INDIVIDUAL STYLE PACKAGE

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GENERAL INFORMATION

- 6 hour package (possibility of prolonging the party)
- 5 hours of open bar service (premium brand alcohol included)
- Wine on each table during dinner
- Champagne Service to welcome your guests – extra charge
- Cocktail Hour: appetizers – extra charge
- Individual Plate Style Dinner: Soup, Salad, Side Dish, Main Entrée, Potatoes, Hot Vegetables, Cold Vegetables
- Bread, olive oil, parmesan cheese on each table
- Ice cream sundae as a dessert
- Sweet Table (pastries, fruit tray, coffee, tea) – extra charge
- Hot Course (choice of two)
- Chair covers – extra charge
- Fifth Third Bank, Free Valet Parking & additional parking
- Decorations: flowers, candlesticks on the main table, candles on the other tables,
- napkins (different colors available), box for the envelopes

Reservations: In order to guarantee a reservation and price for the date you have selected, it will be necessary for you to place a deposit that is non-refundable. Half (1/2) of projected cost must be paid within 60 days prior to the date of the banquet. The balance must be paid seven (7) days before the occasion based on current guarantee (we only accept cashier's checks or money order). Final count of guests has to be given 7 days prior to the party (however the minimum guaranteed is not the subject to change). At any time after signing the contract should you, for any reason, not fulfill this agreement you are responsible for any losses which Stardust Banquets incurs due to default. All deposits will be retained as liquidated damages..

If you are paying with a credit/debit card, Stardust Banquets charges 2% more for the final invoice.

INDIVIDUAL PLATE MENU SELECTION

- Medallion chicken breast in white truffle sauce
- Medallion chicken breast cordon blue – cheddar cheese, blue cheese and broccoli
- Medallion chicken breast Malibu style – Swiss cheese, smoked ham and honey mustard
- Medallion chicken breast Normandy style – bacon, green apple, thyme and creamy sauce
- Sicilian style chicken penne pasta plate – dried tomato, white mushroom, basil and creamy sauce with penne pasta
- Chicken breast delight – celery root, parsley root, carrots, mixture sauce
- London broil (beef) – wild mushroom sauce
- Prime rib – 8 oz rib eye steak piece in all juice
- Roast beef in wild mushroom sauce
- Pork tenderloin with pearl onion sauce
- Pork tenderloin medallion – 3 pieces with wild mushroom sauce
- Smoked pork chops with green onion – two 4 oz pieces
- Pork and veal rollups – three slices with woked vegetables
- Salomon fillet with spinach bottom – 8 oz
- Jumbo shrimp voo-doo Jamaican style – five pieces with vegetables, Jamaican spice, all color peppers, white onions and mushrooms
- White fish – lemon, butter, green parsley sauce
- Chicken De Volaille – 8 oz boneless, skinless chicken breast, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness
- Pork De Volaille – Pork loin cut, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness

MAKE YOUR OWN COMBINATION – CHOOSE ANY 2 ENTREES FROM THE ABOVE

INDIVIDUAL PLATE MENU SELECTION

APPETIZERS

· Meatballs
· Mexican club finger sandwiches
· Cheese sticks
· Petite sirloins in gravy
· Breaded mushroom
· Peppers stuffed with different kinds of cheese
· Breaded shrimps
· Bruschetta
· Zucchini

SOUP

· Minestrone
· Chicken noodle
· Cream of broccoli
· Cream of asparagus
· Cream of mushroom
· Tomato soup with rice or noodles
· Cream of carrot
· Cream of green peas

SALAD

· Garden fresh salad (dressing: choice of 2)
· Greek salad
· Italian salad
· Caesar salad
· Gala salad
· Spinach & strawberry salad with nuts, raisins, and poppy seed dressing or raspberry dressing

SIDE DISH

· Variety of pierogies
· Potato finger dumplings
· Silesian dumplings
· Fettuccini alfredo
· Mostaccioli (red sauce or meat sauce)
· Pasta with pesto sauce
· Pasta with marsala sauce
· Pasta Gala
· Pasta with seafood

HOT VEGETABLES

· Green beans almandine
· Peas & carrots
· Fresh carrots with olive oil & garlic
· Fresh vegetable medley, mixed
· Sautéed sweet cabbage
· Corn
· Sautéed beets
· Broccoli in garlic butter sauce

COLD VEGETABLES

· Cucumbers with sour cream & dill
· Red beets with horseradish or with onion
· Coleslaw
· Sauerkraut
· Red cabbage
· Carrots with raisins and pineapple
· Gala special beets
· Beets with feta cheese Greek style

POTATOES AND ACCOMPANIMENTS

· Mashed red potatoes skin-on with garlic and spinach
· Roasted potatoes – red
· Vesuvio style potatoes – white
· Mashed potatoes
· Red potatoes with butter and dill
· Buckwheat groats
· Rice with vegetables or mushrooms