



ASTORIA
BANQUETS & EVENTS



	<p>CHICKEN</p> <p>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</p> <p>Add 3 Grilled Shrimp + \$9 Add Double Rib Lamb Chop +\$12</p>
	<p>BEEF</p> <p>London Broil Beef Red Wine Mushroom Sauce + \$7 Filet Mignon Red Wine Reduction + \$15</p>
	<p>SEAFOOD</p> <p>Salmon Dill Butter Sauce + \$10 White Fish Beurre Blanc + \$7</p>
	<p>VEGETARIAN</p> <p>Lasagna Ricotta Cheese & Spinach Pasta Primavera Cream Sauce, Seasonal Veggies Grilled Seasonal Veggie Plate Balsamic Glaze (Vegan)</p>
	<p>GLUTEN FREE/DAIRY FREE</p> <p>Grilled Chicken Breast, Baked Potato, Steamed Veggies</p>
	<p>COMBO PLATES</p> <p>London Broil Beef & Chicken BEST VALUE + \$7 Petit Filet Mignon & Chicken + \$17 Petit Filet Mignon & Salmon + \$21</p>
	<p>CHILDREN'S PLATE \$30 Chicken Fingers Potato, Veggie (includes soup or salad) ages 3 - 11</p>
	



Your soup, salad, sides & veggies are included!



SOUP

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



SALAD

Caesar

Romaine
Croutons
Parmesan

Garden

Garden Greens
Carrots,
Cucumber,
Tomato
Ranch and
Italian Vinaigrette

Greek

Mixed Greens
Feta
Kalamata Olives

Caprese

Tomato
Mozzarella
Basil
Balsamic
\$3



SIDES

Butter-Whipped Garlic Mashed Garlic/Herb Oven Roasted



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

Selection of Four \$9

Selection of Five \$10

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 \$4.50 pp/adults
Corona \$4.50 pp/adults

LATE NIGHT SNACK

To enjoy after dinner, during dancing

Cheese Pizza \$6
Mini Sliders & Fries \$6
Baked Mac & Cheese \$6
Taco Station \$6
Ramen Bowl Station \$6
Mashed Potato Station \$8



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



Caesar
Garden
Ranch & Italian
Vinaigrette
Greek
Mixed Greens,
Feta, Olives

CHICKEN

choose one



Chicken Mole
Chicken Vesuvio
Chicken
Champagne
Chicken Marsala
Chicken Parmesan
Tequila-Lime Grilled
Crispy Homestyle
Fried Chicken

BEEF

choose one



Bistec a la Mexicana
London Broil Beef
Sliced Sirloin Beef
with Gravy
Roasted Pork Loin
with Gravy

PASTA

choose one



Mostaccioli
Marinara
Penne Alfredo
Penne Tomato
Vodka Cream
Baked Mac n'
Cheese, Bacon
Crumble

SIDE

choose one



Butter Whipped
Potatoes
Garlic Mashed
Potatoes
Garlic/Herb
Roasted Potatoes
Rice and Beans
Spanish-Style
Yellow Rice

VEGGIE

choose one



Green Beans
Harvest Medley:
Green Beans
Yellow Beans
Baby Carrot
Broccoli Spears
Refried Beans

