

## *Evening Weddings*

### *Silver Package*



NIKOS Silver Wedding Package includes the following:

- 5 ½ hours room rental
- 5 hours of Open Bar. Includes Domestic bottled Beer (MGD, Miller Lite, Budweiser, Bud Lite), Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila, blended and frozen drinks and California wines (Cabernet, Merlot, White Zinfandel, Chardonnay)
- Choice of dinner from Menu Package
- Unlimited Wine, Champagne or Soda with Dinner
- Unlimited Champagne for the Head Table
- Wedding Cake
- Chair covers with choice of color sash
- Bridal Suite (Staircase & Garden rooms only)
- Table Linen with choice of colored Napkins
- Permanent hardwood dance floor
- Centerpieces (\$25.00 per room)
- Uplighting (\$50.00 per room)



## *Menu Packages*

### *Option 1: Family Style*

(Please choose one from each category)

#### *Soup*

Cream of Broccoli  
Cream of Chicken  
Minestrone  
Chicken & Tortill  
Creamy Corn Chowder  
Cream of Mushrooms  
Butternut Squash Bisque (seasonal)

#### *Salad*

House Mix with choice of two dressings  
Caesar Salad with our homemade dressing  
Greek Salad, Feta, Olives (\$1 extra)  
Baby Spinach, Walnuts, Citrus Vinegraitte (\$1 extra)

#### *Meat:*

Roast Sirloin of Beef  
Roast Pork Loin with apples  
Beef Fajitas  
Baked Ham

#### *Pasta*

Penne with Marinara  
Penne with Alfredo Sauce  
Penne with Vodka Sauce

#### *Poultry*

Roasted Chicken  
Fried Chicken  
Chicken Vesuvio  
Roast Turkey  
Chicken Fajitas

#### *Starch*

Mashed Potato  
Oven Brown Potatoes  
Potatoes Vesuvio  
Baked Rice Pilaf  
Double baked Potatoes

#### *Other Meat*

Italian Sausage  
Polish Sausage  
Tilapia Fried, Baked or Cajun  
Braised Pork

#### *Vegetables*

Green Beans Almondine  
Seasonal California Mix  
Honey glazed Baby Carrots  
Refried Beans



## *Option 2: Individual plated entrees*

*Chicken Breast French:* Boneless Chicken breast with Mushrooms, Leeks and white wine

*Chicken Breast Pasquinelli:* Chicken breast with onions, Hot Gardeniera, Tomatoes, Artichoke hearts, topped with goat cheese

*Chicken Vesuvio:* Chicken breast sauteed with white wine, fresh garlic and peas

*London Broil:* served with Bordelaise 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 sauce and boneless Chicken breast with cream sauce Duo

*Filet Mignon:* center cut, served with Béarnaise or Espanola sauce

*NY Strip Steak:* char Grilled, with Cognac, Wine Reduction and pure Butter

*Salmon:* grilled filet of Salmon, green cured Olives and grape Tomatoes

*Beef Wellington:* Pinot Noir Reduction

*Filet & Salmon:* grilled Combo with Dill and Espanola sauce

*Filet & Chicken breast:* grilled Beef Tenderloin and Boneless Chicken Breast

*Starch* Saffron Rice

Garlic or Regular mashed Potato  
Parmesan cheese mashed Potato  
Vesuvio Potatoes  
Oven Brown Potatoes  
Double baked Potato

*Vegetables* Green Beans Almondine  
Zucchini, Squash, Broccoli  
Baby Carrots  
Broccoli florets

## *Desserts*

Sherbet Ice Cream  
Chocolate or Strawberry Sundae  
Chocolate or Vanilla Mousse  
Raspberry flavored Chocolate Mousse  
Cherries Jubilee (50¢ extra)  
Peach Melba (50¢ extra)

## *Wedding Cake*

Style: Please see the Cake Book for styles

Flavors: Yellow, Chocolate, Marble, Half & Half or Red Velvet

Fillings: Hazelnut, Mocha, Chocolate Fudge, French Cream,  
Mousse, Banana Cream, Bavarian Cream, Lemon  
Custard, Chocolate Mousse

