



Event Catering Menu

For parties of 50 persons or more Monday thru Friday after 5:00pm or on weekends.

Below is just a sampling of the hot entrees we prepare regularly. If you don't see what you are looking for, feel free to ask us. All entrees are served with a garden salad, dinner rolls and vegetable, potato or rice unless noted.

Poultry Dishes

Chicken Lemon Scaloppini-Sautéed chicken breast in a light lemon/wine sauce. Recommended with rice pilaf or roasted redskins. \$14.95

Chicken & Artichokes with Asiago Cream-Sautéed boneless chicken breast with braised mushrooms and artichokes hearts, finished with Asiago cream. *Can also be made into a Pasta dish with bowtie pasta. \$15.45

Chicken Paprikash- Baked chicken breasts with homemade parsley dumplings in a sour cream gravy. Served with a garden salad. \$12.95

Sesame Chicken Stir Fry- Fresh stir fried veggies in a soy/ginger sauce, served over sticky rice, topped with skewers of sesame chicken. Served with a garden salad \$14.95

Garlic Roast Chicken Breast- Chicken Breast marinated in olive oil, fresh garlic and herbs, then seared. \$12.95

Chicken Breast Marsala - Sautéed chicken breast in a rich veal reduction sauce with fresh mushrooms and herbs. \$16.95

Southern Fried Chicken- Double battered and fried to a golden brown. \$10.95

"Thanksgiving Anytime" Dinner- Real roast turkey, including drumsticks, with our homemade sage stuffing, mashed potatoes and gravy, fresh glazed yams, country green beans and cranberry sauce. \$16.95

Stuffed Chicken Breast- Boneless chicken breast stuffed with your choice of broccoli cheese or "Cordon Bleu" style with ham & Swiss cheese. \$13.95

Chicken Breasts Tomato Basil- Bone-in chicken breasts combined with garlic, fresh tomatoes and basil, braised in olive oil and white wine. \$13.95

Chicken Quesadillas- Pan fried flour tortilla stuffed with chicken, tomatoes, jalapenos, black olives and Colby jack cheese-Served with fresh tomato salsa, sour cream, Spanish rice and pinto beans. \$12.95

Chicken & Dumplings- A southern favorite of de-boned chicken meat teamed with homemade parsley dumplings in gravy. \$12.95



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Beef Dishes

London Broil Pinwheels- Sautéed fresh spinach, roasted red pepper and gorgonzola rolled into seasoned beef flank steak, dredged in fresh herbs and olive oil and charbroiled \$16.45

Yankee Pot Roast- Twice slow cooked tender roast beef in vegetable gravy. \$14.95

Roasted Prime Rib of Beef Au Jus
Rubbed in garlic and rosemary then slow roasted. Carved medium rare and served with Au Jus and horseradish sauce. Market Price

Beef Bourguignon- Classic French cuisine of tender beef with vegetables in a savory wine sauce. \$15.95

Pepper Steak- Beef sirloin strips with peppers, onions and teriyaki sauce served over sticky Chinese rice. Served with a garden salad. \$14.95

Portabella Beef Tips- Sirloin beef tips with portabella and button mushrooms in a rich sauce over egg noodles. Served with a garden salad. \$14.95

Swedish Meatballs- Large tender meatballs in a creamy gravy served over egg noodles. \$11.95



Beef Bourguignon

Pastas

Dinner rolls can be substituted for garlic toast and the Garden salad can be substituted with a Caesar salad with all pastas.

Shrimp or Chicken Alfredo- The classic garlic & parmesan cream sauce over fettuccini, with shrimp or chicken. Served with a garden salad.
w/chicken \$14.95, w/Shrimp \$16.95

Chicken Breast Linguini with Pesto Cream Sauce- Sautéed chicken, artichoke hearts and sun dried tomatoes topped with feta cheese and toasted pine nuts in a flavorful cream sauce with a hint of fresh basil pesto. Served with a garden salad. \$15.95

Angel Hair with Meat Ragu- A thick meat sauce with peppers, onions, and mushrooms then baked and served over cappellini pasta. Served with a garden salad. \$13.95

Spaghetti Meatball- Marinara with homemade meatballs. Served with a garden salad. \$13.95

Baked Lasagna- Classic 3 layered Italian casserole. Made with 4 cheeses, sausage and beef. Served with a garden salad.

