



# Wedding Catering Menu



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# The Seville

700 S Barrington Rd, Streamwood, IL 60107

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[www.theseville.com](http://www.theseville.com)

630-289-4500

[sales@theseville.com](mailto:sales@theseville.com)

*Please call us at 630-289-4500 to place an order. Typically, we need 1 week notice.*

*Minimum order for 25 guests. No refund if you decide to cancel.*

*Free Curb Side pickup! Delivery Fee – Additional based on the location*



## Entrée Selection

### Semi Family Platter \$24.95

Add a platter of our Slow Roasted Prime Top Sirloin of Beef or Polish Sausage from Krystyna's with Kraut and one of our pasta dishes listed below to the Chicken entrée of your choice

**Mostaccioli Marinara - Pasta Primavera - Penne Pasta with Vodka Sauce**

#### Chicken Supreme

A boneless breast of chicken seasoned with a secret blend of herbs and dressed in a light chicken cream sauce

#### Chicken Vesuvio

Invented by an Italian-American, enjoyed by all: a tender breast of chicken marinated & accented with white wine sauce & fresh garlic

#### Chicken Basilico

A tender boneless breast of chicken lightly seasoned with sweet aromatic basil, topped with a delicate cream sauce

#### Gluten-Free

#### Chicken Vesuvio

(Dairy Free, Nut Free) Meal  
Chicken Vesuvio, Baked Potato with fresh steamed seasonal vegetables

#### Chicken Caprese

A boneless chicken breast with diced tomatoes, basil and melted mozzarella gently sautéed

#### Chicken Florentine

A boneless breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce

#### Chicken Lemone

A boneless breast of chicken accompanied by a cream of lemon caper sauce with diced asparagus, fresh mushrooms & artichokes

#### Stir Fry Veg/Vegan

(Dairy Free) Meal

Stir-Fry with broccoli, carrots, mushrooms, celery, peapods, water-chestnuts in a light soy sauce w/white rice & eggroll  
\*\*Gluten Free -No Eggroll\*\*

#### Chicken Marsala

An Italian classic; a boneless breast of chicken sautéed with fresh mushrooms and enhanced with a fragrant Marsala wine sauce

#### Chicken Bruschetta

A boneless breast of chicken amidst fresh basil and tomatoes in harmony with a white wine garlic sauce

#### Chicken Rustica

A boneless breast of chicken accompanied with a roasted red pepper cream sauce, diced zucchini, shallots & fresh spinach

#### Portobello Mushroom

w/ Stuffed Vegetable

Stuffed Portobello Mushroom filled with sautéed vegetables, topped with cheese & tomato drizzled with balsamic

\*\*Vegan Option-No Cheese\*\*

## Special Entrée Selection

### Honeymoon Filet Mignon and Chicken \$33.95

A tender, center-cut filet mignon topped with garlic butter\* coupled with a fresh boneless breast of chicken of your choice

### Crowned Prince Filet Mignon \$36.95

A juicy char-broiled 8 oz filet, topped with garlic butter\*

### Filet Mignon and Shrimp Scampi \$39.95

A tender char-broiled filet with garlic butter\* accompanied by two prawns served in a lemon/garlic butter

### Roasted Prime Rib Eye \$29.95

America's favorite! A 12 oz king cut perfectly seasoned and slow roasted to perfection

### Salmon Supreme \$27.95

A generous portion of fresh Atlantic salmon perfectly cooked & dressed in an Asian Demi-Glaze or a Lemon Butter sauce

### Orange Roughy Regina \$27.95

A sweet and tender fish fillet perfectly broiled, crowned with almonds and topped with Hollandaise sauce

## Kids Meal \$19.95

Chicken Tenders served with same potato as adult meal \*unless fries are requested



