



Wedding Catering Food & Drink Menu 2022

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Cocktail Hors d'oeuvres Packages

Antipasto Display - \$12.95 per person

The antipasto display includes special cured meats, array of cheeses, grilled vegetables, olives, fruit and assorted breads.

Passed or Displayed Hors d'oeuvres

Package #1

Choose 3 - \$11.95 per person

Buffalo Beer Sips
Bruschetta
Assorted Flat Bread Pizza
Caprese Skewers
Pork Pot Stickers
Chicken Satay
Coconut Chicken Bites
Stuffed Baby Red Potatoes

Package #2

Choose 3 - \$13.95 per person

Buffalo Beer Sips
Fruit Skewers
Shrimp Ceviche
Shrimp Cocktail
Curry Lamb Lollipop
Shrimp and Lobster Fritters
Stuffed Mushrooms
Spicy Fried Cheese Curd



Salads

All dinner come with our house salad and assorted rolls.

Specialty Salads

Watermelon Salad - \$3 .75 per person

Sheila Salad - \$3 .75 per person

Wild berry Salad - \$4 .00 per person

Grilled Caesar Salad - \$3 .75 per person

Kale Salad - \$4 .00 per person

Cup of Soup - \$4 .00 per person



Buffet Packages

Create your own Buffet

All buffets come with our house salad and assorted rolls, seasonal vegetable and potato choice.

Choose 2 proteins - \$37.95 per person

Choose 3 proteins - \$44.95 per person

Protein choices

Marinated Chicken Breast

Mediterranean Marinated Chicken Breast

Caprese Chicken

Lemon Grilled Salmon

Teriyaki Glazed Salmon

Pork Tenderloin

Beef Medallions Sliced

Turkey

Sliced Roast Beef



Buffet Packages

Potato Choices

Rocky Mountain Mashed potatoes

Truffle smashed red skin potatoes

Roasted Fingerling Potatoes

Baked Potato

Roasted Baby Sweet Potatoes

Carving Station Addition - \$75 Carving Attendant Fee



Plated Dinners

Beef Options

10-12 oz. Grilled Strip Steak Topped with Fried Onions -

\$33 .95 per person

8-9 oz. English Cut Boston Strip - \$34 .95 per person

8 oz. Filet Mignon - \$43.95 per person

All beef is cooked medium rare to rare

served with a choice of

Bourbon Black Peppercorn Demi

Sweet Shallot Brown Sauce

Wild Mushroom Blend

Sautéed Onions



Plated Dinners

Chicken Options

Herb Marinated Chicken Topped with Shallot Garlic Sauce -

\$28 .95 per person

Chicken Cecelia - Breaded Pan Seared Chicken Breast with Roasted
Tomato, Arugula, Balsamic Drizzle and Shaved Parmesan on a
Bed of Potato Rissole -

\$29 .95 per person

Caprese Chicken- Marinated Chicken Breast Topped with Roasted Tomato,
Fresh Mozzarella and Basil with Balsamic Drizzle -

\$29 .95 per person

Apple Cranberry Stuffed Chicken - Chicken Breast Stuffed with
Apples, Craisins, Raisins and Traditional Stuffing with a Sweet

Apple Sauce -

\$29.95 per person

Wild Mushroom Florentine Stuffed Chicken - Chicken Breast with Blend of
Mushrooms, Spinach and Cream Sauce -

\$29 .95 per person



Plated Dinners

Seafood

Teriyaki Glazed Salmon - \$33.95 per person

Lemon Grilled Salmon - \$33 .95 per person

Citrus Seared Halibut - \$36 .95 per person

Blackened Sea Bass with Mango Salsa - \$43 .95 per person

Pork

Large Bone in Pork Chop - \$32 .95 per person

Hand Carved Pork Tenderloin - \$31 .95 per person



Plated Dinners

Duet Plates

4-6 oz. Hand Cut Filet along with 4-6 oz. Chicken Breast -

\$46.95 per person

Beef Medallion and Seafood Stuffed Shrimp -

\$49 .95 per person

4-6 oz. Hand Cut Filet along with 4-6 oz. Grilled Salmon -

\$49.95 per person

*All plated meals come with seasonal vegetable and choice of potato.

*Vegetarian and gluten free options available upon request.

Kids Meals (pick one)

Chicken Fingers and French fries

Macaroni and Cheese

Cheese or Pepperoni Pizza

\$12 .95 per child



Late Night Snacks

Poutine Bar - \$6.45 per person

Dina's Pizza - \$5.45 per person

Loaded Nachos - \$5.45 per person

S'mores Bar - \$5.45 per person

Chicken Fingers - \$6.45 per person

Late Night Food Truck

Taco Bar - \$10 .95 per person

Tailgate Truck - \$10 .95 per person

Beef on Weck - \$10 .95 per person

*There is a \$200 fee to rent the food truck.

Pre-Ceremony Platters for the Wedding Party

Deli Lunch Platter for your Wedding Party - \$14 .95 per person

Danish Platter - \$8 .95 per person

Donuts and Cider - \$6 .95 per person



From Our Bakery

Wedding Cake Made to Your Specifications - \$4.25 per person

Cupcakes - \$3 .75 each

Assorted cookies - \$1 .50 each

Assorted pies - \$22 .00 each

Chocolate Covered Strawberries - \$3 .95 per person

Mini Cannoli - \$3 .75 each



On-site Ceremony Options

Bottom of the Hill- \$ 400 .00

*On site ceremony includes small bottled water for your guests

Additional Options

Church Pews for Top of Hill Ceremony - \$300 .00

90" square tablecloths - \$8 .00 each

(available in white, black or ivory) Linen

Napkins - \$0 .50 each

(available in assorted colors)

Wine Barrels - \$25 .00



Bar Packages

Beer and Wine Package - \$37 Per Person

Standard Bar Package - \$44 Per Person

Premium Bar Packages - \$49 Per Person

*All Packages are 5-hour packages

*All Packages include our House Wine and 1 Brand Keg Beer

_____ **House Wines include:** _____

Cabernet, Merlot Pinot Noir, Chardonnay, Pinot Grigio and Sauvignon Blanc.

(Wine Upgrades Available Upon Request)

_____ **Keg Beer selections include:** _____

Miller Lite, Bud It, Labatt's Blue, Labatt's Blue Light or Yuengling.

*EBC Beers available at additional cost.

* Canned beer upgrade \$400.00. \$500 for 140 ppl and up
3 domestics 1 craft

_____ **Standard Bar Liquors Include:** _____

Well brands of Vodka, Gin, Whiskey, Rum, Scotch Blend, Bourbon
Whiskey Blend, and Tequila.



Bar Packages

_____ Premium Bar Liquors Include: _____

Kettle One Vodka, Jack Daniels, Tanqueray Gin, Dewar's Scotch,
Bacardi Rum, Captain Morgan, Johnny Walker Red Label, Jim Beam, Avion
Tequila, Baileys and Kahlua.

_____ Also Available _____

Bottled Wine During Dinner Service - Price Based on Wine Selection.
Sangria White/Red - Beverage Dispenser - \$150 for 2-Gallon Dispenser
Champagne Toast - \$3.50 per person
Fresh Lemonade/Unsweetened Tea Beverage Dispenser-
\$50 for 2-Gallon Dispenser
Apple Cider - \$2 .50 per person (Seasonal)
Soda/Juice Bar - \$10 .00 per person
Signature Drink - Price Based on Drink Selected

Coffee Station - \$2.25 per person

*Bar Extension - to extend the bar past the 5-hour package there is a staff fee
of \$100/hour and drinks will be billed by consumption for each hour.