

Enchanted Forest Event Venue Quinceanera Packages

With the homey feel of a classic supper club and a hefty helping of Boho-Chic, the Enchanted Forest Event Venue is where dreams come true. A mix of old and new, including a forty-foot wrap-around bar and large wooden dance floor, the Enchanted Forest Event Venue can accommodate groups large and small. Our garden gazebo makes the perfect backdrop for pictures.

All on-site Quinceanera packages include:

- Day of event venue rental access for up to FOURTEEN (14) Hours starting at 10 am for decorating.
- Reception beginning at 4:00 pm. Inquire for alternate start time.
- Onsite Catering exclusively by Emerald City Catering.
- Up to SEVEN (7) Hours of Beverage Service for Cash Bar. Additional Bar Packages available.
- White linen tablecloths, china, silverware, and white linen napkins.
- Additional charge for specialty items linens, china, silverware, or chair covers.
- DJ music or band permitted.
- Guest Wifi.
- Venue includes large dance floor.
- Room set-up, gift table, dessert table and staffing included in package price. Bartender included.
- Reception Package prices include cake cutting.
- Quotes available for numbers of guests other than standard packages.

In addition to our standard packages, we offer completely customized menus & extras to make your dreams come true!

Email **oz@emeraldcitycatering.com** for more information.

Emerald City Catering & Events 3555 S. 13th St. Milwaukee, WI 53221 Phone Orders: 414-672-3434 www.emeraldcitycatering.com Oz@emeraldcitycatering.com

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Appetizer Packages

Served from an appetizer station with clear disposable plates and cocktail napkins. Select from the following items:

Hot

- BBQ Rumyaki (Bacon Wrapped Water Chestnuts in Big Boss BBQ Sauce) GF
- Maple Rumyaki
- Parmesan Artichoke Dip w/Crostini
- Petite Pulled Pork Sliders
- Buffalo Chicken Sliders
- Bite Size Burgers
- Gourmet Grilled Cheese Triangles VEG
- Italian Grilled Cheese VEG
- Meatballs (Italian, Swedish, BBQ or Teriyaki) GF
- Vegetable Samosas VEG
- Petite Loaded Potato Skins GF
- Cocktail Reubens
- Assorted Petite Quiche
- Cauliflower "Wings" with Herbed VEG
- KC Pork Wings
- Pesto Flatbread Pizzas

3 appetizers - \$10.95/person **4 appetizers** - \$12.95/person **5 appetizers** - \$14.50/person

For Passed Appetizers, add \$3.50/person

Chilled

- Watermelon Rounds w/ Mascarpone Cheese & Pistachio Dust GF/VEG
- Fig Toast w/ Goat Cheese & Balsamic Drizzle VEG
- Bruschetta Crostini VEG
- Caprese Skewers VEG
- Charcuterie & Cheese
- Jumbo Shrimp Platter with Cocktail Sauce GF
- Tenderloin Silver Dollar Sandwiches
- Antipasto Skewers
- Fresh Fruit Display GF/VEG
- Fresh Vegetable Display
- Hummus with Pita Chips VEG



Buffet Dinner Service

Taco/Nacho Bar

Tasty make your own taco and nacho bar served Buffet Style. Includes: Hard and Soft Flour and Corn Tortillas & Tortilla Chips.

Meats (choose 3)

- Seasoned Ground Beef
- Carne Asada
- Barbacoa
- Cilantro Lime Chicken
- Chicken Tinga
- Al Pastor
- Carnitas
- Chorizo

Rice (choose one)

- Arroz con Sofrito-Mexican Rice
- Arroz con Gandules-Puerto Rican Rice with Pigeon Peas
- Cilantro Lime Rice

Vegetarian Refried Beans, Nacho Cheese Sauce, Shredded Lettuce, Black Olives, Diced Onions, Sliced Jalapeno Peppers, Salsa, Pico de Gallo, Oaxaca Cheese, Cheddar-Jack Cheese, Guacamole, Sour Cream, Cilantro and Diced Tomatoes.

Price

100 People - \$5,095 **125** People - \$5,750 **150** People - \$6,475 **175** People - \$7,595 **200** People - \$8,525

Grazing Station

For a hearty, casual cocktail party feel, select any six (6) items from the Appetizer Menu above.

