

Quinceañera or Sweet 16 Package



RECEPTION ROOM, 5 HRS



OPEN BAR FOR ADULTS, 4 HRS



UNLIMITED SOFT DRINKS FOR YOUNG ADULTS & KIDS



DINNER, FRESHLY PREPARED BY OUR CHEF



GLASS CYLINDER CANDLE CENTERPIECES



CHIAVARI CHAIRS



IVORY TABLE LINEN & NAPKINS



PRIVATE DRESSING SUITE



DISCOUNTED HOTELS WITH SHUTTLE SERVICE



FREE & CONVENIENT PARKING

ADULTS \$55 **YOUNG ADULT DISCOUNT** \$45 **KIDS DISCOUNT** \$30

(12-18 yrs old)

(3-11 yrs old)

Ask for Friday/Sunday/Off-Season offers & bonuses



VALUE UPGRADE PACKAGE:

\$15/PERSON 6 HRS PARTY

CAKE

DOUBLE COLOR UPLIGHTING—WALL & CEILING
HONORS HEAD TABLE WITH DOUBLE BACKDROP
NAPKIN COLOR CHOICE
CHIFFON CEILING DRAPING
YOUR CHOICE CENTERPIECES

Call/Txt: 847-392-7500 www.AstoriaBanquets.com

. 8	CHICKEN				
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	Chicken Vesuvio Garlic White Wine Sauce				
	Chicken Marsala Mushrooms, Sweet Marsala Wine				
	Chicken Champagne Champagne Cream Reduction, Sun-dried Tomatoes				
	Chicken Parmesan Parmesan Cheese & Marinara				
	Chicken Picatta Creamy Lemon Butter Sauce, Capers				
	Add 3 Grilled Shrimp + \$9				
	Add Double Rib Lamb Chop +\$12				
	BEEF				
	London Broil Beef Red Wine Mushroom Sauce + \$7				
	Filet Mignon Red Wine Reduction + \$15				
	SEAFOOD				
- 					
	Salmon Dill Butter Sauce + \$10				
	White Fish Beurre Blanc + \$7				
19	VEGETARIAN				
V					
	Lasagna Ricotta Cheese & Spinach				
	Pasta Primavera Cream Sauce, Seasonal Veggies				
	Grilled Seasonal Veggie Plate Balsamic Glaze (Vegan)				
	GLUTEN FREE/DAIRY FREE				
	Grilled Chicken Breast, Baked Potato, Steamed Veggies				
	COMBO PLATES				
	London Broil Beef & Chicken BEST VALUE + \$7				
	Petit Filet Mignon & Chicken + \$17				
	Petit Filet Mignon & Salmon + \$21				
	CHILDREN'S PLATE \$30				
	Chicken Fingers Potato, Veggie (includes soup or salad) ages 3 - 11				



Your soup, salad, sides & veggies are included!



SOUP

Cream of Broccoli & Cheese Minestrone Cream of Mushroom Cream of Chicken & Rice



SALAD

Caesar	Garden	Greek	Caprese
Romaine	Garden Greens	Mixed Greens	Tomato
Croutons	Carrots,	Feta	Mozzarella
Parmesan	Cucumber,	Kalamata Olives	Basil
	Tomato		Balsamic
	Ranch and		\$3



SIDES

Butter-Whipped Garlic Mashed Garlic/Herb Oven Roasted

Italian Vinaigrette



VEGGIES

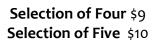
Green Beans Broccoli Spears Harvest Medley: Green Beans, Yellow Beans, Baby Carrots

Popular Enhancements



HORS D' OEUVRES Chef's Selection \$8

Tomato Basil Bruschetta Chicken Quesadillas BBQ Meatballs



Tomato Basil Bruschetta
Chicken Quesadillas
BBQ Meatballs
Teriyaki Beef Skewers
Scallops Wrapped in Bacon
Mozzarella Marinara Bites
Spanakopita, Spinach & Feta
Fresh Fruit & Cheese Kabobs
Italian Sausage
Stuffed Mushrooms
Fried Calamari Rings, Marinara
Cocktail Franks in Puff Pastry
Dates Wrapped in Bacon

Fried Shrimp, Cocktail Sauce



IMPORT BEER Modelo \$4pp/adults Corona \$4pp/adults



DESSERT

Pastries \$9
Tempting Treat Sweet Table
\$15
Chocolate Fountain \$14
Donuts Holes & Cold Milk
Shots \$6
Fruit Platter \$295 (serves 100)
Ice Cream with your cake \$4

BUFFET + \$10

1.5 hr service

Your guests will be able to choose their favorites from a variety of warm, freshly prepared dishes from the self-service buffet. Served with warm tortillas. add soup +\$2

FAMILY STYLE + \$8

A popular option with platters of food served to the tables.

Served with warm dinner rolls.

This way, your guests can enjoy a variety of options.

add soup +\$2

Plan your menu by choosing one item from each category.

SALAD choose one	CHICKEN choose one	BEEF choose one	PASTA choose one	SIDE choose one	VEGGIE choose one
Caesar	Chicken Mole	Bistec a la Mexicana	Mostaccioli Marinara	Butter Whipped Potatoes	Green Beans
Garden	Chicken Vesuvio	London Broil Beef			Harvest Medley:
Ranch & Italian			Penne Alfredo	Garlic Mashed	Green Beans
Vinaigrette	Chicken			Potatoes	Yellow Beans
	Champagne	Sliced Sirloin Beef	Penne Tomato		Baby Carrot
Greek		with Gravy	Vodka Cream	Garlic/Herb	
Mixed Greens,	Chicken Marsala			Roasted Potatoes	Broccoli Spears
Feta, Olives		Roasted Pork Loin	Baked Mac n'		
	Chicken Parmesan	with Gravy	Cheese, Bacon Crumble	Rice and Beans	Refried Beans
	Tequila-Lime Grilled			Spanish-Style	
				Yellow Rice	
	Crispy Homestyle				
	Fried Chicken				

