



# Classic Formal Menu

CHOOSE THREE CANAPES  
TO BE SERVED DURING THE TASTING HOUR

## Canapes

### THAI CHICKEN SATAY

chicken tenders marinated in Thai sweet chili,  
coconut milk, Thai Green Curry and mango

### PEAR & BRIE CROSTINI

crostini brushed with basil oil topped with pears  
and Brie

### GARLIC SHRIMP SKEWERS

shrimp marinated in white wine,  
smoky paprika,  
garlic and olive oil grilled to perfection

### GOAT CHEESE & RED PEPPER JELLY CROSTINI

delicious fresh crostini with goat cheese  
spread and  
topped with our house made red pepper jelly

### MELON BITES

cantaloupe wrapped with prosciutto and  
finished with balsamic glaze

### SWEET POTATO DUCK LATKE

Fried Sweet potato Latke with seared duck  
breast and berry compote



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## SALAD OR SOUP

### CAPRESE SALAD

fresh grape tomatoes and bocconcini tossed in oil with fresh basil, sea salt and cracked pepper

### KALE AND BEET SALAD

kale and broccoli coleslaw with golden beets, cranberries, orange and either sunflower or pumpkin seeds

topped with a poppyseed dressing

### CAESAR SALAD

romaine lettuce, parmesan crisps tossed in either a house made dressing or a creamy caesar (bacon bits can be added upon request)

### GREEK PASTA SALAD

fresh pasta tossed with red pepper, tomato, cucumber and olives tossed in a light house made Greek dressing

### GREEK VILLAGE SALAD

chunks of tomato, red onion, cucumber and peppers tossed with feta and house made Greek dressing

### SPRING MIX SALAD

mixed with strawberries and peppers and tossed with a house made lemon poppyseed olive oil dressing

### MANGO SALAD

fresh mango, red onion, cilantro finished with a Thai dressing

OR

Curried Butternut Squash Soup

Leek and Apple Soup

Fire Roasted Tomato Soup

Chilled Asparagus Soup



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## PROTEIN

### CHICKEN SUPREME

tender chicken breast seasoned with our house blend

### BBQ CHICKEN

Bone In Chicken with our signature BBQ Sauce

### HONEY GLAZED CHICKEN SUPREME

with bacon onion jam and compound butter

### CERTIFIED ANGUS BRAZED BEEF SHORT RIBS

slow cooked for 18 hrs

### STRIPLOIN STEAK

AAA or higher

### RIBEYE

AAA or higher

### FLANK

AAA or higher

### CAJUN BRINED PORK TENDERLOIN

with Apple Brandy Chutney

### SALMON

served with your choice of either maple glaze,  
lemon dill cream sauce or Moroccan Style

### TROUT

served with your choice of either maple glaze,  
lemon dill cream sauce or Moroccan Style

### WALLEYE

served with your choice of either maple glaze,  
lemon dill cream sauce or Moroccan Style

## SAUCES

MUSHROOM SAUCE

HUNTERS SAUCE

LEMON DILL CREAM SAUCE

ALFREDO SAUCE

MOROCCAN STYLE

MEDITERRANEAN SAUCE

CHIMMICURRI

PIRI PIRI



# Classic Formal Menu

Vegetarian / Vegan

STUFFED ZUCCHINI BOATS (Veg/GF/Vegan)

GNOCCHI (Veg/GF/Vegan)

BUTTERNUT SQUASH RAVIOLI (Veg)

STUFFED PORTOBELLO MUSHROOM (Veg/GF/Vegan)

ALOO GOBI (Veg/GF/Vegan)

BUTTERNUT SQUASH TANGINE (Veg/GF/Vegan)

RATATOUILLE (Veg/GF/Vegan)

LENTIL BOLOGNESE (Veg/GF/Vegan)

GRILLED VEGETABLE RISOTTO (Veg/Vegan)

LENTIL COUSCOUS STUFFED PEPPER (Veg/Vegan)

GRILLED VEGETABLE RISOTTO (Veg/Vegan)

## SIDES

(Choose 1 to accompany Main Course along with seasonal vegetables)

SOUS VIDE BABY POTATOES

cracked pepper, lemon & rosemary thyme

## PASTA

choice of rigatoni or fusilli with either olive oil and fresh herbs, tomato basil, blush sauce or Alfredo

GARLIC TRUFFLE MASHED POTATO

ROASTED MEDITERRANEAN STYLE POTATO

BASMATI RICE

QUINOA

ANCIENT GRAIN BLEND

LOADED BAKED POTATO

SEASAME BUTTER SWEET POTATO MASH

ROASTED ROOT VEG PURE

SEASONAL SUCCATASH



# Classic Formal Menu

## DESSERT

Earl Grey Creme Brûlée (GF)

Individual Sticky Toffee Pudding

Individual Chocolate Decadence Cake (GF, Vegan)

Peanut Butter Fudge Cheesecake (GF)

Individual Apple Crisp

Caramel Carrot Cheese Cake

Peanut Butter Torte

Individual Salted Caramel Cheese Cake

Turtle Sheet Pie (GF)

Individual Chocolate Lava Cake

Reese Peanut Butter Blondie

Individual Warm Ginger Caramel Spice Cake

Please have your choices selected and a list of guests with any dietary restrictions submitted to Marlise three weeks prior to your wedding date.