

The Seville

*Save up to \$15
per person on
Sundays nights!*

Chicken Supreme **\$59.95**

A fresh boneless breast of chicken seasoned with a secret blend of herbs and dressed in a light chicken cream sauce

Chicken Florentine Renaissance **\$59.95**

A fresh boneless breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce

Chicken Marsala **\$59.95**

An Italian classic; a boneless breast of chicken sautéed with fresh mushrooms and enhanced with a fragrant Marsala wine sauce

Chicken Vesuvio **\$59.95**

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 **\$59.95**

A fresh boneless breast of chicken amidst fresh basil and tomatoes in harmony with a white wine garlic sauce

Chicken Basilico **\$59.95**

A tender boneless breast of chicken lightly seasoned with sweet aromatic basil, topped with a delicate cream sauce

Chicken Dijonaise **\$59.95**

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 **\$59.95**

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

Chicken Lemone **\$59.95**

A fresh boneless breast of chicken accompanied with cream of lemon caper sauce with diced asparagus, fresh mushrooms and artichokes

Semi Family Style

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage from Krystyna's 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

The Seville

Entrée Selections

Orange Roughy Regina	\$64.95
A sweet and tender fish fillet perfectly broiled, crowned with almonds and topped with Hollandaise sauce	
Salmon Supreme	\$64.95
A generous portion of fresh Atlantic salmon perfectly seared and dressed in an Asian Demi-Glaze, served on tri-color peppers.	
Roasted Prime Rib	\$69.95
America's favorite! A 12 oz king cut perfectly seasoned and slow roasted to perfection	
Honeymoon Filet Mignon and Chicken	\$71.95
A tender, center-cut filet mignon with a jus lie sauce coupled with a fresh boneless breast of chicken of your choice	
Crowned Prince Filet Mignon	\$74.95
A juicy char-broiled 8 oz filet, topped with jus lie sauce	
Filet Mignon and Shrimp Scampi	\$76.95
A tender char-broiled filet with a jus lie sauce, accompanied by three jumbo shrimp, served in a lemon/garlic butter	

Special Entrée Selections

Gluten-Free (Dairy Free, Nut Free) Meal	\$59.95
Chicken Vesuvio, Baked Potato with fresh steamed seasonal vegetables	
Vegan/Vegetarian (Dairy Free) Meal	\$59.95
-Stuffed Portobello Mushroom filled with sautéed vegetables, topped with cheese & tomato drizzled with balsamic **Vegan Option-No Cheese**	
-Stir-Fry with broccoli, carrots, mushrooms, celery, peapods, water-chestnuts in a light soy sauce w/white rice & eggroll **Gluten Free –No Eggroll**	
Kids Meal	\$23.95
Chicken tenders served with same potato and vegetable as adult meal	

The Seville

Package Plan Includes

Personal Coordinator for Your Event

5 1/2 Hour Package

5 Hours of Open Bar with Premium and Top Shelf Liquor

Champagne for each Guest to Toast the Newlyweds

Unlimited Champagne for Bridal Party

Unlimited Wine with Dinner for each Guest

Custom Wedding Cake with Cutting included

Floor-Length White Linen Tablecloths with White, Ivory or Black Linen Overlays

Choice of Linen Napkin Color

Centerpiece Options at each guest table

Elegantly Draped Head Table Backdrop

Use of Bridal Suite with Champagne and Chocolate Covered Strawberries

Appetizer or Soup, Salad, Fresh Vegetable, Starch, Warm Rolls & Butter,

Dessert, Coffee, Tea, Milk

Onsite Parking

Valet Parking \$75 *required for evening events*

15% Service Charge Additional

State Sales Tax Additional

Inquire about hotel accommodations with complimentary transportation to your event

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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 w/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 w/Croutons & 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 w/Mushrooms, Eggs and Bacon served with warm Bacon Dressing \$1.00

Choice of Two Dressings:

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

Intermezzo

Lemon Sorbet served in a Champagne Glass \$1.00

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Menu Selections

Fresh 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 (Starch) 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 \$.75
- Bananas Foster (Warm caramelized Bananas with Brandy atop Vanilla Ice Cream) \$.50

The Seville

Deluxe Hors d'Oeuvres

*Mandarin Egg Rolls with Sweet & Sour
*Italian Sausage with Marinara Sauce (GF)
*Tangy Barbeque Meatballs
Bruschetta with Fresh Tomatoes
served over a toasted banquette

Spanikopita (Spinach and Feta Cheese in Phyllo)
Fried Zucchini with Ranch Dressing
Bacon Wrapped Water Chestnuts with Teriyaki (GF)
Cocktail Frank en Croute

Choice of 4 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$5.95

Premium Hors d'Oeuvres

Fried Shrimp with Cocktail Sauce
Fried Ravioli w/ Marinara Sauce
Fried Calamari
Fried Scallops with Cocktail Sauce

Spicy Buffalo Chicken Quesadillas
Antipasto Skewers
with Mozzarella Cheese and Cherry Tomatoes
Stuffed Mushrooms with Crabmeat

- * Choice of 5 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$7.95
(2 from Premium List and 3 from Deluxe List)
* Choice of 8 Endless Hors d'Oeuvres served Butler Style with White Glove Service \$9.95
(3 from Premium List and 5 from Deluxe List)

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

The Seville

Your Perfect Sweet Ending

***Decadent Chocolate Fountain**

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

***Fresh Fruit Tray**

Fresh cut Watermelon, Cantaloupe, Honeydew, Strawberries and Pineapple

***Wedding Cake**

Cut and plated on the Sweet Table

***Seville Coffee & Liquor Service**

Regular and Decaffeinated Coffees with a variety of Liquors including Bailey's Irish Cream, Kahlua, Frangelico and Whipped Cream

\$9.95 per person

***European Pastry Table**

(additional \$2.95 per person)

A beautiful display of assorted Italian, French, Greek and American Pastries

***Ice Cream Sundae Bar**

(additional \$2.95 per person)

Create your own Sundae from "The Super Bowl of Ice Cream" with a variety of toppings.

The Seville



Diamond Package

*This Package has a value of over
\$95.00 per person
We are very generous with
The Upgrades listed in the
Diamond Package.
Call today to set an appointment
To find you just how generous
we can be!!!!*

The Hors d'Oeuvres

\$5.95

White Glove Service - your choice of four endless d'Oeuvres from our Deluxe package, served butler style

Semi Family Style Entrée

\$63.95

Select from one of nine boneless breast of chicken entrees Served with a platter of prime top sirloin of beef or polish sausage & a platter of one of three heavenly pasta dishes
(see package menu for details)

The Top Shelf and Premium Bar Service

\$2.95

Additional 1/2 hour of Premium Top Shelf bar

The Venue Décor

\$6.95

Upscale Metalic Chiavari Chairs

Entire Room Uplighting

\$1200

Choice of Color (40 lights)

(per room)

The Sweet Ending

\$9.95

Your Perfect Sweet Ending

A Grande Finale to your memorable occasion



*15% Service Charge Additional
State Sales Tax Additional*

www.theseville.com 630.289.4500