

The Seville

Entrée Selections

Reign Chicken Supreme	\$49.95
A fresh boneless breast of chicken seasoned with a secret blend of herbs and dressed in a light chicken cream sauce	
Chicken Florentine Renaissance	\$49.95
A fresh boneless breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce	
Chicken Marsala	\$49.95
An Italian classic; a boneless breast of chicken sautéed with fresh mushrooms and enhanced with a fragrant Marsala wine sauce	
Chicken Vesuvio	\$49.95
Invented by an Italian-American, enjoyed by all: a tender breast of chicken marinated and accented with white wine sauce and fresh garlic	
Chicken Bruschetta	\$49.95
A fresh boneless breast of chicken amidst fresh basil and tomatoes in harmony with a white wine garlic sauce	
Chicken Basilico	\$49.95
A tender boneless breast of chicken lightly seasoned with sweet aromatic basil, topped with a delicate cream sauce	
Chicken Dijonaise	\$49.95
A savory dish that would make the most accomplished French chef proud. A tender breast of chicken accentuated with Dijon mustard and lemon sauce	
Chicken Rustica	\$49.95
A fresh boneless breast of chicken accompanied with a flavorful roasted red pepper cream sauce, diced zucchini, shallots and fresh spinach	
Chicken Lemone	\$49.95
A fresh boneless breast of chicken accompanied with cream of lemon caper sauce with diced asparagus, fresh mushrooms and artichokes	

Semi Family Style \$51.95

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage with Kraut and one of our pasta dishes listed below to the Chicken entrée of your choice

Mostaccioli Marinara - Pasta Primavera - Penne Pasta with Vodka Sauce

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Orange Roughy Regina	\$52.95
A sweet and tender fish fillet perfectly broiled, crowned with almonds and topped with Hollandaise sauce	
Salmon Supreme	\$54.95
A generous portion of fresh Atlantic salmon perfectly broiled and dressed in a lemon-butter sauce, topped with capers	
Prime Ribeye of Beef	\$56.95
America's favorite! A 12 oz king cut perfectly seasoned and slow roasted to perfection	
Celestial Beef Tenderloin and Chicken	\$59.95
A match made in culinary heaven: tender slices of filet mignon paired with a juicy breast of chicken served with a rich Béarnaise sauce	
Filet Mignon and Chicken	\$59.95
A tender, center-cut filet mignon coupled with a fresh boneless breast of chicken of your choice	
Crowned Prince Filet Mignon	\$61.95
A juicy char-broiled 8 oz filet, topped with a gently sautéed mushroom cap and jus lie sauce	
Filet Mignon and Shrimp Scampi	\$63.95
A tender char-broiled filet, accompanied by three jumbo shrimp, grilled and lightly sautéed with garlic butter	

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Package Plan Includes

Personal Coordinator for Your Event

5 1/2 Hour Package

5 Hours of Open Bar with Premium and Top Shelf Liquor

Unlimited Wine with Dinner for each Guest

Choice of Fresh Flowers and Candles or

An Elaborate Silk Arrangement on each Guest Table

Head Table with Podium

Floor-Length Linen Tablecloths

Choice of Linen Napkin Color

Background Music during Cocktail Hour and Dinner

Public Address System

Onsite Parking

Valet Parking (Available Evening with Required Minimum)

Appetizer or Soup, Salad, Vegetable, Potato, Rolls & Butter,

Dessert, Coffee, Tea, Milk

15% Service Charge Additional

State Sales Tax Additional

Inquire about hotel accommodations with complimentary transportation to your event

Additional corporate packages available upon request

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Menu Selections

Appetizer or Soup choice of one

- Chilled Fresh Fruit Supreme, seasonal melons, pineapple and fresh strawberries
Choice of One: Platters of Mostaccioli Marinara, Pasta Primavera or Penne Pasta with Vodka Sauce
Cheese Tortellini with Creamy Pesto Sauce \$1.50
- French Onion with Parmesan en Croute
Hearty Country Vegetable
Homemade Chicken Noodle
Cream of Chicken
Minestrone ala Parmesan
Beef Barley
Cream of Broccoli, topped with Cheddar Cheese
Baked Potato with Cheddar Cheese and Bacon
Avgolemono
- Relish Tray (Assortment of Olives, Vegetables and Dip) \$1.50
Antipasto Tray (Italian Meats and Cheeses with Olives, Pepperocini, and Celery) \$2.50
Fish Salad (Octopus, Shrimp, Calamari, and White Fish in Italian Marinade) \$3.95
Jumbo Shrimp Cocktail (3) \$7.00

Salads choice of one

- Mixed Garden Greens with Tomato, Carrots, Red Cabbage and Cucumber
Greek Salad with Feta Cheese, Onions and Kalamata Olives
Caesar Salad with Croutons and Shaved Fresh Parmesan Cheese (*House Dressing served on the side*)
Mixed Green Salad with Fresh Mozzarella and Tomatoes
Field Greens with Goat Cheese, Candied Walnuts and Dried Cranberries \$.50
Fresh Spinach Salad with Mushrooms, Eggs and Bacon served with warm Bacon Dressing \$1.00

Choice of Two Dressings:

- French, Thousand Island, Ranch, Creamy Italian, Raspberry Vinaigrette,
Balsamic Vinaigrette, or Special House Dressing

Intermezzo

- Lemon Sorbet served in a Champagne Glass \$1.00

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Menu Selections

Vegetables choice of one

- Whole Green Beans with Baby Carrots
- Whole Green Beans with Mushrooms
- Green Beans with Almandine, toasted slivered Almonds
- Fresh Broccoli Spears lightly seasoned with Butter and Parmesan
- Fresh Zucchini Medley with Onion and Red Pepper
- Fresh Cauliflower and Broccoli Florets with Julienne Carrots
- Broccoli Florets and Baby Carrots

