Segovia

Family Style Event Package One \$35

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Spanish Grilled Chorizo

Pasta(choose one): Rigatoni or Penne, Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared):

CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce,

bed of steamed spinach

NEW YORK SIRLOIN - Certified Angus Beef, onions & peppers

ATLANTIC SALMON - Lightly seasoned, lemon

PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

Dessert (choose one): Flan—Ice Cream **Coffee**: House brewed coffee or tea

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity

Segovia

Family Style Event Package Two \$45

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Spanish Grilled Chorizo — Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne, Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared):

LOBSTER TAILS – 5 oz. lobster tails broiled garlic, butter, paprika CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce,

bed of steamed spinach

NEW YORK SIRLOIN - Certified Angus Beef, onions & peppers

ATLANTIC SALMON - Lightly seasoned, lemon

PAELLA MARINERA - Seafood mixture cooked in saffron rice

Dessert (choose two): Flan – Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity

Segovia

Buffet Event Package One \$35

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar - Chorizo

Buffet Line Sides: Pasta – Sauté Veggies – Saffron Rice – Salad

Buffet Line Options (choose 3):

CHICKEN FRANCESE, MARSALA OR GARLIC SAUCE ROASTED PORK

LOIN – Slow roasted, onions & peppers

NEW YORK SIRLOIN - Certified Angus Beef, onions & peppers

ATLANTIC SALMON - Lightly seasoned, broiled

PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

MARISCADA – Traditional seafood casserole RED or GREEN sauce

Additions: \$10 Prime Rib Carving Station / \$10 Cocktail Raw Bar

Dessert (choose one): Flan- Ice Cream **Coffee**: House Brewed Coffee or Tea

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity

Segovia

Buffet Event Package Two \$45

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Chorizo - Filet Mignon Empanadas

Buffet Line Sides: Pasta – Sauté Veggies – Saffron Rice – Salad

Buffet Line Options (choose 5):

CHICKEN FRANCESE, MARSALA OR GARLIC SAUCE

ROASTED PORK LOIN – Slow roasted, onions & peppers

NEW YORK SIRLOIN - Certified Angus Beef, onions & peppers

ATLANTIC SALMON - Lightly seasoned broiled

PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

MARISCADA – Traditional seafood casserole RED or GREEN sauce

STUFFED SOLE – Stuffed with crabmeat and shrimp

SKIRT STEAK & NY STRIP Carving Station

Additions: \$10 Prime Rib Carving Station / \$10 Cocktail Raw Bar

Dessert (choose two): Flan- Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity

Segovia

Sit Down Event Package One \$45

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Chorizo - Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne, Vodka or Tomato Sauce

Salad: Mixed Greens, Tomato, Onions

Entrée Choices (choose 4):

ROASTED PORK LOIN – Slow roasted, onions/peppers

CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce,

bed of steamed spinach

SKIRT STEAK – Grilled, with chimichurri

NEW YORK SIRLOIN – Grilled, 16oz Certified Angus Beef

ATLANTIC SALMON - Lightly seasoned, broiled

PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

Dessert (choose one): Flan – Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity

Segovia

Sit Down Event Package Two \$55

Sangria-Wine-Beer \$15 (3 Hours) Premium Open Bar \$30 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Chorizo - Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne, Vodka or Tomato Sauce

Salad: Mixed Greens, Tomato, Onions

Entrée Choices (choose 5):

SURF & TURF - 5 oz. tail and 8 oz filet mignon

TWIN LOBSTERS - Twin 1 1/4 lb Lobsters, Steamed or Broiled

CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce,

bed of steamed spinach

SKIRT STEAK – Grilled, with chimichurri

STUFFED SOLE – Stuffed with crabmeat and shrimp

PRIME RIB – Boneless, Roasted 16oz Certified Angus Beef, au jus

NEW YORK SIRLOIN – Grilled, 16oz Certified Angus Beef

ATLANTIC SALMON - Lightly seasoned, broiled

PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

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Dessert (choose two): Flan - Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries)

KIDS 4 and Under: FREE

*** Minimum 20 guests for package***

Prices above are per person and DO NOT include tax or gratuity