

The Seville

Shower and Birthday Package Plan

CHICKEN CEASAR SALAD \$20.95

Fresh Romaine, shaved parmesan, herb croutons, sliced chicken breast and Seville classic Caesar on the side **ENJOY WITH SALMON** \$21.95

CHICKEN SUPREME \$21.95

Delicate pillows of chicken breast in a cream sauce with roasted red peppers & chives

CHICKEN RUSTICA \$21.95

Breast of chicken accompanied with a flavorful roasted red pepper cream sauce, diced zucchini, shallots and fresh spinach

CHICKEN MARSALA \$21.95

Sautéed breast of chicken with robust mushrooms in a sweet marsala wine sauce

CHICKEN LEMONE \$21.95

Breast of chicken accompanied with cream of lemon caper sauce with diced asparagus, fresh mushrooms and artichokes

CHICKEN BRUSHETTA \$21.95

Breast of chicken amidst fresh basil and tomatoes in harmony with white wine & garlic

CHICKEN FLORENTINE \$21.95

Breast of chicken over soft creamed spinach, in a blanket of sauce béarnaise

CHICKEN VESUVIO (Gluten-Free) \$21.95

Tender breast of chicken marinated and accented with white wine and garlic sauce

SEMI-FAMILY STYLE \$23.95

Add a platter of top sirloin of beef and a platter of one of our pasta dishes listed below to any chicken entrée of your choice

-Mostaccioli Marinara -Pasta Primavera -Penne with Vodka Sauce

POLYNESIAN CHICKEN \$21.95

Jewels of tropical fruit and fresh vegetables crown a breast of chicken in a citrus teriyaki sauce

MARGARITA CHICKEN \$21.95

Breast of chicken in a sauce enhanced with tequila, lime and a confetti of fresh scallions & cilantro

ROAST TOP SIRLOIN \$22.95

Tender slices of seasoned, slow roasted top sirloin with a classic French jus lie

LONDON BROIL BORDELAISE \$24.95

Cuts of pepper-roasted sirloin, lathered in a red wine sauce with shallots, mushrooms and a hint of Dijon

ROAST LOIN OF PORK \$24.95

Delicately seasoned, tender slices complimented by Seville's herb crouton dressing with a natural pan sauce

PORK TENDERLION CHASSEUR \$25.95

Medallions of marinated grilled tenderloin in an elegant sauce with French style onions & mushrooms

ORANGE ROUGHY ALMONDAISE \$26.95

Perfectly seasoned and broiled, garnished with toasted almonds, served on a lemon hollandaise sauce

VEGETARIAN/VEGAN \$21.95

-Stir-Fry with broccoli, carrots, mushrooms, celery, peapods & water-chestnuts in a light soy sauce served w/white rice & an eggroll *Gluten Free -No Eggroll

-Stuffed Portobello Mushroom filled with sautéed vegetables, topped with cheese & tomato drizzled with balsamic *Vegan Option -No Cheese*

17% SERVICE CHARGE ADDITIONAL

STATE SALES TAX ADDITIONAL

MINIMUM 50 GUEST REQUIRED

AFTERNOON 4 HOUR PACKAGE

www.theseville.com 630.289.4500

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Package Plan Includes

CHAMPAGNE MIMOSA PUNCH, FRUIT PUNCH
AND UNLIMITED SOFT DRINKS FOR THE ENTIRE EVENT
SINGLE LAYER SHEET CAKE
CHOICE OF SOUP OR SALAD, FRESH VEGETABLE AND STARCH
FRENCH VANILLA ICE CREAM WITH CHOICE OF CHOCOLATE OR STRAWBERRY SAUCE
TOPPED WITH WHIPPED CREAM FOR DESSERT
ASSORTED ROLLS AND BUTTER, COFFEE, TEA AND MILK
CENTERPIECE OPTIONS AT EACH TABLE
YOUR CHOICE OF LINEN NAPKIN COLOR
SEVILLE CHIAVARI CHAIRS
ENTIRE ROOM UPLIGHTING -COLOR OF YOUR CHOICE
USE OF LACE UMBRELLA

SOUPS

Minestrone
Cream of Chicken
Cream of Broccoli
Baked Potato
Chicken Noodle
Beef Barley
Country Vegetable
Avgolemono

SALADS

Mixed Garden Greens *OR*
Caesar Salad

Choice of Two Dressings:
French, Ranch, House
Thousand Island
Raspberry Vinaigrette
Balsamic Vinaigrette

STARCH

Vesuvio Potato
Duchess Potato
Baked w/Sour Cream
Rice Pilaf
Creamy Whipped
Wild Rice Blend
Parisienne
Twice Baked

FRESH VEGETABLES

Green Beans Almandine
Glazed Whole Carrots
Green Beans w/Baby Carrots
Fresh Broccoli Spears
Green Beans w/Mushrooms
Zucchini Medley
Broccoli, Cauliflower & Carrots

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