

Special Occasion Menus



S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | specialtyevents.com
94thvannuys.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)



Special Occasion Menus



S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | specialtyevents.com
94thvannuys.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)



WEDDING CEREMONY PACKAGES

All our wedding ceremony packages include:

- Bridal White Folding Padded Chairs
- Tuscany Style White Bridal Gazebo (Courtyard-Only)
- PA System with Microphone and Speakers
- White Bridal Aisle Runner
- Greeters Table at the Entrance
- Complimentary Ice Water Station
- Ceremony Coordinator with Rehearsal

Ceremony Site Rental Fees:

- \$800.00 Courtyard (maximum seating 250 guests)
- \$500.00 Bunker Room (maximum seating 60 guests)

Above prices are subject to 22% service charge and tax

CELEBRATION PLATED PACKAGE

Glass of House Champagne or Sparking Apple Cider either Butler passed or served as a Toast! Elegant Display of Imported and Domestic Cheese and Crackers and Fresh Seasonal Fruits. Includes Coffee, Hot Tea, Iced Tea and Water. Please note all plated packages require your menu selection and count for each entrée choice, 10 business days prior to your event date.

SALADS

Select one

California Mixed Greens served with assorted dressings

Traditional Caesar Salad with garlic croutons and parmesan cheese

Baby Field Greens with sliced apple, candied walnuts, blue cheese crumbles, and raspberry vinaigrette dressing

ENTRÉES

Select two and
provide counts for
each entrée chosen

Mediterranean Pasta with angel hair pasta, virgin olive oil, garlic, sundried tomatoes, black olives, feta cheese

Chicken Scaloppini with lemon beurre blanc, mushrooms and caper sauce

Fresh Atlantic Salmon with tropical mango papaya salsa and a light beurre blanc sauce

Oven Roasted Top Sirloin of Beef with bordelaise sauce

Chicken Marsala marsala wine sauce with mushrooms

***Herb Crusted Prime Rib of Beef** with creamy horseradish, natural au jus
Add for 4++ per person

SIDES

Select one

Risotto

Basmati Rice

Garlic Mashed Potatoes

Roasted Red Potatoes

Served with medley of seasonal fresh vegetables, rolls, and butter

DESSERT

Select one

New York Cheesecake with strawberry sauce

Carrot Cake

Chocolate Cake

Wedding Cake +3

44++ per person

CELEBRATION BUFFET PACKAGE

Minimum 50 guests required. Glass of House Champagne or Sparking Apple Cider either Butler passed or served as a Toast! Elegant Display of Imported and Domestic Cheese and Crackers and Fresh Seasonal Fruits. Includes Coffee, Hot Tea, Iced Tea and Water.

SALADS

Select two

California Mixed Greens served with assorted dressings

Traditional Caesar Salad with garlic croutons and parmesan cheese

Baby Field Greens with sliced apple, candied walnuts, blue cheese crumbles, and raspberry vinaigrette dressing

Fresh Fruit Platter with an array of seasonal fruits and berries

Italian Pasta Salad mozzarella cheese, black olives, cherry tomatoes and balsamic vinaigrette with olive oil

Red Skin Potato Salad

Southwest Salad black beans, cut corn, romaine, diced tomatoes, crispy tortillas strips, with light cilantro vinaigrette dressing

ENTRÉES

Select two

Chicken Scaloppini with lemon beurre blanc, mushrooms and caper sauce

Chicken Marsala marsala wine sauce with mushrooms

Pan Seared Tilapia vera cruz sauce garlic, diced tomatoes, green and black olives, onions, chilies and fresh cilantro

Fresh Atlantic Salmon with tropical mango papaya salsa and a light beurre blanc sauce

Roasted Tri-Tip of Beef with bordelaise sauce

CARVED TO ORDER

Select one

Oven Roasted Top Sirloin of Beef with a red wine reduction

Pan Roasted Turkey Breast with homemade gravy

Honey Glazed Ham with pineapple chutney

***Herb Crusted Prime Rib of Beef** with creamy horseradish, natural au jus
Add for \$4.00++ pp

SIDES

Select one

Risotto

Basmati Rice

Served with medley of seasonal fresh vegetables, rolls, and butter

Garlic Mashed Potatoes

Roasted Red Potatoes

DESSERT

Select one

Chef's Assortment of Premium Cakes, Brownies and Freshly Baked Cookies

Wedding Cake +3

Or

Bring Your Own Cake and receive a complimentary cake cutting and service

50++ per person

ELEGANT PLATED PACKAGE

The Welcome - One hour hosted bar featuring house brands, beers, wine and sodas. Elegant white or ivory chair covers. Champagne toast or passed upon guest arrival. Upgrade to call brands for \$2++ per person. Includes Coffee, Hot Tea, Iced Tea and Water. Please note all plated packages require your menu selection and count for each entrée choice, 10 business days prior to your event date.

