

Traditional Entrees



Our meals are made from scratch with fresh ingredients, high-quality selections of protein and big flavor. Everything you see here can be fully customized including substitutions, dietary restrictions and special needs. Our culinary team can also curate a custom menu for your wedding.

*The following are intended to be recommendations, ideas and inspirations. **They are by no means requirements.***

Please connect with our client team to discuss your event in more detail - we are experts, and we are more than happy to provide advice and guidance as needed!

Traditional Meal Packages

ALL OPTIONS INCLUDE CHOICE OF:

BREAD + SALAD + STARCH SIDE + VEGETABLE SIDE + ENTREE & SAUCE

Gold Tier

(\$18 per guest)

Grilled Chicken Breast
Classic Meatloaf
Baked Chicken Tetrazzini
Beef Stroganoff
Trio-Grain Quinoa

Platinum Tier

(\$21 per guest)

Braised Beef Garlic Thyme
Roasted Pork Loin
Bone-In Pork Chop
Wild Rice Dusted Walleye
Mango Tilapia

Specialty Tier*

(\$28+ per guest)

***PLEASE NOTE: SPECIALTY TIER ENTREES MAY HAVE VENUE AND/OR SERVING REQUIREMENTS. THESE ITEMS ARE TEMPERATURE SENSITIVE AND WE WILL ONLY SERVE THEM IF WE CAN ENSURE THE UTMOST QUALITY FOR YOU AND YOUR GUESTS.**



Baked Salmon
Thai Shrimp
Beef Tenderloin
Vegetarian Lasagna
Pork Tenderloin Prime Rib
Roasted Butternut Squash Risotto

Sauce Options

Rosemary Velouté (Most)
Tomato Basil (Pasta)
Roasted Red Pepper
(Chicken) Beurre Blanc
(Fish) Mahogany (Chicken)

Beef Demi (Beef) Shiraz
Demi (Beef or Pork)
Lemon Chive (Fish)
Golden Tomato Tarragon
(Chicken or Fish)

Salad Options

Spinach Salad: Baby spinach, dried cranberries, pecans, curly carrots, smoked bacon crumble, bleu cheese crumble
(Pictured Below)



Fresh Garden Salad: Romaine, mixed greens, grape tomatoes, English cucumbers, red onions, curly carrots and Parmesan
(Pictured Above)

Caesar Salad: Chopped romaine hearts, parmesan, toasted Italian croutons, Caesar dressing

Asian Salad: Mixed greens, Napa cabbage, Mandarin oranges, sweet bell peppers sticks, curly daikon, bean sprouts, toasted almonds

Mediterranean Salad: English cucumbers, heirloom tomatoes, Kalamata olives, chickpeas, red onions, Feta cheese, romaine, red wine vinaigrette

Bread Options

Dinner Rolls
Artisan Bread
Italian Bread
Sticks

Salad Dressing Options

Balsamic Vinaigrette (House Dressing)
Citrus Thai Vinaigrette
Raspberry Vinaigrette
Buttermilk Ranch
Italian

Starch Side Options



Mashed Potatoes: Garlic Parsley, Smoked Gouda, Bacon & Leak, Bacon & Cheddar, Sunshine (Turmeric,) Peruvian Blue

Other Potatoes: Baked Potatoes, Roasted Potatoes, Sweet Potatoes, Boiled Potatoes, Scalloped Potatoes

Rice: Basmati Rice, Jasmine Rice, Trio Grain Rice, Red Cargo Rice, Jollof Rice, Jeweled Rice, Mexican Rice, Spanish Rice



Vegetable Side Options

Green Beans: Choose from Seasoned Green Beans, Green Beans Almondine, Green Beans with Confetti Carrots and Green Beans with Bell Peppers

Vegetable Medlies: Choose from Northwest Veggies, Normandy Veggies, and Prince Edward Veggies

Grilled Veggies: Grilled Asparagus, Grilled Peppers and Onions, Grilled Mixed Veggies (tomatoes, zucchini, yellow squash, red onions & bell peppers)

Other Vegetable Options: Rosemary Honey Poached Carrots, Sweet Corn on the Cob with Infused Butters, Corn Off the Cob with Diced Peppers and Onions, Stir Fried Veggies



Desserts

(Individually Priced)

SPECIALTY DESSERTS House-made New York cheesecake, chocolate sheet cake, strawberry shortcake

GOURMET DESSERT BARS

Carrot cake, pumpkin, lemon, raspberry lemon crunch, mount caramel bars, seven-layer bars



CHEF JEFF'S SIGNATURE BROWNIES

With almond bark drizzle

GOURMET S'MORES BAR

Roast-your-own marshmallows (we provide everything you need including skewers, flames and a variety of toppings.)



OLD-FASHIONED PIES Apple pie, pumpkin pie, Kentucky bourbon sweet potato pie, strawberry pie, key lime pie



CRISPS & COBLERS Sugar crusted peach cobbler, sour cherry cobbler, apple ginger pecan crisp, apple cranberry pecan crisp

FRESH BAKED COOKIES