



WEDDING MENU

MENU PRICING

Select the menu options you are interested in from the options below.

Send your selections back to us and we will give you an estimated price per person based on your personalized menu.

APPETIZER OPTIONS

Prices Average between \$4.00 - \$8.00/person + tax

- Mini Capri Sautes (tomato, bocconcini cheese, basil, balsamic glaze)
- Vegetable Cups with Ranch & Spinach Cups with Pitas
- Cucumber & Shrimp Capris
- Mini Antipasto Sautes
- Mini Beef Hoagie Sandwiches
- Chicken + Beef Sautes with Dip
- Charcutrie Board with Local Cheeses

MAIN DINNER + DESSERT OPTIONS

Prices Average between \$32.00 - \$36.00/person + tax

SALADS (CHOOSE 1-2 OPTIONS)

- Caesar
- Spinach
- Garden
- Greek (Chunky or Lettuce)
- Garden Row Salad (rows of seasonal Vegetables and Cheese)
- Harvest Root Vegetable Salad

VEGETABLES (CHOOSE 1 OPTION)

- Fresh Green Beans
- Baby Glazed Carrots
- Mixed Beans + Carrots
- Roasted Root Vegetables
- Mixed Vegetables
- Corn

MEATS (CHOOSE 1-2 OPTIONS)

- Roast Beef (Regular Gravy OR Red Wine Gravy)
- Prime Rib (Regular Gravy OR Red Wine Gravy)
- Chicken Breasts (choose 1 sauce below)
 - (White Wine Sauce OR Bruschetta OR 5 Garlic Mushroom Sauce)
- Stuffed Chicken Breasts (choose 1 option)
 - (Spinach + Feta OR Proscitito + Brie OR Roasted Red Pepper)
- Pork Tenderloin (Apple Butter Gravy OR Thyme Gravy)

STARTCH (CHOOSE 1 OPTION)

- Mini Roasted Garlic Potatoes
- Garlic Mashed Potatoes
- Potato Daulfines
- Baked Potatoes (with sour cream + salsa)
- Rice

DESSERT (CHOOSE 1 OPTION)

- Buffet (with 6-8 options of seasonal desserts for guests to choose)
- Cheesecake Bar (with toppings)
- 1 or 2 Dessert Choice served to tables



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NIGHT LUNCH OPTIONS

Prices Average between \$32.00 - \$36.00/person + tax

We recommend ordering for 10% less guests than Dinner for Night Lunch

1

Nacho Bar
with Hot Cheese,
Pickles, Pico Mix,
Hot Peppers,
Salsa, + Sour
Cream

2

Wings, Meatballs,
Rice, Salads (x2),
Nacho Dip + Chips

3

Mac + Cheese &
Perogie Bar
with Vegetable
Tray, Nacho Dip +
Chips, Pinwheels

DID YOU REMEMBER?

HALL RECEPTION

- Coordinate Caterer, DJ, + Cake to arrive at the hall at the same time OR ask the Caterer to be there for the other 2 arrivals
- Ziplock bags & containers for caterer to put night meal leftover in
- Check with the hall...
 - Do they charge to open your wine?
 - Can you clean up the next day or are you to be all out that night?
- Make up a goodie basket for the Bathrooms -- everyone likes a little surprise!
- Send Caterer your Rental List

OUTDOOR WEDDING

- Power Box (Nothing worse than having the entertainment start + you keep blowing a fuse)
- Garbage bags and a place for the caterer to leave garbage to avoid animals
- Ice --(It is surprising the amount of ice you need!)
- Rent a fridge unit (We suggest Nick Durrer 519-881-6512 OR JSW 519-367-2222)
- Stock your bathrooms and have extra toilet paper on hand
- Have instructions on all rentals (Where do you want them stored? Where are they from?) + Send a copy of your rental list to your caterer ahead of time!
- Do you have a Smart Serve Bartender?
- Bring Ziplocks/containers for night meal leftovers
- Water Source or provide water in Large Jugs
- Have a designated space for caterer to work from (including tables)