

Quinceanera Menu

APPETIZERS

(Select Two)

Vegetarian Spring Rolls
Pigs in a Blanket
Potato Skin Poppers
Burger Sliders
Beef Kabobs
Beef & Brie on Crostini

Chicken Quesadillas
Chicken Taquitos
Spanakopita
Chicken Satay
Macaroni & Cheese Puffs
Beef Empanadas

ENTREES

(Select Three)

Beef Taquitos
Chicken or Cheese Enchiladas
Chicken Marsala
Herb Roasted Chicken
Lomo Saltado
Sliced Beef with Demi Glaze

Flat Grilled Rainbow Trout
Grilled Swai Filet
Tilapia with Fruit Salsa
Carne or Chicken Asada
Puerco En Chili Verde
Beef Barbacoa

Chicken Parmesan
Chicken Penne Alfredo
Pollo Santa Fe
Beef Stew
Grilled Salmon

STARCH

(Select One)

Spanish Rice
White Rice with Vegetables
Mashed Potatoes
Scalloped Potatoes
Roasted Potatoes

VEGETABLE

(Select One)

Mixed Vegetables
Green Bean Almondine
Grilled Vegetables
Fried Plantain

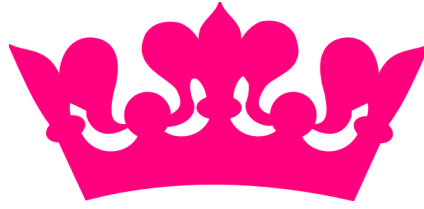
ACCOMPANIMENTS

Warm Rolls and Butter (Sub Pupusas for \$1)
Crisp Garden Salad with Ranch & Balsamic Vinaigrette
Soda, Iced Tea, Lemonade, & Coffee

PACKAGE ENHANCEMENTS

Taco Station... \$5++ per guest
Fajita Station... \$5++ per guest
Fruit Platter... \$5++ per guest
Sparkling Cider Toast... \$2++ per guest
Ice Cream Sundae Bar... \$6++ per guest





BANQUET EVENT GUIDELINES

DEPOSITS AND PAYMENTS

A non-refundable deposit of \$1,000.00 is required to secure your event and to hold space on a definite basis. The final balance is due three (3) business days prior to your function. Any overage in payment will be refunded following your function.

EVENT GUARANTEES

At least five (5) business days before your event, you must inform the Catering Department of the exact number of people who will attend your event. This count will not be subject to reduction and is the minimum number of persons for which you will be charged. The services, products, fees etc., as noted, will be provided at the time of your event.

ROOM FEE

A room fee applies for all events. Charges are based on size of function space required and the day of the week.

	Saturday	Friday	Sunday-Thursday
Ballroom seats 200 guests	\$1500	\$1,000	\$750
Ballroom with a dance floor seats 150 guests			
Sunset Room seats 60 guests	\$750	\$750	\$325
President's Room seats 40 guests	N/A	N/A	\$250
All Banquet Rooms Combined seats 250-300	\$2,000	\$2,000	\$1,500

SCHEDULED EVENT TIMES

Rental Fees are based on a four (4) hour duration.

Additional hours must be approved in advance and are subject to increased bartender charges and staffing fees.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage (including alcohol) is not permitted. The only exception to this rule is a Special Occasion Cake. Removal of leftover food is prohibited.

CAKE CUTTING

Outside cakes must be purchased from a licensed bakery.
A Cake Cutting Fee of \$1.50 per person applies

TASTINGS

Tastings are available for events with a minimum guaranteed revenue of \$5,000.
Tastings are available for confirmed bookings and offered for up to 4 guests.

DECORATIONS

All displays and/or decorations will be subject to our prior approval.
All events will be given 2 hours for decoration prior to the event.

SECURITY

Security is required and must be contracted by the Club.
One security guard per 100 guests at a charge of \$100.00 per hour per guard will be incurred by you.

COMMUNICATIONS

Your point of contact is Dawn Lipsey, Director of Catering
301-598-5500 ext. 203
catering@argylecc.net