Price

100 People - \$4,575 **125** People - \$5,250 **150** People - \$6,125 **175** People - \$6,995 **200** People - \$7,875



Made to Order Pasta Stations

Tantalizing custom dish created before your eyes. Choose from an assortment of toppings and our chef will personalize a meal just for your guests. Penne pasta (**GF Pasta available by request**) with your choice of: Marinara Sauce, Alfredo Sauce, Italian Sausage, Diced Ham, Diced Chicken, Pepperoni, Bacon Bits, Diced Onions, Diced Green Pepper, Sliced Mushrooms, Parmesan Cheese, Mozzarella Cheese, Black Olives, and Scallions. Includes a Tossed Green Salad, Buttery Garlic Bread Sticks and Chicken Parmesan.

Price

100 People - \$5,575 **125** People - \$6,395 **150** People - \$7,325

Grand Buffet

Includes Mixed Greens Salad with Assorted Dressings, Dinner Roll and Butter.

Meats (choose two or three)

- Herb Roasted Chicken Bone in chicken, seasoned perfectly and roasted to perfection GF
- Roast Pork Loin with Cranberry-Apple Chutney GF
- Maple-Walnut Chicken Boneless/skinless chicken breast in a maple syrup and balsamic vinegar reduction topped with toasted walnuts **GF**
- Prosciutto Provolone Chicken GF
- Beef Stroganoff Tender beef tips in a creamy mushroom gravy
- Slow Roasted Sliced Beef in gravy or au jus **GF** (in au jus)
- Roasted Prime Rib Carving Station (additional \$16/person) GF
- Baked Cod with Lemon Butter Sauce GF
- Sweet Chili Rice Acorn Squash (Vegan/GF)

Sides (choose two)

- Mashed Potatoes with Gravy
- Mashed Sweet Potatoes
- Garlic-Dill New Potatoes
- Herb Roasted Red Potatoes
- Long Grain & Wild Rice with Dried Cranberries
- Mac & Cheese



Loaded Twice Baked Potato Cakes - Mashed Potatoes with Bacon Bits, Cheddar Cheese & Green Onion

Vegetables (choose one)

- Green Bean Almandine
- Orange Glazed Ginger Carrots
- Roasted Root Vegetables
- Steamed Tricolor Vegetable Blend
- Sauteed Asparagus with Sundried tomatoes

Two Meats

Price

100 People - \$5,695 **125** People - \$6,495 **150** People - \$7,575 **175** People - \$8,650 **200** People - \$9,725

Three Meats

Price

100 People - \$5,995 **125** People - \$6,850 **150** People - \$7,775 **175** People - \$9,125 **200** People - \$10,275

BBQ Buffet

Includes Cornbread, Dinner Rolls and Butter.

Meats (choose two)

- BBQ Pulled Pork GF
- Smoked Brisket GF
- BBQ Baby Back Ribs GF
- BBQ Pulled Chicken GF
- Grilled BBQ Chicken Bone-in or Boneless, Skinless Breasts GF

Sides (choose three)

- Mashed Potatoes with Gravy
- Big Boss Baked Beans
- Creamy Coleslaw
- Creamy Potato Salad
- Mac & Cheese
- Italian Pasta Salad



Vegetables (choose one)

- Sweet Corn
- Collard Greens
- Cheesy Broccoli
- Steamed Tricolor Vegetable Blend

Price

100 People - \$5,350 **125** People - \$6,050 **150** People - \$7,050 **175** People - \$8,050 **200** People - \$9,025

Pig Roast Buffet

Includes Cornbread and Butter. Whole Pig Roasted & Served with an Additional Chicken Option.

Meats (choose one)

- BBQ Pulled Chicken GF
- Grilled BBQ Chicken Bone-in or Boneless, Skinless Breasts GF

Sides (choose three)

- Mashed Potatoes with Gravy
- Big Boss Baked Beans
- · Creamy Coleslaw
- Creamy Potato Salad
- Mac & Cheese
- Italian Pasta Salad

Vegetables (choose one)

- Sweet Corn
- Collard Greens
- Cheesy Broccoli
- Steamed Tricolor Vegetable Blend

Price

100 People - \$6,125 **125** People - \$7,150 **150** People - \$8,50 **175** People - \$9,295 **200** People - \$10,375



Plated Dinner Service

Individual Dinners served at the table: Includes a House Salad, Dinner Rolls, & Butter. **Gourmet Salad** – Mixed Greens with Apple, Cranberry, Walnuts, Blue Cheese and Raspberry Vinaigrette Dressing – **Add \$3.50/person**

