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What's Included IN YOUR WEDDING

All of our package pricing includes the following unless otherwise noted:

- A five and one-half (5.5) hour, reception
- An open, standard bar for four (4) hours (Bar is open one (1) hour before dinner and three (3) hours after)
- Crisp, ivory linen tablecloths and folded napkins
- Fine quality China, flatware, and stemware
- A beautifully skirted bridal table
- A private suite for the bridal party to use during reception
- A tastefully decorated wedding cake, in buttercream, of your design
- Convenient, accessible, free parking
- Warm, fresh baked rolls and bread sticks, served with butter at each table
- Choice of Soup or Salad
- Coffee and Tea Station service
- A beautiful array of silk flower centerpieces or lanterns on each table
- A bottle of house champagne for the entire head table

Jennifer's Garden requires a **\$1000** non-refundable deposit to reserve the date.

Wedding Ceremonies On Site require a **\$550** non-refundable deposit to reserve the date.



Wedding SPECIALS

ALL PACKAGES INCLUDE

- Customizable Menu Options
- Private Menu Tasting for Six (6) Guests
- Ivory Linens & Napkins
- White China, Flatware & Glassware
- Wedding Party Getting Ready Space
- Silk Floral Centerpieces or Lanterns
- Dance Floor

BRONZE PACKAGE

\$59.95 PP

*5 Hour Wedding Reception
3.5 Hour Standard Bar
Soup or Salad
Artisan Rolls & Butter
Plated Chicken with Accompanying Sides
Buttercream Wedding Cake
Coffee & Tea Station*

SILVER PACKAGE

\$78.00 PP

*5.5 Hour Wedding Reception
4 Hour Premium Bar
Champagne for Head Table
Soup or Salad
Artisan Rolls & Butter
Buffet which includes 2 Meats, 2 Starches, and 1 Vegetable
Buttercream Wedding Cake
Coffee & Tea Station*

GOLD PACKAGE

\$110.00 PP

*5.5 Hour Wedding Reception
4.5 Hour Premium Bar
Champagne for Head Table
1 Hors D'Oeuvres
Soup and Salad
Artisan Rolls & Butter
Plated Chicken and Beef Entree with Accompanying Sides
Upgraded Wedding Cake
1 Late Night Snack
Coffee & Tea Station
Upgraded Table Linens and Napkins*



Plated WEDDING MENU

CHICKEN PLATES

\$69.00 PP

Choice of one starch and one vegetable included.

Chicken Mornay:

Pan-seared chicken breast with Swiss cheese and Parmesan cream, seasoned with onion and clove.

Chicken Marsala:

Chicken breast marinated in Marsala, seasoned with oregano and garlic, seared and topped with a mushroom Marsala reduction.

Chicken Vesuvio:

Chicken breast marinated in oil, butter, and wine, breaded with herbs, and served with a white wine sauce infused with rosemary, thyme, and garlic.

Chicken Milanese:

Lemon and wine-marinated chicken, breaded, seared, and baked, served with a lemon-butter reduction.

Chicken Picatta:

Lemon chicken with parsley, seared and served with a white wine, lemon-butter caper sauce.

Chicken Riesling Cream:

Garlic and onion-seasoned chicken, seared and oven-finished, topped with a creamy Riesling cheese sauce.

PORK PLATES

\$72.00 PP

Choice of one starch and

(8 oz portion)

one vegetable included.

\$75.00 PP

(14 oz portion)

Chili Rubbed Pork Tenderloin:

Pork tenderloins marinated in chili and spices, topped with pineapple-black bean salsa.

Bone-In Pork Chop:

Frenched chop, brined in brown sugar, broiled, and topped with Chasseur sauce.

BEEF PLATES

Choice of one starch and one vegetable included.

Filet of Beef Tenderloin:

\$75.00 PP

USDA beef tenderloin, house-rubbed and broiled to medium-rare, served with your choice of demi-glace, Bordelaise, Béarnaise, or Boursin cream. Available in 6oz, 8oz, or 10oz.

(6 oz portion)

\$81.00 PP

(8 oz portion)

\$92.00 PP

(10 oz. portion)

Slow Roasted Prime Rib:

USDA boneless ribeye, seasoned with garlic, salt, and pepper, slow-roasted and topped with demi-glace, Bordelaise, or Prime sauce. Available in Queen Cut (10 oz) and King Cut (16 oz, bone-in or boneless).

\$77.00 PP

(10 oz portion)

\$93.00 PP

(16 oz portion)

KIDS MEALS

For those 12 years and younger.

Same Selection:

½ Price of Adult Meal Selection

Smaller portion, plated meal incorporating the same adult meal selection

Mac and Cheese & Chicken Strips:

\$33.00 PP

Served to the kids when meal is plated

Specialty/Dietary Restriction Meal:

\$42.00 PP

Served to kids with special dietary/restrictions

Buffet Kids Charge:

½ Price of Adult Meal Selection

Child has same options at buffet

ALL PLATED MEALS COMES WITH A SOUP OR SALAD, A STARCH, A VEGETABLE, ARTISAN ROLLS & BUTTER.
CHOOSE YOUR OPTIONS FROM PAGE 6 & 7.



