

SUNVALLEY BANQUET & PARTY CENTER

The attached sheets include the current pricing for our:

- Buffet Menu
- Sit - Down Menu
- Afternoon Cocktail Menu
- Liquor and Bar Service

In addition to Buffet and Sit - Down service, SunValley can also provide Family Style meals and Food Station service.

The SunValley Party Center facility can accommodate party sizes up to 500. Whether planning a wedding, business meeting, or other special event, allow us to offer you the finest in custom planning for that occasion.

SunValley Banquet and Party Center looks forward to serving you and helping to make your event a memorable one.

Best Personal Regards,

Peggy Secura

SUN VALLEY BANQUET & PARTY CENTER MENUS

SunValley Banquet & Party Center presents our most popular menus. The chef and staff will be happy to work with you to design a menu that will best suit your special occasion.

An 20% service charge, as well as state sales tax, is automatically charged on all banquet functions. *Tax exempt status will be honored if proper credentials are furnished at least 15 days prior to the event.*

House Buffet Menu: Cost \$23.50 per person

- **Three entrees as follows:**

Chef Carved Steamship Round of Beef

Boneless Chicken Cutlet (lightly breaded)

Choice of Pasta: Penne Pasta with Meat Sauce, Marinara, Spaghetti, Alfredo Sauce, or Lasagna (meat or vegetarian)

- **Potato Selection (choose one)**

Creamy Au Gratin

Parslied Red Skin

Baked Potatoes

Whipped Potatoes

Scalloped Potatoes

Rice Pilaf

Noodles Romanoff

- **Vegetable Selection (choose one)**

Glazed Carrots

Cauliflower Au Gratin

Buttered Peas

Broccoli

Green Beans Almondine

Broccoli and Cauliflower

Harvard Beets

Green Peas and Belgium Carrots

Sicilian Mix

Mixed Vegetables

Broccoli, Cauliflower, and Carrots

Bean Medley

- **Tossed Green Salad** includes French/Italian/Ranch Dressings

- **The Roll Basket** contains different types of rolls and breads. Italian, onion, rye, sourdough, and pumpernickel.

- **Coffee, Tea, Brewed Decaf** are included.

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Grande House Buffet Menu: Cost \$25.50 per person

- **Three entrees as follows:**

Chef Carved Steamship Round of Beef
Boneless Chicken Cutlet (lightly breaded)
Choice of Pasta: Penne Pasta with Meat Sauce, Marinara, Spaghetti,
Alfredo Sauce, or Lasagna (meat or vegetarian)

- **Potato Selection (choose one)**

Creamy Au Gratin	Parslied Red Skin	Baked Potatoes
Whipped Potatoes	Scalloped Potatoes	Rice Pilaf
	Noodles Romanoff	

- **Vegetable Selection (choose one)**

Glazed Carrots	Cauliflower Au Gratin	Buttered Peas
Broccoli	Green Beans Almondine	Broccoli and Cauliflower
Harvard Beets	Green Peas and Belgium Carrots	Sicilian Mix
Mixed Vegetables	Broccoli, Cauliflower, and Carrots	Bean Medley

- **The Salad/Relish Table** includes tossed green salad, dressings, and our Chef's choice of at least **eight (8)** different types of salads and condiments, such as:

Macaroni Salad	Pasta Salad	Potato Salad	Vegetable Pasta Salad
Peppers - Hot	Banana Peppers	Beets	Cottage Cheese
Peppers - Sweet	Three Bean Salad	Cauliflower	Olives - Black
Pickle Mix - Sweet	Pickles - Dill	Cucumber Salad	Olives - Green
Cole Slaw Salad	Crab Apples	Garbanzo Peas	Carrot Salad
Pistachio Cream	Hawaiian Salad	French/Italian/Ranch Dressings	

- **A Fruit Salad** containing a minimum of six different types of fresh fruit. Additional fruit selections as the season permits.
- **The Roll Basket** contains different types of rolls and breads. Italian, onion, rye, sourdough, and pumpernickel.
- **Coffee, Tea, Brewed Decaf** are included.

SUNVALLEY BANQUET & PARTY CENTER MENUS

You may add or substitute items to the menu. For example, to add a fourth entree such as Stuffed Cabbage, you would add \$2.50 per guest to the \$23.50 House Buffet price. To substitute Kielbasa with Sauerkraut for the Penne Pasta you would add \$1.50 per guest to the \$25.50 Grande House Buffet price. Pricing is always set according to your specific entree selection.

