

formal plated dinner

HORS D'OEUVRES TABLE / ONE HOUR

Artisan Cheese Board, Fruit Fantasia, Crudités

BUTLER PASSED HORS D'OEUVRES/ONE HOUR

Choice of three:

Smoked Salmon Mousse and Herbed Toast Point with Horseradish

Prosciutto Wrapped Melon

Julienne of Vegetable with Smoked Tomato Jam on a Garlic Crisp

Miniature Quiche

Grilled Vegetable Bruschetta

Tempura Chicken Skewers

Pot Stickers with Dipping Sauce

Lena Cheese Stuffed Mushrooms

PASSED HORS D'OEUVRES UPGRADE

Additional \$1 per person per item

Sirloin Satay

Tuna Tartar with Sesame Wonton and Coconut Wasabi Aioli

Smoked Salmon Rosette on a Poppy Seed Cracker

Miniature Beef Wellington

Blue Crab Cakes with Cajun Remoulade

Jumbo Gulf Shrimp Cocktail

Five Spice Duck on a Shrimp Cracker

BEVERAGE SERVICE

Four Hour Super Premium Open Bar

Tableside Wine Service with Dinner featuring Eagle Ridge Private Label Wines

Choice of red and white

Champagne Toast

All prices are per person. A 22% service charge and applicable sales tax will be added to package price.

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CHOICE OF SOUP OR SALAD

Smoked Corn and Sausage Chowder

Lobster Bisque with Brandy Cream

Illinois Mushroom Soup with Herb
Crème Fraîche *GF*

Spinach Salad *GF*

*Fresh Spinach Leaves, Crispy Bits of Bacon, Red Onion
Rings, Fresh Strawberries, Poppy Seed Dressing*

Caprese Salad *GF*

*Sliced Fresh Tomatoes, Buffalo Mozzarella,
Fresh Basil, Balsamic Vinegar & Olive Oil*

Eagle Ridge Salad *GF*

*Delicate Greens, Sliced Pear, Dried Cranberries, Pine
Nuts, Gorgonzola Cheese, Garlic Balsamic Vinaigrette*

SORBET

Galena Territory Apple Sorbet *GF*

SOLO ENTRÉE

Roasted Salmon in Chamomile Crust
Citrus Butter Sauce **\$89**

Chicken Romesco with Roasted Peppers
Tomato Cream **\$89**

Prosciutto Wrapped Pork Loin
Port and Pear Reduction **\$89**

Chicken Oscar Sautéed with Asparagus
Blue Crabmeat and Hollandaise **\$99**

Atlantic Flounder Sautéed in Herb Batter
Toasted Almonds and Lemon Cream **\$89**

Tournedos of Beef Tenderloin
Stroganoff Mushroom and Onions
Sour Cream Sauce **\$99**

Chateaubriand with Caramelized Onions
Boursin Cheese Sauce **\$99**

DUETS

Chateaubriand and Ginger Lime Shrimp
Bordelaise and Citrus Vinaigrette **\$99**

Chateaubriand, Salmon and
Scallops Pinwheel Bordelaise and
Watercress Cream **\$99**

Chicken Romesco and Petite Filet
Mignon Tomato Cream and Béarnaise **\$99**

Wedding
Cake is
Included

**Package pricing is based on entrée selections.*

**Gluten Free & Vegan/Vegetarian options available.*

**If more than one entrée choice is selected, the
highest priced entrée will apply to all entrées.*

CHILDREN'S SELECTION *Served with French Fries and Milk*

Chicken Tenders OR Cheeseburger

Jello Salad

Galena Territory Apple Sorbet

*Children ages 4–12: **\$27***

*Under age 4: **complimentary***

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