

# Special Occasion Menus



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SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | [specialtyevents.com](http://specialtyevents.com)  
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# 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.

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## SALADS

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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

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## ENTRÉES

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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*

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## SIDES

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Select one

**Risotto**

**Basmati Rice**

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

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

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## DESSERT

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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.

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## HORS D'OEUVRES

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### BUTLER PASSED OR DISPLAYED

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

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## SALADS

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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

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## ENTRÉES

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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*

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## SIDES

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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*

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## DESSERT

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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++