



Wedding Package

\$3000.00 Saturdays during Peak Season

\$1500.00 Fridays and Off Season

**Full use of Ballroom*

** Round guest tables and black Chiavari chairs with cushions*

** Seating for up to 450 in Ballroom*

** High top tables & lounge furniture*

** White skirting for cake, gift, and guestbook tables*

** In-house lighting*

** Use of bride and groom suites*

** Set up, tear down and clean up*

** China plates, water goblets and flatware*

** White or black table linens*

** Champagne or Moscato toast for the head table*

** Bartenders and fully stocked bar*

** Individualized wedding plan & layout with Events Coordinator*



To Compliment Your Meal

Cold Hors d'Oeuvres

\$1.75 choices

- * *Fresh Relish Tray with Dill Dip*
- * *Crab Mold with Crackers*
- * *Hummus w/Pita Bread*
- * *Assorted Domestic Cheese & Crackers*
- * *Spinach Dip w/Hawaiian Bread*

\$2.75 choices

- * *Shrimp Cocktail w/sauce*
(priced per shrimp)
- * *Tortilla Chips w/ Fresh Pico & Guacamole*
- * *Bruschetta w/ Baguette*
- * *Fresh Fruit Display*

Hot Hors d'Oeuvres

\$1.75 choices

- * *Crab Stuffed Mushrooms*
- * *Swedish Meatballs*
- * *Barbecued Cocktail Franks*
- * *Spinach Stuffed Mushrooms*
- * *Sautéed Mushrooms in White Wine*
& Butter Sauce
- * *Sweet & Sour Meatballs*
- * *Rumaki*

\$2.75 choices

- * *Vegetable Spring Rolls w/ Plum Sauce*
- * *Eggrolls w/ Sweet & Sour Sauce*
- * *Chicken Drumettes*
- * *Hot & Spicy Chicken Wings*
- * *Bacon Wrapped Dates*
- * *Crab Cakes w/ Remoulade Sauce*
- * *Bacon Wrapped Water Chestnuts*
- * *Bacon Wrapped Franks*

Prices are per person per item

Plus tax and 20% service charge



The Dinner Buffet

Two entrees \$20.95

Three entrees \$22.95

Choose two or three of the following entrees:

- * Chicken Parmesan*
- * Roast Beef in Demi Glace*
- * Stuffed Iowa Pork Chops*
- * Chicken Cordon Blue*
- * Creamy Baked Chicken*
- * Carved Roast Loin of Pork*
- * Broasted Chicken*
- * Chicken Breast in Creamy Herb Sauce*
- * Carved Roast Top Sirloin*
- * Chicken Kiev*
- * Chicken Marsala*
- * Carved Baked Iowa Pitt Ham*
- * Baked White Fish*
- * Butternut Squash Ravioli*
- * Carved Roast Breast of Turkey*
- * BBQ Pulled Pork*
- * Baked Lasagna*
- * Carved Roast Prime Rib -
(at market price)*

Choose six of the following sides:

Starches:

- * Rice Pilaf w/ Peas & Carrots*
- * Wild Rice Mix*
- * Whipped Potatoes (served w/ gravy)*
- * Baked Potatoes*
- * Rosemary Potatoes*
- * Cheesy Potatoes*
- * Gourmet Macaroni & Cheese*
- * Parsley Potatoes*
- * Sour Cream & Garlic Whipped Potatoes
(served w/ gravy)*
- (Bacon optional)*
- * Loaded Mashed Potatoes (w/ sour cream, bacon, chives & cheese)*



Veggies:

- *Whole Kernel Corn *Green Beans *Grandma's Green Beans (w/ Bacon & Onion)
- *Glazed Baby Carrots *Green Beans Almandine *Roasted Corn w/ Red Peppers
- *Sicilian Blend (Green Beans, Carrots, Cauliflower, Peppers and Onions)
- *Caribbean Blend (Broccoli, Carrots, Green Beans and Peppers)
- *Oriental Stir Fry (Mushrooms, Water Chestnuts, Red Peppers, Carrots, Broccoli and Pea Pods)

Salads:

- * Fresh Fruit Medley * Marinated Cucumbers * Cookies N Cream Fluff
- * Fresh Broccoli Salad * Potato Salad * Rocky Road Fluff
- * Pasta Salad Vinaigrette * Coleslaw * Mandarin Mist Fluff
- * Rotini Pasta Salad * Cottage Cheese * Butterfinger Fluff
- * Macaroni Salad * Tossed Salad with Two Dressings * Caesar Salad
- * Spinach Salad w/Feta & Cranberries * Spring Salad w/ Mandarin Oranges & Chow Mein Noodles

**Includes dinner rolls with butter & two beverages (Iced Tea, Coffee, Punch or Lemonade)

\$19.95/\$21.95 per person w/ payment in cash or check.

Plus tax & 20% service charge