



Shower Package



The Seville

700 S Barrington Rd, Streamwood, IL 60107

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Shower Package

Four Hours Package

Personal Coordinator to ensure a Flawless Event

Fruit Punch

Choice of 2 Hors'd oeuvres

Four Course Individually Plated Lunch

Soup or Salad, Chicken Entrée served with Fresh Vegetable and Starch, Warm Rolls & Butter

Dessert French Vanilla Ice cream with Chocolate or Strawberry Sauce

Single Layer Sheet Cake

Coffee, Tea, Milk, Unlimited Soft drinks

Floor-Length White Linen Tablecloths and napkins

Centerpiece Options at each guest table

Elegantly Draped Head Table Backdrop

Seville Chiavari Chairs

Onsite Parking



Pricing (Per Person)

Standard Package \$27.95

With Champagne/Wine Service during lunch \$29.95

Seville Decors \$2 additional

*Entire Room Up lighting *Choice of Color to match your theme*

*Napkins Upgrade *Choice of Color to match your theme*

** Minimum 50 Guest Required; *Service Charge 17% & Sales Tax additional*

Hors d'Oeuvres

Mandarin Egg Rolls
with Sweet & Sour

Italian Sausage
with Marinara Sauce (GF)

Tangy Barbeque Meatballs

Bruschetta with Fresh Tomatoes served
over a toasted banquette

Spanakopita (Spinach and Feta Cheese in
Phyllo)

Fried Zucchini
with Ranch Dressing

Entrée Selections

Chicken Supreme

A boneless breast of chicken seasoned with a secret blend of herbs and dressed in a light chicken cream sauce

Chicken Vesuvio

Invented by an Italian-American, enjoyed by all: a tender breast of chicken marinated & accented with white wine sauce & fresh garlic

Chicken Basilico

A tender boneless breast of chicken lightly seasoned with sweet aromatic basil, topped with a delicate cream sauce

Gluten-Free

Chicken Vesuvio

(Dairy Free, Nut Free) Meal
Chicken Vesuvio, Baked Potato with fresh steamed seasonal vegetables

Chicken Caprese

A boneless chicken breast with diced tomatoes, basil and melted mozzarella gently sautéed

Chicken Florentine

A boneless breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce

Chicken Lemone

A boneless breast of chicken accompanied by a cream of lemon caper sauce with diced asparagus, fresh mushrooms & artichokes

Stir Fry Veg/Vegan

(Dairy Free) Meal

Stir-Fry with broccoli, carrots, mushrooms, celery, peas, water-chestnuts in a light soy sauce w/white rice & eggroll
Gluten Free -No Eggroll

Chicken Marsala

An Italian classic; a boneless breast of chicken sautéed with fresh mushrooms and enhanced with a fragrant Marsala wine sauce

Chicken Bruschetta

A boneless breast of chicken amidst fresh basil and tomatoes in harmony with a white wine garlic sauce

Chicken Rustica

A boneless breast of chicken accompanied with a roasted red pepper cream sauce, diced zucchini, shallots & fresh spinach

Portobello Mushroom

w/ Stuffed Vegetable

Stuffed Portobello Mushroom filled with sautéed vegetables, topped with cheese & tomato drizzled with balsamic
Vegan Option-No Cheese

Semi Family Platter \$2

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage from Krystyna's with Kraut and one of our pasta dishes listed below to the Chicken entrée of your choice

Mostaccioli Marinara - Pasta Primavera - Penne Pasta with Vodka Sauce

Special Entrée Selection

Roasted

Prime Rib Eye \$7

America's favorite! A 12 oz king cut perfectly seasoned and slow roasted to perfection

Salmon

Supreme \$3

A generous portion of fresh Atlantic salmon perfectly cooked & dressed in an Asian Demi-Glaze or a Lemon Butter sauce

Orange Roughy

Almandine \$3

Perfectly seasoned and broiled, garnished with toasted almonds, served on a lemon hollandaise sauce

Kids Meal - Chicken Tenders served with same potato as adult meal *unless fries are requested

Accompaniments

Soup (choice of one)

- Hearty Country Vegetable *Vegetarian
- Homemade Chicken Noodle
- Cream of Chicken
- Minestrone ala Parmesan *Vegetarian
- Beef Barley
- Cream of Broccoli, topped with Cheddar Cheese
- Baked Potato with Cheddar Cheese and Bacon

Fresh Vegetables (choice of one)

- Whole Green Beans with Baby Carrots
- Whole Green Beans with Mushrooms
- Green Beans with Almandine, toasted slivered Almonds
- Fresh Broccoli Florets lightly seasoned with Butter and Parmesan
- Fresh Zucchini Medley with Onion and Red Pepper
- Fresh Cauliflower and Broccoli Florets with Julienne Carrots
- Broccoli Florets and Baby Carrots

Salad (choice of one)

- Mixed Garden Greens with Tomato, Carrots, Red Cabbage and Cucumber
- Caesar Salad w/Croutons & Shaved Fresh Parmesan Cheese

Choice of Two Dressings:

French, Thousand Island, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette

Potatoes (Starch) (choice of one)

- Duchess Potato (Seasoned, whipped potatoes baked in the skin until golden brown)
- Parisienne Potatoes (Oven-browned red potatoes)
- Baked Idaho Potato with sour cream and butter served on the side
- Creamy Whipped Potatoes with butter and chives
- Vesuvio Potatoes (Oven roasted wedges with Vesuvio seasoning)
- Twice Baked Potato seasoned with Bacon and Cheese, baked in the skin
- Wild Rice Blend (Mix of white and wild rice)
- Rice Pilaf made with homemade chicken stock and diced vegetables

Photography & Cinematography

Seville House Photography & Cinematography

Please inquire about our house Photography & Cinematography Package by Chicago Wedding and Fashion Photography (www.chicagowfp.com), 815-793-7773)

Photography (up to 4 hours)

starting at \$500

Photography & Cinematography (up to 4 hours)

starting at \$1200

Seville House Premium Album Design & Printing

Please inquire about our premium hand-crafted Album design & printing service