



## SILVER PACKAGE

- 5 1/2 hours of room rental in the Ball Room
- 5 hours of Open Bar
- Choice of your dinner from Menu Package
- Unlimited Wine, Champagne or Soda with Dinner
- Champagne toast for the Head Table
- Private Bridal Suite (Garden or Staircase rooms only)
- Custom Cake
- Chair Covers with choice of colored sash
- Table Linen with choice of colored napkins
- Permanent Hardwood Dance floor
- Center pieces (\$25 extra)
- Uplights (\$25 extra)

### OPEN BAR INCLUDES:

- DOMESTIC BOTTLE BEER: MGD, Miller Lite, Budweiser, Bud Lite (pick 2)
- BAR: Seagram's 7 Crown Whiskey, Beefeater Gin, Bartons Gin, J & B, Clan McGregor Scotch, VO, Evan Williams Bourbon, Calico Jack Rum, Castillo Rum, Calypso Rum, Sauza Gold Tequila, Sauza Silver Tequila, Montezuma Tequila, UV Blue Vodka, UV Red Vodka, UV Silver Vodka, O'Mara Irish Cream, Barton's Vodka
- CALIFORNIA WINES: Merlot, Chardonnay and White Zinfandel
- Blended cocktails, mixed and frozen drinks, Pina coladas, Margaritas



# NIHOS



## OPTION 1: FAMILY STYLE

5 Platters (Please choose one from each category)

### SOUP

Cream of Broccoli  
Cream of Chicken  
Minestrone  
Cream of Mushrooms  
Butternut Squash Bisque (seasonal)

### MEAT

Roast Sirloin of Beef  
Roast Pork loin with apples  
Baked Ham

### POULTRY

Roasted Chicken  
Fried Chicken  
Chicken Vesuvio  
Roast Turkey

### PASTA

Penne with Marinara  
Penne with Alfredo Sauce  
Penne with Vodka Sauce

### SALAD

Seasonal greens with choice of 2 dressings  
Caesar Salad with our homemade dressing  
Greek Salad with Feta cheese & Olives (\$1 extra)  
Spinach with Walnuts & Citrus Vinaigrette (\$1 extra)

### STARCH

Mashed Potato  
Oven Brown Potato  
Potatoes Vesuvio  
Baked Rice Pilaf

### VEGETABLES

Seasonal California Mix  
Green Beans Almondine  
Honey glazed baby Carrots

### DESSERTS

Strawberry or Chocolate Sundae  
Spumoni  
Sherbet  
Raspberry flavored Chocolate Mousse  
Cherries Jubilee (75¢ extra)  
Peach Melba (75¢ extra)



# NIHOS



## OPTION 2: DINNER PLATED ENTREES

(please select one from each category)

### SOUPS

Cream of Chicken Rice  
Minestrone  
Cream of Broccoli  
Butternut Squash (seasonal)

### SALADS

Spring Mix with choice of two dressings  
Caesar Salad with our homemade dressing  
Spinach salad with Walnuts, Raspberry vinaigrette (\$1 extra)  
Greek Salad with Feta cheese, Olives (\$1 Extra)

### ENTREES

- **CHICKEN BREAST FRENCH:** Boneless Chicken breast with Mushrooms, Leeks and White wine sauce
- **CHICKEN BREAST PASQUINELLI:** Chicken breast with Onions, Hot Gardeniera, Tomatoes, Artichoke hearts & goat cheese
- **½ CHICKEN GRECIAN STYLE (bone-in):** With Olive oil and Lemon
- **CHICKEN ANTON:** Chicken breast sautéed with Shallots, Mushrooms, Artichokes served in light Tomato Wine sauce
- **LONDON BROIL:** served with Bordelaise Mushroom sauce (rare to medium)
- **GREEK STYLE BEEF:** roasted with Oregano, Garlic and Onions and served with au jus



- **LONDON BROIL & CHICKEN BREAST COMBINATION:** sliced Beef with Bordelaise Mushroom sauce and boneless Chicken breast with cream sauce

### STARCH

Rice Pilaf  
Regular or Garlic Mashed Potatoes  
Oven Brown Potato  
Double baked Potato (50¢ extra)

### VEGETABLES

Green Beans Almondine  
California Mix  
Baby Carrots with Honey glaze

### DESSERTS

Chocolate or Strawberry Sundae  
Chocolate Mousse  
Cherries Jubilee (75¢ extra)  
Peach Melba (75¢ extra)

