

BECAUSE SOME NIGHTS ONLY HAPPEN
ONCE IN A LIFETIME...

Let's Plan a Prom to Remember at *The Lantana*



YOUR PROM PACKAGE WILL INCLUDE:

An Unforgettable Five Hour Event

Ample and Free On-site Parking

Complimentary Wi - Fi

A Spacious Dance Floor

Complimentary Uplighting in your Choice of Color

Selection of White or Ivory Tablecloths and Napkins

Tables, Chairs, China and Silverware

Complimentary Registration Area

Complimentary Private Photography Area

Complimentary Centerpieces

Award – Winning Three Course Plated or Buffet Dinner Menu

Personalized Service from your Catering Manager to help you plan your special event

Room Rental. There is NO charge for the room when you host a minimum of 75 guests



The Lantana * 43 Scanlon Drive, Randolph, MA * 781-961-4660 * www.TheLantana.com



PLATED PROM MENU

Plated Prom Menu Prices are based on Standard Three Course Meal

\$25.95 per Guest

Based on Minimum of (75) Guests

~~First Course~~

Garden Salad *A fresh blend of Lettuce with Cherry Tomatoes, Red Onions and Cucumbers. Served with choice of Dressing*

Chilled Fruit Cup *A delicious mix of fresh Pineapples, Cantaloupes, Honeydew Melon, Grapes and Strawberries*

~ Entrée Selection ~

(Select one)

Chicken Parmesan *Lightly Breaded Chicken topped with Mozzarella Cheese with Ziti Pasta tossed in Basil Marinara Sauce*

Chicken Piccata *Boneless Chicken Breast lightly sautéed topped with a Lemon Wine Caper Sauce*

Chicken Marsala *Seasoned Boneless Chicken Breast topped with a Sweet Marsala Sauce and Sautéed Mushrooms*

Roast Turkey *Natural Turkey Breast oven roasted to perfection in our Rotisserie, then sliced and topped with Homemade Gravy*
+ \$1 per Guest

Roast Top Sirloin *Garlic – Herb Crusted Roast Beef delicately served with a Brown Gravy Sauce*
+ \$3 per Guest

~ Dessert ~

Platter of Assorted Cookies *Elegantly plated tray of Chocolate Chunk, White Macadamia Nut & Chewy Oatmeal Cookies*

All Plated Dinners Include:

*Chef's Choice Starch & Vegetable
Complimentary Assorted Rolls & Butter
Complimentary Coffee for the Staff Tables*

BUFFET PROM MENUS

Design your own Buffet Menu

\$33.95 per Guest

Based on Minimum of (75) Guests

~ Appetizers ~

(Select Two)

Seven Layer Dip with Nacho Chips Mexican Fiesta Italian or Swedish Meatballs

**Potato Skins topped with Melted Cheese & Bacon Bits
French Bread Pizza**

~ Salad & Pasta ~

Tossed Salad with Assorted Dressing & Rolls

(Select One)

Ziti or Bowtie Pasta *with choice Alfredo or Marinara Sauce*

Baked Lasagna *Tomato Sauce layered with Creamy Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese*

~ Entrée ~

(Select One)

Chicken Piccata *Boneless Chicken Breast lightly sautéed topped with a Lemon Wine Caper Sauce*

Chicken Marsala *Seasoned Boneless Chicken Breast topped with a Sweet Marsala Sauce and Sautéed Mushrooms*

Chicken Fingers *Barbeque, Buffalo, Honey Mustard or Sweet Chili Dipping Sauce*

~ Dessert ~

(Optional)

4.00 Additional per guest

**Chocolate Cake
Chocolate Mousse**

Platter of Cookies on Each Table

PACKAGE ENHANCEMENTS

Open Soda Bar \$5.00 per Guest

A \$100 Soda Attendant Fee will be added, scheduled one per 150 guests.

The Lantana Student Pleaser \$5.00 per Guest

Assorted mini cupcakes, chocolate mousse and assorted cookies

Ice Cream Sundae Bar \$6.00 per Guest

Add the perfect sweet ending to your event with a create your own "Sundae Bar": Rich Vanilla Ice Cream with all the Fixings Hot Fudge, Strawberry & Butterscotch Toppings, M & M's, Heath Bars, Crushed Oreos, Whipped Cream, Maraschino Cherries, Nuts & Jimmies

**Police detail additional at the prevailing rates * All Food and Beverage Items Subject to Taxable 23% Administrative Fee and 7% Mass and Local Sales Tax **

**Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness **

2020

