



All-Inclusive School Social Package

THE MENU:

Freshly Baked Variety of Warm Organic Rolls with Churned Butter

CHOICE OF ONE APPETIZER:

Platters of Homemade Nachos

Marquis House Salad in a Honey Balsamic Vinaigrette with Cherry Tomatoes & English Cucumbers
Caesar Salad with Romaine Lettuce, Croutons, Sun-Dried Tomatoes, Creamy Garlic Dressing

CHOICE OF PASTA COURSE SERVED PLATTER STYLE:

Penne, Fusilli, Cheese Tortellini or Rigatoni in choice of Tomato basil, Alfredo or Rose sauce

CHOICE OF ONE MAIN ENTRÉE SERVED PLATTER STYLE:

Chicken Cutlet Lightly Breaded and Baked and Topped with Lemon Veloute
or Served with Fresh Lemon Wedges
Oven Roasted Rosemary Chicken
Medallions of Beef au Jus

SERVED WITH ROASTED RED SKIN POTATOES **OR** COUNTRY GARLIC MASHED POTATOES AND
SEASONAL VEGETABLES

CHOICE OF ONE DESSERT:

Peach Melba Parfait • Strawberry Ice Cream Parfait • White or Belgian Chocolate Mousse Swirl,
Assorted Mini Dessert Squares, Trio of Rainbow Sorbet
Coffee & Tea Service (CHAPERONES ONLY)

PACKAGE INCLUSIONS:

Deluxe Set-up of Tables • Linen Tablecloths & Linen Napkins • Professional Uniformed Wait Staff
Pop & Juice • Helpful planning tips from our Event Consultants
• 6 Hour DJ Service • Security Guards