



CHANDNI HALLS



Continental Cuisine

chandnihalls.com

Gold Package

HORS D'OEUVRES

Served butler style

Selection of Hot and Cold Hors D'oeuvres including the following:

Mini Grilled Cheese with Crab
Caprese Mini Skewers
Cocktail Shrimp served in a shot glass
Smoked Salmon and Cream Cheese
Fresh Fig Wrapped in Prosciutto
Stuffed Button Mushrooms
Spring Rolls
Mini Italian Rice Balls
Samosas

LIVE STATIONS

'Live' Stations during cocktail hour to include the following:

SAGANAKI STATION

Flambé Kefalotiri Cheese served with Ouzo and Greek Pita

RISOTTO STATION

Prepared 'Live' Risotto with your choice of ingredients, including a medley of Oyster, Button and Portobello Mushrooms, Sausage or Pancetta.

ASIAN INSPIRATION

Chefs will prepare Fried Rice 'live' served with Egg rolls, Spring Rolls, Vegetable Chow Mein accompanied by Shrimp and Thai Chicken served to guests in authentic Chinese take-away boxes with chopsticks.

APPETIZER

Arugula Salad in a Cucumber Crown, Dried Cranberries, crumbled Goat Cheese and Toasted Walnuts with Raspberry Vinaigrette in Pipettes.

PASTA

Homemade Pasta Casareccia in a Tomato Basil Sauce

ENTRÉE

5oz. seared Filet Mignon Bacon Wrapped topped with a Brandy Sauce

Half Lobster Tail drizzled with Warm Butter and Lemon

Served with a Carrot and Asparagus Bundle and Potato Croquette

DESSERT TRIO

Crème Brule in a Chinese spoon
Strawberry Cheesecake
Chocolate dipped Strawberry

LATE NIGHT STATIONS

MONTREAL SMOKED DELI MEAT STATION

Montreal Smoked Meat sliced to include Corned Beef and Pastrami for your guest to enjoy with Pickles, Olives, Miss Vickie's Original Kettle Cooked Chips and French fries.

Station to include a variety of rye breads, sliced cheeses, sliced tomatoes and shredded cheese, mayo, a selection of mustards (Dijon, Pommery and French's) and sauerkraut

All to be served in paper wraps for an authentic deli experience

MARKET-STYLE FRUIT STATION

An Arrangement of Seasonal Fresh Fruit displayed market-style and sliced live for your guests to enjoy, accompanied by unique fruit carvings.

PREMIUM BAR

Natural and Sparkling Waters on tables
Imported Red and White Wine on tables
Champagne for Toast

MIXED DRINKS SELECTION

All standard drinks included

Grey Goose Vodka	Sambuca
Johnnie Walker Black	Campari
Chivas Regal	Coffee Liquor
Rye	Orange Brandy
Vodka	Amaro Ramazzotti
Rum	Amaretto
Gin	Grappa
Scotch	Strawberry Grappa
Cognac	Peach Schnapps
Brandy	Red Vermouth
Irish Cream	White Vermouth

IMPORTED BEER SELECTION

Coronita
Heineken
Stella Artois

DOMESTIC BEER SELECTION

Blue
Canadian
Budweiser
Coors Light

NON-ALCOHOLIC SELECTION

Unlimited Assorted Soft Drinks and Juices
Coffee (regular and decaffeinated)
Cappuccino
Milk (2% and Chocolate)

Continental Silver Package

DELUXE ANTIPASTO BAR

FLAMBÉ

Spiducci Station

BREADS

Supreme Homemade Bread, Assorted Artisan Bread and Red and White Focaccia

SALADS

Caprese Salad, Tomatoes and Bocconcini Grilled Zucchini, Eggplant and Peppers

Assorted Salads including:

Chickpeas, Kidney Beans, Assorted Olives, Marinated Artichokes, Pickles, Rice Salads, Marinated Mushrooms, Assorted Pasta Salads, Hummus with Pita and Polenta

“LIVE” DELI STATION

Prosciutto, Capicollo, Salami, Ham, Corned Beef and Smoked Turkey Breast

Provolone Cheese, Grano Padano (Parmigiano wheel), assortment of International Cheeses Served with Crackers and Grapes, Trippa and Grilled Polenta

SEAFOOD DELUXE

Seafood Salad, Smoked Salmon, New Zealand Mussels, Lobster, Shrimp Cocktail with Cocktail Sauce and Assorted Maki Sushi

