

ALPINE "Banquets of Distinction" BANQUETS www.alpinebanquets.com

Thank you for considering Alpine Banquets for your special occasion. Our venue will bring warmth, elegance, and intimacy to your event. While specializing in wedding receptions, our elegant facility is also perfect for anniversaries, quinceaneras, corporate events, and more. We can accommodate functions from 100 guests to 500 guests.

Whether you're planning an affair of elaborate sophistication or just simple elegance, whether you're customizing your event with out large array of amenities or taking advantage of our all-inclusive packages, our personal attention combined with over 20 years of experience will make it a memorable event!

Our excellent cuisine, unsurpassed service, and flawless execution of detail has earned a well-deserved reputation.

Dinner Package Includes. . .

- ❧ 6 Hour Event
- ❧ 4 ½ Hour Premium Open Bar
- ❧ Head Table Options
- ❧ Champagne Toast for Head Table
- ❧ Unlimited Signature Wine during Dinner
- ❧ 5 Course Customized Dinner Menu
- ❧ Choice of Wedding Cake or Dessert
- ❧ Coffee & Tea Service
- ❧ Sharp & Attentive Service
- ❧ White or Ivory Satin Floor Length Tablecloths
- ❧ Colored Napkins
- ❧ White Linen Backdrop for Head Table
- ❧ Seasonal Fresh Flowers or Mirror & Votive Centerpiece
- ❧ Private Bridal Room Suite
- ❧ Ceremony Options
- ❧ Picturesque Gazebo Area
- ❧ Large Array of Amenities
- ❧ Friday & Sunday Modified Pricing

For your convenience, we offer information regarding additional services such as. . .
Hotel Accommodations, Disc Jockeys, Limousines, Florists, Photographers and more.
Please ask for a vendor list.

Winter Discount for months of Dec, Jan, Feb, and March.

Entice your guests with Hors D'Oeuvres during the Cocktail hour!

Classic Cold Hors D'Oeuvres

Deviled Eggs

Shrimp Deviled Eggs

Cherry Tomatoes stuffed with Avocado

Bruschetta

Mozzarella Tomato Basil Skewers

Ham Pile Rollups

Turkey Canapés

Salmon Canapés

Crab Meat Canapés

Assorted Cheese & Crackers

Assorted Vegetables with Ranch Dip

Fresh Sliced Seasonal Fruit

Shrimp w/ Cocktail Sauce (Add \$1.00 per piece)

Hot Hors D'Oeuvres

Mini BBQ Ribs

Chicken Wings

Breaded Mushrooms

Mini Meat Puffs

Italian Sausages

Egg Rolls with Sweet & Sour Sauce

Petit Spinach Quiche

Franks in a Blanket

Water Chestnuts wrapped in Bacon

Mini BBQ Meatballs

Hawaiian Brochettes

Chicken or Beef Wellingtons (Add \$1.50 per piece)

Coconut Shrimp w/ Apricot Sauce (Add \$1.50 per piece)

Scallops wrapped in Bacon (Add \$2.00 per piece)

Hors D'Oeuvres

\$5.50 per person

Includes choice of 5 items from either Classic Cold or Hot Hors D'Oeuvre categories.

Hors D'Oeuvres are served butler style, with white glove service.

Dinner Menu

Family Style

(Choice of Three Selections)

Roast Sirloin of Beef - Baked Chicken - Roast Pork - Roast Turkey with Stuffing -

Chicken Alfredo Pasta - Mostaccioli with Italian Sausage - Swedish Meatballs in gravy -

Polish Sausage with Sauerkraut - Italian Sausage with Peppers

Family Style Upgrades (Add \$2.00 per person)

Alpine Breast of Chicken, Mini Chicken Kiev, Chicken Piccata, Chicken Marsala, Breaded Pork Tenderloin

All dinners include: Rolls, Soup, Salad, Vegetable, Starch, Coffee & Tea service and Dessert.

Choice of Wine Included with Dinner

Champagne Toast for all your guests (Add \$2.00 per person)

Prices are subject to change without notice.

Gratuity Included in Pricing. All prices are subject to Applicable State Sales Tax.

