

Thank you for your interest in Signature Banquets! We look forward to working with you on planning your event.

Signature Banquets has earned an outstanding reputation for Quality, Style and Service. Our facility combines the perfect blend of experience and creativity to make your special occasion a memorable success. Whether you are planning a wedding, shower, corporate event or funeral luncheon, we will provide the service and quality you desire while maintaining realistic prices. Our staff works on your event from beginning to end for a personalized experience that will exceed your expectations and offer memories to last a lifetime.

#### The following **Basic Options** are included in all our banquet packages:

A Tasting of Our Selections Classically Trained Bartenders and Servers 5 Hour Premium Bar Service Cutting and Serving of Your Wedding Cake A banquet Liaison Exclusively for Your Entire Reception Champagne Toast for all Guests Fresh Baked Bread Choice of Soup or House Salad Full China and Linen Service

Please contact us with any questions:Johnny KouimanisCathy SharkeyGeneral ManagerEvent Coordinator219.696.7696c) 219.226.8181

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# Which should we choose?

A question we are asked often... We love both types of services, Family Style and Plated.

Having your family and friends share plates across the table invokes conversation and laughter. However, it requires platters for each choice, at every table and there must be room on the table for the family-style platters, which could limit centerpiece sizes.

If either is a concern, plated may be your best bet. We offer traditional plated service where guests pre-select their dish (ex. chicken, beef, veg), but we really love "duo protein" plates. Rather than gathering all of your guests' selections (which they often forget) we let guests have a little of everything. And as a bonus, it makes service faster!

Signature Banquets offers a variety of dinner options that we feel will satisfy you and your guests' pallets!

### **The Signature Feast**

Family Style Dinner with your choice of two entrees, a starch, a vegetable and a pasta

#### The Sunset

Plated Dinner Service with up to three entrees to offer your guests to choose, a vegetable and starch of your choosing. Select appetizers are included.

# **The Combination Package**

Plated Dinner Service with Beef Medallions & Chicken Vesuvio. Select appetizers are included.

### **The Signature Package**

Plated Dinner Service with a Center Cut Filet, 4 large shrimp, vegetable and starch. Select appetizers are included.

> Menu and Pricing Subject to Change Pricing is subject to 21% Service Charge, 7% Sales Tax and \$200 Bar Security Fee A 3% Processing Fee will be applied to Credit Card payments

The Gignature Feast

# \$50 per person + service charge and tax

#### Includes the Basic Options plus:

#### CHOOSE TWO MEATS:

Baked or Fried Chicken, Roast Turkey Breast, Baked Ham with Pineapple Glaze, Roast Pork Loin with Apple Gravy, Italian Sausage with Peppers and Onions, Sausage & Sauerkraut

#### Upgrade Choices:

Roast Beef & Gravy + \$2
Champagne Chicken + \$3 Tender Chicken Breast Filets, Pan-fried and Tossed in Sun-dried Tomatoes in a Creamy Champagne Reduction
Chicken Marsala + \$3 Sauteed Chicken Breast Topped with Marsala Wine and Mushroom Sauce
Chicken Breast Vesuio + \$3 Sauteed Chicken Breast, Rosemary, Garlic and White Wine
Grilled Salmon with Dill Cream + \$4
Fried Ocean Perch + \$6
Fried Cod + \$4

#### **CHOOSE ONE STARCH:**

Parslied Red Potatoes, Whipped Potatoes with Gravy, Roasted Red Potatoes with Olive Oil and Rosemary, Garlic Mashed Potatoes, Oven Roasted Lemon Brown Potatoes, Rice Pilaf

#### Upgrade Choices: +\$1

Twice Baked Mashed Potato, Potatoes Au Gratin or Heirloom Potato Medley

#### CHOOSE ONE PASTA:

Pasta Primavera, Penne with Meat Sauce, Fettuccini Alfredo, Rigatoni with Marinara, Linguine with Olive Oil & Parmesan

#### Upgrade Choices: + \$3

Three Cheese Ravioli with Marinara Sauce, , Fettuccini Alfredo with Broccoli, Gourmet Mac & Cheese

### CHOOSE ONE VEGETABLE:

Green Beans Almandine, California Blend, Steamed Broccoli with Glazed Carrots, Braised Italian Cut Green Beans, Corn with Red Pimento, Fresh Yellow and Green Zucchini **Upgrade Choices:** + \$2 Sugar Snap Peas with Red Peppers, Asparagus (in Season)

Junset

Plated Dinner \$52 per person + service charge and tax

Our Chef will guide you to pair your entree selections with a starch and a vegetable based upon complimentary flavors and presentation values

Includes the Basic Options plus a Vegetable Crudité Display and Tomato Basil Bruschetta

Select up to three options: Roast Pork Loin Slow Roasted Boneless Pork Loin Sliced and Topped with Lucious Apple Gravy

Baked Salmon With Lemony Zucchini, Mint, Pine Nuts and a Fresh Red and Yellow Cherry Tomato Salsa

Garlic Shrimp Skewers Succulent Shrimp Seasoned with Fresh Garlic Butter, Oregono, Basil and Lemon Zest

Stuffed Chicken Florentine Moist, Tender Chicken Breast Sauteed, Roasted and Stuffed with a Blend of Spinach & Cheese