Potatoes choice of one

- Duchess Potato (Seasoned, whipped potatoes baked in the skin until golden brown)
- Parisienne Potatoes (Oven-browned red potatoes)
- Baked Idaho Potato with sour cream and butter served on the side
- Creamy Whipped Potatoes with butter and chives
- Vesuvio Potatoes (Oven roasted wedges with Vesuvio seasoning)
- Twice Baked Potato seasoned with Bacon and Cheese, baked in the skin
- Wild Rice Blend (Mix of white and wild rice)
- Rice Pilaf made with homemade chicken stock and diced vegetables

Desserts choice of one

- Chocolate Mousse, Raspberry Mousse or Chocolate / Raspberry Mousse Combination Swirl
- French Vanilla Ice Cream w/ Chocolate or Strawberry Sauce topped with Whipped Cream
- French Vanilla Ice Cream topped with Crème De Menthe or Crème De Cacao
- Vanilla, Strawberry, Spumoni, Peppermint or Mint Chocolate Chip Ice Cream
- Rainbow, Lemon, or Raspberry Sherbet
- New York Style Cheesecake with Strawberries \$2.50
- Assorted Miniatures Pastry Platter (1 per table) \$1.00
- Baked Alaska with your choice of Cake and Ice Cream on Parade \$1.50
- Cherries Jubilee on Parade \$.75
- Coconut Snowball (Vanilla ice cream rolled in coconut with Chocolate Sauce) \$.50
- Strawberry Shortcake with fresh Strawberries \$.75
- Bananas Foster (Warm caramelized Bananas with Brandy atop Vanilla Ice Cream) \$.50

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Deluxe Hors d'Oeuvres

- * Mandarin Egg Rolls with Sweet & Sour
- * Italian Sausage with Marinara Sauce
- * Tangy Barbeque Meatballs
- Miniature Spinach Quiche
- Cocktail Frank en Croute
- Spanikopita (Spinach and Feta Cheese in Phyllo)
- Mini Pizza Rounds
- Fried Zucchini with Ranch Dressing
- Bacon Wrapped Water Chestnuts with Teriyaki

- *Endless Chef's Choice Hors d'Oeuvres served Butler Style with White Glove Service \$3.95
- Choice of 4 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$4.95

Premium Hors d'Oeuvres

- Stuffed Mushrooms with Crabmeat
- Fried Scallops with Cocktail Sauce
- Fried Shrimp with Cocktail Sauce
- Fried Calamari
- Spicy Buffalo Chicken Quesadillas
- Pear and Brie Cheese served in Phyllo Purse
- Antipasto Skewers
- with Mozzarella Cheese and Cherry Tomatoes

- * Choice of 5 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$5.95
(2 from Premium List and 3 from Deluxe List)
- * Choice of 8 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$8.95
(3 from Premium List and 5 from Deluxe List)

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- Champagne Fountain** \$1.25 per person
 - Martini Bar Service** \$1.95 per person

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A Sweet Ending

*European Pastry Table

A beautiful display of assorted Italian, French, Greek and American pastries including: Cannoli, Napoleons, Austrian Custard Éclairs, Brownies, Apple Slices, Baklava, German Chocolate Cakes, Carrot Cakes, Banana Cakes, Swan Cream Puffs, Chocolate Covered Strawberries in season and more

*Fresh Fruit

Sliced fresh, seasonal fruit artfully displayed including Watermelon, Cantaloupe, Honey Dew, Pineapple, Grapes, Apples, Plums, Strawberries, Kiwi and other fresh fruits in season

*Seville Coffee Service

Regular and Decaffeinated Coffees with a variety of Liquors including Irish Cream, Kailua, and Frangelico and Whipped Cream

*Ice Cream Sundae Bar

Create your own Sundae from "The Super Bowl of Ice Cream" with your choice of toppings

***Deluxe Fruit and Sweet Table** (includes the above items) **\$8.95 per person**

Decadent Chocolate Fountain

An Unforgettable Chocolate Experience! Dipping delights include a variety of Fresh Fruits, Marshmallows, Pirouette Cookies, Pretzels, and Rice Crispy Treats

\$5.95 per person

~ Specialty Items ~

See Consultant for Pricing on the following:

Ice Sculptures

Late Night Snacks

Chair Covers and Upgraded Linens

Chiavari Chairs

Seville Up-lighting

Audio Visual

The Seville

Monday - Thursday Meetings

Meeting Room Amenities

Pens and Writing Pads, Mint Candies and Ice Water

Unlimited Beverage Service

Regular and Decaf Coffee & Tea, Soft Drinks and Ice Water

Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruits and Yogurt

Assorted Danish, Muffins and Bagels, Preserves, Cream Cheese and Butter

Mid- Morning Break

Assorted Cookies and Whole Fresh Fruit, Variety of Multi Grain Bars

Coffee, Tea, Water and Soft Drinks

Sit Down or Buffet Style Luncheon

Soup or Salad

Boneless Breast of Chicken Entree

Vegetable and Potato

Platters of Top Sirloin of Beef and Mostaccioli

Dessert

Mid- Afternoon Snack

Fresh Vegetable Tray with Dip, Potato Chips and Pretzels

Assorted Cookies, Coffee, Tea, Water and Soft Drinks

\$31.95 per person

Service Charge Additional

State Sales Tax Additional

50 Guest Minimum