

Clarion Hotel Anaheim Resort

2015 Quinceanera Packages

All Packages Feature the Following

Ballroom for Five Hours Complimentary

White Linen with Choice of Napkin Colors

12” Round Mirrors with Votive Candles

Cutting & Service of your Cake

Fruit Punch all Evening

Complimentary Coffee for Late evening Guests

Hotel Suite for Quinceanera Family

Parquet Dance Floor & Staging

Experienced Banquet Staff

Special Rates Quinceanera Guests

Discounted Parking

Menu #1

Choice of Salad

(Choice of One)

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese & Caesar Dressing

Chef's Selection of Seasonal Baby Greens
with Julienne Vegetables Finished with Balsamic Vinaigrette

Mediterranean Salad

Topped with Chopped Tomatoes, Feta Cheese, Cucumber and Vinaigrette Dressing

Specialty Entrees

(Choice of One)

All Specialty Entrees are served with Fresh Seasonal Vegetables,
Appropriate Starch, Rolls and Butter,
Coffee, Decaffeinated Coffee or Tea Service

Chicken Normandie

Boneless Breast of Chicken Filled with
Cornbread Stuffing, Apples and Almonds
with White Wine Sauce

Chicken Eric

Boneless Breast of Chicken Simmered
with a Delicate Cognac Cream Sauce
Crowned with Scampi

Baked Filet of Salmon

Baked Filet of Salmon Served with a
Lemon Dill Sauce

Pan Seared Citrus Chicken

A Boneless Breast of Chicken
Pan Seared with a Lemon Sauce Scented
with White Wine and Capers

Prime Rib

Slow Roasted in its own Natural
Juices Served with Au Jus
and Horseradish Sauce

Filet Mignon

Filet Mignon with Herbs and Cracked
Peppercorns Served with a
Cabernet Sauvignon Sauce

Specialty Desserts

(Choice of One to Compliment Wedding Cake)