HORS D'OEUVRES

BUTLER PASSED OR DISPLAYED

Select two gourmet hors d' oeuvres from our Hot and Cold selection only

SALADS

Select one

California Greens Salad mixed greens, tomatoes, cucumber and croutons and choice of dressing

Traditional Caesar Salad hearts of romaine, caesar dressing, parmesan cheese and seasoned croutons

Baby Field Greens Salad sliced apple, candied walnuts, crumpled blue cheese and raspberry vinaigrette

ENTRÉES

Select two

Oven Roasted Top Sirloin of Beef with sautéed mushrooms and red wine reduction

Chicken Scaloppini sautéed with capers and mushrooms in a light lemon crème sauce

Grilled Rosemary Chicken grilled chicken breast, fresh rosemary, lime, dijon mustard and minced garlic

Roasted Style Tri-Tip of Beef with a bordelaise sauce

Fresh Atlantic Salmon with mango papaya salsa and a beurre blanc sauce

Mediterranean Pasta angel hair, sun-dried tomatoes, black olives, feta cheese, light extra virgin olive oil

Thyme and Sesame Crusted Halibut toasted sesame seeds with a roasted garlic cream sauce add 2.00++

Chicken Cordon Bleu boneless breast, sliced ham, swiss cheese, white wine sauce add 2.00++

**Ask about our vegetarian and vegan options*

SIDES

Select one

Risotto

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Basmati Rice

Rice Pilaf

Whipped Sweet Potatoes

All entrées served with chef selected fresh seasonal vegetables, rolls and butter

DESSERT

Select one

New York Cheesecake with strawberry

Carrot Cake

Chocolate Cake

or Bring Your Own Cake and have the slicing fee waived

Wedding Cake +3

67++ per person

ELEGANT BUFFET PACKAGE

Minimum 50 guests required. **The Welcome** - One hour hosted bar featuring house brands, beers, wine and sodas. Elegant white or ivory chair covers. Champagne toast or passed upon guest arrival. Includes Coffee, Hot Tea, Iced Tea and Water.

HORS D'OEUVRES

BUTLER PASSED OR DISPLAYED

Selection of four gourmet hors d' oeuvres From our Hot and Cold selection only

SALADS

Select three

Mixed California Greens mixed greens, tomatoes, cucumber and croutons and choice of dressing

Traditional Caesar

Red Skin Potato Salad

Italian Pasta Salad

Array of Seasonal Fruits

Greek Salad

Southwestern Salad with black beans, cut corn, romaine lettuce, tortilla strips with light cilantro vinaigrette and ranch dressing

Chinese Chicken Salad

ENTRÉES

Select two

Chicken Scaloppini with capers, mushrooms in a lemon crème sauce

Grilled Lemon Rosemary

Chicken grilled chicken breast, fresh rosemary, lime, dijon mustard and minced garlic

Roasted Style Tri-Tip of Beef with a bordelaise sauce

Fresh Atlantic Salmon filet with a light Beurre blanc sauce topped with fresh pineapple, cilantro a chutney

Mediterranean Pasta angel hair, sun-dried tomatoes, black olives, feta cheese, light extra virgin olive oil

CARVED TO ORDER

Select one

Pan Roasted Turkey Breast served with gravy and cranberry sauce

Oven Roasted Top Sirloin of Beef served with au jus and horseradish

Herbed Crusted Prime Beef with natural au jus and creamy horse raddish add 4.00++ per person

SIDES

Select two

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Basmati Rice

DESSERT

Select one

Chocolate Fountain

Chef's Assortment of Premium Cakes, Brownies and Freshly Baked Cookies

Wedding Cake +3

Or

Bring Your Own Cake and receive a complimentary cake cutting and service

73++ per person

PREMIER PLATED PACKAGE

The Welcome - Two hours hosted bar featuring premium brands, beers, wine, and sodas. Elegant white or ivory chair covers. Champagne toast or passed upon guest arrival. Glass of California Wine served with dinner. Includes Coffee, Hot Tea, Iced Tea and Water. Please note all plated packages require your menu selection and count for each entrée choice, 10 business days prior to your event date.

