



GOLD PACKAGE

- **6 hours of room rental in the Ball Room**
- **5 hours of Open Bar**
- **Hot Appetizers served Butler style (Italian Style Meatballs, Chicken Piroshkies, fresh sliced Zucchini, fried fresh Mushrooms, Mozzarella Cheese Sticks, cold Shrimp w/ cocktail sauce)**
- **Complete dinner of your choice (see Menu options)**
- **Unlimited Wine, Champagne, or Soda with Dinner**
- **Champagne or non-alcoholic Champagne toast for the Head Table**
- **Private Bridal Suite (Garden or Staircase rooms only)**
- **Custom design Cake**
- **Napoleon Chiavari chairs**
- **Table Linen with choice of colored napkins**
- **Permanent marble-like Dance floor**
- **Sweets, Fruit and coffee table will be served after dinner**
- **Center pieces & colored chair sashes (extra \$20 per table)**
- **Uplights (extra \$50)**

OPEN BAR INCLUDES:

- **DOMESTIC BEER: Miller Lite, Bud Lite**
- **IMPORTED BEER: Corona, Modelo, Blue Moon**
- **BAR: Seagram's 7, Crown Whiskey, Beefeater Gin, Bartons Gin, J & B, Clan McGregor Scotch, VO, Early Times Bourbon, Gordon's Vodka, Gordon's Gin, 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, Finlandia Vodka, Crown Royal Whiskey, Captain Morgan, Cazadores Tequila**
- **CALIFORNIA WINES: Merlot, Chardonnay and White Zinfandel**
- **Blended cocktails, mixed and frozen drinks, Pina coladas, Margaritas**





OUR FAMOUS FAMILY STYLE (6 Platters)
(Please select one from each category)

SOUP

Cream of Broccoli
Cream of Chicken
Minestrone
Chicken Tortilla

RED MEAT

Roast Sirloin of Beef
Roast Pork loin w/ mustard sauce
Baked Ham

POULTRY

Roasted Chicken
Fried Chicken
Chicken Vesuvio
Roast Turkey

PASTA

Penne w/ Marinara
Penne w/Alfredo Sauce
Penne w/ Vodka Sauce
Penne w/ Meat Sauce
Penne w/ Primavera

SALAD

Seasonal greens w/ choice of 2 dressings
Caesar Salad w/ our homemade dressing
Greek Salad w/ Feta cheese & Olives
Spinach w/ Raspberry dressing & feta cheese

OTHER MEAT

Italian Sausage
Baked Tilapia
Braised Pork

STARCH

Mashed Potato
Oven Brown Potato
Potatoes Vesuvio
Baked Rice Pilaf

VEGETABLES

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.)





GOLD PACKAGE PLATED DINNER ENTREES

(please select one from each category)

SOUPS

Cream of Chicken Rice
Minestrone
Cream of Broccoli
Chicken Tortilla

SALADS

Spring Mix with choice of two dressings
Caesar Salad with our homemade dressing
Spinach with Raspberry dressing & feta cheese
Greek Salad with Feta cheese, Olives

ENTREES

- **CHICKEN BREAST FRENCH:** Boneless Chicken breast sautéed w/ garlic, shallots, basil, and fresh tomatoes
- **CHICKEN BREAST PICATTA:** Boneless Chicken breast sautéed in our homemade lemon Picatta sauce
- **½ CHICKEN GRECIAN STYLE (bone-in):** With Olive oil and Lemon
- **CHICKEN ANTON:** Chicken breast sautéed with shallots, mushrooms and artichokes served in light Tomato wine sauce
- **NEW YORK STRIP STEAK:** served w/ Bordelaise Mushroom sauce (rare to medium)
- **GREEK STYLE BEEF:** roasted with Oregano, Garlic and Onions and served w/ au jus

OR

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

STARCH

Rice Pilaf
Regular or Garlic Mashed Potatoes
Oven Brown Potato
Double baked Potato

VEGETABLES

Green Beans Almondine
California Mix
Baby Carrots w/ honey glaze

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.)

