



Gala Banquets & Catering Concepts



PLATINUM INDIVIDUAL STYLE PACKAGE:

- 6 hour package (possibility of prolonging the party)
 - 5 hours of open bar service (Premium Brand Alcohol included)
 - Wine on each table during dinner
 - Champagne Toast at the Head Table
 - Hors D'oeuvres during cocktail hour served White Glove "Butler style"
 - Individual Plate Style Dinner (Soup, Salad, Main Entrée, Potatoes, Vegetables)
 - Homemade bread, olive oil and parmesan cheese on each table
 - Ice cream sundae as a dessert
 - White chair covers with color sash (may substitute for sweet table).
 - Extras available: Sweet Table (assortment of pastries, selection of seasonal fruit platters), Swedish Table (Sweet Table + Deli Platters, Cold Salads, Cold Appetizer Platters), Champagne Toast on every table, Champagne during cocktail hour, Pastries served at each table, Hot entrée after dinner, Children's Plates, Additional Entrée served Family style, Side Entrée served Family style.
 - Children up to the age of 10 - ½ price
 - MB Bank Parking & Free Gala Valet Parking
 - Decorations: flowers, candlesticks on the main table, candles on the other tables, napkins (different colors available), box for the envelopes, and background music upon request.
 - Reservations: In order to receive a guaranteed reservation and price for the date you have selected, it will be necessary for you to place a deposit that is not returnable. Half (1/2) of projected cost must be paid within 60 days prior to the date of the banquet. The balance must be paid seven (7) days before the occasion based on current guarantee (we accept only cashier's check or money order). 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 of the contract, you should 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/debit card, Gala Banquets charges 3% more for the ending invoice.

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Individual Plate Menu Selections:

1. Medallion chicken breast in white truffle sauce.
2. Medallion chicken breast cordon blue – cheddar cheese, blue cheese and broccoli.
3. Medallion chicken breast Malibu style – Swiss cheese, smoked ham and honey mustard.
4. Medallion chicken breast Normandy style – bacon, green apple, thyme and creamy sauce.
5. Sicilian style chicken penne pasta plate – dried tomato, white mushroom, basil and creamy sauce with penne pasta.
6. Chicken breast delight – celery root, parsley root, carrots, mixture sauce.
7. London broil (beef) – wild mushroom sauce.
8. New York Stripe Steak 8 oz. – mushroom and onion sauté.
9. Prime Rib – 8oz. rib eye steak piece in all juice.
10. Fillet mignon – 8oz. with porcini mushrooms and asparagus.
11. Roast beef in wild mushroom sauce.
12. Pork tenderloin with pearl onion sauce.
13. Pork tenderloin medallion – 3 pieces with wild mushroom sauce.
14. Smoked pork chops with green onion – two 4 oz. pieces.
15. Pork and veal rollups – three slices with wokked vegetables.
16. Salmon fillet with spinach bottom – 8 oz.
17. Tilapia fillet with crab sauce - 8 oz.
18. Jumbo shrimp voo – doo Jamaican style – five pieces with vegetables, Jamaican spice, all color peppers, white onions and mushrooms.
19. Orange roughy – lemon butter, green parsley sauce.
20. Chicken DeVolaille – 8 oz. boneless, skinless chicken breast, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness.
21. Pork DeVolaille - Pork loin cut, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness.

MAKE YOUR OWN COMBINATION – choose any 2 entrees from the above menu.

Soups: Minestrone • Chicken Noodle • Cream of Broccoli • Cream of asparagus • Cream of asparagus
• Cream of Mushroom • Vegetable • Tomato Soup with Rice or Noodles • Cream of chicken • Barley mushroom

Salads: Garden fresh salad • Greek Salad • Italian salad • Caesar salad • Gala salad **dressings (choice of 2)
• Spinach & strawberry salad with nuts, raisins, and poppy seed dressing

Vegetables: Green Beans Almandine • Peas & Carrots • Fresh Carrots with Olive Oil & Garlic • Fresh Vegetable Medley,
Slightly Fried • Sautéed Cabbage • Corn

Potatoes and Accompaniments: Mashed Red Potatoes Skin-On with Garlic and Spinach • Roasted Potatoes • Vesuvio
Style Potatoes • Mashed Potatoes • Red Potatoes with Butter and Dill • Buckwheat Groats • Rice

Dessert: Ice cream sundae with chocolate syrup