HORS D'OEUVRES

BUTLER PASSED OR DISPLAYED

Selection of three gourmet hors d'oeuvres From our Hot and Cold selection only

SALADS

Select one

Caprese Salad sliced fresh mozzarella, tomatoes and green basil, drizzle of balsamic vinaigrette

California Greens Salad mixed greens, tomatoes, cucumber and croutons and choice of dressing

Traditional Caesar Salad hearts of romaine, caesar dressing, parmesan cheese and seasoned croutons

Baby Field Greens Salad sliced apple, candied walnuts, crumbled blue cheese and raspberry vinaigrette

Fresh Kale, Broccoli and Carrot Slaw crispy apple, toasted sunflower seeds, sweet and spicy vinaigrette

ENTRÉES

Select two

All entrées served with chef selected fresh seasonal vegetables, rolls and whipped butter

Grilled Filet Mignon cabernet reduction

Dijon Chicken boneless breast of chicken marinated in champagne vinegar with an herb dijon sauce

Airline Chicken Breast thyme infused with garlic citrus jus

**Ask about our vegetarian and vegan options*

Hoisin Glazed Salmon sweet and spicy flair

Herb Crusted Roasted Prime Rib of Beef served with au jus and creamy horseradish

SIDES

Select one

Couscous

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Basmati Rice

Whipped Sweet Potatoes

Risotto

DESSERT

Select one

New York Cheesecake with strawberry sauce

Carrot Cake

Chocolate Cake

Wedding Cake +3

80++ per person

PREMIER BUFFET PACKAGE

Minimum 50 guests required. **The Welcome** - Two hours bar featuring premium brands, beers, wine and sodas. Elegant white or ivory chair covers. Champagne toast or passed upon guest arrival. Glass of California Wine served with dinner. Includes Coffee, Hot Tea, Iced Tea and Water.

HORS D'OEUVRES

BUTLER PASSED OR DISPLAYED

Selection of three gourmet hors d' oeuvres From our Hot and Cold selection only

SALADS

Select four

Mixed California Greens

Traditional Caesar

Red Skin Potato Salad

Italian Pasta Salad

Array Of Seasonal Fruits

Greek Salad

Southwestern Salad with black beans, cut corn, romaine lettuce, tortilla strips with light Cilantro vinaigrette and Ranch Dressing

Chinese Chicken Salad

ENTRÉES

Select two

Roasted Airline Chicken Breast with white wine piccata sauce

Chicken Scaloppini with mushrooms, capers and a lemon cream sauce

Fresh Atlantic Salmon filet with a light beurre blanc sauce topped with a mango papaya salsa

Stuffed Boneless Pork Loin with a blend of herbed bread crumbs, spinach and a honey glaze sauce