Buffet ^{OR} Family Style

WEDDING MENU

1 Entree, 2 Starches, 1 Vegetable	Buffet:	\$70.00 PP
	Family Style:	\$78.00 PP
2 Entrees, 2 Starches, 1 Vegetable	Buffet:	\$82.00 PP
	Family Style:	\$87.00 PP
Additional Starch or Vegetable		\$4.50 PP
Action Carving Station (Buffet Only)		\$6.00 PP

ENTREE SELECTION

Boneless Chicken Breast:

Boneless skinless chicken breasts seasoned by choice of sauce and prepared by flour dredging, breading, or grilling. Choice of sauce: Mornay, Marsala, Picatta, Vesuvio, or Riesling Cream.

Sliced Sirloin of Beef:

USDA grade sirloin, slow roasted and shaved thin. Served with au-jus and Demi-Glace.

Pineapple-Clove Glazed Ham:

Boneless smoked pit style ham, glazed with a pineapple, brown sugar and clove mixture.

Roasted Pork Loin with Spiced Apples:

Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin, and cayenne pepper. Slow roasted and served with sweet, spiced apple chunks or apple sauce.

Roast Turkey Breast:

All white, boneless turkey breast slow roasted and served with natural gravy

Italian Sausage with Peppers:

Chunks of Italian sausage mixed with a sauté of green and red bell peppers and yellow onions.

Polish Sausage with Sauerkraut:

Smoked or fresh kielbasa served with a sweet, house made kapusta.

Roast of Beef Tenderloin:

USDA Graded whole beef tenderloin, trimmed and skinned and slow roasted with a mixture of rosemary and garlic till medium rare. Sliced and served with your choice of Demi-Glace, Bordelaise, Bearnaise or Boursin-cream sauce.

** Additional **\$5.00 PP***

ALL BUFFET MEALS COMES WITH A SOUP OR SALAD, 2 STARCHES, A VEGETABLE, ARTISAN ROLLS & BUTTER.
CHOOSE YOUR OPTIONS FROM PAGE 6 & 7.



Wedding Options

MENU

STARCH SELECTION

Garlic Whipped Potatoes

Creamy mashed potatoes blended with roasted garlic for a rich, savory flavor.

Boursin Whipped Potatoes

Fluffy whipped potatoes infused with Boursin cheese for a velvety, herbaceous twist.

Whipped Potatoes

Classic, buttery mashed potatoes whipped smooth for a comforting side.

Herb Bliss Roasted Potatoes

Oven-roasted red potatoes tossed in a fragrant blend of herbs and olive oil.

American Style Potatoes

Hearty, sliced breakfast-style potatoes with onions and mild seasoning.

Rice Pilaf

Fluffy long-grain rice simmered with aromatic vegetables and light seasoning.

Sun Dried Tomato and Basil Risotto

Creamy arborio rice cooked with sun-dried tomatoes and fresh basil.

Baked Cheese Mostaccioli

Pasta baked in marinara and layered with melty mozzarella and Parmesan.

Cranberry Wild Rice

Nutty wild rice mixed with dried cranberries and herbs for a sweet-savory balance.

Garlic Duchess Potatoes*

A garlicky spin on classic duchess potatoes, crisp on the outside, soft inside.

Riesling Cream Pasta

*Pasta in a silky Riesling wine cream sauce with a touch of sweetness. Additional **\$1.50 PP***

Mac and Cheese Casserole

Baked elbow macaroni in a creamy cheddar cheese sauce with a crunchy topping.

** Plated meals only*

VEGETABLE SELECTIONS

Depending on the time of year, some selections might not be available.

Fresh Green Beans:

Garnished with carrot shreds.

Garlic Green Beans:

Fresh garlic and garnished with carrot shreds.

Sunshine Vegetables:

Fresh green and yellow beans, cut carrot sticks.

Broiled Asparagus:

*Kosher salt and olive oil. Additional **\$1.00 PP***

Bacon Wrapped Asparagus:

*BCherrywood smoked bacon. Additional **\$1.25 PP***

Glazed Carrots:

Honey-kissed baby carrots

Roasted Carrots:

Roasted, whole, crop-top baby carrots

Buttered Corn:

Garnished with a red pepper dice.

Broccolini:

Baby broccoli sautéed with garlic and oil



Wedding Options

M E N U

SALADS

House Salad

A mixture of romaine, iceberg, and radicchio, topped with sliced cucumbers and shredded carrots. Served with choice of a dressing.

Seasonal Salad

*Seasonal salads can be found below. Seasonal salads are only available during the designated months. Additional **\$4.50 PP***

Spring Salad (March-May)

A mixture of arugula and mesclun greens with grilled asparagus, snap peas, and sweet onions topped with feta cheese and sweet citrus vinaigrette.

Summer Salad (June-August)

Mesclun greens with cherry tomatoes, strawberries, summer squash and cucumbers topped with gorgonzola crumbles and watermelon lime vinaigrette.

Fall Salad (September-November)

Mixture of fennel and radicchio and romaine lettuce with grilled butternut squash, bell peppers, raisins and toasted pecans topped with parmesan chips and pomegranate vinaigrette.

Winter Salad (December-February)

Mixture of romaine, escarole, and spinach topped with shaved broccoli, carrots, leeks and mandarin oranges tossed in red wine vinaigrette

SOUP SELECTION

Chicken Wild Rice

Creamy chicken soup with tender wild rice and vegetables.

Chicken Florentine with Gnocchi

Creamy chicken soup with spinach and pillowy gnocchi.

