

# WEDDING PACKAGE SELECTIONS

## PASSED HORS D'OEUVRES

### COLD

Diced Roma Tomatoes & Fresh Mozzarella, Basil Pesto, Garlic  
Toasted French Bread

Melon Wrapped in Prosciutto

Belgian Endive, Bleu Cheese & Strawberry

Brie & Prosciutto Crostini

Korean Beef & Pickled Vegetables

Smoked Salmon Rolls & Cream Cheese on Cucumber

Saffron Poached Shrimp with Pesto

### HOT

Beef Wellington Mushrooms Duxelle in Puff Pastry

Portobello & Goat Cheese Tartlets

Toasted Spinach & Feta Phyllo Pockets

Brie & Fig Crostini

Herb & Garlic Shrimp Skewer with Sweet &  
Hot Mustard Sauce

Scallops Wrapped in Bacon

Pork Belly Confit with Poached Pear

## DINNER

### FIRST

Marquette Field Greens, Dried Cranberries, Sunflower Seeds,  
Roasted Sweet Corn, Honey Cider Vinaigrette (GF) (V)

Metropolitan Caesar, Romaine Hearts, Kalamata Olives,  
Marinated Cherry Tomatoes, House-Made Garlic Croutons &  
Caesar Dressing (V)

Prairie Land Spinach, Baby Spinach, Quinoa, Toasted Pumpkin  
Seeds, AmaBlu Cave-Aged Blue Cheese, Fig Vinaigrette (V)

Wedge of Iceberg with Diced Tomato, Smoked Bacon, AmaBlu  
Cave-Aged Blue Cheese, Champagne Vinaigrette  
or Blue Cheese Dressing (GF)

Chef's Selection of Soup

Chicken & Wild Rice

Red Curry Tomato (VG) (GF)

### ENTRÉE

Herb Grilled Chicken with (GF) Cheddar Cheese Scented Cream  
Polenta

Roasted Chicken Breast Saltimbocca with Parmesan Mashed  
Potatoes (GF)

Braised Short Ribs with Garlic Mushroom Cream Sauce &  
Fingerling Potatoes(GF)

Roasted Tenderloin of Beef with Bordelaise Sauce, Garlic  
Whipped Potatoes, Fried Leeks

Dijon Panko Crusted Salmon with Roasted Red Pepper Coulis,  
Herb Basmati Rice

Seared Halibut with Roasted Fingerling Potatoes, Pernod Braised  
Spinach, Sweet Peas (GF)

Vegetarian



# BANQUETS & CATERING WINE SELECTIONS

## WINES BY THE BOTTLE/GLASS

### SPARKLING

	BOTTLE	HOST	CASH
Colli Euganei Prosecco, Italy	\$55	\$12	\$15
Prosecco, La Marca, Italy	\$53	\$12	\$13
Sparkling, Chandon Brut, California	\$98	\$18	\$19
Sparkling, Michelle NV Brut, Washington	\$72	\$17	\$18

### WHITE

Chardonnay, Sycamore Lane, California	\$29	\$8	\$9
Chardonnay, Trinity Oak, California	\$33	\$10	\$11
Chardonnay, Joel Gott, California	\$71	\$14	\$15
Chardonnay, Sonoma Cutrer, California	\$58	\$11	\$12
Chardonnay, Stag's Leap Wine Cellars, "Hands of Time", California	\$38	\$8	\$9
Vigneti Zanatta Vermentino, Italy	\$51	\$11	\$12

### RED

Cabernet Sauvignon, Sycamore Lane, California	\$34	\$8	\$9
Cabernet Sauvignon, Trinity Oak, California	\$35	\$10	\$11
Cabernet Sauvignon, Joel Gott, California	\$72	\$15	\$16
Cabernet Sauvignon, Liberty School, California	\$62	\$11	\$12
Chateau Malbat Bordeaux Merlot, France	\$42	\$12	\$13