Berries & Cream Parfait

Chocolate Mousse

\$47.00 per person

Prices Subject to 20% Taxable Service Charge and Applicable 8.00% Sales Tax

~~~~All Menu Pricing subject to change without notice~~~~

## **Menu #2**

### **Choice of Salad**

(Choice of One)

House Garden Salad

California Greens with Tomatoes, Cucumber, Carrots and Choice of Dressing

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese & Caesar Dressing

### **Specialty Entrees**

(Choice of One)

All Specialty Entrees are served with Fresh Seasonal Vegetables,  
Appropriate Starch, Rolls and Butter,  
Coffee, Decaffeinated Coffee or Tea Service

#### **Chicken Cordon Bleu**

Stuffed Boneless Breast of Chicken  
with Savory Ham and Cheese  
Finished with a Supreme Sauce

#### **Chicken Piccata**

Seasoned Sautéed Chicken Breast with  
Wild Rice Pilaf and Lemon Butter Caper  
Sauce

#### **Mediterranean Chicken**

Boneless Breast of Chicken Accented  
with Fresh Chopped Vine Ripened  
Tomato and Basil Compote

#### **Baked Halibut**

Delicate Filet of Halibut Finished  
with a White Wine Sauce

#### **Pork Loin**

Marinated Pork Loin, Hand Carved and  
Finished with Port Wine Demi-Glace

#### **New York Steak**

Grilled New York Steak Topped with  
Demi-Glace and Mushroom Sauce

### **Dessert**

**Own Quinceanera Cake for Dessert**

**\$42.00 per person**

**Prices Subject to 20% Taxable Service Charge and Applicable 8.00% Sales Tax**

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Menu #3

Choice of Salad

(Choice of One)

House Garden Salad

California Greens with Tomatoes, Cucumber, Carrots and Choice of Dressing

Caesar Salad

Fresh Romaine with Croutons, Parmesan Cheese & Caesar Dressing

Specialty Entrees

(Choice of One)

All Specialty Entrees are served with Fresh Seasonal Vegetables,
Appropriate Starch, Rolls and Butter,
Coffee, Decaffeinated Coffee or Tea Service

Chicken Marsala

Seared Boneless Breast of Chicken
with a delightful Marsala Wine Sauce

Chicken Pasta Primavera

Penne Pasta with Sliced Grilled Chicken
Tossed with Vegetables and Finished with
Garlic Herb Cream Sauce & Parmesan

Chicken Breast Mandarin

Boneless Chicken Breast with Mandarin
Orange and Thai Chile BBQ Sauce

Pan Seared Tilapia

Delicate Filet of White Fish Finished
with a White Wine Sauce

Roast Sirloin of Beef

Slow Roasted Beef Sirloin of Beef
Served with a Sherry Mushroom Sauce

London broil Cabernet

London Broil Cooked to Perfection
Served with a Cabernet Wine Sauce

Dessert

Own Quinceanera Cake for Dessert

\$37.00 per person

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# Quinceanera Buffet

Select House Salad with Choice of Two Dressings  
Caesar Salad with Parmesan Cheese & Croutons  
Cucumber Dill Salad  
Fresh Seasonal Fruit Platter

## Entrees

(Choice of Two)

Grilled Breast of Chicken  
Served with Choice of Sauce:  
Lemon Caper, Marsala, Teriyaki or Brown Mushroom Sauce

Sliced London broil with Mushroom Merlot Sauce  
Sliced Strip Loin with Bordelaise Sauce  
Sliced Roast Turkey Breast with Water Chestnut Raisin Dressing  
Filet of Salmon with Creamy Dill Sauce  
(Add \$2.00 per Person for Each Additional Entree)

(Choice of two)

Oven Roasted Red Potatoes  
Penne Pasta with Pesto Sauce  
Seasonal Vegetable Medley or Rice Pilaf

Rolls and Butter

Chef's Dessert Table

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

## Dessert

Own Quinceanera Cake for Dessert

**\$52.00 per person**

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Cold Hors d'oeuvres

| | |
|---|--|
| Salami Roll-ups – Salami Rolled with Cream Cheese | \$24 doz. |
| Deviled Eggs – Topped with Fresh Herbs | \$24 doz. |
| Cherry Tomato Stuffed with Crab Meat | \$24 doz. |
| Mediterranean Vegetable Skewers –
Drizzled with a Balsamic Vinaigrette | \$28 doz. |
| Classic Italian Bruschetta - Served with Fresh Roma Tomatoes,
Buffalo Mozzarella and Fresh Basil Drizzled with Extra Virgin Olive Oil | \$28 doz. |
| Chilled Gulf Shrimp - Served with Spicy Cocktail Sauce
(50 piece Minimum) | \$37 doz. |
| Assorted Finger Sandwiches - Choice of Ham with Cream Cheese
& Black Olives, Egg Salad with Celery and Onions, and Tuna Salad
with Red Onions and Celery | \$26 doz. |
| Smoked Turkey Canapés –
Apple Walnut Chutney Served on Toasted Points | \$27 doz. |
| Salmon Mousse Canapés – Salmon Mousse on Toasted Points | \$30 doz. |
| Imported and Domestic Cheese Tray - Served with Gourmet Crackers | \$95 small
\$175 med
\$250 large |
| Fresh Vegetable Crudités - Served with Vegetable Dip | \$50 small
\$100 med
\$150 large |
| Sliced Fresh Fruit Tray – Sliced Fresh Seasonal Fruit Served
With Yogurt dip | \$60 small
\$120 med
\$170 large |

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## Hot Hors d'oeuvres

|                                                                                                    |           |
|----------------------------------------------------------------------------------------------------|-----------|
| <b>Marinated Chicken and Beef Satays</b> - Choice of Thai Peanut or Teriyaki Ginger Dipping Sauce  | \$28 doz. |
| <b>Chinese Egg Rolls</b> – Shrimp, Pork or Chicken Served with Sweet & Sour Sauce                  | \$24 doz. |
| <b>Swedish Meatballs</b>                                                                           | \$22 doz. |
| <b>Garden Vegetable and Cheese Quesadilla</b>                                                      | \$22 doz. |
| <b>Jalapeno Poppers</b>                                                                            | \$22 doz. |
| <b>Beef or Chicken Brochettes</b> – Served with a Demi-Glace Brown Sauce                           | \$29 doz. |
| <b>Mushroom Caps</b> – Mushroom Caps Stuffed with Fresh Crabmeat                                   | \$24 doz. |
| <b>Franks in a Jacket</b>                                                                          | \$12 doz. |
| <b>Chicken Tenders</b> – Battered Chicken Tenders Served with BBQ Sauce and Honey Mustard Dressing | \$24 doz. |
| <b>Assorted Miniature Quiches</b> - Fillings to Include Asparagus, Spinach, Ham and Swiss          | \$22 doz. |
| <b>Spanakopita's</b> - A Flaky Triangle Phyllo Pastry Filled with Spinach, Feta Cheese and Spices  | \$22 doz. |
| <b>Crispy Pot Stickers</b> - Pork and Vegetable Dumplings with Thai Sesame Dipping Sauce           | \$29 doz. |
| <b>Scallops Wrapped in Bacon</b>                                                                   | \$26 doz. |
| <b>Buffalo Chicken Wings</b> - Plain or Hot Served with Cool Ranch Dressing                        | \$26 doz. |

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Carving Stations

Carving Fee \$45.00 for 90 Minutes of Service
\$15.00 Each Additional Hour per Chef

Accompanied by Freshly Baked Rolls and Appropriate Condiments

Baron of Beef

\$500.00 serves approximately 100/120

Top Round of Beef

\$240.00 serves approximately 40

Brown Sugar Glazed Ham

\$165.00 serves approximately 40

Roasted Turkey

\$135.00 serves approximately 30

Roasted Pork Loin

\$110.00 serves approximately 35

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# Beverages

## Cash & Host Bar Reception

Beverage Service per Drink

|                               |        |                             |        |
|-------------------------------|--------|-----------------------------|--------|
| Mixed Drinks – House Brands   | \$6.00 | Domestic Beer By the Bottle | \$5.00 |
| Mixed Drinks – Call Brands    | \$7.00 | Imported Beer By the Bottle | \$6.00 |
| Mixed Drinks – Premium Brands | \$8.00 | Soft Drink or Juice         | \$2.00 |
| Cordials                      | \$9.00 | Mineral Water               | \$2.00 |
| Wine By the Glass             | \$6.00 | Non-Alcoholic Beer          | \$4.00 |

## A Cash or Hosted Bar Minimum

\$100.00 Bartender Fee Will Apply Per Bar

Bartender Fee Waived With A Minimum of \$400.00 in Bar Sales Per Bar

## Alternative Beverages

|                                                            |                    |
|------------------------------------------------------------|--------------------|
| House Wine                                                 | \$22.00 per bottle |
| Cabernet Sauvignon – Merlot – Chardonnay – White Zinfandel |                    |
| House Champagne                                            | \$22.00 per bottle |
| Domestic Keg of Beer                                       | \$325.00 per keg   |
| Imported Keg of Beer                                       | \$375.00 per keg   |
| Fruit Punch                                                | \$15.00 per gallon |
| Sparkling Apple Cider                                      | \$15.00 per gallon |

\*All Guests must be at least 21 years of age & may be required to show proper photo identification for service\*

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