SPECIALTY BREAD BASKET

An Assortment of Specialty Breads and Fresh Baked Focaccia with Olive Oil and Hot Banana Peppers imported from Italy (per table)

PASTA

Roasted Butternut Squash and Pancetta Risotto

ENTRÉE

French Cut Veal Chop grilled to perfection and topped with Sautéed Oyster Mushrooms

Accompanied by a Medley of Stir-fried Vegetables and Supreme Roasted Herbed Potatoes

Organic California Mixed Field Salad dressed in Raspberry Vinaigrette

DESSERT

Apple Crumble served warm with a scoop of French Vanilla Ice Cream

LATE NIGHT STATIONS

GOURMET SLIDERS STATION

Mini Angus Beef Sliders served with a variety of toppings and condiments for guests to create their desired 'snack', including cheddar cheese, Swiss cheese, honey barbecue sauce, wasabi mayonnaise, fried onions, pickled cucumbers, tomatoes, scallions, shredded lettuce and Pomery mustards

Sliders are accompanied by Crisp French Fries, Sweet Potato Fries and Golden Onion Rings with Ketchup and Mayo for dipping

FUNNEL CAKE STATION

3 inch Golden Funnel Cakes lightly dusted with icing sugar, garnished with an assortment of fruit toppings (strawberries and blueberries), vanilla ice cream and freshly whipped cream

DELUXE OPEN BAR

Natural and Sparkling Waters on tables
Imported Red and White Wine on tables
Champagne for Toast

MIXED DRINKS SELECTION

All standard drinks included

Rye	Coffee Liquor
Vodka	Orange Brandy
Rum	Amaro Ramazzotti
Gin	Amaretto
Scotch	Grappa
Cognac	Strawberry Grappa
Brandy	Peach Schnapps
Irish Cream	Red Vermouth
Sambuca	White Vermouth
Campari	

DOMESTIC BEER SELECTION

Blue
Canadian
Budweiser
Coors Light

NON-ALCOHOLIC SELECTION

Unlimited Assorted Soft Drinks and Juices
Coffee (regular and decaffeinated)
Cappuccino
Milk (2% and Chocolate)

Continental Bronze Package

HORS D'OEUVRES

Served butler style

Selection of Hot and Cold Hors D'oeuvres including the following:

Caprese Mini Skewers
Cocktail Shrimp served in a shot glass
Smoked Salmon and Cream Cheese
Stuffed Button Mushrooms
Spring Rolls
Mini Italian Rice Balls
Samosas

SPECIALTY BREAD BASKET

An Assortment of Specialty Breads and Fresh Baked Focaccia with Olive Oil and Hot Banana Peppers imported from Italy (per table)

SUPREME ANTIPASTO

Melon, Prosciutto, Giardiniera, Grilled Eggplant, Grilled Zucchini, Bocconcini and Marinated Olives

PASTA

Homemade Spaghetti alla Chitarra in a Boscaiola Sauce and topped with Sautéed Mushrooms and Pancetta

ENTRÉE

Free Range Chicken Breast Supreme stuffed with Spinach and Asiago Cheese

Accompanied by a Medley of Stir-fried Vegetables and Supreme Roasted Herbed Potatoes

Organic California Mixed Field Salad dressed in Raspberry Vinaigrette

DESSERT

White and Dark Chocolate Mousse topped with Strawberry Coulis

DELUXE OPEN BAR

Natural and Sparkling Waters on tables
Imported Red and White Wine on tables
Champagne for Toast

MIXED DRINKS SELECTION

All standard drinks included

Rye	Coffee Liquor
Vodka	Orange Brandy
Rum	Amaro Ramazzotti
Gin	Amaretto
Scotch	Grappa
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Brandy	Peach Schnapps
Irish Cream	Red Vermouth
Sambuca	White Vermouth
Campari	

DOMESTIC BEER SELECTION

Blue
Canadian
Budweiser
Coors Light

NON-ALCOHOLIC SELECTION

Unlimited Assorted Soft Drinks and Juices
Coffee (regular and decaffeinated)
Cappuccino
Milk (2% and Chocolate)

ALL PACKAGES INCLUDE:

Gratuities
Room rental and setup
Choice of upgraded linens/cloth napkins
Use of glassware, cutlery and china
Chiavari chairs
Podium and microphone
Complimentary parking
Professional on-site, uniformed staff



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