Minestrone

Hearty vegetable soup with beans, pasta, and Italian herbs.

Cheddar Broccoli

Rich, cheesy soup loaded with tender broccoli florets.

Loaded Baked Potato

Creamy potato soup with cheddar, bacon, and chives.

Italian Wedding

Savory broth with meatballs, pasta, and leafy greens.

Chicken Noodle with Vegetable

Classic chicken noodle soup with colorful vegetables.



Hors D'oeuvres

M E N U

HORS D'OEUVRES

Andouille Stuffed Mushrooms **\$3.25**

Savory mushrooms filled with spicy Andouille sausage.

Artichoke Parmesan Crostini **\$3.25**

Crisp crostini topped with creamy artichoke and melted Parmesan.

Asian Beef Skewers with Hoisin Glaze **\$4.50**

Tender marinated beef skewers finished with sweet hoisin glaze.

Balsamic Chicken and Portabella Skewers **\$4.50**

Skewered chicken and mushrooms with a tangy balsamic drizzle.

Beef Tenderloin Crostini with Arugula and Prime Sauce **\$5**

Seared beef tenderloin on crostini with arugula and house prime sauce.

Blackened Shrimp with Blue Cheese **\$4.50**

Bold Cajun shrimp paired with a creamy blue cheese accent.

Boneless Buffalo Wings **\$3.75**

Crispy boneless chicken tossed in classic Buffalo sauce.

Bone-in Buffalo Wings **\$4.00**

Juicy bone-in wings coated in zesty Buffalo sauce.

Cocktail Meatballs **\$3.50**

BBQ, Swedish, or Sweet and Sour)

Bite-sized meatballs in your choice of bold, sweet, or savory sauces.

Coconut Chicken with Plum Sauce **\$4.50**

Crispy coconut-crusted chicken served with sweet plum dipping sauce.

Crudités Shooter with Red Pepper and Garlic Aioli **\$3.50**

Fresh veggies in a shooter cup with creamy roasted red pepper aioli.

Cucumber Boursin **\$3.50**

Crisp cucumber rounds topped with herbed Boursin cheese.

Cuban "Cigar" Spring Rolls **\$4.00**

Crispy spring rolls filled with Cuban-style pork, ham, and cheese.

Flatbread Pizzas **\$3.50**

Bite-size flatbreads with assorted savory toppings.

Mini Beef Wellington **\$4.50**

Tender beef wrapped in puff pastry with mushroom duxelles.

Mini Reuben **\$4.00**

Mini sandwiches with corned beef, sauerkraut, Swiss, and 1000 Island on rye.

Quesadillas, Cheese **\$4.00**

Grilled flour tortillas with melted cheese, cut into bite-size wedges.

Quesadillas, Chicken and Peppers **\$4.00**

Cheesy quesadillas filled with seasoned chicken and peppers.

Quesadillas, Chorizo **\$4.00**

Spicy chorizo and cheese folded in crispy grilled tortillas.

Shrimp Cocktail Shooters **\$4.50**

Chilled shrimp with zesty cocktail sauce in individual cups.

Spanakopita **\$3.50**

Flaky phyllo triangles stuffed with spinach and feta.

Spinach and Artichoke Bites **\$3.50**

Warm, cheesy spinach-artichoke filling in a crisp pastry shell.

Toasted Cheese Ravioli **\$3.50**

Breaded and fried cheese-filled ravioli served with marinara.



Hors D'oeuvres

PACKAGE

WEDDING HORS D'OEUVRES PACKAGE

\$85.00 PP

Buffet or Butler style; Choose Ten (10); Food on display a maximum of two (2) hours

Andouille Stuffed Mushrooms

Savory mushrooms filled with spicy Andouille sausage.

Artichoke Parmesan Crostini

Crisp crostini topped with creamy artichoke and melted Parmesan.

Asian Beef Skewers

Tender marinated beef skewers finished with sweet hoisin glaze.

Baked Potato Bar

A customizable station featuring fluffy baked potatoes with a variety of toppings.

Balsamic Chicken and Portabella Skewers

Skewered chicken and mushrooms with a tangy balsamic drizzle.

Beef Tenderloin Crostini (Counts as two choices)

Seared beef tenderloin on crostini with arugula and house prime sauce.

Blackened Shrimp with Blue Cheese (Counts as two choices)

Bold Cajun shrimp paired with a creamy blue cheese accent.

Boneless or Bone-in Buffalo Wings

Tender chicken wings, boneless or traditional, tossed in zesty Buffalo sauce

Bruschetta Station

Toasted baguette slices served with House made bruschetta

Chocolate Covered Strawberries

Juicy, ripe strawberries dipped in rich chocolate for a simple yet elegant sweet treat.

Cocktail Meatballs

Bite-sized meatballs in your choice of bold, sweet, or savory sauces.

Coconut Chicken with Plum Sauce

Crispy coconut-crusted chicken served with sweet plum dipping sauce.

Cucumber Boursin

Crisp cucumber rounds topped with herbed Boursin cheese.

Domestic and Imported Cheese Platter

An artful assortment of premium domestic and imported cheeses, paired with crackers

Flatbread Pizzas

Bite-size flatbreads with assorted savory toppings.

Fresh Fruit Platter

A vibrant selection of seasonal, hand-cut fruits beautifully arranged.

