



ST. NICHOLAS BANQUET CENTER

2025 Pricing

All Inclusive All Day Rentals Include

Silver Buffet Dinner
\$75+ Per Guest

Gold Buffet Dinner
\$82+ Per Guest

All Day Venue Rental

Venue Opens at 11am

5 hour reception

Seating for 350 guests

Table Settings

China, Linens, Water Goblet, and Flatware

Tables & Chairs

Staff

Unlimited meetings with on site coordinator

Staff to set tables & clear dishes

Water Service

Dinner

Warm Rolls & Fresh Garden Salad

Buffet Dinner

2 entrees & 2 Sides

Bar

Bring your own alcohol

Mixer Package & Bartender Included

Mixer Package

Bring your own Alcohol

We Provide:

Orange Juice

Cranberry Juice

Pineapple Juice

Lemonade

Sour Mix

Simple Syrup

Bitter

Vermouth Sweet & Dry

Tonic & Club Soda

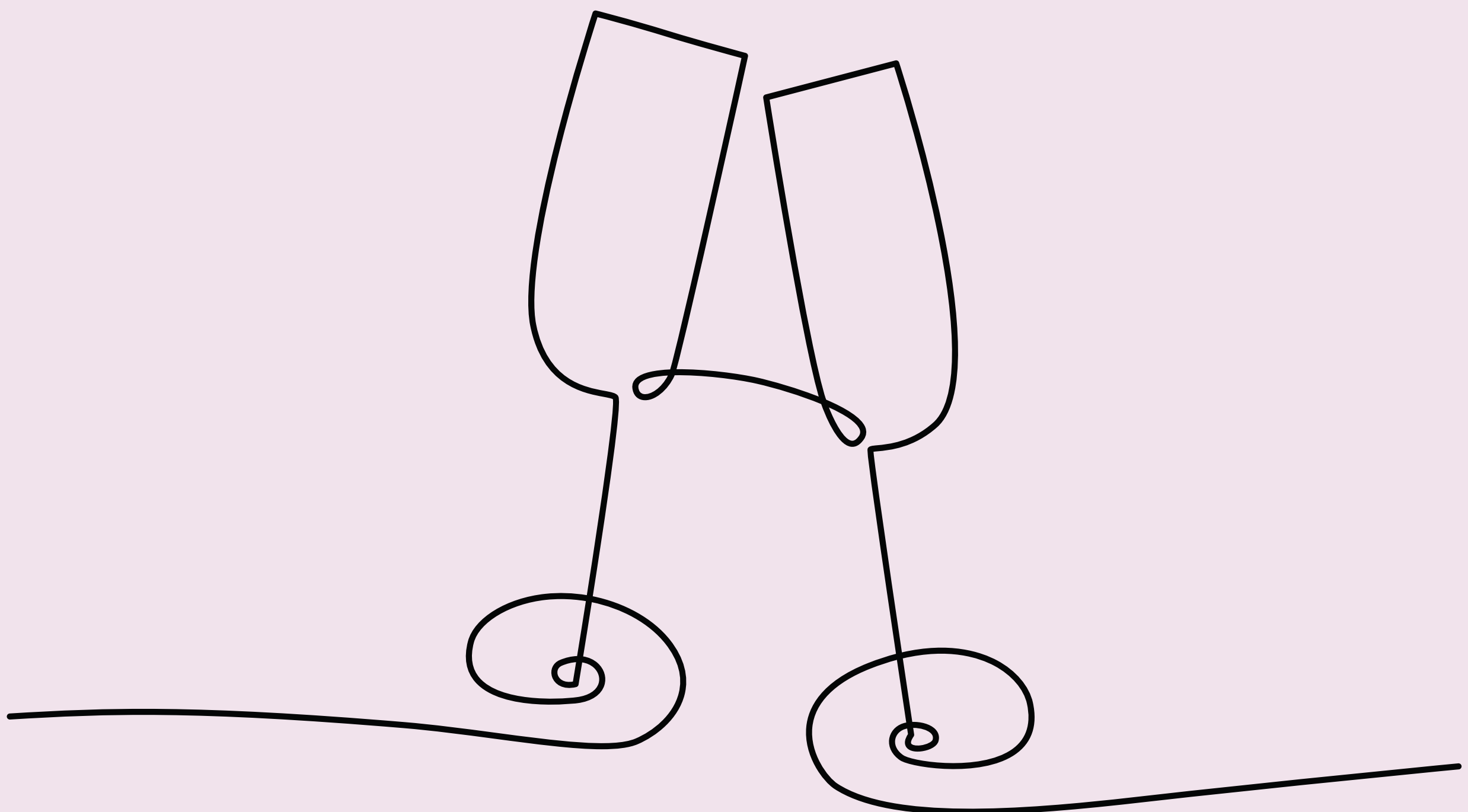
Grenadine

Coke, Diet Coke, Sprite, Ginger Ale

Disposable cups

Oranges, Limes, Cherries

Ice





menu

SILVER

Chicken:

Herb Crusted Chicken

Boneless breast of chicken, hand breaded
Served with Bechamel Sauce

Chicken Kiev

chicken fillet pounded and rolled around cold butter,
then coated with egg and bread crumbs

Chicken Marsala

chicken in a Marsala wine sauce

Beef/ Pork:

Top Round

Slow roasted top round of beef with
select seasonings, thinly sliced &
served with Jus Lie

Roasted Pork Loin

Boneless pork loin seasoned, slow roasted
& served with blackberry demi glaze

Fish:

Mediterranean Cod

Broiled cod fish with sweet peppers, onions, garlic,
black olives & tomatoes in a tomato ragu

CHOICE OF 1 STARCH AND 1 VEGETABLE

Roasted Brussel Sprouts

Roasted and finished with Bacon

Green Beans

Seasoned and cooked with butter, rosemary, and thyme

California Vegetable Medley

A blend of carrots, broccoli, and cauliflower.

Zucchini Provencal

Blistered fresh squash, zucchini, and onions seasoned and
tossed with fresh tomatoes.

Baby Carrots & Snap Peas

Seasoned with soy sauce, butter, and crushed red pepper

Herb Roasted Potatoes

Whole redskin potatoes tossed in our signature blend of
herbs and roasted with garlic infused oil

Smashed Redskin Potatoes

Garlic mashed Redskin Potatoes

Rice Pilaf

White Long Grain Rice with Fresh Vegetables

Mashed Butternut Squash

Butternut squash mashed with herbs

Vegetable Cous Cous

cous cous with mixed vegetables



menu

GOLD

Chicken:

Tuscan Chicken

Lightly breaded chicken breast stuffed with fresh mozzarella, air -dried tomato & basil with a blush sauce

Chicken Florentine

Breaded chicken breast stuffed with cheese & spinach, topped with Sauce Supreme

Chicken Chasseur

Chicken stewed with mushrooms in a rich wine broth, served with stewed vegetables

Beef/ Pork:

Sirloin of Beef

Aged sirloin served homemade demi glaze

Beef Short Rib

Boneless short rib braised in an au jus and topped with a demi glaze

Fish:

Faroe Island Salmon

Fresh fillet of salmon broiled with a dill peppercorn sauce

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