
Shower Package

Four Hours Package

Personal Coordinator to ensure a Flawless Event

Fruit Punch

Choice of 2 Hors'd oeuvres

Chicken Entrée served with Fresh Vegetable and Starch

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 white napkins

Centerpiece Options at each guest table

Elegantly Draped Head Table Backdrop

Seville Chiavari Chairs

Onsite Parking



Pricing (Up to 50 guests)

Standard Package \$1500 including service charge

With Champagne/Wine Service during lunch \$1700 including service charge

**Additional Guest is \$30 per Person; *Sales tax additional*

** Weekends Afternoon has to end by 4 pm the latest on Fri & Sat and 3 pm on Sunday.*

Seville Decors \$200 additional

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

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

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, peapods, 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 \$5

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 \$12

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

Salmon

Supreme \$4

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

Orange Roughy

Almandine \$4

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