

# The Seville

## Luncheon Package

<b>CHICKEN SUPREME</b>	<b>\$29.95</b>	<b>PASTA PRIMAVERA</b>	<b>\$29.95</b>
Breast of chicken seasoned with a blend of herbs and dressed in a chicken cream sauce		Bouquet of broccoli, cauliflower and carrots in creamy parmesan sauce with bow tie pasta	
<b>CHICKEN BRUSCHETTA</b>	<b>\$29.95</b>	<b>ROASTED TOP SIRLOIN OF BEEF</b>	<b>\$31.95</b>
Breast of chicken amidst fresh basil and tomatoes with white wine and garlic		Tender slices of seasoned and slow roasted top sirloin of beef laden with a classic French jus lie	
<b>CHICKEN FLORENTINE</b>	<b>\$29.95</b>	<b>ROAST LOIN OF PORK</b>	<b>\$31.95</b>
Breast of chicken on a soft bed of creamed spinach with a rich Béarnaise sauce		Delicately seasoned oven tender slices complimented with herb crouton dressing lavished with a natural pan sauce	
<b>CHICKEN VESUVIO (Gluten-Free)</b>	<b>\$29.95</b>	<b>LONDON BROIL</b>	<b>\$29.95</b>
Breast of chicken marinated and accented with white wine sauce and fresh garlic		Cuts of pepper roasted sirloin lathered in a red wine sauce with shallots, mushrooms and a hint of Dijon	
<b>CHICKEN MARSALA</b>	<b>\$29.95</b>	<b>ORANGE ROUGHY ALMONDAISE</b>	<b>\$32.95</b>
Breast of chicken with robust mushrooms in a fragrant sweet marsala wine sauce		Perfectly seasoned and broiled; garnished with toasted almonds, served on a lemon Hollandaise	
<b>MARGARITA CHICKEN</b>	<b>\$29.95</b>	<b>VEGETARIAN/VEGAN</b>	<b>\$29.95</b>
Breast of chicken in a velvet sauce enhanced with tequila, lime and confetti of fresh scallions and cilantro		-Stir-Fry with broccoli, carrots, mushrooms, celery, peapods & water-chestnuts in a light soy sauce served w/white rice & an eggroll <i>*Gluten Free -No Eggroll</i>	
<b>SEMI FAMILY STYLE</b>	<b>\$34.95</b>		
Add a platter of top sirloin of beef and a platter of one of our pasta dishes listed below to any chicken entrée of your choice			

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

### PACKAGE INCLUDES

Soup or Salad, Vegetable, Potato, Dessert, Rolls & Butter, Soft Drinks, Coffee, Tea, Milk Centerpieces at each table, Linen Table Cloths and Napkins

### ADDITIONAL OPTIONS

Cash Bar or Tab Bar	\$200 Bartender fee
Unlimited Wine w/Meal	\$8 per person
3 hours Open Bar	\$12 per person

State Sales Tax Additional    20% Service Charge    Minimum 50 people

Available Wednesday Through Sunday Pending Availability