## Accompaniments

### **Soup (choice of one)**

- French Onion with Parmesan en Croute
- Hearty Country Vegetable \*Vegetarian
- Homemade Chicken Noodle
- Cream of Chicken
- Minestrone ala Parmesan \*Vegetarian
- Beef Barley
- Cream of Broccoli, topped with Cheddar Cheese
- Baked Potato with Cheddar Cheese and Bacon
- Avgolemono (Greek Lemon Chicken Soup w/Rice)
- Antipasto Tray \$3  
(Italian Meats and Cheeses with Olives, Pepperoncini, & Celery)
- Fish Salad \$5  
(Octopus, Shrimp, Calamari, and White Fish in Italian Marinade)
- Jumbo Shrimp Cocktail (3) \$12

### **Fresh Vegetables (choice of one)**

- Whole Green Beans with Baby Carrots
- Whole Green Beans with Mushrooms
- Green Beans with Almandine, toasted slivered Almonds
- Fresh Broccoli Florets lightly seasoned with Butter and Parmesan
- Fresh Zucchini Medley with Onion and Red Pepper
- Fresh Cauliflower and Broccoli Florets with Julienne Carrots
- Broccoli Florets and Baby Carrots

### **Salad (choice of one)**

- Mixed Garden Greens with Tomato, Carrots, Red Cabbage and Cucumber
- Greek Salad with Feta Cheese, Onions and Kalamata Olives
- Caesar Salad w/Croutons & Shaved Fresh Parmesan Cheese
- Mixed Green Caprese Salad with Fresh Mozzarella and Tomatoes \$3
- Field Greens with Goat Cheese, Candied Walnuts and Dried Cranberries \$3
- Fresh Spinach Salad w/Mushrooms, Eggs and Bacon \*served with warm bacon dressing \$3

### **Choice of Two Dressings:**

French, Thousand Island, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette or Special House Dressing

### **Potatoes (Starch) (choice of one)**

- Duchess Potato (Seasoned, whipped potatoes baked in the skin until golden brown)
- Parisienne Potatoes (Oven-browned red potatoes)
- Baked Idaho Potato with sour cream and butter served on the side
- Creamy Whipped Potatoes with butter and chives
- Vesuvio Potatoes (Oven roasted wedges with Vesuvio seasoning)
- Twice Baked Potato seasoned with Bacon and Cheese, baked in the skin
- Wild Rice Blend (Mix of white and wild rice)
- Rice Pilaf made with homemade chicken stock and diced vegetables

*All Wedding Menu served with the selected Entrée with choice of salad, soup, Fresh Vegetables starch, freshly baked dinner rolls & butter.*

*All Wedding orders require 25% retained when you book the catering. The final count & remaining due 1 week before the event. There is no refund on any cancellation.*

*\* Minimum 25 Guests \* Service Charge 20% & Sales Tax additional*

## Hors d'Oeuvres

### Deluxe & Premium Hors d'Oeuvres

Choice of 4 Hors d' - \$6

Choice of 6 Hors d' - \$10  
(4 Deluxe + Premium)

Choice of 8 Hors d' - \$15

### Deluxe Hors d'Oeuvres

*Mandarin Egg Rolls*  
with Sweet & Sour

*Italian Sausage*  
with Marinara Sauce (GF)

*Tangy Barbeque*  
Meatballs

*Bacon Wrapped Water*  
Chestnuts with Teriyaki (GF)

*Bruschetta with Fresh*  
*Tomatoes served over a toasted*  
*banquette*

*Spanakopita (Spinach and Feta*  
*Cheese in Phyllo)*

*Fried Zucchini*  
with Ranch Dressing

*Cocktail Frank en Croute*

### Premium Hors d'Oeuvres

*Fried Shrimp*  
with Cocktail Sauce

*Fried Ravioli w/ Marinara*  
Sauce

*Fried Scallops with Cocktail*  
Sauce

*Fried Calamari*

*Fried Spinach & Artichoke*  
Bites

*Caprese Skewers*  
with Mozzarella Cheese and Cherry  
Tomatoes

*Spicy Buffalo Chicken*  
Quesadillas

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***The Seville can deliver, setup and provide wait staffs at additional cost based on the day & time of the year.***