Mini Beef Wellington (Counts as two choices)

Tender beef wrapped in puff pastry with mushroom duxelles.

Mini Crab Cakes (Counts as two choices)

Golden, crispy crab cakes made with tender lump crab meat

Mini Reuben

Mini sandwiches with corned beef, sauerkraut, Swiss, and 1000 Island on rye.

Pasta Bar

A customizable pasta station featuring a variety of fresh pastas, savory sauces, and assortment of toppings.

Quesadillas

Grilled flour tortillas with melted cheese, cut into bite-size wedges.

Rumaki, Date

Tender dates wrapped in crispy bacon with a hint of sweet and savory flavors

Rumaki, Scallop (Counts as two choices)

Succulent scallops wrapped in smoky bacon.

Shrimp Cocktail Platter (Counts as two choices)

Chilled, jumbo shrimp served with a tangy cocktail sauce and lemon wedges

Shrimp Cocktail Shooters (Counts as two choices)

Chilled shrimp with zesty cocktail sauce in individual cups.

Spanakopita

Flaky phyllo triangles stuffed with spinach and feta.

Spinach Artichoke Bites

Warm, cheesy spinach-artichoke filling in a crisp pastry shell.

Toasted Cheese Ravioli

Breaded and fried cheese-filled ravioli served with marinara.

Choice of Torte

Spinach and Artichoke, Roasted Red Pepper, or Cheddar and Bacon. Served with baguette slices

Vegetable Crudités Platter

A vibrant assortment of crisp, fresh vegetables served with ranch or hummus

Zucchini Bites with Garlic Lemon Aioli

Shredded zucchini, breadcrumbs, cheese, and egg baked into mini muffins, served with a zesty lemon aioli for a fresh, savory bite.

Taco Bar (Additional **\$6.25 PP**)

A build-your-own taco station with a variety of fillings and toppings

Jambalaya (Additional **\$6.25 PP**)

Classic jambalaya with spicy sausage, shrimp, chicken, and vegetables,

Mini Sweet Table (Additional **\$6.50 PP**)

A delightful assortment of bite-sized desserts,



Wedding Brunch

MENU

WEDDING BRUNCH MENU **\$65.00 PP**

11:00am to 3:00pm

Includes Standard Bar for Three (3) Hours & Coffee & Hot Tea Station

Fruit Platter

A colorful assortment of fresh, seasonal fruits, including melons, berries, and citrus, beautifully arranged for a refreshing addition to any meal.

Scrambled Eggs

Fluffy, creamy scrambled eggs cooked to perfection, ideal for any breakfast spread.

French Toast

Golden-brown slices of thick bread, egg-dipped and cooked to crispy perfection, served with syrup and butter.

Hash browns

Crispy, golden-brown grated potatoes, seasoned and cooked to a satisfying crunch.

Cherrywood Smoked Bacon or Maple Sausage Links

Smoky, crispy cherrywood bacon or savory maple sausage links, offering a classic breakfast protein.

Assorted Quiches

Additional \$1.50 PP

A selection of savory quiches with fillings like spinach, cheese, and ham, for a flavorful alternative to scrambled eggs.

Roast Turkey or Honey Ham

Tender roast turkey or sweet, glazed honey ham, both served with a savory gravy for extra flavor.

Garlic Mashed Potatoes or Au Gratin Potatoes

Creamy garlic mashed potatoes or rich, cheesy au gratin potatoes, baked until golden and bubbly.

Bread Stuffing with Gravy

Savory bread stuffing made with herbs and vegetables, topped with rich, warm gravy.

Buttered Corn

Sweet, tender corn kernels lightly buttered for a simple, classic side.

Green Bean Casserole

Green beans baked in a creamy sauce with crispy fried onions, offering a comforting and savory dish.

Mostaccioli

Pasta in a hearty marinara sauce, baked with mozzarella and Parmesan cheese for a satisfying dish.

ACTION STATION UPGRADES

Ham, Turkey or Sirloin of Beef Carving Station: **\$6.00 PP**

Beef Tenderloin Carving Station: **\$6.00 PP**

Chef Action Omelet / Egg Station: **\$5.00 PP**



Late Night MENU

BUFFET PLATTERS

All Items listed below specify cost and quantity.

Bruschetta Station with Toasted Baguette Bread

\$250.00 (Serves 100)

Toasted baguette slices served with House made bruschetta

Fresh Vegetable Crudités Platter with Ranch Dressing

\$250.00 (Serves 100)

A vibrant assortment of crisp, fresh vegetables served with ranch

Fresh Fruit Platter with Yogurt Dip

\$255.00 (Serves 100)

A colorful assortment of fresh, seasonal fruits, including melons, berries, and citrus, beautifully arranged for a refreshing addition to any meal.

Hand Dipped Chocolate Covered Strawberries

\$275.00 (150 pieces)

Elegant and decadent strawberries hand-dipped in rich chocolate, beautifully presented for a crowd-pleasing treat

Domestic & Imported Cheese Platter with Flatbreads

\$300.00 (Serves 100)

An artful assortment of premium domestic and imported cheeses, paired with crackers

Jumbo Shrimp Platter with Cocktail Sauce

\$295.00 (100 pieces)

Chilled, jumbo shrimp served with a tangy cocktail sauce and lemon wedges

Buffalo Wing Platter with Blue Cheese

\$235.00 (100 pieces)

Tender chicken wings, boneless or traditional, tossed in zesty Buffalo sauce

Roasted Red Pepper Cheese Torte with Flatbreads

\$115.00 (Serves 50)

Roasted Red Pepper Torte, or Cheddar and Bacon. Served with baguette slices

Artichoke Boursin Cheese Torte with Flatbreads

\$115.00 (Serves 50)

A savory torte featuring creamy Boursin cheese and marinated artichokes, served with an assortment of crisp flatbreads and crackers.

