

Swiss Park Banquet Center's Served Meal Selections

SERVED WITH ALL ENTREES

Caesar Salad
Homemade Rolls and Butter
Regular and Decaf Coffee
Lemonade

CHOICE OF ACCOMPANIMENTS

Roasted Red Potatoes, Mashed Potatoes,
Butter Parsley Potatoes, Rice Valencia, OR Pasta
AND
California Vegetable Medley, Green Beans with
Bacon, OR Green Beans with Almonds

CHICKEN PICCATA

Boneless Chicken Breast sautéed with Lemon,
Butter and topped with Capers
\$28.95++

CHICKEN CAPISTRANO

Boneless Grilled Boneless Chicken Breast
topped with mild Mango Salsa
\$28.95++

CHICKEN PARMESAN

Boneless Breaded Chicken Breast topped
with Marinara Sauce and Mozzarella Cheese
\$29.95++

CHICKEN CORDON BLEU

Boneless Chicken Breast stuffed with
Ham and Provolone Cheese
\$32.95++

CHICKEN ROLLATINI

Boneless Chicken Breast rolled with
Ham, Fresh Spinach and Swiss Cheese
\$32.95++

CHICKEN PRINCESS

Boneless Chicken Breast topped with
fresh Asparagus and Hollandaise Sauce
\$32.95++

SALMON

Poached and topped with
Fresh Dill Sauce
\$49.95++

PRIME RIB

Roasted Prime Rib Au Jus
served with Creamy Horseradish
\$59.95++

STEAK VIENNA

New York Steak topped with
Sweet Crispy Onions
\$59.95++

All prices are per person and subject to 18% service charge and local sales tax
Prices subject to change without notice
2022

Swiss Park Deluxe Packages

Each Swiss Park Banquet Center Deluxe Package includes:
Draped head table, cake table, sign-in table and consultation of reception details

Diamond Package

Custom Specialty Tiered Cake & Cutting/Service Fee
Champagne/Apple Cider Toast
Floor-length Specialty Table Linen and Napkins, All in your Choice of Color
A Chair Cover with a Sash
\$21.95++/per person

Gold Package

Custom Specialty Tiered Cake & Cutting/Service Fee
Champagne/Apple Cider Toast
Floor-length Table Linen, Napkins, All in your Choice of Color
A Chair Cover with a Sash
\$18.95++/per person

Silver Package

Custom Specialty Tiered Cake & Cutting/Service Fee
Champagne/Apple Cider Toast
Half Length Table Linen, Napkins, All in your Choice of Color
A Chair Cover with a Sash
\$15.95++/per person

Additions/Upgrades

Your Choice of Chiavari Chairs **\$8.00++/per person**
Your Choice of Colored Satin or Organza Overlay **\$2.50++/per person**

Incidentals

| | |
|--|------------|
| Matterhorn Room Charge | \$449.00++ |
| Alpine Room Charge | \$349.00++ |
| Private Bartender | \$170.00++ |
| Security - 50 - 149 Guests | \$340.00++ |
| Security - 150 - 250 Guests | \$510.00++ |
| Chair Covers | \$6.75++ |
| Chiavari Chairs | \$12.00++ |
| Personalized Tiered Cake & Cutting/Service Fee | 7.75++ |
| Cake Cutting/Service Fee | 2.75++ |
| Champagne/Apple Cider Toast | \$5.00++ |

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Appetizers

PLATTERS – PER PERSON

| | |
|--|----------|
| Fresh Fruit Platter | \$5.75++ |
| Fresh Raw Vegetable Platter with Ranch Dip | \$5.25++ |
| Assorted Cheese and Cracker Platter | \$6.75++ |
| Tortilla Chips & Salsa | \$4.00++ |
| Guacamole | \$4.00++ |
| Swedish Meatballs | \$4.75++ |

PASSED APPETIZERS - PER DOZEN

| | |
|---------------------------|-----------|
| Quiche Lorraine | \$16.95++ |
| Buffalo Chicken Drumettes | \$19.95++ |

Hosted Bar & Beverage Packages

Prices are per person per hour

Full Bar - \$16.95++/per hour

Well and Call Drinks using: Absolut, J.B., Bacardi, Seagrams, Tanqueray, etc.

Wine: Mont Pellier Cabernet, Merlot, Chardonnay

Beer: Modelo, Corona, Dos XX, Bohemia, Heineken, Pacifico, 805, Bud Light, Coors Light

Soft Drinks: Coke, Diet Coke, Sprite

Limited Bar - \$13.95++/per hour

Wine: Mont Pellier Cabernet, Merlot, Chardonnay

Beer: Modelo, Corona, Dos XX, Bohemia, Heineken, Pacifico, 805, Bud Light, Coors Light

Soft Drinks: Coke, Diet Coke, Sprite

Unlimited Soft Drink Bar - \$4.75++

Coke, Diet Coke, Sprite

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