Dinner

Saturday
Evening w/bar

\$54

Friday & Sunday
Evening w/bar

\$45



Plated Entrees

	Dinner Saturday Evening w/bar	Friday & Sunday Evening w/bar
Filet Mignon <i>Classic Cut of Tenderloin served with Au Jus</i>	\$64	\$58
Filet Mignon & Alpine Breast of Chicken <i>Classic cut served with Au Jus, and lightly Breaded Chicken Breast served with Champagne Sauce</i>	\$65	\$59
Filet Mignon & Salmon <i>A Classic Cut served with Au Jus, and Broiled Salmon served with Dill Sauce</i>	\$66	\$61
Salmon <i>Broiled Atlantic Salmon Filet Marinated in Herbs and served with Dill Sauce</i>	\$62	\$56
Roast Prime Rib of Beef <i>Full Cut, Slowly Roasted with Au Jus, topped with Mushrooms, and served with Horseradish Sauce or Au Jus on the side</i>	\$58	\$52
Beef Wellington <i>Filet Mignon with Mushroom Medley, Duxelle stuffed in a French Puff Pastry</i>	\$58	\$52
Roast Sirloin of Beef & Alpine Breast of Chicken <i>Slowly Roasted with Au Jus, and served with Rich Gravy, and lightly Breaded Breast of Chicken served with Champagne Sauce</i>	\$54	\$47
Chicken Wellington <i>Chicken Breast, elegantly encuffed in Mushroom or Spinach and Feta Duxelle, wrapped in French Puff Pastry</i>	\$54	\$47
Mediterranean Stuffed Chicken <i>Spinach, Roasted Red Peppers, and Cheese stuffed in Chicken Breast served with Garlic Butter Sauce</i>	\$54	\$44
Alpine Breast of Chicken <i>Our Signature Breast of Chicken lightly breaded & served with a White Wine Sauce on the side</i>	\$51	\$43
Champagne Chicken <i>Breast of Chicken filled with Wild Rice, and served with a delicate Champagne Sauce</i>	\$53	\$45
Chicken Piccata <i>Sauteed Breast of Chicken served with Capers and a Lemon Butter Sauce</i>	\$51	\$44
Chicken Marsala <i>Sauteed Breast of Chicken in Red Wine served with Wild Mushroom Sauce and topped with Mushrooms</i>	\$53	\$45
Chicken Kiev <i>Lightly breaded Breast of Chicken stuffed with your choice of filling from Butter and Parsley, Mushroom Duxelle, or Broccoli and Cheese</i>	\$53	\$45
Herb Roasted Chicken <i>Succulent Split Half Roasted Chicken seasoned to perfection with our Signature Herbs and Seasonings</i>	\$51	\$43
Vegetarian Options		
Mostaccioli Primavera <i>Served with a Tomato sauce and Olive Oil</i>	\$51	\$43
Spinach & Feta Cheese Wellington <i>Spinach and Feta Cheese elegantly wrapped in French Puff Pastry</i>	\$53	\$45
Children		
Up to 10 years old are \$20.00 with Family Style or Chicken Nuggets and Fries with Plated Entrees		



Complements

Soups

(Please select one)

Cream of Chicken, Cream of Broccoli, Cream of Potato, Cream of Mushroom, Tomato Basil, Lemon Chicken Orzo

Vegetables

(Please select one)

Green Beans Almondine, Mixed Garden Vegetables, Broccoli & Cauliflower, Honey Glazed Peas & Carrots, Buttered Sweet Corn Asparagus with Hollandaise Sauce
Add \$1.75 per person

Wedding Cake or Dessert

(Please select one)

Wedding Cake ~ with your choice of batter, filling, and design

Please ask to see our Wedding Cake selections. Wedding Cake is included with a minimum of 150 guests. Wedding Cakes can be purchased for \$3.50 per person. Serving or Wrapping of your Wedding Cake is included.

Choice of Ice Cream

French Vanilla, Chocolate, or Strawberry with Choice of Chocolate, Strawberry, or Raspberry Sauce

Alpine Kolaczki

Homemade and Freshly Baked and come in a variety of fillings topped with powdered sugar

Peach Cup ~ Topped with Whipped Cream and Chocolate Shavings

Cheesecake ~ (Add \$3.00 per person) Topped with Fresh Raspberries and Raspberry sauce

Tiramisu Tort ~ (Add \$3.50 per person) Topped with Cocoa Powder, Chocolate Sauce, and Chocolate Fan

Alpine also offers sweet tables, mini sweet tables, chocolate fountains, and more. Ask for our amenities list.

Late Night Bites

Tender & Spicy

Chicken tenders or spicy chicken wings with fries. (Add \$5.00 per person)

Ballpark Night

Chicago style hot dogs with various condiments and fries. (Add \$5.00 per person)

Little Italy

Italian beef sandwiches served with fries. (Add \$6.00 per person)

Prices are subject to change without notice.

Salads

(Please select one)

Chef's Tossed Green Salad with Romaine and Iceberg Lettuce, tomatoes, cucumbers, carrots, red cabbage, and red onions. Served with your choice of two: Italian, Ranch, French or Balsamic Vinaigrette Dressings (on the side)
Caesar Salad (Add \$2.00) Spinach Salad (Add \$2.50)

Starches

(Please select one)

Baked Potatoes served with Sour Cream (with Plated only)
Baby Redskin Potatoes, Baby Redskin Garlic Mashed Potatoes
Whipped Potatoes, Wild Rice Pilaf
Twice Baked Potatoes (Add \$1.75)
Extra Compliment-Potato Finger Dumplings (Add \$1.50)

