

Segovia Meson

Family Style Event Package One \$35

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo – Mussels Segovia

Pasta(choose one): Rigatoni or Penne Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared):

CHICKEN MADRILEÑA - breast of chicken, white wine & lemon
sauce, bed of steamed spinach

NEW YORK SIRLOIN - grilled 16oz certified Angus beef onions &
peppers

ATLANTIC SALMON - lightly seasoned, lemon

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

Dessert (choose one): Flan- Tres Leches – Ice Cream

Coffee: house brewed coffee or tea

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 20 guests for package)***

Segovia Meson

Family Style Event Package Two \$45

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo – Mussels Segovia – Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared):

LOBSTER TAILS – 5 oz. lobster tails broiled garlic, butter, paprika

CHICKEN MADRILEÑA - breast of chicken, white wine & lemon
sauce, bed of steamed spinach

NEW YORK SIRLOIN - grilled 16oz certified Angus beef onions &
peppers

ATLANTIC SALMON - lightly seasoned, lemon

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

Dessert (choose two): Flan- Tres Leches – Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso – Cappuccino

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 20 guests for package)***

Segovia Meson

Buffet Event Package One \$35

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo - Mussels Segovia

Buffet Line Sides : Pasta - Sauté Veggies - Saffron Rice - Salad

Buffet Line Options (choose 4):

ROASTED PORK LOIN - slow roasted onions/peppers

CHICKEN FRANCESE - breast of chicken, white wine & lemon
sauce

NEW YORK SIRLOIN - grilled 16oz certified Angus beef onions &
peppers

ATLANTIC SALMON - lightly seasoned broiled

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

Mariscada - traditional seafood casserole RED or GREEN sauce

Additions: \$10 Prime Rib Carving Station \$15 Cocktail Raw Bar

Dessert (choose one): Flan- Tres Leches - Ice Cream

Coffee: House Brewed Coffee or Tea

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 40 guests for package)***

Segovia Meson

Buffet Event Package Two \$45

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo - Mussels Segovia- Filet Mignon Empanadas

Buffet Line Sides : Pasta - Sauté Veggies - Saffron Rice - Salad

Buffet Line Options (choose 5):

ROASTED PORK LOIN - slow roasted onions/peppers

CHICKEN MADRILEÑA - breast of chicken, white wine & lemon
sauce, bed of steamed spinach

NEW YORK SIRLOIN - grilled 16oz certified Angus beef onions &
peppers

ATLANTIC SALMON - lightly seasoned broiled

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

Mariscada - traditional seafood casserole RED or GREEN sauce

STUFFED SOLE - stuffed with crabmeat and shrimp

Additions: \$10 Prime Rib Carving Station \$15 Cocktail Raw Bar

Dessert (choose two): Flan- Tres Leches - Ice Cream

Coffee: House Brewed Coffee - Tea - Espresso - Cappuccino

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 40 guests for package)***

Segovia Meson

Sit Down Event Package One \$45

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo – Mussels Segovia- Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Entree (choose 3):

ROASTED PORK LOIN – slow roasted onions/peppers

CHICKEN MADRILEÑA - breast of chicken, white wine & lemon
sauce, bed of steamed spinach

PRIME RIB – boneless roasted 16oz certified Angus beef au jus

ATLANTIC SALMON - lightly seasoned broiled

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

STUFFED SOLE – stuffed with crabmeat and shrimp

Dessert (choose one): Flan- Tres Leches – Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso - Cappuccino

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 20 max. 100 guests for package)***

Segovia Meson

Sit Down Event Package One \$55

Sangria-Wine-Beer Add \$15

Premium Open Bar \$30

(alcohol service is 3 hours)

(additional hours \$10 per person)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar
Chorizo – Mussels Segovia- Filet Mignon Empanadas

Pasta(choose one): Rigatoni or Penne Vodka or Tomato

Salad: Mixed Greens, Tomato, Onions

Entree (choose 4):

SURF & TURF – 5 oz. tail and 8 oz filet mignon

CHICKEN MADRILEÑA - breast of chicken, white wine & lemon
sauce, bed of steamed spinach

PRIME RIB – boneless roasted 16oz certified Angus beef au jus

NEW YORK SIRLOIN - grilled 16oz certified Angus beef onions &
peppers

ATLANTIC SALMON - lightly seasoned broiled

PAELLA MARINERA - traditional seafood mixture cooked in
saffron rice

STUFFED SOLE – stuffed with crabmeat and shrimp

Dessert (choose two): Flan- Tres Leches – Ice Cream

Coffee: House Brewed Coffee – Tea – Espresso - Cappuccino

\$5 Privacy Fee Friday & Saturday Day

\$10 Privacy Fee Friday & Saturday Nights

\$10 Privacy Fee Sunday All Day

***Prices above are per person and DO NOT include tax or gratuity. Room
size minimums do apply (min. 20 max. 100 guests for package)***