Meat Entrees:

Sautéed Boneless Chicken Breast Cordon Bleu	Dover Sole
Chicken Breast Stuffed with Broccoli and Cheese	Lemon Peppered Crumb Cod
Chicken Breast Stuffed with Wild Rice	Baked New England White Fish
Chicken Ala Kiev	Prime Rib of Beef Au Jus
Roasted Cornish Hen with Rice Stuffing	Beef Shishkabob with Rice
Roast Turkey and Dressing	Beef Stroganoff over Buttered Noodles
Honey Glazed Ham	Beef Wellington
Breaded Veal Cutlet	Saltimbocca
Baked Center Cut Pork Chops	Sausage with Green Peppers and Onions

Sample Sit - Down Menu: Cost \$23.50* per person

- Fresh Fruit Cup
- Tossed Green Salad
- Chicken Cordon Bleu
- Potato Selection
- Vegetable Selection
- Roll Basket
- Dessert Selection (does not apply to weddings)
- Coffee, Tea, Brewed DeCaf

*Price is set according to your specific menu selection
On all charges add 20% service charge
Prices Subject to Change without Notice

SUNVALLEY BANQUET & PARTY CENTER MENUS

SIT - DOWN MENU

Appetizers: Choice of one

Selection of Chilled Juices	French Onion Soup	Tomato Consomme
Fresh Fruit Cup	Mushroom Barley Soup	Wedding Soup
Chilled Fruit Cocktail	Chicken Noodle Soup	Garden Vegetable Soup

Salad: Choice of one

Tossed Green Salad	Fresh Fruit with Cottage Cheese
Cole Slaw	Waldorf Salad
Fruited Gelatin Mold	

Entrees: Choice of one

Sautéed Boneless Chicken Breast Cordon Bleu	Dover Sole
Chicken Breast Stuffed with Broccoli & Cheese	Lemon Peppered Crumb Cod
Chicken Breast Stuffed with Wild Rice	Baked New England White Fish
Chicken Ala Kiev	Prime Rib of Beef Au Jus
Roasted Cornish Hen with Rice Stuffing	Beef Shishkabob with Rice
Roast Turkey and Dressing	Beef Stroganoff over Buttered Noodles
Honey Glazed Ham	Beef Wellington
Breaded Veal Cutlet	Saltimbocca
Baked Center Cut Pork Chops	Sausage with Green Peppers & Onions

Potatoes: Choice of one

Creamy Au Gratin	Rice Pilaf	Noodles Romanoff	Baked
Whipped Potatoes	Scalloped Potatoes	Parslied Red-skin Potatoes	

Vegetables: Choice of one

Glazed Carrots	Cauliflower Au Gratin	Buttered Peas
Broccoli	Green Beans Almondine	Broccoli and Cauliflower
Harvard Beets	Green Peas and Belgium Carrots	Sicilian Mix
Mixed Vegetables	Broccoli, Cauliflower, and Carrots	Bean Medley

Dessert: Choice of one (does not apply to weddings)

Sherbet	Cream Puffs	Assorted Mini-Kolatchky
Chocolate Cake	Strudel	Double Fudge Brownies
Cheese Cake	Assorted Pies	

LIQUOR AND BAR SERVICE

Beverage Service: _____ \$2.50 per person - six hour service

- Ice
- Cranberry Juice
- Seven - Up
- Vermouth
- Tonic
- Grapefruit Juice
- Gingerale
- Bloody Mary Mix
- Glasses
- Pineapple Juice
- Soda
- Fruit Garnishes
- Cocktail Napkins
- Coke - Cola
- Lemix
- Orange Juice
- Diet Coke

Standard Package Bar Service: _____ \$7.50 per person - six hour service

The Following is our standard house brand service:

- Draft Beer
- Chardonnay, Zinfandel
- Merlot
- Kamchatka Vodka
- Seagrams 7 Crown
- Bacardi Silver Rum
- Windsor Supreme Canadian
- Jim Beam Bourbon
- DeKuyper Peachtree Schnapps
- Gordons Gin
- DeKuyper Amaretto
- Dewars White Label Scotch
- J. Roget Asti Spumante for the Bridal party
- Non-alcoholic Beer

**Additional brands may be added to the Standard Bar Service Package.
Cost is regular retail price plus 25% per bottle.**

Champagne Toast for everyone: _____ \$2.50 per person

Premium Package Bar Service:

A premium shelf package bar service is available. We would be happy to discuss specific brands on the premium top shelf package.

