

MARAVELA'S
EST 1982
BANQUET & CATERING

*Sample Of
Sit-Down Dinner Selections*

**There is a minimum requirement of 150 guests on
Saturday nights & 100 on Sunday's (all day)*

Prices include wait staff Deluxe Buffets Include:
Cup of Soup • Chef's Salad • Potato and
Vegetable

Subtract 10% off price for events on Friday or Sunday evenings

**Please add 7.5% Sales Tax to all prices*

***Gratuity at Your Discretion*

**OUR DELUXE PACKAGE
FEATURES:**

- Four hours of open bar
- Champagne or Wine Toast
- Wedding Cake by Lovin Oven Cakery
- Glass Hurricanes with Candles, Mirrors, and Greenery
- Ivory or White Table Linens with Your Choice of Colored Linen Napkins

SERVICE INCLUDED

- Gratuity at your discretion)
- No Hall Rental Fee (with minimum of 50 guests / 150 on Saturday nights / 100 on Sunday's)
- You may save \$5 per person on the deluxe package if you change bar option to beer, wine & soda only.
- All packages include round guest tables, chairs, tablecloths, linen napkins, silverware, china plates, glassware, and staff.



ENTREES

DINNER ONLY
PRICESDELUXE
PACKAGE PRICES

Baked 1/2 Chicken Vesuvio Style baked with Italian herbs, on the bone	\$40.00	\$69.00
Stuffed Cornish Hen stuffed with bread dressing and roasted in its natural juices	\$41.00	\$70.00
Chicken w/ Wine Mushroom Sauce boneless 8 oz. breast topped with creamy white wine sauce	\$41.00	\$70.00
Marinated Char Broiled Chicken Breast marinated in Italian dressing and char broiled to perfection	\$43.00	\$72.00
Chicken Marsala tender chicken breast sautéed w/ onions, mushrooms & Marsala wine	\$44.00	\$73.00
Grilled Atlantic Salmon w/ Dill Sauce fresh & flavorful, with a light & creamy dill sauce	\$45.00	\$74.00
Orange Roughy broiled with butter and seasoning	\$45.00	\$74.00
New York Strip Steak hand cut, then char broiled to perfection, topped w/ mushrooms	\$46.00	\$75.00
London Broil hand trimmed, extra tender sirloin of beef with a sautéed mushroom sauce	\$47.00	\$76.00
Filet Mignon a prime cut char broiled to perfection, topped w/ mushrooms	\$48.00	\$77.00
Petite Filet & Grilled Chicken Breast a 5 oz. filet accompanied by a 5 oz. marinated breast of chicken	\$50.00	\$79.00
Petite Filet & Stuffed Shrimp a 5 oz. filet accompanied by three seafood stuffed jumbo shrimp	\$57.00	\$86.00
Surf & Turf 6 oz. lobster tail accompanied by a choice 5 oz. filet	\$98.00	\$127.00



**SOUP
(CHOOSE 1)**

- Cream of Broccoli
- Cream of Chicken w/Rice
- Garden Vegetable
- Minestrone
- Beef Barley

**POTATO
(CHOOSE 1)**

- Real Mashed w/Gravy on the side
- Twice Baked w/Bacon & Chives
- Baby Red Buttered Parslied
- Oven Roasted
- Cheesy AuGratin
- Baked w/Sour Cream & Butter

**VEGETABLE
(CHOOSE 1)**

- Green Beans Almondine Green Beans
w/Bacon & Garlic Sauce
California Blend
- (Broccoli, Cauliflower & Carrots)
Buttered Sweet Corn
- Peas & Carrots
- Francais Blend
- (Green Beans & Carrots w/Almonds)
Island Blend
- (Broccoli, Green Beans, Yellow Carrots,
Red Peppers)

DESSERT

- Vanilla Ice Cream
- Rainbow Sherbet

Custom Sweets Table:

(Add \$7.25 per person)

Choose 6 types from list,

total of 3 pieces per person:

- Mini Eclairs
- Cream Puffs
- Kolackys
- Peanut Butter Balls
- Cannolis
- Fruit Tarts
- Tollhouse Bars
- Lemon Bars
- Brownies
- 7 Layer Bars
- Assorted Cookies
- Mousse Cups
- Chocolate Dipped Strawberries
(in season)