Spinach and Artichoke Dip with Toasted Baguette Bread

\$115.00 (Serves 50)

Warm, cheesy spinach-artichoke dip with baguette bread

LATE NIGHT SNACKS

Pizza Bites

*Bite-sized pizza slices with your choice of cheese, sausage, pepperoni, veggie (peppers, onion, mushrooms, olives) or supreme (Everything) **\$3.75 PP***

Mini Hotdogs

Miniature franks on buns with Chicago-style condiments.

\$3.75 PP

Corn Dogs

*Bite-sized or full-sized on a stick, your choice. Franks wrapped in cornbread. Served with regular or spicy mustard. **\$3.75 PP***

Mini Deli Sandwiches

*Roast Beef and Provolone, Ham and Cheddar, and Turkey and Swiss on Sweet Rolls served with Lettuce, Tomato, Onion, Pickles, Mayo, and Mustard. **\$4.25 PP***

Mini Slider Hamburgers

Miniature beef patty on a bun with condiments on side.

\$3.75 PP

\$4.00 PP with Cheese

Mini Italian Beef Sandwiches

*Shaved inside round of beef, slow cooked to perfection and served on a mini French roll with choice of sweet or hot peppers and mozzarella cheese. **\$5.50 PP***



Sweets MENU

DESSERTS

PLATED DESSERTS

\$8.95 PP

New York Cheesecake with Raspberry Couli

Rich and creamy classic cheesecake topped with a vibrant, sweet-tart raspberry coulis.

Carrot or Red Velvet Cake

Moist and flavorful carrot cake with cream cheese frosting or decadent red velvet cake with a hint of cocoa and smooth cream cheese icing.

Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone cream dusted with cocoa for a classic Italian dessert.

Chocolate Mousse Parfait

Silky chocolate mousse layered with whipped cream and chocolate crumbles for a rich, indulgent treat.

Fruit Parfait

Layers of fresh seasonal fruit, creamy yogurt or custard, and granola or sponge cake for a light, refreshing dessert.

ICE CREAM WITH GAUFRETTE COOKIE **\$4.50 PP**

Creamy vanilla ice cream served with a crisp, delicate gaufrette cookie for a simple yet elegant dessert.

CHOCOLATE FOUNTAIN **\$15.50 PP** for 7 Items

A flowing fountain of warm, rich chocolate accompanied by seven delicious dipping items

Dipping Items:

Strawberries	Macaroons
Pound Cake	Bananas
Pineapple Chunks	Marshmallows
Pretzel Rods	Rice Krispie Treats
Mini Cream Puffs	Brownies
Cookies	Pirouette Cookies
Lady Fingers	

SWEETS TABLE

Assorted Chocolate Dipped Cookies	\$25 per dozen
Assorted Cupcakes (Large)	\$35 per dozen
Assortment of Petit Fours	\$35 per four dozen
Blondies	\$25 per dozen
Cake Pops	\$30 per dozen
Cheesecake Bites	\$30 per dozen
Chocolate Covered Strawberries	\$45 per dozen
Chocolate Dipped Rice Krispie Squares	\$30 per dozen
Cream Puffs	\$25 per dozen
Dipped Cannolis	\$45 per dozen
Gluten-Free Cupcakes (Large)	\$40 per dozen
Lemon Squares	\$30 per dozen
Mini Tiramisu	\$35 per dozen
Mini Pie Bites	\$25 per dozen
Mousse Bites	\$35 per dozen
Nanaimo Bars	\$25 per dozen
Seven Layer Bars	\$30 per dozen
Pumpkin Squares	\$25 per dozen



Sweet Table PACKAGES

Deluxe Sweet Table

\$16.75 per person (Choose 10)

Assorted Chocolate Dipped Cookies, Assorted Mini Cupcakes , Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free Mini Cupcakes , Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares

Signature Sweet Table

\$9.50 per person (Choose 5)

Assorted Chocolate Dipped Cookies, Assorted Mini Cupcakes , Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free Mini Cupcakes , Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares

Mini Sweet Table

\$6.50 per person (Choose 3)

Assorted Chocolate Dipped Cookies, Assorted Mini Cupcakes , Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free Mini Cupcakes, Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares



Liquor MENU

All of our bartenders are all BASSET certified as required by the State of Illinois. We employ a Precision Pour system, delivering one (1) ounce of liquor per pour. This system ensures accurate tasting drinks and service speed.

House Rules: Valid ID is required for all guests. No shots. We reserve the right to refuse service to anyone.

