



## PLATINUM PACKAGE

- 6 hours of room rental in the Ball Room
- 5 hours of Open Bar
  - DOMESTIC BOTTLE BEER: MGD, Miller Lite, Budweiser, Bud Lite
  - IMPORTED BOTTLE BEER: Corona, Heineken, Modelo
  - MARTINI BAR: with Absolute, Ketel One and Grey Goose
  - BAR: Tanqueray, Absolute, Beefeater, White Label, Kahlua, Malibu Rum, J & B, Captain Morgan, Bailey's, Jack Daniels, Cuervo Tequila, Jim Beam, VO, Evan Williams Bourbon, Sauza Gold Tequila, UV (Blue, Red and Silver) Vodka,
  - CALIFORNIA WINES: Merlot, Chardonnay and White Zinfandel
  - Blended cocktails, Mixed and frozen drinks, Pina coladas, Margaritas
- Hot Appetizers served Butler style
  - Grilled Miniature Shish Kebabs
  - Grilled Miniature Chicken Kebabs
  - Fried fresh sliced Zucchini
  - Fried fresh Mushrooms
  - Shrimp with Cocktail sauce
- Choice of dinner
- Unlimited Wine, Champagne or Soda with Dinner
- Champagne toast for the Head Table
- Private Bridal Suite (Garden or Staircase rooms only)
- Custom Cake
- Sweet and Fresh Fruit table
- 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)



# NIHOS



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)

