



Individual Style Package

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Individual Style Package

- 6 hour package (possibility of prolonging the party)
- 5 hours of open bar service (premium brand alcohol included)
- 1 bottle of wine on each table during dinner (White or Red), water, coffee, tea
- 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) – extra charge
- Hot Course - extra charge
- Fifth Third Bank free 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 90 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). Estimated count of guests has to be given 14 days prior to the party. 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 Gala Banquets incurs due to default. All deposits will be retained as liquidated damages.

If you are paying with a credit card, Gala Banquets charges 3% more for the final invoice. No extra charge, if paying with a debit card.

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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 wokked 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, breaded and baked for tenderness
- Pork De Volaille – Pork loin cut, hand rolled and stuffed with your choice of fillings, breaded and baked for tenderness

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

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SALADS (1)

- Garden fresh salad (dressing: ranch, Caesar, Italian, blue cheese)
- Greek salad
- Cobb salad (dressing: ranch, Caesar, Italian, blue cheese)
- Italian salad
- Caesar salad
- Jolly Inn salad
- Spinach & strawberry salad with nuts, raisins, and poppy seed dressing or raspberry dressing

SOUPS (1)

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

SIDE DISH (1)

- 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 Jolly Inn
- Pasta with seafood

POTATOES AND ACCOMPANIMENTS (1)

- 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

COLD VEGETABLES (1)

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

HOT VEGETABLES (1)

- Green beans almandine
- Peas & carrots
- Fresh carrots with olive oil & garlicz
- Fresh vegetable medley, mixedz Sautéed sweet cabbage
- Corn
- Sautéed beets
- Broccoli in soy sauce with nuts

DESSERT

- Ice cream sundae with chocolate syrup