Italian Vegetable Ravioli with fresh tomato and artichoke sauce

Tri-Tip of Beef with bordelaise sauce

CARVED TO ORDER

Select one

Pan Roasted Farm Raised Whole Turkey

Herb Crusted Prime Rib of Beef

Served with traditional condiments

SIDES

Select two

Basmati Rice

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

DESSERT

Select one

Chocolate Fountain

Chef's Assortment of Premium Cakes, Brownies and Freshly Baked Cookies

Wedding Cake +3

Or

Bring Your Own Cake and receive a complimentary cake cutting and service

86++ per person

HORS D' OEUVRES SELECTIONS

50 Pieces per tray

COLD SELECTIONS

Smoked Salmon with chive crème fraiche on toast points 120

Bruschetta on Italian Cheese Bread 120

Chef's Signature Display of Domestic Cheeses 120

Variety of Fresh Seasonal Fruits 120

Caprese Skewers with basil, cherry tomato, and fresh mozzarella 120

Classic Deviled Eggs 120

Pinwheel Sandwiches with a variety of deli meats and cheeses 120

Pico de Gallo, Fresh Tomato Salsa, and Guacamole with tri-colored chips 120

Assortment of Mini Dessert Station 120

Garlic Hummus with warmed Pita Chips 120

HOT SELECTIONS

Vegetable Spring Rolls with thai dipping sauce 120

Baked Brie En Croute surrounded by fresh berries and apples 120

Crab Stuffed Mushrooms topped with hollandaise sauce 120

Coconut Breaded Prawns with sweet and sour 120

Buffalo Chicken Drumettes with ranch dressing 120

Mini-Fried Chicken and Waffles with drizzle of maple syrup 120

Cocktail Meatballs with tomato sauce, mushroom sauce or sweet and sour sauce 120

Thai Marinated Chicken Skewers with peanut dipped sauce 120

Grilled Chicken Quesadilla with guacamole and pico de gallo 120

Baked Macaroni and Cheese Bites 115

Crab Cakes with remoulade sauce 120

Spinach and Feta Cheese Phyllo Kisses 120

Spinach and Artichoke Wonton Cups 120

Marinated Beef Satay with hawaiian pineapple sauce 120

FROM THE BUTCHERS BLOCK

Hot Hand Carved to Order Mini Sandwiches

Minimum order of 50 pieces required | Served with petite rolls and condiments

Roasted Turkey Breast 5++ per person

Her Crusted Prime Rib 6++ per person

JUMBO SHRIMP SHOOTERS

Served with Classic Cocktail Sauce, and Fresh Lemon

50 Pieces per tray 225++

HORS D' OEUVRES PARTY PACKAGE

Minimum 40 guest

COLD SELECTIONS

Smoked Salmon with chive crème fraiche on toast points

Bruschetta on Italian Cheese Bread

Chef's Signature Display of Domestic Cheeses & Crackers

Variety of Fresh Seasonal Fruits

Caprese Skewers with basil, cherry tomato, and fresh mozzarella

Classic Deviled Eggs

Petite' Pinwheel Sandwiches with a variety of deli meats and cheeses

Fresh Tomato Salsa and Guacamole with tri-colored chips

Assortment of Mini Dessert Station

Garlic Hummus with warmed pita chips

HOT SELECTIONS

Thai Marinated Chicken Skewers with peanut dipped sauce

Coconut Breaded Prawns with sweet and sour

Chicken or Beef Flautas with fresh tomato salsa

Baked Macaroni and Cheese Cups with seasonal bread crumbs

One-Bite Vegetable Spring Rolls with thai dipping sauce

Spinach and Feta Cheese Phyllo Kisses

Marinated Beef Skewers with hawaiian pineapple sauce

Chicken Potsticker with soy dipping sauce

Crab Stuffed Mushrooms topped with hollandaise sauce

Buffalo Chicken Drumettes with ranch dressing

Cocktail Meatballs with tomato sauce, mushroom sauce or sweet and sour sauce

Grilled Chicken Quesadilla with guacamole and pico de gallo and sour cream

Mini Crab Cakes with remoulade sauce

Spinach & Artichoke Wonton Dip served in crispy wonton cups

PRICING

6 hot and 5 cold selections 39.95 per person (receive 18-20 pieces per person)

5 hot and 5 cold selections 37.95 per person (receive 15-17 pieces per person)

4 hot and 3 cold selections 35.95 per person (receive 12-14 pieces per person)

FROM THE BUTCHERS BLOCK

Hot Hand Carved to Order Mini Sandwiches

*Minimum order of 50 sandwiches required
Served with petite rolls and condiments*

Roasted Turkey Breast 5++ per person

Herb Crusted Prime Rib 6++ per person

SHRIMP SHOOTERS

50 Individual Zesty Jumbo Shrimp Cocktail Shooters served with Classic Cocktail Sauce and Fresh Lemon 200++

VEGAN MENU

MENU OPTIONS

Ginger Veggie Stir Fry fresh ginger root, garlic, soy sauce, onion, red peppers, fresh vegetables served with jasmine rice

Eggplant and Tomato Sauce on a bed of Couscous shallots, turmeric, garlic, eggplant, plum tomatoes, and basil leaves

Southwest Vegan Salad corn kernels, red onions, black beans, Roma tomatoes, olive oil, lime, chipotle in adobo sauce, avocado, and fresh cilantro

Above food choices will be the same price as whatever package you choose

KIDS PLATED MENU

ENTRÉES

Select One

Crispy Boneless Chicken Breast strips

Spaghetti with marinara or meat sauce

Macaroni and Cheese

Cheeseburger

Grilled Chicken Brest Sandwich

INCLUDES

Fresh Fruit Cup and Small Green Salad

Choice of Fries or Fresh Vegetables

Milk, Soft Drink, Lemonade served in a kids souvenir cup

DESSERT

Scoop of Vanilla Ice Cream with Chocolate Swirl and Cherry on top!

16.95++