# *Appetizers*

## CROWD PLEASERS - SERVE 40-50 GUESTS

Fresh Seasonal Fruit Platter

Fresh Raw Vegetable Platter w/ Onion Dip

Assorted Cheese & Cracker Platter

Tortilla Chips with Guacamole & Salsa

Meatballs – Swedish, Italian, Hawaiian

## COLD APPETIZERS - PER DOZEN

Assorted Petite Cocktail Sandwiches – Ham, Roast Beef, Turkey

Salmon Canapé

Asparagus Ham Rolls

California Tortilla Rolls – Cream Cheese, Green Chiles, Avocado

Jumbo Shrimp

## HOT APPETIZERS - PER DOZEN

Quiche – Florentine, Sun-dried Tomato, or Lorraine

Asian Chicken Drummettes

Buffalo Chicken Drummettes

Assorted Stuffed Mushrooms – Crab, Sausage, Vegetarian

Wontons – Chicken, Pork, or Vegetarian

Teriyaki Beef Skewers

Sesame Chicken Skewers

Baby Pork Ribs

Fried Shrimp

# Hosted Bar & Beverage Packages

## Full Bar

Drinks using: Absolute, J.B., Bacardi, Seagrams, Tanqueray, etc.
Mont Pellier Cabernet, Merlot, Chardonnay, Budweiser, Bud-Lite, Corona, Heineken, Pepsi, Diet Pepsi, Sierra Mist and Lemonade

An hour or more of hosted full bar includes one hour of these complimentary hors d'oeuvres: California Vegetable Platter, Fresh Seasonal Fruit Platter, Continental Cheese Platter, and Swedish Meatballs

## Limited Bar

Mont Pellier Cabernet, Merlot, Chardonnay, Budweiser, Bud-Lite, Corona, Heineken, Pepsi, Diet Pepsi, Sierra Mist and Lemonade

Two hours or more of limited bar include one hour of these complimentary hors d'oeuvres: California Vegetable Platter, Fresh Seasonal Fruit Platter, Continental Cheese Platter, and Swedish Meatballs

## Unlimited Soft Drink Beverage Bar

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, and Iced Tea

## Unlimited Iced Tea plus extra Beverage

Choice of Lemonade or Fruit Punch plus Iced Tea

## Single Beverage

Choice of Iced Tea, Lemonade, or Fruit Punch

## Bar Beverage List

Wine by the Glass – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel
Wine by the Bottle – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel
Well Drinks
Call Brands
Premium Brands
Margaritas
Domestic Beer
Imported Beer – Heineken, Corona
Poured Champagne/Sparkling Cider Toast

**FLAT FEE FOR BARTENDER - ALL BAR SERVICES**

# Swiss Park Banquet Center's Lunch/Dinner Buffet Menus

## COMFORT FOOD BUFFET

Mixed Green Salad with Assorted Dressings,
Coleslaw, Cucumber & Tomato Salad
Homemade Meatloaf
Baked Chicken
Macaroni & Cheese, Mashed Potatoes
Homemade Gravy, Mixed Peas & Carrots
Homemade Rolls & Butter
Regular Coffee & Decaf Coffee

## SWISS PARK SPECIAL BUFFET

Mixed Green Salad with Assorted Dressings
Swiss Steak
Chicken Piccata
Chef's Choice Vegetable
Mashed Potatoes, Rice Valencia
Homemade Rolls & Butter
Regular Coffee & Decaf Coffee

## FIESTA de MEXICO

Fresh Fruit Tray
Tortilla Chips with Fresh Salsa & Guacamole
Mexican Coleslaw, Fiesta Corn Salad, Green
Salad with Assorted Dressings
Beef Enchiladas & Chicken
Ranchero Chile Relleno Casserole
Spanish Rice & Refried Beans
Homemade Rolls & Butter, Tortillas
Regular Coffee & Decaf Coffee

## ITALIAN BUFFET

Antipasto – Tuna, Artichokes, Grilled Eggplant
, Salami, Cheese, Peppercini, Garbanzo Beans,
Black Olives, all served on a Bed of Greens
Caesar Salad
Chicken Cacciatore, Italian Meat Lasagna,
California Vegetable Lasagna
Pasta with homemade Pesto
Focaccia Bread & Butter Regular
Coffee & Decaf Coffee

## CALIFORNIA LUNCH BUFFET

Build your own Salad
Iceberg & Romaine Lettuce, Assorted Fresh Vegetables
Marinated Mushroom Salad, Cucumber & Tomato Salad w/ Vinaigrette
Pasta Salad

**CHOICE OF 2 ENTREES:**

Chicken a la King, Salmon, Beef Bourguignonne, Teriyaki Chicken, Barbecue Chicken, Chef's Special Penne Pasta w/ Chicken
Fresh Vegetables du Jour
Mashed Potatoes
Rice Pilaf
Homemade Rolls & Butter
Regular Coffee & Decaf Coffee