STANDARD BAR

(4-hour standard bar included in wedding packages unless otherwise specified)

Bud Light, Miller Lite, Busch Light, MGD and Budweiser. Assorted Soft Drinks, Bloody Mary's, Chardonnay, White Zinfandel, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Moscato (All dependent on availability)

Choice of Spirits to Include- Whiskey, Bourbon, Brandy, Gin, Rum, Spiced Rum, Coconut Rum, Tequila, Vodka, Amaretto, Assorted Schnapps, Southern Comfort, Coffee Liquor, Irish Cream

PREMIUM BAR

(Add \$10.00 Per person)

(Will include everything in the Standard Bar as well as the following spirits)

Tito's Handmade Vodka, Don "Q" Silver Rum, Bailey's Irish Cream, Captain Morgan Spiced Rum, Dewar's Scotch White Label, J & B Scotch, Jack Daniel's Whiskey, Tullamore Dew Irish Whiskey, Corazon Blanco Tequila, Kahlua Coffee Liquor, Malibu Coconut Rum, Old Forester Bourbon, Seagram's Crown 7 American Whiskey, Southern Comfort, Tanqueray Gin

WINE SERVICE: \$19.00/ Per Bottle

Chardonnay, White Zinfandel, Merlot, Cabernet, Sauvignon, Pinot Grigio, Pinot Noir, Riesling, Moscato, Sauvignon Blanc

CHAMPAGNE AND SPARKLING WINE

\$22.00/ Per Bottle or \$6.00/ Glass

Allure Peach, Allure Mango, Andre Strawberry, Ruffino Prosecco, Ruffino Moscato D'Asti

CHAMPAGNE OR SPARKLING WINE FOUNTAIN

Includes fountain

3 Gallon Fountain (15 bottles) **\$285.00**

5 Gallon Fountain (28 bottles) **\$550.00**

BOTTOMLESS MIMOSA BAR

Up to 2 hours

\$18.00 PP

Sparkling Wine, Assorted Juices, Accoutrements

Premium Bar Upgrades

(Must upgrade to premium bar)

Add 2 Selections of Upgraded Bottles or Cans

\$4.00 PP

Add 4 Selections of Upgraded Bottles or Cans

\$7.00 PP

IMPORTED AND CRAFT BEERS

Other beers/hard seltzers available upon request

Corona, Corona Light, Samuel Adams Boston Lager, Heineken, Amstel Light, Blue Moon, Stella Artois, Goose Island 312, Goose Island IPA, Revolution Anti-Hero, Michelob Ultra

**Specific wine/vintages based on availability. Brands may change without notice. Inquire for custom pricing.*

LOCAL CRAFT BEER UPGRADES

\$6.00 PP

Two (2) selections of local and seasonal craft beers.

Based on Availability through our vendors. Specialty and limited releases could be subject to additional costs.

LUXURY UPGRADES

(Charged per bottle)

Amaretto Disaronno

Bombay Sapphire Gin

Chivas Regal Scotch Whiskey

Crown Royal Canadian Whiskey

Dewar's 12-year Scotch Whiskey

Grey Goose Vodka

Johnnie Walker Black Label Scotch Whiskey

Maker's Mark Bourbon Whiskey

Don Julio Blanco Tequila

Ketel One Vodka



Wedding CEREMONIES

ON-SITE WEDDING CEREMONIES

Couple can arrive **two (2) hours** prior to event on the day of wedding.

Requires a **\$550** non-refundable deposit to reserve the date.

Jennifer's Garden on-site ceremonies can be performed inside the facility in our lovely foyer area (Seats 88 Guests) or outside in the Garden Gazebo (Seats 240 Guests). Jennifer's Garden provides an on-site officiant; however, you may hire your own officiant if you so choose. You must obtain your marriage license from the Grundy County Court House. The Grundy County Court House phone number is (815) 941- 3222.

Jennifer's Garden's outdoor ceremonies bring together nature, elegance, and unforgettable memories. Each year, we plant perennials in all different colors and shapes. These flowers give the outdoor ceremony an inviting feeling, can match any couple's theme colors, and make a perfect backdrop for that timeless photo.

Imagine your dearest friends and family members gathered as they await your arrival down the garden aisle. Your best friend awaits your arrival underneath the stunning gazebo. The sound of the Fleur-de-lis water fountain sings in the background and the sun smiles as you take those final steps down the aisle on the happiest day of your life.

Foyer Ceremony

\$1100.00

Includes: Rehearsal (Evening before for one [1] hour) 5pm to 6pm or 5:30pm to 6:30pm

Setup

88 Chairs

1 Table

Podium

Cleanup

Garden Gazebo Ceremony **\$1100.00**

Includes: Rehearsal (Evening before for one [1] hour) 5pm to 6pm or 5:30pm to 6:30pm

Setup

240 Chairs

1 Table

Podium

Cleanup

Music and sound to be provided by DJ. DJ must provide two (2) speakers and two (2) microphones. Officiant is included in your wedding package. No discounts for providing own officiant.



Wedding Cake

M E N U

Basic Wedding Cake is **included** in all wedding packages. Buttercream or Chocolate Buttercream filling in all layers.