Half Pan (serves 6-8) \$65.00/ Full Pan (serves 18-22) \$175.00

Chicken Parmesan- Breaded chicken breast topped with provolone cheese, served with penne marinara. Served with a garden salad. \$15.25

Chicken w/Bowties & Cajun Cream Sauce- Chicken breast, pea pods, broccoli and red peppers in a spicy cream sauce served over angel hair pasta. Served with a garden salad. \$17.95

Baked Macaroni & Cheese- Our special recipe. An adult Mac made with shells and baked golden. \$10.95



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Seafood & Vegetarian

Charbroiled Mahi Mahi- *Marinated in garlic, cilantro and lime and served with a fresh fruit salsa* Market Price

Pecan Crusted Florida Grouper- *Sautéed with garlic, lime and cilantro butter.* \$15.95

Bow Tie Pasta Asiago- *Sautéed vegetables in a light Asiago cream sauce served over bow tie pasta. Served with a garden salad.* 11.95

Crabmeat Stuffed Flounder- *Tender mild whitefish lightly dusted in parmesan and breadcrumbs, stuffed with a crabmeat stuffing and baked in garlic butter and sherry.* \$16.45

Fresh Atlantic Salmon- *Marinated in olive oil, garlic and fresh dill, pan seared in lemon butter or blackened.* Market Price

Crabby Patties- *Pan fried spicy lump crab cakes topped with Cajun cream.* \$17.95

Panko Crusted Tilapia - *Course breadcrumbs and shaved parmesan atop Tilapia and baked in lemon butter -* \$14.95

Broccoli Alfredo- *Rich and creamy parmesan cream sauce tossed with fettuccini noodles and fresh broccoli florets. Served with a garden salad.* \$11.45

Charbroiled Swordfish Steak- *Marinated in with garlic, lime and soy sauce then grilled to perfection.* Market Price

Pork Selections

BBQ St. Louis Ribs & Chicken- *1/2 slab of tender spareribs with 1/4 chicken, served with potato and slaw.* \$18.95

Stuffed Loin of Pork- *Herb rubbed boneless Pork Loin stuffed with sage dressing seared and baked, finished with a port wine reduction.* \$17.95

Baked Virginia Ham- *Juicy and boneless with a Pineapple Glaze. Try them with fresh candied yams.* \$13.25

Breaded Pork Chops- *Center cut boneless pork loin breaded and pan fried until golden.* \$12.95

Stuffed Pork Chop- *Thick cut pork chop filled with sage stuffing, seared then baked in pork gravy until fork tender.* \$12.95



Event Catering Policies

Alvies can provide china, linens and stainless steel flatware as well as disposable paper ware and chaffing dishes for an additional charge.

Prices reflected on written quote based on a customer count plus or minus 10% and events dated within three months of quote.

Minimums A minimum of 50 persons is required for full service catering. For drop off or pick up catering we have a minimum of 30 persons for weekday evenings and a 50 person minimum for weekend catering. Each selection has a 20 person minimum.

Delivery Delivery charges may apply depending upon time and distance.

Final count guarantee Due 30 days before event date with final menu selections and guest count. Should your guest count increase after the deadline, we will do our best to accommodate.

Staff / Gratuity Service staff is available for most events of 50 persons or more and priced per event. A minimum of four hours per staff member, including set up and break down time, at an hourly rate of \$16.00. Our services typically include: Buffet line set-up, serving and break down, pre-bus tables, kitchen clean up and trash removal. A gratuity of 18% of the food and beverage total will be added automatically to the final bill.

Paper/China Products

- Heavy weight, colored and theme disposable paper products are available and priced per event.
- China, silverware and linens are available and priced per event. Equipment rental varies.
- All equipment must be returned within 24 hours of event. Equipment must be free of major food debris and undamaged when returned. Any damaged or missing equipment will be billed automatically to your credit card at replacement cost. A \$200 replacement deposit will be added to your equipment bill and will be refunded within 30 days of receipt, less any replacement costs.

Acceptance / Deposit / Final Payment

- If renting equipment, a \$200 refundable replacement deposit is due 30 days before event date.
- A deposit of 50% of the total food, beverage and equipment bill is due fourteen days before event date. Please be advised that reservations are not considered definite until your deposit and signed acceptance is received.
- The balance of the food, beverage and equipment bill is due seven days before your event.
- Service staff as well as any additional charges incurred are calculated and will be billed automatically to your credit card.

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For parties of 50 persons or more Monday thru Friday after 5:00pm or on weekends.
Applicable to the "Event Catering" menu.

We Accept cash, corporate checks, Master Card, Visa, Discover and American Express. Labor purchases require a credit card. If paying by credit card we will need your account information two business days prior to event date.

Cancellation In the unfortunate event this would become necessary, our policy is as follows:

1. If canceled 5 days out or longer of the date of your party, your deposit is fully refundable less equipment replacement deposit.
2. If canceled within 5 days of your party, but before the day of your party, your food and beverage deposit is returned to you less 25 %. If you have already paid "in full", your monies are refunded to you less 25 % of the deposit.
3. If canceled on the day of the party, your food and beverage deposit is non-refundable.

ACCEPTANCE

The menu selections, prices and conditions therein and above are satisfactory and are hereby accepted. Event details as described are complete and accurate.

Signature: _____

Date: _____



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