## COLD DELI BUFFET

Roast Beef, Roasted Turkey, Ham
Potato Salad, Fresh Fruit Tray
Coleslaw, Fresh Vegetable Salad w/ Vinaigrette Pasta Salad
Assorted Sliced Cheeses
Tomato, Onion, Lettuce
Homemade Rolls & Condiments
Regular Coffee & Decaf Coffee

## AMERICAN DINNER BUFFET

Salad Buffet – Seafood Salad, Marinated Mushroom Salad, Tomato & Cucumber Salad, Green Salad, Broccoli Salad, Red Rose Potato Salad

### CHOICE OF THREE ENTREES

**CHICKEN** - Chicken Dijon, Chicken Teriyaki, Chicken Rollatini, Chicken Piccata
**BEEF** - Beef Bourguignonne, Braised Swiss Steak
**HAM** - Honey-Baked Ham
**FISH** - Salmon with Light Hollandaise Sauce
**OTHER** - Italian Meat Lasagna, California Vegetable Lasagna

### CHOICE OF ACCOMPANIMENTS

California Vegetable Medley OR Green Beans with Bacon
Oven-Browned Potatoes OR Mashed Potatoes
Rice Valencia
Homemade Rolls & Butter
Regular Coffee & Decaf Coffee

## ADD ON – CARVED BY CHEF

Baron of Beef
Roasted New York Strip
Prime Rib
Roasted Beef Tenderloin

# Swiss Park Banquet Center's Served Dinner Menus

## SERVED WITH ALL ENTREES

Garden Fresh Salad with Choice of Dressing and Freshly Baked Breadstick
(Choose from homemade Honey-Mustard, Ranch, Italian Dressing)
Or
Caesar Salad

## CHOICE OF ACCOMPANIMENTS

Oven-browned Potatoes, Twice-baked Potato, Scalloped Potatoes,
Mashed Potatoes, Butter-Parsley Potatoes, Rice Valencia OR Pasta
AND
California Vegetable Medley, Green Beans with Almonds OR
Green Beans with Bacon
AND
Homemade Rolls & Butter
Regular Coffee & Decaf Coffee

## CHICKEN DIJON

Boneless Chicken Breast lightly breaded
with breadcrumbs and Dijon Mustard,
served with Supreme Dijon Sauce

## CHICKEN PICCATA

Boneless Chicken Breast, sautéed
with Lemon, Butter, and Capers

## CHICKEN CORDON BLEU

Chicken Breast stuffed with
Provolone Cheese & Ham

## CHICKEN ROLLATINI

Boneless Chicken Breast rolled with
Smoked Ham, Fresh Spinach,
and Swiss Cheese

## CHICKEN CAPISTRANO

Boneless Grilled Chicken Breast
topped with mild Mango Salsa

## CHICKEN SHIITAKE

Boneless Chicken Breast with Shiitake
Mushrooms & White Zinfandel Sauce

## CHICKEN PRINCESS

Boneless Chicken Breast lightly breaded and browned in butter, topped with Asparagus, Mushroom Caps and Sauce Hollandaise

## SALMON

Poached and topped with Dill Sauce

## ROAST PRIME RIB OF BEEF

Au Jus and Creamy Horseradish

## ENGLISH ROASTED NEW YORK STRIP

Roasted with fresh Garlic, Dijon Mustard, and Rosemary, served with Light Sauce Bernaise

## BRAISED PORK TENDERLOIN

Served with Mushroom Sauce

## PETITE FILET MIGNON

Topped with Marchand de Vin Sauce with Mushrooms

## ROASTED TENDERLOIN SHIITAKE

Beef Tenderloin served with Shiitake Mushrooms & Sauce Burgundy

## NEW YORK STEAK VIENNA

Topped with Sweet Crispy Onions

# Swiss Park Deluxe Packages

Each Swiss Park Banquet Center Deluxe Package includes:
Draped head table, cake table, and consultation of reception details.

## Diamond Package

Personalized, Tiered Cake
Champagne/Martinelli's Toast
Floor-length Specialty Table Linen and Folded Napkins, All in your Choice of Color
A Chair Cover with a Sash

## Gold Package

Personalized, Tiered Cake
Champagne/Martinelli's Toast
Floor-length Table Linen, and Folded Napkins, All in your Choice of Color
A Chair Cover with a Sash

## Silver Package

Personalized, Tiered Cake
Champagne/Martinelli's Toast
White Half-length Table Linen, Folded Napkins in your Choice of Color
A Chair Cover with a Sash

## Additions

Your Choice of Chiavari Chairs
Your Choice of Colored Overlay
Square Tier Cake

++All packages are subject to an 18% service charge and local sales tax++

# *Swiss Park Garden Ceremonies*

## All Garden Ceremonies Include the Following:

Use of the Gazebo and Garden for
Ceremony and Pictures
(Saturday Ceremony Time - 5:00 p.m.)

Table for Unity Candle or Sand Ceremony
Two Flower Arrangement Stands
Up to 150 White Wedding Chairs
White Carpet Aisle Runner

Wedding Music and Operator
Microphone & Sound System

Wedding Coordinator on Day of Event
Scheduled Ceremony Rehearsal

Available Only with Receptions

## Extras:

White Columns (up to 6)
Additional White Chairs