Basic Batter Flavors:

White, Chocolate, Yellow, Marble

Premium batter flavors (page 17) - **\$2.00** per slice

Premium filling flavors (page 17) - **\$2.30** per slice

Fondant Wrap - **\$2.05** per slice

Fondant Ribbon - **\$96.00**

Fondant Strings - **\$65.00**

Fondant Bow - **\$96.00**

Fondant Applications*- **\$65.00**

5 ct Butterflies - **\$55.00**

Edible Pearls (4-layer cake) - **\$65.00** (**\$20.00** each additional layer after 4)

Drapes - **\$90.00**

Monogram - **\$35.00**

Gum Paste Flowers (5-15) *- **\$96.00**

Additional Cake Labor Hours - **\$55.00** per hour

**Not to exceed one (1) cake labor hour. Fondant applications and more extensive and additional gum paste flowers will be subject to additional cake labor hours.*

Couple is responsible for flowers, ribbon, and cake toppers. **Cake accoutrements MUST be provided one week (7 days) prior to your event.**



Wedding Cake

MENU

PREMIUM CAKE BATTERS

German Chocolate
Strawberry
Lemon
Red Velvet
Banana Nut
Pumpkin
Almond
Apple
Pistachio

PREMIUM FILLINGS

Mocha Chocolate Chip	Chocolate Mousse
Buttercream Cream Cheese	White Chocolate Mousse
Chocolate Cream Cheese	Bavarian Cream
Apricot Preserves	Vanilla Mousse
Lemon Preserves	Raspberry Mousse
Raspberry Preserves	Hazelnut
Strawberry Preserves	German (Coconut)
Blueberry Preserves	Fudge
Chocolate Ganache	Fresh Fruit

CAKE SHAPES

Round	Heart
Square	Hexagon
Octagon	Sheet
Comma	Combined
Oval	



Rental MENU

MEDIA

LCD Projector: **\$120.00**

5x7 Screen: **\$50.00**

5x7 Screen and LCD Combo: **\$155.00**

Easel Fee: **\$20.00** each

Envelope Box: **\$20.00** each

Birdcage Envelope Holder: **\$30.00**

Rustic Place Seating Board: **\$35.00** pair

UPGRADED CENTERPIECES

Silk Roses with Calla Lilies: **\$25.00** per table

Candelabras: **\$25.00** per table

LED Branches Added: **\$25.00** per table

LINEN

Chair Cover with Sash: **\$5.50** per chair

Satin Sash for Staircase w/ lights: **\$110.00** (multiple colors available)

52x52 Polyester Overlay: **\$10.00** per table

108x108 Overlays: **\$19.00 - \$23.00** per table

132" Round Tablecloth: **\$22.00 - \$25.00** per table

132" Round Glitz/Bedazzle Tablecloth: **\$40.00** per table

Sash only: **\$3.00** each

Napkins: **\$2.00** each

Table Runner: **\$8.00 - 12.00** each

Table Runner (Glitz or Burlap): **\$15.00** each

THINGS OF INTEREST

Shuttle Service all night to Morris hotels: **\$300.00**

(Holiday Inn Express, Quality Inn, Comfort Inn, Days Inn, Super 8)

Wedding Iron Arbor outside: **\$130.00**

Cinderella Carriage: **\$100.00**

Drapes From The Ceiling: **\$300.00**



Catering MENU

BUFFET ENTREE SELECTION (CHOOSE 1 OR 2)

Herb-Crusted Chicken Vesuvio

Lightly breaded chicken breast with a vesuvio sauce.

Chicken Florentine

Pan seared chicken breast topped with a rich parmesan and spinach cream sauce.

Slow-Roasted beef with Red Wine Demi Glace

Tender, thinly sliced roast beef with a flavorful red wine reduction.

Tuscan Pork Loin

Garlic and rosemary rubbed pork loin. Sous-vide whole and roasted. Served with balsamic glaze.

Italian or Polish Sausage

Polish (Fresh and smoked) served with a sweet kaput. Italian served with peppers and onions

Roast Beef of Tenderloin

+\$8 PP

Roasted whole tenderloin of beef, seasoned with rosemary and garlic and served with a port wine bordelaise or Rouqefort cream sauce.

Maple Dijon Salmon

+\$3 PP

Oven roasted, skin on salmon filet, finished with a dijon glaze.

ONE (1) ENTREE, TWO (2)
STARCHES AND ONE (1)
VEGETABLE

\$50.00 PP

TWO (2) ENTREES, TWO
(2) STARCHES AND ONE
(1) VEGETABLE

\$57.00 PP

STARCH SELECTION (CHOOSE 1 OR 2)

Savory Herb Rice Pilaf

Fragrant rice with Sautéed vegetables, fresh herbs, and dried cranberries.

Herb Bliss Potatoes

Red Skinned potatoes, quartered and oven roasted with herbs.

Baked Three-Cheese

Rigatoni

A rich blend of mozzarella, parmesan, and ricotta in a red sauce.

Garlic Whipped Potatoes

Skin on, red potatoes mashed with roasted garlic and butter.

VEGETABLE SELECTION (CHOOSE 1)

Haircots Verts

French green beans with almonds and a splash of amaretto

Roasted Carrots with Thyme

Crop top carrots, roasted with thyme and butter.

Apple Bacon Roasted

Brussels

Balsamic glazed roasted halved brussels sprouts with bacon.

