

2024 Wedding Tiers

All wedding packages include choice of potato, vegetable and dinner salad with French petite rolls

Two Protein Buffet

Silver Buffet Package \$16.95

- Upgraded disposable plates
- Upgraded disposable cutlery & napkins on Buffet

Gold Buffet Package \$24.95

- Two Protein Buffet (1 Standard + 1 Upgraded)
- China Plates
- Upgraded Cutlery & Napkin Table Setting
- Choice of two passed appetizers

Platinum Buffet Package \$29.95

- Three Protein Buffet (2 Standard + 1 Upgraded)
- Real China
- Upgraded Cutlery Table Settings
- Choice of three passed appetizers
 (2 Standard + 1 Upgraded)
- Upgraded Water Service

Water Service	Per Person
 Water Station Disposable Cups with Water Dispenser 	\$.50
 Tier I Water Service Disposable Cups with Water Pitchers at each table 	\$1.50
Tier II Water Service Real water glasses set at each setting (emp with Glass Water Carafes at each table)	\$2.00 bty)
 Upgraded Water Service Pre-Filled Ice Water Glasses at each setting with Glass Water Carafes at each table 	\$2.50

Ala Carte Additions	Per Person	
 Upgraded Plates/Cutlery/Napkins 	\$1.50	
Champagne Wall	\$4.00	
 Disposable Coffee Station 	\$.75	
• Linen Rental	MKT	
 Late Night Snack 	MKT	
Bar Services	MKT	



Menu Options

Standard Proteins

- Braised Beef Roast
 Red Wine Demiglace
- Garlic Herb Chicken
 Creamy Herb Gravy
- Chicken Chardonnay
 Citrus Beurre Blanc
- Chef Carved Pork Loin
 Pineapple/Mango Chutney
- Homestyle Meatballs
- Honey Garlic Chicken
 Honey Garlic Sauce Scallions

Upgraded Proteins

- Kansas City BBQ Ribs
 Glazed & Fall off the Bone
- Parmesan Crusted Walleye
 Rice Pilaf
- Chef Carved Prime Rib
 Au Jus · Creamy Horseradish
- Shrimp Scampi
 Rice Pilaf

Potato Options

- Garlic Whipped Reds
- Cheddar Chive Mashed
- Roasted Baby Reds
- Au Gratin
- Sweet Potato
 Brown Sugar Maple Butter
- Baked Russet Seasoned Chive Sour Cream

Vegetable Options

- Roasted Root
- Roasted Medley
- Sauteed Bacon Greens

Passed Appetizers

- Buffalo Chicken Wonton Cups
- Shrimp Cocktail Shooters
- Bruschetta Crostini
- Caprese Pipettes
- Warm Spinach Dip Wonton Cups
- California Roll Skewers
- Goat Cheese Fig Crostini
- Guacamole Cups

Upgraded Passed Appetizers

- Coconut Crusted Shrimp
 Sweet Thai Aioli
- Miniature New England Lobster Rolls
- Pulled Pork Sliders



Appetizers & Late Night Snacks

Platters Per 50 Guests Per 50 Guests

Meat, Cheese & Cracker Tray \$95
 Rolled Salami, Ham & Turkey · Cubed Cheddar, Pepper jack & Smoked Gouda. Assorted Crackers

Vegetable Platter \$80
 Baby Carrots · Broccoli · Celery · Cherry Tomatoes
 Ranch Dip

Shrimp Cocktail Tree (100pc) \$125
 Chilled Cocktail Shrimp skewered
 on a pineapple tree.
 House cocktail sauce & lemon.

Hummus Platter \$80
 Hummus · Pita · Celery · Baby Carrots

• Grazing Table \$225

A 9 foot live edge oak filled with an impressive array of meats, cheeses, vegetables, fruits, spreads, dips & accouchements. *Minimum 150 Guests

Late Night Snack

*Some Restrictions Apply

Nacho Bar \$5.00
 House Fried tortilla chips · seasoned ground beef,
 Warm queso Blanco · shredded cheddar jack · diced tomatoes, onions, black olives, jalapenos
 Sour Cream & Salsa

Late Night Apps \$6.00
 Assorted Party Bun Sandwiches • BBQ Meatballs Chips & Salsa • Vegetable Platters

Craft Hotdog Bar \$4.00
 1/4lb All Beef Dogs · Locally Baked Buns · Chili
 Warm queso Blanco · Onions · Sauerkraut

•	Caprese Piperres	DI4
	Fresh Mozzarella • Basil • Cherry Tomato Balsamic reduction pipette	es
•	Kettle Chips & French Onion Dip	\$12
•	Tortilla Chips, Salsa & Guacamole House Fried Tortilla Chips	\$ 18
•	Party Bun Sandwiches Ham & Cheddar • Turkey & Swiss	\$24
•	Spinach Dip House Fried Tortilla Chips	\$14
•	BBQ Meatballs	\$20
•	Bruschetta Crostini	\$14