

ALLEGRA BANQUETS

COMMUNION MENU

~ HOT AND COLD HORS'DOEUVERS ~

Spinach Triangles, Meatballs, Chicken Skewers, Mini pizza, Fried vegetables, Sausage

~ Starter ~

Cream of Chicken
with Rice

Cream of Broccoli
Cream of Potato

Cream of Mushroom
Chicken Noodle

Minestrone
Fresh Fruit Cup

~ Salad ~

Traditional Tossed Garden Salad
with Duo of Dressings

Tossed Caesar Salad

Greek salad

~ Starch ~

Oven Brownd Potatoes
Fresh mashed Potatoes

Baked Potato
Twice Baked Potato

Rice Pilaf
Half White Dill Potatoes

~ Vegetables ~

Steamed Broccoli • French Cut Green Bean Almondine
Fresh Seasonal Vegetable Medley • Honey Glazed Carrots
Asparagus with Hollandaise Sauce \$2.00 extra

~ Dessert ~

Chocolate Sundae
Strawberry Sundae

Rainbow Sherbet
Spumoni

Cheesecake
Peach Sunda

~ FAMILY STYLE DINNERS ~

Choice of Three Meats

Chicken
Roast or Braised Beef
Roasted of Breaded Pork
Italian or Polish Sausage

Choice of One Starch

Dill Potato
Red Roasted Potato
Red Smashed Potatoes
Rice Pilaf

Choice of One Vegetable

Steamed Vegetable Medley
Green Beans Almondine
Honey Glazed Carrots
Steamed Broccoli

~ \$48.00 (61.00) / \$39.36 (50.00) ~

Additional accompaniments are available at a charge of \$1.00 per person/per item, including:
Pierogies, Kopytka, additional vegetables or starches, or pasta

~ DINNER ENTREES ~
Saturday Prices / Friday or Sunday Prices

~ Chicken Entrees ~

½ Grecian Chicken
\$42.52 (54.00) / 33.07(42.00)

Chicken Breast
\$44.10 (56.00) / 34.65 (44.00)

Marsala Style in a Marsala Wine sauce with fresh mushrooms

Vesuvio Style in an Olive Oil based sauce with garlic and oregano

Lemon Infused marinated in a tangy lemon pepper house marinade

Chicken Roulades stuffed with Sun dried Tomato & Asiago Cheese, Topped with a Basil Cream Sauce

Make your meal a combination by adding Roast Sirloin to any plate for an additional \$2

~ Fish Entrees ~

Atlantic Salmon Steak
with Dill Sauce
\$46.46 (59.00) / 36.23 (46.00)

Baked Tilapia
Baked with White Wine and Lemon, Butter sauce
\$43.75 (55.90) / 35.75 (45.70)

~ Beef Entrées ~

Roast Prime Rib of Beef
Seasoned & Slow Roasted Medium.
Served with Creamy Horseradish
on the side
\$46.46 (59.00) / 36.23 (46.00)

Filet Mignon
Large 8oz Filet Broiled Medium
& Served on a Bed of Julienne
Onion Rings with Béarnaise Sauce
on the side
\$48.00 (61.00) / 37.80 (48.00)

Tournedos of Beef
Two Petite Filets Seared
& Served with a
Mushroom Demi-Glace Sauce
\$48.00 (61.00) / 37.80 (48.00)

~ COMBINATION DINNERS ~

Chicken and Filet Combination
Breast of Chicken served with your choice of
sauce paired with a juicy Filet Mignon
\$48.00 (61.00) / 37.80 (48.00)

Chicken and Shrimp Combination
Breast of Chicken served with your choice
of sauce paired with Jumbo Shrimp Scampi
\$48.00 (61.00) / \$39.75 (50.00)

Filet and Shrimp Combination
Tender Filet paired with Jumbo Shrimp Scampi
\$52.76 (67.00) / 44.10 (56.00)

Filet and Salmon Combination
Tender Filet paired with Salmon Filet
\$51.98 (66.00) / 43.30 (55.00)

*** Pricing Key ***

\$. \$\$ = Saturday Price

(\$.\$) = Inclusive of Tax and Service Charge

(\$.\$) = Friday or Sunday Pricing

(\$.\$) = Inclusive of Tax and Service Charge

~ ABOVE AND BEYOND ~

Please allow us to also cater to your needs when requesting something that is not part of our wedding package

Specialty Linens
Special Order Napkins
\$1.00 each

Satin Floor Length Table Linens
\$20.00 per table

Sheer Decorative Over Lays
\$25.00 per table

Chair Covers with Bow
\$3.50 per chair

~ An Added Touch ~

Want something different?
Add something special to calm that late night hunger

Assorted Deli Tray - \$37.50 (10) people
Barszcz with Blintz - \$3.00 per person
Mini Cheeseburgers - \$1.00 each
Pizza Squares - \$0.75 per person

~ SWEET DREAMS ~

Decadent Chocolate Fountain
Accompanied by Fresh Fruit, Marshmallows,
Pretzel Rods, and Rice Crispy Treats
\$4.95 per person

Storybook Sweet Table
Fruit tarts, Kolackys, Brownies, Éclairs, Napoleons,
Mini Cheese Cake Bites, Rum Balls, and Cream Puffs
\$6.95

All prices are subject to change without notice.