Bartenders: _____ \$85.00 each - six hour service

A minimum of two bartenders per 100 guests is required.

Security Guard: _____ \$26.00 per hour

A security guard is required for your protection and convenience. The time charged for the guard is ½ hour before your scheduled time to begin and ½ hour after your event.

*If need arises, substitutions will be made with equal or better liquor

*On all charges add 20% service charge

Prices Subject to Change without Notice

HORS D'OEUVRES

Hot and Cold Hors D'oeuvres are available during your cocktail hour as follows:

Minimum of 200 pieces per item (priced per hundred pieces and passed by our staff)

Italian Meatballs	\$125.00	Rumaki	\$125.00
Sauerkraut Balls	\$125.00	Beef and Mushroom Brochettes	\$150.00
Shrimp Egg Rolls	\$125.00	Sausage Mushroom Caps	\$150.00
Franks in Blanket	\$150.00	Scallops Wrapped in Bacon	\$180.00
Mini Quiche	\$125.00	Water Chestnuts with Bacon	\$150.00
Spanakopita	\$125.00	Mini Cheeseburgers	\$125.00
Mini Tacos	\$150.00	Mini Chicken Cordon Bleu	\$150.00
Crab Rangoon	\$125.00	Vegetarian Egg Rolls	\$125.00
Tiny Pizza Squares	\$125.00	Coconut Pecan Scallops	\$150.00
Iced Shrimp with cocktail sauce(market price)			

Cheese trays are available and feature four different types of cheeses with assorted crackers and fruit.

Cheese Tray \$150.00. (serves approximately 100 guests)
Minimum purchase 2 trays

Vegetable trays with dip are available and are priced as follows:

Vegetable Tray \$150.00 (serves approximately 100 guests)
Minimum purchase 2 trays

Fruit trays featuring a variety of fresh fruits of the season:

Fruit Tray \$150.00 (serves approximately 100 guests)
Minimum purchase 2 trays

Occasion Cakes for your special event \$2.50 per person

- Our baker will create your choice of cake.
- Design selection is made at final arrangements meeting.
- Customer will supply own "cake top".
- Cake will be served or wrapped as customer chooses.
- If you choose to use an outside bakery, you will be charged a \$50.00 cake cutting fee. Cakes from outside bakeries are required to be clearly marked as such. Please furnish a small sign stating "Cake provided by ..."

*On all charges add 20% service charge
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DESSERT SPECIALTIES

DESSERT SPECIALTIES: Choice of four Cost \$3.50 per Person

Our spectacular dessert table is available on all menus.

Miniature Pastry Table:

Tiny Cream Puffs

Assorted Fruit Tarts

Nut Horns

Carrot Cake Slices

Mini Strudel

Cheesecake

Double Fudge Brownies

Assorted Mini Kolatchky

Lady Locks

Lemon Bars

Chocolate Fountain: Cost \$5.50 per Person
Includes Fresh Strawberries, pineapple, pretzels, marshmallows, and graham crackers

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AFTERNOON COCKTAIL PARTIES

Afternoon Cocktail Parties are approximately four hours in duration. The Party Center is to be vacated by 5:00 p.m., unless other arrangements have been made.

Sample Menu Selection:

Cost \$18.00 per person

- **Assorted Finger Sandwiches** to include a selection of roast beef, chicken salad, shrimp salad.
 - **Cheese board** featuring four different types of cheeses with assorted crackers.
 - **Fresh fruit display** containing 10 different types of fresh fruit.
 - **Hot Italian Meatballs.**
 - **Coffee, Tea, and Brewed Decaf.**
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Special Occasion cake served as dessert is an additional \$2.50 per guest.

If you choose to use an outside bakery, you will be charged a \$50.00 cake cutting fee. Cakes from outside bakeries are required to be clearly marked as such. Please furnish a small sign stating "Cake provided by ..."

- A complete listing of Hors D'oeuvres is attached.
- A champagne fountain is available as a finishing touch to this menu.

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ARRANGEMENTS

Table Linens & Flowers . . .

The Party Center provides, at no additional charge, our standard white linen cloths and your choice of colored linen napkins. A wide selection of colors is available to you.

Centerpieces . . .

SunValley can provide crystal vases, hurricane globes, fish bowls, or mirrors at a cost of \$7.50 per table.

Please advise SunValley of floral delivery time so we can schedule to accept the delivery.

Final Count . . .

We need your final count on Friday morning before 9:00 a.m. the week before the scheduled event. Your guaranteed amount will be charged in full even if fewer guests attend.