



Wedding Menu Ideas

Meat Options:

Roast Chicken, Beef or Pork
Roast beef with mushroom wine gravy
Pork tenderloin with gravy or apple butter gravy
Turkey and dressing
Ham or Pork Schnitzel
Chicken breast with cranberry sauce, country chicken, white wine sauce or sautéed mushrooms & cheese
Chicken parmesan
Prime Rib roast

Potato or Rice Options:

Mini roasted in garlic butter & herbs
Rich & creamy mashed potatoes
Double baked potatoes
Double stuffed potatoes
Scalloped or cheesy potatoes

Vegetables *Choices 1 or 2:

Corn, beans, carrots, turnip, bean & carrot mix, mixed vegetable, glazed carrots or fresh green beans

Salad Options:

Spinach sensation, Caesar, layered, Greek, pasta, tossed, taco, coleslaw or summer berry with mixed greens

Dessert Options:

Lemon or strawberry torte, cheesecake (you pick toppings), chocolate mousse cake, carrot cake, caramel decadent cake, fresh fruit, chocolate erupt cake, square tray, our famous tarts, white chocolate raspberry torte or berry burst cake

Pricing varies on the meat choices. It can be served buffet, country style or plated; this does not alter the pricing. Supper and dessert do not have to be served in the same fashion e.g. plated supper with buffet dessert, your choice

Tea, coffee & mixed dinner rolls are included in all meals

Thank you,
Nicole