Cheese Enchiladas

Grilled Salmon with Tequila Cream Sauce

Spanish Rice, Refried Beans, Fresh Vegetables

## SUMMERLIN BUFFET

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette

Potato Salad, Greek Pasta Salad, Marinated Mushroom Salad

Cucumber, Tomato and Onion Salad

Herb Roasted Chicken

Braised Short Ribs of Beef

Grilled Herb Infused Salmon

Cheese Tortellini Pomodoro

Garlic Mashed Potatoes, Fresh Vegetable Medley

Assorted Rolls and Butter

## THE HEARTLAND DINNER BUFFET

Greens with Ranch, 1000 Island and Italian Dressings

Coleslaw, Potato Salad and Macaroni Salad

Roasted Chicken

Batter Dipped Cod Fillets

Grilled Pork Chops with Port Wine Sauce

Double Stuffed Potatoes, Vegetables

Cornbread Jalapeño Muffins and Buttermilk Biscuits

*Minimum 50 persons for Buffets*

## QUINCEANERA DINNER BUFFET SELECTIONS CONTINUED

All Buffet Menu Selections Include:

### DESSERTS

Standard Quinceanera Cake

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Sodas  
One Keg of Domestic Beer Per 100 Guests

### THE SUNSET

Mixed Green Salad Bowl with Dressings and Salad Bar Condiments  
Potato Salad, Tomato Cucumber Salad  
Carved Turkey Breast  
Grilled Salmon with Dill Cream Sauce  
Baked Ziti Bolognese  
Pork Loin with Caramelized Onions  
Oven Roasted Red Bliss Potatoes  
Chef's Selection of Fresh Vegetables  
Fresh Baked Rolls and Butter

### BBQ DINNER BUFFET

Mixed Greens with assorted Dressings  
Tomato Wedges with Shaved Red Onion and Oregano  
Red Bliss Potato Salad, Coleslaw  
Braised Brisket of Beef  
Catfish and Hushpuppies  
BBQ Pork Ribs  
Southern Fried Chicken  
Baked Potatoes, Baked Beans, Macaroni and Cheese  
Corn on the Cob  
Buttermilk Biscuits and Jalapeno Corn Muffins

### ITALIAN BUFFET DINNER

#### COLD

Caesar Salad  
Marinated Mushroom Salad  
Tomato and Basil with Fresh Mozzarella  
Marinated Shrimp Salad with Pasta

#### HOT

Chicken Parmigiana  
Pesto Grilled Salmon, Sun-dried Tomato Sauce  
Mushroom Ravioli with Tarragon Cream Sauce  
Veal Cacciatore  
Broccolini with Garlic and Oil  
Garlic Mashed Potatoes  
Italian Rolls and Buttet

## ADDITIONAL QUINCEANERA BEVERAGE SERVICE

### HOSTED BAR

	Call Brands	Premium Brands
Unlimited Hosted Bar Per Person	\$23.75++	\$25.75++
Call Liquors	Seagram's V.O., Johnny Walker Red, Jack Daniels, Smirnoff, Bacardi Silver, Christian Brothers Brandy, Cuervo Gold, Bombay	
Unlimited Under 21	\$15.00++	
Non-Alcoholic to Include:	Assorted Sodas, Juices, Virgin Drinks, Water, Fruit Punch & Lemonade	

### BAR BASED ON CONSUMPTION PER DRINK

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Liquor	\$3.75	\$4.25	\$4.25	\$4.75
Wine	\$3.25	\$3.75	\$3.25	\$3.75
Domestic Beer	\$3.00	\$3.50	\$3.00	\$3.50
Imported Beer	\$3.50	\$4.00	\$3.50	\$4.00
Soft Drinks & Mineral Water	\$2.25	\$2.25	\$2.25	\$2.25
Bartender	\$75.00 each (1) Bartender per 100 Guests			
Domestic Beers	Budweiser, Bud Lite, Miller Lite, MGD, Coors, Coors Lite and O'Douls			
Imported Beers	Heineken, Corona			
Premium Liquors	Seagram's Crown Royal, Chivas Regal, Cuervo 1800, Tanqueray, Courvoisier V.S., Jack Daniels, Absolut, Bacardi Silver			
Cordials and Cognacs	\$5.75 per drink Amaretto, Drambui, Grand Marnier, Irish Cream, Kahlua, Sambuca, Tia Maria			

Prices are subject to change and do not include  
8.10% Nevada sales tax and 19% service charge