

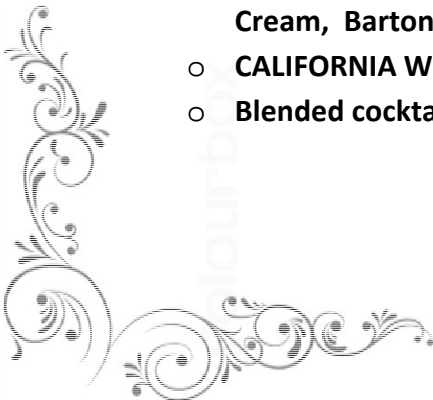


SILVER PACKAGE

- 6 hours of room rental in the Ball Room
- 5 hours of Open Bar
- Hot Appetizers (meat balls, mozzarella cheese sticks, chicken piroshkies, pan fried mushrooms, pan fried zucchini)
- Choice of your complete dinner from Menu Package
- Unlimited Wine, Champagne or Soda with Dinner
- Alcoholic or nonalcoholic Champagne toast for the Head Table
- Private Bridal Suite (Garden or Staircase rooms only)
- Custom Cake
- Sweet ,Fruit & Coffee Table after dinner
- Napoleon Chavari chairs
- Table Linen with choice of colored napkins
- Permanent Hardwood Dance floor
- Center pieces & bands: (\$20 per table extra)
- Uplights (\$50 per room extra)

OPEN BAR INCLUDES:

- DOMESTIC & IMPORTED BEER:, Miller Lite, , Bud Lite,
- Modelo, Corona Blue moon
- BAR: Seagram's 7 Crown Whiskey, Beefeater Gin, Bartons Gin, J & B, Clan McGregor Scotch, VO, Early Times 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, Absolute Vodka, O'Mara Irish Cream, Barton's Vodka, Jack Daniels Burban
- CALIFORNIA WINES: Merlot, Chardonnay and White Zinfandel
- Blended cocktails, mixed and frozen drinks, Pina coladas, Margaritas



NIHOS



OUR FAMOUS FAMILY STYLE (6 platters)

SOUP

Cream of chicken
Cream of broccoli
Minestrone
Chicken tortilla

RED MEAT (Choose two)

Roast Sirloin of Beef
Roast Pork Loin mustard sauce
Baked Ham
Braised Pork
Italian sausage

POULTRY

Roasted Chicken
Fried Chicken
Chicken Vesuvio
Roast Turkey
Chicken Pollo Loco

PASTA

Penne Marinara
Penne Alfredo
Penne Primavera
Penne Vodka Sauce
Penne Meat Sauce

SALAD

Seasonal greens with choice of dressings
Caesar Salad with our homemade dressing
Greek Salad with Feta cheese & Olives
Spinach with Citrus Vinaigrette

STARCH

Mashed Potato
Oven Brown Potato
Potatoes Vesuvius
Baked Rice Pilaf

VEGETABLES

Seasonal California Mix
Green Beans Almondine
Honey Glazed Baby Carrots

DESSERT

cake of your choice

AFTER DINNER: FRUIT & SWEET TABLE. Fresh fruits and varieties of black forest, mocha mousse, raspberry mousse, carrot cake, mango mousse mini pastries.





708/496-0300 www.nikosbanquets.com

Plated dinners, please choose one from each category

SOUP

Cream of Chicken Rice
Chicken noodle
Minestrone
Cream of Broccoli
Chicken Tortilla

SALADS

Spring Mix with choice of two dressings
Ceasar Salad with our homemade dressing
Spinach salad with Walnuts, Raspberry vinaigrette
Greek Salad with Feta cheese, Olives

ENTREES

- **CHICKEN BREAST FRENCH:** Boneless sautéed Chicken Breast with Mushrooms, Leeks and White wine sauce
- **CHICKEN VESUVIO:** Chicken Breast sautéed with white Wine, fresh Garlic and Peas
- **LONDON BROIL:** Beef 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

STARCH

- Mashed Potato, fresh mashed potatoes, with garlic or plain parmesan cheese
- Oven Brown Potato, fresh peeled potatoes seasoned with special spices and roasted
- Rice, baked rice pilaf or Spanish style rice baked with fresh tomato sauce

VEGETABLES

- Seasonal California Mix, carrots, broccoli, cauliflower, onions, green beans fresh garlic butter
- Green Beans, with butter and roasted sliced almonds
- Honey glazed baby Carrots, fresh dill

DESSERTS

- Cake of your choice

AFTER DINNER: FRUIT & SWEET TABLE. Varieties of black forest, mocha mousse, raspberry mousse, carrot cake, mango mousse mini pastries

