

# The Seville

## Luncheon Suggestions

CHICKEN CEASAR SALAD	\$15.95	POLYNESIAN CHICKEN	\$15.95
Fresh Romaine, shaved parmesan, herb croutons, grilled chicken breast slices and Seville classic Caesar on the side		Jewels of tropical fruit and fresh vegetables crown a boneless breast of chicken in a prominent citrus teriyaki sauce	
ENJOY WITH SALMON	\$16.95		
CHICKEN SUPREME	\$15.95	MARGARITA CHICKEN	\$15.95
Delicate pillows of chicken breast in a silky chicken cream sauce with roasted red peppers and chives		Boneless breast of chicken in a velvet sauce enhanced with tequila, lime and confetti of fresh scallions and cilantro	
CHICKEN RUSTICA	\$15.95	PORK TENDERLION CHASSEUR	\$18.95
Breast of chicken accompanied with a flavorful roasted red pepper cream sauce, Diced zucchini, shallots and fresh spinach		Medallions of marinated and grilled tenderloin presented in an elegant sauce with French style onions and mushrooms	
CHICKEN LEMONE	\$15.95	ROAST LOIN OF PORK	\$17.95
Breast of chicken accompanied with cream of lemon caper sauce with diced asparagus, Fresh mushrooms and artichokes		Delicately seasoned, tender slices complimented by Seville's herb crouton dressing, with a natural pan sauce	
CHICKEN MARSALA	\$15.95	ROAST TOP SIRLOIN	\$16.95
Sautéed breast of chicken with robust mushrooms in a fragrant sweet marsala wine sauce		Tender slices of seasoned, slow roasted top sirloin laden with a classic French jus lie	
CHICKEN BRUSCHETTA	\$15.95	LONDON BROIL BORDELAISE	\$17.95
Breast of chicken amidst fresh basil and tomatoes in harmony with white wine and garlic		Cuts of pepper-roasted sirloin, lathered in a red wine sauce with shallots, mushrooms with a hint of Dijon	
CHICKEN FLORENTINE	\$15.95	ORANGE ROUGHY ALMONDAISE	\$17.95
Breast of chicken over soft creamed spinach, in a blanket of sauce béarnaise		Perfectly seasoned and broiled, garnished with toasted almonds, served on a lemon hollandaise sauce	
CHICKEN VESUVIO (Gluten-Free)	\$15.95	VEGETARIAN/VEGAN	\$15.95
Tender breast of chicken marinated and accented with white wine and garlic sauce		-Bow tie pasta with sautéed eggplant, zucchini, mushrooms and black olives tossed in marinara sauce	
SEMI FAMILY STYLE	\$17.95	-Stir fry w/broccoli, carrots, mushrooms, celery, peapods water-chestnuts in a light soy sauce with brown rice	
Add a platter of top sirloin of beef and a platter of pasta to any chicken entree			

### The Luncheon Package Includes

Soup or Salad, Vegetable, Potato, Dessert, Rolls & Butter, Coffee, Tea, Milk  
Fresh Flowers or Silk Centerpieces at each table, Your Choice of Linen Napkin Color

State Sales Tax Additional 17% Service Charge  
Minimum 50 people

[www.theseville.com](http://www.theseville.com)

630.289.4500