

SUNVALLEY BANQUET & PARTY CENTER

The following pages include the current pricing for our:

- Buffet Menu
- Sit - Down 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 300. 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.

House Buffet Menu: Cost \$27.00 per person
(changes made to this menu will result in additional charges)

- **Three entrees are included:**
 - 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	Scalloped Potatoes	Noodles Romanoff
Whipped Potatoes	Rice Pilaf	Buttered Parslied Red Skins
Baked Potatoes with Butter & Sour Cream		
- **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 Italian & Ranch Dressings
- **The Roll Basket** contains different types of rolls and breads
- **The Hot Beverage Station** includes **Coffee, Tea, and Brewed Decaf.** Coffee service at the tables is available at an additional cost.

A 20% service charge and state sales tax are automatically charged on all banquet functions. Prices Subject to Change without Notice. *Tax exempt status will be honored if proper credentials are furnished at least 15 days prior to the event.*

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.

Grande House Buffet Menu: Cost \$29.00 per person
(changes made to this menu will result in additional charges)

- **Three entrees are included:**

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 Scalloped Potatoes Noodles Romanoff
Whipped Potatoes Rice Pilaf Buttered Parslied Red Skins
Baked Potatoes with Butter & Sour Cream

- **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	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

- **The Hot Beverage Station** includes **Coffee, Tea, and Brewed Decaf**. Coffee service at the tables is available at an additional cost.

*The Salad/Relish Table is available on any menu selection for an additional \$2.00 per person

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SUN VALLEY 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 \$27.00 House Buffet price. To substitute Kielbasa with Sauerkraut for the Penne Pasta you would add \$1.50 per guest to the \$29.00 Grande House Buffet price. Pricing is always set according to your specific entree selection.

Entrees: _____

Sautéed Boneless Chicken Breast Cordon Bleu	Lemon Peppered Crumb Cod
Chicken Breast Stuffed with Broccoli and Cheese	Baked New England White Fish
Chicken Breast Stuffed with Wild Rice	Baked Tilapia Fillet
Chicken Ala Kiev	Prime Rib of Beef Au Jus
Chicken Marsala	Beef Shishkabob with Rice
Chicken Parmesan	Beef Stroganoff over Buttered Noodles
Chicken Capri	Beef Wellington
Italian Breaded Boneless Chicken Breast	Sausage with Green Peppers and Onions
Southern Style Fried Chicken	Kielbasa and Sauerkraut
Roasted Cornish Hen with Rice Stuffing	Stuffed Cabbage
Roast Turkey and Dressing	Honey Glazed Ham
Roasted Pork Tenderloin	Salmon
Baked Center Cut Pork Chops	

Sample Sit - Down Menu: Cost \$27.00* 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

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SIT - DOWN MENU

Appetizers: Choice of one

Selection of Chilled Juices	French Onion Soup	Tomato Bisque
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	Caesar Salad

Entrees: Choice of one

Sautéed Boneless Chicken Breast Cordon Bleu	Lemon Peppered Crumb Cod
Chicken Breast Stuffed with Broccoli & Cheese	Baked New England White Fish
Chicken Breast Stuffed with Wild Rice	Baked Tilapia Fillet
Chicken Ala Kiev	Prime Rib of Beef Au Jus
Chicken Marsala	Beef Shishkabob with Rice
Chicken Parmesan	Beef Stroganoff over Buttered Noodles
Chicken Capri	Beef Wellington
Italian Breaded Boneless Chicken Breast	Sausage with Green Peppers and Onions
Southern Style Fried Chicken	Kielbasa and Sauerkraut
Roasted Cornish Hen with Rice Stuffing	Stuffed Cabbage
Roast Turkey and Dressing	Honey Glazed Ham
Roasted Pork Tenderloin	Salmon
Baked Center Cut Pork Chops	

Potatoes: Choice of one

Creamy Au Gratin	Scalloped Potatoes	Noodles Romanoff
Whipped Potatoes	Rice Pilaf	Buttered Parslied Red-skin Potatoes
Baked Potatoes with Butter & Sour Cream		

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	

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HORS D'OEUVRES

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

Displays

(\$300.00 each – 150 guests)

Assorted Cheese & Crackers

Fresh Vegetables & Dip

Fresh Seasonal Fruit Display

Hummus & Pita Chips

Tortilla Chips & Salsa

Spinach Artichoke Dip & Crackers

The following items can be passed by the SunValley staff:

\$2.00 per person (minimum of 150 guests)

Vegetable Spring Rolls with Sweet & Sour Sauce

Mini Italian Meatballs in BBQ Sauce

Assorted Pizza

Spanakopita

Mini Chicken Tacos

\$2.50 per person (minimum of 150 guests)

Bacon Wrapped Water Chestnuts

Skewered Cheese Tortellini with Marinara Sauce

Mini Quiche Assortment

BBQ Beef Sliders

Skewered Mozzarella & Tomato with Balsamic Vinaigrette

Skewered Italian Sausage with Pepper & Onions

Chicken Tenders

\$2.75 per person (minimum of 150 guests)

Bacon Wrapped Scallops

Mild or Spicy Chicken Wings

Pork Pot Stickers with Plum Sauce

Pulled Pork Sliders

Skewered Filet Mignon (current market price)

Shrimp Cocktail (current market price)

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DESSERT SPECIALTIES

DESSERT SPECIALTIES: Choice of four Cost \$5.00 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

WEDDING CAKES:

You may choose any baker you wish for your wedding cake. SunValley can supply a list to assist you in finding a baker.

LIQUOR AND BAR SERVICE

Standard Package Bar Service: _____ \$15.00 per person - five hour service

Beverage Service:

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

Beer and Liquor Service:

The Following are our standard house brands:

- Draft Beer (Yuengling, Bud Light)
- Chardonnay, Zinfandel, Riesling
- Merlot
- Smirnoff Vodka
- Seagrams 7 Crown
- Bacardi 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: _____ \$90.00 each - five hour service

A minimum of two bartenders per 100 guests is required.

Security Guard: _____ \$30.00 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.

Closing Time:

The bar will close during toasts, blessings, while the Bride and Groom are served, and 10 minutes prior to the end of your event.

SunValley reserves the right to discontinue service of alcohol to anyone who appears intoxicated. SunValley cannot serve alcohol to anyone who cannot provide a valid ID. SunValley serves mixed drinks, beer, and wine. Straight shots are not permitted.

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

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