SALAD SELECTION (CHOOSE 1)

House Tossed Salad

Mescln greens with shredded carrots, cucumbers, tomatoes and gorgonzola cheese. Served with a champagne viniagrette

Cesar Salad

Romaine lettuce, parmesan cheese, cherry tomatoes and croutons. Served with creamy ceasar dressing

Add Chicken

+\$3 PP

ALL CATERING ORDERS COME WITH ARTISAN ROLLS AND BUTTER



Catering Sweets

MENU

DELIVERY & SET UP FEE APPLICABLE

Assorted Chocolate Dipped Cookies	\$25 per dozen
Assorted Cupcakes (Large)	\$35 per dozen
Assortment of Petit Fours	\$35 per four dozen
Blondies	\$25 per dozen
Cake Pops	\$30 per dozen
Cheesecake Bites	\$30 per dozen
Chocolate Covered Strawberries	\$45 per dozen
Chocolate Dipped Rice Krispie Squares	\$30 per dozen
Cream Puffs	\$25 per dozen
Dipped Cannolis	\$45 per dozen
Gluten-Free Cupcakes (Large)	\$40 per dozen
Lemon Squares	\$30 per dozen
Mini Tiramisu	\$35 per dozen
Mini Pie Bites	\$25 per dozen
Mousse Bites	\$35 per dozen
Nanaimo Bars	\$25 per dozen
Seven Layer Bars	\$30 per dozen
Pumpkin Squares	\$25 per dozen

LOOKING FOR SOMETHING SPECIAL?
LET OUR EXECUTIVE BAKER MAKE YOUR DREAMS COME TRUE!



Catering Sweets

PACKAGES

Deluxe Sweet Table

\$16.75 per person (Choose 10)

Assorted Chocolate Dipped Cookies, Assorted Cupcakes (Large), Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free, Cupcakes (Large), Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares

Signature Sweet Table

\$9.50 per person (Choose 5)

Assorted Chocolate Dipped Cookies, Assorted Cupcakes (Large), Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free, Cupcakes (Large), Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares

Mini Sweet Table

\$6.50 per person (Choose 3)

Assorted Chocolate Dipped Cookies, Assorted Cupcakes (Large), Assortment of Petit Fours, Blondies, Cake Pops, Cheesecake Bites, Chocolate Covered Strawberries, Chocolate Dipped, Rice Krispie Squares, Cream Puffs, Dipped Cannolis, Gluten-Free, Cupcakes (Large), Lemon Squares, Mini Pie Bites, Mini Tiramisu, Mousse Bites, Nanaimo Bars, Seven Layer Bars, Pumpkin Squares



Shower MENU

AVAILABLE FROM 11:00AM – 3:00PM
OR 12:00PM–4:00PM

PLATED MEAT SPECIAL \$25.50 PP

Soup or House Salad, a Starch, Fresh Baked Rolls, Soft Drinks, Cake, Coffee, and Hot Tea

MEAT ENTREE CHOICES (CHOOSE ONE)

Chicken Parmesan

Chicken Marsala

Broiled Salmon

Parmesan Encrusted Tilapia

PLATED PASTA SPECIAL \$18.50 PP

Soup or House Salad, a Starch, Fresh Baked Rolls, Soft Drinks, Cake, Coffee, and Hot Tea

PASTA ENTREE CHOICES (CHOOSE ONE)

Broasted Chicken, Roasted Mushrooms, Caramelized Onion, Marsala Cream mixed with Rigatoni Noodles

Grilled Chicken, Spinach, Spicy Tomato Cream Sauce on A Bed Of Potato Gnocchi Rigatoni with Chicken, Broccoli, Peas, and Basil in a Parmesan Cream

Cheese Mostaccioli

Sun Dried Tomato Risotto

STARCH ENTREE CHOICES (CHOOSE ONE)

Vegetable Medley

Herb Bliss Potatoes

Garlic Green Beans

Cranberry Wild Rice

Broiled Asparagus

Sauteed Broccolini

SOUP & SANDWICH SPECIAL \$22.50 PP

*Includes: Cake**, Soft Drinks, Coffee, and Hot Tea*

SOUP CHOICES

Chicken Wild Rice

Creamy chicken soup with tender wild rice and vegetables.

Loaded Baked Potato

Creamy potato soup with cheddar, bacon, and chives.

Cream of Broccoli Cheddar

Rich, cheesy soup loaded with tender broccoli florets.

Hot Potato and Leek

A warm, creamy blend of tender potatoes and sautéed leeks, simmered to perfection for a comforting, velvety soup with delicate, savory flavor.

Hearty Beef Vegetable

A robust, savory soup filled with tender chunks of beef, garden vegetables, and herbs, simmered in a rich broth

SANDWICH CHOICES

Served with chips and a pickle

Turkey Bacon Monterey on Sourdough

Oven-roasted turkey, crispy bacon, and Monterey Jack cheese layered on fresh sourdough bread, served chilled for a satisfying classic.

Chicken or Tuna Salad on Sweet Yeast Roll

Creamy chicken or tuna salad served chilled on a soft, sweet yeast roll for a light and refreshing sandwich option.

Honey Ham and Cheddar on a Pretzel Roll

Sweet honey-glazed ham and sharp cheddar cheese layered on a soft, salty pretzel roll

Roast Beef and Cheddar on Onion Roll

Thin-sliced roast beef with sharp cheddar cheese on a soft, savory onion roll—served cold for a bold and hearty bite.

CAKE FLAVORS

ALL FLAVORS ARE SERVED WITH BUTTER CREAM UNLESS NOTED

Chocolate

White

Funfetti

Marble

Strawberry

Carrot Cake (with Cream Cheese Filling)

Red Velvet (with Cream Cheese Filling)