**Chicken Breast Marsala** Tender, Bonelss Breast of Chicken Dredged in Flour then Gently Pan-fried in Olive Oil and Sherry. Topped with our Marsala Wine Sauce

**Champagne Chicken** Tender Chicken Breast Filets, Pan-fried and Tossed in Sun-dried Tomatoes with a Creamy Champagne Reduction

**Roasted Round of Beef** A Tender Beef Round Slow Roasted in Savory Juices, Served with Merlot Mushroom Sauce

Vegetarian Lasagna Noodles Layered with Fresh Zucchini, Squash, Carrots and Onions in a Velvety Romano and Parmesan Cream Sauce

Stuffed Peppers Plump, Ripe Pepper Stuffed with Rice and Fresh Herbs

Stuffed Portobello Portobello Mushroom Cap Stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil

Upgrade Choices: +\$10

Herb Crusted Filet Mignon - A 10 oz Hand-cut Tenderloin, Seasoned, Grilled & Presented with Choice of Bearnaise, Cracked Peppercorn Cognac or Natural Au Jus

Roast Prime Rib of Beef - USDA Choice Cut, Seasoned to Perfection. Served with Twice Baked Potato

The Combination Package

Plated Dinner \$58 per person + service charge and tax 5-hour Premium Brand Bar

Champagne Toast Vegetable Crudité Display Bruschetta

**Beef Medallions & Chicken Breast Vesuio** Roasted Medallions of Beef with a Merlot Mushroom Sauce served with a Sauteed Chicken Breast prepared with Rosemary, Garlic and White Wine

Chef's Choice of Starch and Seasonal Vegetable

The Signature Package

# Plated Dinner \$77 per person + service charge and tax

5-hour Top Shelf Brand Bar Red & White Wine poured at tables Champagne Toast Butler-style Mini Crab Cakes Cheddar, Bacon Stuffed Mushrooms

#### **Center Cut Filet & Shrimp**

Hand-cut Filet Seasoned and Served with your Choice of Bearnaise Sauce and Four Large Shrimp withLemon Buter Sauce

Chef's Choice of Starch and Seasonal Vegetable

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Chic & Petite

Elegant Enhancements Additional to an Package \$10 per person Items may be sold individually

OR

# Choose One Appetizer from this list:

Tomato Bisque Soup Shooter Chicken Satay with Peanut Sauce Shrimp Shooters Feta & Spinach Filo Triangles Crab Cakes with Chipotle Sauce Crab Stuffed Mushrooms Calamari with Marinara

# Choose Two Appetizers from this list:

Domestic Cheese Display Vegetable Crudités Display Tomato Basil Bruschetta Cheddar & Bacon Stuffed Mushrooms Margherita Flatbread BBQ Chicken Drumettes Sausage with Peppers & Onions

# And Choose One Late Night Snack:

Mini Burger Sliders with Cheese & Grilled Onions All Beef Hot Dogs & Condiments Cheese & Sausage or Pepperoni Pizza Slices Mini Italian Sub Sandwich Italian Roast Beef Sandwich on French Bread with Roasted Peppers Italian Sausage Sandwich on French Bread with Roasted Peppers

# Also available...

+ \$1 Combination Platter Mozzarella Sticks, Chicken Tenders, Buffalo or BBQ Wings and Potato Skins

### + \$1 Slider Station

Choose THREE: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

### + \$1 Mashed Potato Bar

Mashed Potatoes and Tater Tots Served with Whipped Margarine and Sour Cream Choose FIVE: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese or Horseradish Sauce

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#### **Non-Open Bar Options:**

Unlimited Fountain Soda Cake Cutting and Serving Beer and Wine 5 Hour Premium Package Bar Top Shelf Package Upgrade Cash Bar Fruit Punch Sherbet Punch Rum Punch Mimosa Punch Mimosa Bar Bloody Mary Bar \$1.50 per person (if not included)
No Charge
\$14 per person
\$15 per person
\$9 per person
\$80 per bartender
\$38 / 40 Glasses
\$42 / 40 Glasses
\$50 / 40 Glasses
\$60 / 40 Glasses
\$150 / 75 Glasses
\$165 / 75 Glasses

#### PREMIUM BAR PACKAGE INCLUDES:

<u>White Wines</u> Chardonnay, Pinot Grigio, and Moscato

<u>Red Wines</u> Merlot, Cabernet Sauvignon and Pinot Noir

<u>Domestic Bottled</u> Miller Lite, Coors Light, and MGD – (White Claw + \$3pp)

#### <u>Spirits</u>

Titos Vodka, Absolute/Peach/Citron, Beefeater Gin, Captain Morgan Spiced Rum, Jack Daniels, Jim Beam Bourbon, Dewar's White Label Scotch Seagram's 7, Jose Cuervo Gold Tequila, Amaretto, Kahlua, Bailey's, Malibu Coconut Rum, Bacardi Rum, and Southern Comfort

#### **Top Shelf Liquor Package – Upgrades**

<u>Spirits</u>

Grey Goose Vodka, Bombay Sapphire Gin, Martel Cognac, Chivas Regal Scotch, Johnny Walker Black Scotch, Crown Royal Whiskey, Jose Cuervo Gold & Silver Tequila

Imported Bottle Beer Heineken, Corona, White Claw

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