



## 2010 Wedding Menu Options

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*Choose from our selection to create the wedding meal you and your guests will remember.*

All meals include fresh breads, vegetable crudités with ranch dressing, coffee and tea.  
Pricing is subject to current sales tax and 18% service charge.

### **One Entrée Meal Option \$22 to \$26 per guest**

Your choice of one of our entrees Two side dish choices One vegetable choice One salad choice

### **Two Entrées Meal Option \$26 to \$32 per guest**

Your choice of two entrees Two side dish choices Two vegetable choices One salad choice

#### **Entrée Choices**

Champagne Chicken  
Tips of Beef with Portobello Mushrooms and Caramelized Onion  
Grilled Medallions of Pork with Homemade Apple Pear Relish  
Scaloppini of Salmon over Braised Swiss Chard with Lemon Butter Sauce  
Roast Breast of Chicken with Roasted Shallot Sauce  
Prosciutto and Provolone Rigatoni Pasta with Peas and Gorgonzola Cream Sauce  
Scaloppini of Breast of Chicken with Port Glazed Onions and Rosemary  
Pan Seared Orange Roughy with Bacon Corn Relish  
Baked Macaroni with Smoked Chicken and Pesto Crumbs  
Grilled Chicken Breast with Roasted Mushrooms and Champagne Sauce  
Roast Pork Tenderloin with Fruit Chutney  
Herb Roasted Turkey Breast with Pan Gravy  
Roast Pit Ham with Cranberry Glaze

#### **Alternate Entrees**

Slow Cooked Prime Rib of Beef\*- add \$3.00 per person  
Beef Tenderloin\*- add \$3.50 per person  
Skewered Shrimp Scampi- \$2.50 per person  
Honey-Pecan Crusted Wild Pacific Salmon- \$2.00 per person  
Customized Entrée – price based on choice

#### **Salads**

Mixed greens with candied pecans, mandarin oranges, red onion slices, with raspberry vinaigrette  
Romaine lettuce with roma tomatoes, croutons, and freshly grated Parmesan cheese with choice of dressings  
Fresh garden salad with seasonal vegetables with choice of dressings

#### **Side Dishes**

Garlic buttered baby red potatoes  
Rough mashed Yukon gold potatoes  
Midwest medley rice blend  
Orzo pasta blend with baby garbanzo's & cous cous  
Twice baked potato with Wisconsin cheddar cheese  
Idaho baked potato with sour cream chive topping

#### **Vegetables**

Green beans almandine  
Brown sugar glazed baby carrots  
Fresh steamed broccoli  
Corn soufflé  
Sautéed summer squash & zucchini

\* Menu prices are subject to change