



## SILVER PACKAGE

- **6 hours of room rental in the Ball Room**
- **5 hours of Open Bar**
- **Hot Appetizers served Buttlar style (meat balls, mozzarella sticks, chicken piroshkies, pan fried mushrooms, pan fried zucchini)**
- **Complete dinner of your choice (see Menu options)**
- **Unlimited Wine, Champagne, or Soda with Dinner**
- **Alcoholic or non-alcoholic Champagne toast for the Head Table**
- **Private Bridal Suite (Garden or Staircase rooms only)**
- **Custom design Cake**
- **Sweet, Fruit & Coffee table served after dinner**
- **Napoleon Chiavari chairs**
- **Table Linen with choice of colored napkins**
- **Permanent marble-like Dance floor**
- **Center pieces & chair sashes: (extra \$20 per table)**
- **Uplights (extra \$50 per room)**

### **OPEN BAR INCLUDES:**

- **DOMESTIC BEER:** Miller Lite, Bud Lite,
- **IMPORTED BEER:** Modelo, Corona, Blue Moon
- **BAR:** Seagram's 7, Crown Whiskey, Gordon's 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, Gordon's Vodka, O'Mara Irish Cream, Barton's Vodka, Jim Bean Bourbon
- **CALIFORNIA WINES:** Merlot, Chardonnay and White Zinfandel
- **Blended cocktails, mixed and frozen drinks, Pina coladas, Margaritas**





**OUR FAMOUS FAMILY STYLE (6 platters)**

**SOUP (Pick one)**

Cream of chicken  
Cream of broccoli  
Minestrone  
Chicken tortilla

**RED MEATS (Pick two)**

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

**POULTRY (Pick one)**

Roasted Chicken  
Fried Chicken  
Chicken Vesuvio  
Roast Turkey  
Chicken Pollo Loco

**PASTA (Pick one)**

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

**SALAD (Pick one)**

Seasonal greens w/ choice of dressings  
Caesar Salad w/ our homemade dressing  
Greek Salad w/ feta cheese & Olives  
Spinach w/ Raspberry dressing & feta cheese

**STARCH (Pick one)**

Mashed Potato  
Oven Brown Potato  
Potatoes Vesuvius  
Baked Rice Pilaf

**VEGETABLES (Pick one)**

Seasonal California Mix  
Green Beans Almondine  
Honey-glazed Baby Carrots

**DESSERT**

Custom-made cake of your choice

**AFTER DINNER:**

**FRUIT & SWEET TABLE:** Fresh fruit tray with varieties of mini pastries (black forest, mocha mousse, raspberry mousse, carrot cake, mango mousse etc.)





## SILVER PACKAGE PLATED DINNERS

(Pick one from each category)

### SOUP

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

### SALADS

Greek Salad w/ feta cheese and olives  
Spring Mix w/ choice of two dressings  
Caesar Salad w/ our homemade dressing  
Spinach w/ Raspberry dressing and feta cheese

### ENTREES

- **CHICKEN BREAST FRENCH:** Boneless sautéed Chicken Breast with Mushrooms, Leeks and White wine sauce
- **CHICKEN VESUVIO:** Chicken Breast sautéed w/ white Wine, fresh Garlic and Peas
- **LONDON BROIL:** Beef served w/ Bordelaise Mushroom sauce (rare to medium)
- **GREEK STYLE BEEF:** roasted w/ Oregano, Garlic and Onions and served w/ au jus
- **LONDON BROIL & CHICKEN BREAST COMBINATION:** sliced Beef w/ Bordelaise Mushroom sauce and boneless Chicken breast

### STARCH

- Fresh mashed Potato, Plain, Garlic or Parmesan
- Oven Brown Potato, fresh peeled potatoes seasoned w/ 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 w/ fresh garlic butter
- Green Beans, w/ butter and roasted sliced almonds
- Honey-glazed baby Carrots w/ fresh dill

### DESSERTS

- Custom cake of your choice

### AFTER DINNER:

- **FRUIT & SWEET TABLE:** Fresh fruit tray with varieties of mini pastries (black forest, mocha mousse, raspberry mousse, carrot cake, mango mousse etc.)

