

Special Occasion Menus



S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818-994-7437 | specialtyevents.com
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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. Coffee, Hot Tea, Iced Tea, and Water

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

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

Honey Lime Mesquite Chicken grilled chicken breast, fresh lime, honey, olive oil, and smoky flavors

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

Oven Roasted Top Sirloin of Beef with bordelaise sauce

***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

Carrot Cake

Chocolate Cake or Bring your own Cake and have the slicing fee waived

Coffee, Hot Tea, Iced Tea, and Water

40.95++ per person

CELEBRATION BUFFET 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. Coffee, Hot Tea, Iced Tea, and Water

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

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

Honey Lime Mesquite Chicken grilled chicken breast, fresh lime, honey, olive oil, and smokey flavors

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++ 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

Chef's Assortment of Premium Cakes

Coffee, Hot Tea, Iced Tea, and Water

46.95++ 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

HORS D'OEUVRES

Select two gourmet hors d'oeuvres

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

ENTRÉE

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 2.00pp

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

**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

INCLUDES

Bring your own cake receive complimentary cake cutting and serving

Rolls and Butter

Coffee, Iced Tea and Water

62.95++

ELEGANT BUFFET 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. Freshly baked rolls and butter. Coffee, iced tea and water

HORS D'OEUVRES

Selection of four gourmet hors d' oeuvres

SALADS

Select three

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

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

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

Roasted Style Tri-Tip of Beef with a bordelaise sauce

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

SIDES

Select two

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Basmati Rice

DESSERT

Bring your own cake

Receive complimentary cake cutting and serving

62.95++

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.

HORS D'OEUVRES

Selection of three gourmet hors d'oeuvres

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 and rolls and whipped butter

Grilled Filet Mignon cabernet reduction

Hoisin Glazed Salmon sweet and spicy flair

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

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

Airline Chicken Breast thyme infused with garlic citrus jus

**Ask about our vegetarian and vegan options*

SIDES

Select one

Couscous

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Basmati Rice

Whipped Sweet Potatoes

Risotto

DESSERT

Chef's Elegant Finale Dessert

Bring your own cake receive complimentary cake cutting and serving

75.95++

PREMIER BUFFET PACKAGE

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. Freshly baked rolls and whipped butter. Coffee, iced tea and water.

HORS D'OEUVRES

Selection of three gourmet hors d' oeuvres

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

Chocolate Dipped Strawberry Display one per guest

Bring your own cake

Receive complimentary cake cutting and serving

81.95++

HORS D' OEUVRES SELECTIONS

50 Pieces per tray

COLD SELECTIONS

Smoked Salmon with chive crème fraiche on toast points 115

Bruschetta on Italian Cheese Bread 115

Chef's Signature Display of Domestic Cheeses 115

Variety of Fresh Seasonal Fruits 115

Caprese Skewers with basil, cherry tomato, and fresh mozzarella 115

Classic Deviled Eggs 115

Pinwheel Sandwiches with a variety of deli meats and cheeses 115

Pico de Gallo, Fresh Tomato Salsa, and Guacamole with tri-colored chips 115

Assortment of Mini Dessert Station 115

Garlic Hummus with warmed Pita Chips 115

HOT SELECTIONS

Vegetable Spring Rolls with thai dipping sauce 115

Baked Brie En Crouete surrounded by fresh berries and apples 115

Crab Stuffed Mushrooms topped with hollandaise sauce 115

Coconut Breaded Prawns with sweet and sour 115

Buffalo Chicken Drumettes with ranch dressing 115

Mini-Fried Chicken and Waffles with drizzle of maple syrup 115

Cocktail Meatballs with tomato sauce, mushroom sauce or sweet and sour sauce 115

Thai Marinated Chicken Skewers with peanut dipped sauce 115

Grilled Chicken Quesadilla with guacamole and pico de gallo 115

Baked Macaroni and Cheese Bites 115

Crab Cakes with remoulade sauce 115

Spinach and Feta Cheese Phyllo Kisses 115

Spinach and Artichoke Wonton Cups 115

Marinated Beef Satay with hawaiian pineapple sauce 115

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++