



ASTORIA
BANQUETS & EVENTS



Call or Text: (847) 392-7500 to see the venue in person or to book your date.

AstoriaBanquets.com

Quinceañera or Sweet 16 Package



**Reception Room
(5 Hours)**



**Open Bar for Adults
(4 Hours)**



**Catering, Freshly
Prepared In-house**



**Soft Drinks for
Young Adults & Kids**



Candle Centerpieces



Chiavari Chairs

Plus, Private Dressing Suite, Ivory Table Linen & Napkins,
Discounted Hotels with Shuttle Service & Free Convenient Parking
Ask for Friday, Sunday, Off-Season Offers & Bonuses

Package Pricing (Per Person)

Adults \$55

**Young Adults (12-18) \$45
\$30**

Kids (3-11)

Value Upgrade



6-hour party

Custom Designed Cake
Custom Color Uplighting
for Wall & Ceiling
Double Backdrop
for Honors Table
Chiffon Ceiling Draping
Luxury Centerpieces
Napkin Color Choice

All Inclusive
for an additional
\$15 per person



THE MENU

*Your package includes a plated chicken entrée
of your choice. Upgrades are available, priced per person.*

CHICKEN

Chicken Vesuvio Garlic White Wine Sauce
Chicken Marsala Mushrooms, Sweet Marsala Wine
Chicken Champagne Cream Sauce, 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 \$8
Filet Mignon Red Wine Reduction \$15
Chargrill Rib Eye Steak Herb Butter \$15
Prime Rib of Beef Creamy Horseradish Sauce \$15

SEAFOOD

Salmon Dill Butter Sauce \$10
White Fish Beurre Blanc \$10

VEGETARIAN

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* \$8
Petit Filet Mignon & Chicken \$18
Petit Filet Mignon & Salmon \$22

CHILDREN'S PLATE \$30

Chicken Fingers Potato, Veggie
(includes soup & salad) ages 3 – 11

Choice Menu \$4



MORE FROM THE MENU

*Your Package includes a multi-course dinner
with soup, salad, sides, veggies & fresh rolls with butter.
Coffee & Tea Station Service, after dinner.*

SOUP

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

SALAD

Caesar: Romaine, Croutons, Parmesan
Garden: Greens, Carrots, Cucumber, Tomato
Served with Ranch & Italian Vinaigrette
Greek: Mixed Greens, Feta, Kalamata Olives
Caprese: Tomato, Mozzarella, Basil, Balsamic \$4

SIDES

Butter Whipped Potatoes
Garlic Mashed Potato
Garlic & Herb Oven Roasted Potatoes

VEGGIES

Harvest Medley: Green & Yellow Beans, Baby Carrots
Broccoli Spears
Green Beans
Grilled Asparagus \$4

POPULAR ADD ONS

IMPORTED BEER

Modelo \$5 Corona \$5

APPETIZERS

Served during cocktail hour

CHEF'S SELECTION \$8*

SELECT FOUR \$9 SELECT FIVE \$10

*Tomato Basil Bruschetta
*Chicken Quesadillas
*BBQ Meatballs
Stuffed Mushrooms
Italian Sausage, Marinara
Teriyaki Beef Skewers
Scallops Wrapped in Bacon

Spanakopita, Spinach & Feta
Fresh Fruit & Cheese Kabobs
Fried Calamari Rings, Marinara
Cocktail Franks in Puff Pastry
Dates Wrapped in Bacon
Fried Shrimp, Cocktail Sauce
Mozzarella Marinara Bites

LATE NIGHT SNACK

Cheese Pizza \$6
Mini Sliders & Fries \$6
Baked Mac & Cheese \$6
Ramen Bowl Station \$6
Taco 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 wedding cake \$4

BUFFET SERVICE \$10

1.5-hour service

Your guests will be able to choose their favorites from a variety of freshly prepared dishes from the self-service buffet. Served with warm tortillas. Soup may be added for \$2 per person.

FAMILY STYLE DINING \$9

Enliven your celebration with our popular family-style service. Guests will enjoy a bountiful selection of shared platters right at the table, allowing everyone to sample a variety of dishes. Served with warm dinner rolls. A personal serving of soup may be added for \$2 per person.

Choose one item from each category to craft your party menu.

SALAD	CHICKEN	BEEF	PASTA	SIDE	VEGGIE
Caesar	Chicken Mole	Bistec a la Mexicana	Mostaccioli Marinara	Butter Whipped Potatoes	Green Beans
Garden	Vesuvio	London Broil	Penne Alfredo	Garlic Mashed Potatoes	Harvest Medley Green & Yellow Beans, Baby Carrots
Greek	Champagne Cream	Sliced Sirloin	Penne Tomato Vodka Cream	Garlic & Herb Roasted Potatoes	Broccoli Spears
	Marsala	Roasted Pork Loin	Baked Mac 'n' Cheese	Spanish Style Yellow Rice	Refried Beans
	Parmesan		Bacon Crumble		
	Tequila Lime				
	Homestyle Fried				