Choose 2 entrees:

- Maple-Walnut Chicken GF
- Mango Chicken GF
- Chicken Cordon Bleu
- Stuffed Pork Chop-Filled with a savory white/wild rice & dried cranberries filling GF
- Roasted Prime Rib of Beef available for an additional \$16/person GF
- Salmon en Papillote topped with dill butter and lemon GF
- Portobello Parmesan (Veg) served on a bed of Penne Pasta
- Sweet Chili Rice Acorn Squash (Vegan/GF)

Choose 1 side:

- Duchess Potatoes GF
- Potatoes Dauphenoise w/ Fontina Cheese GF
- Loaded Twice Baked Potato Cakes GF
- Herb Roasted Red Potatoes GF
- White and Wild Rice Pilaf
- Sweet Potato Gratin GF
- Cranberry Apple Chutney

Choose 1 Vegetable:

- Oven Roasted Green Bean Almandine
- Orange Glazed Ginger Carrots
- Caramelized Brussel Sprouts
- Steamed Tricolor Vegetable Blend
- Sauteed Asparagus with Sundried tomatoes

Price

100 People - \$6,325 **125** People - \$7,375 **150** People - \$8,495 **175** People - \$9,625 **200** People - \$10,750



Dessert

The following dessert options are available either served from a dessert table or served plated at guest tables.

- Flourless Chocolate Cake GF
- Carrot Cake
- Tiramisu
- Cheesecake
- Assorted Mini Desserts Station Assorted Mini Trifles, Tiramisu Shooters, Mini Cream Puffs, Mini Eclairs, Mini Cheesecakes

Price

Dessert Station - \$5.95/person **Plated Table Service** - \$7.95/person

Coffee Service

Includes coffee, cups, sweeteners & creamer.

Price

Coffee Station - \$3/person **Table Service** - \$5/person



Late-Night Snack

Keep your guests energized with a late-night snack to keep the party going.

Soft Pretzel Bar

Warm, soft pretzels with an assortment of toppings, including nacho cheese, cream cheese, mustard, and cinnamon sugar.

\$7.95/person

Nacho Bar

Tortilla chips with salsa, guacamole, nacho cheese & sour cream.

\$5.95/person

Grilled Cheese Triangles

Cast iron grilled cheese, crispy on the outside, melty on the inside.

\$4.95/person

Poutine Bar

The traditional French fries with gravy & cheese curds. Alternate toppings include smoked brisket shavings, pulled pork, nacho cheese, bacon bits, green onions, melted chocolate & cinnamon sugar.

\$8.95/person

Mashed Potato Bar

Mashed Potatoes with Shredded Cheese, Cheese Sauce, Bacon Bits, Brisket Bites, Chives, Sour Cream, Garlic Seasoning & French's Fried Onions

\$8.95/person

Polish & Pierogis

Emerald City Catering's own polish sausage with cheese & potato pierogis will keep your guests dancing through the evening.

\$8.95/person

Sliders

BBQ pulled pork & buffalo chicken sliders flavored with Big Boss Sauces.

\$7.95/person



Bar Packages

Cash Bar

Guests purchase their own beverages.

Tab by Consumption

Guest beverages are tracked by individual drink and totaled at the end of the evening.

Beer & Wine Open Bar

(4 hours)

House Chardonnay, House Cabernet Sauvignon, House Merlot, House Pinot Noir, House Riesling, House Moscato, Miller Lite, Miller High Life, Bud Light, PBR, Assorted Sodas, Water

\$20/person

Premium Open Bar

(4 hours)

Bacardi Superior Rum, Tangeray Gin, Don Julio Tequila, Brandy, Seagram's Seven Whiskey, Grey Goose Vodka, House Chardonnay, House Cabernet Sauvignon, House Merlot, House Pinot Noir, House Riesling, House Moscato, Miller Lite, Miller High Life, Bud Light, PBR, Assorted Sodas, Water \$30/person

Champagne Toast

Champagne for guests (21 & older) to toast. Sparking Non-Alcoholic Juice available for underage guests.

\$7/person

Soda Package

Unlimited soda for your guests throughout your event.

\$5/person

Deposit & Payments

Deposit: 25% of the total amount & signed contract to book your date

Payments: 50% of the total is due 60 days prior to your event. The remaining amount is due 14 days prior to your event.

Gratuity: Is appreciated but is not assumed except for bar packages. A 20% gratuity is added to all bar packages.

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