



# Wedding Menu

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## APPETIZERS

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*All prices are per person unless noted otherwise.*

### **Artichoke Dip**

Served warm with caramelized onion naan bread.

### **Artisan Meat & Cheese Platter**

A beautiful assortment of sliced pit ham, mesquite turkey, Genoa salami, and prosciutto ham. Cranberry Munster, smoked Gouda, basil Antonella, Swiss and Cheddar cheese and assorted gourmet crackers.

### **Capresse Skewers**

Grape tomatoes, fresh basil and buffalo mozzarella, drizzled with balsamic vinegar reduction.

### **Chicken Skewers**

Fire-grilled, tender and delicious served with sweet Thai chili dipping sauce.

### **Chocolate Dipped Strawberries**

Hand dipped in chocolate ganache.

### **Fresh Fruit Platter**

An elegant tray of fresh seasonal fruit like cantaloupe, watermelon, grapes, honeydew, strawberries, dragon fruit, pineapple and assorted berries.

### **French Brie with Fruit & Crackers**

*Serves 25-30 people*

A wheel of Brie cheese topped with orange marmalade, sliced strawberries, blueberries, raspberries and kiwi.

### **Smoked Salmon** *Serves 30-40 people*

Honey smoked with herbs and spices, served with crackers.

### **Southwest Chicken Eggroll**

Served with avocado ranch.

### **Vegetable Platter**

An assortment of fresh vegetables like carrots, celery, cauliflower, broccoli, grape tomatoes and cucumbers. Served with a dill-ranch dip.

**PIONEER  
GRILL**   
BY KNUTE NELSON

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## WEDDING DAY ENTREES

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*All entrees are served with mixed greens salad, choice of two dressings, warm rolls, butter, and coffee.*

### **Tender Sliced Roast Beef**

Gouda mashed potatoes, glazed baby carrots, au jus.

### **Charbroiled 8oz Sirloin**

Baked potato, garden patch corn, sautéed mushrooms, chimichurri sauce.

### **Slow Roasted 8oz Prime Rib**

Creamy Au gratin potatoes, fresh green beans, creamy horseradish sauce, au jus.

### **Stuffed Chicken**

Cornbread stuffed chicken, roasted red pepper sauce, mashed baby reds, broccolini.

### **Chicken Supreme**

Roasted fingerling potatoes, supreme sauce and asparagus.

### **Roasted Pork Tenderloin**

Roasted Yukon gold, vegetable medley, mushroom sauce.

### **Fire Braised Pork Loin**

Scalloped potato, green beans and almonds, peach BBQ.

### **Grilled Mahi-Mahi Fillet**

Caribbean rice, pineapple – mango salsa, Keylargo vegetable medley.

### **Beef Tenderloin Stroganoff**

Egg noodles, roasted beets.

### **Three Cheese Tortellini**

Alfredo and marinara sauce, shredded parmesan.

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## THEMED DINNERS

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*All prices are per person unless noted otherwise.*

### **Southern BBQ**

BBQ Pulled Pork | Au gratin Potatoes | Coleslaw  
Corn on the Cob | Watermelon Wedges

### **Tex-Mex Taco Bar**

Choose from Chicken or Beef | Flour and Corn Tortillas  
Spanish Rice | Red Beans | Pico de Gallo  
Salsa & Sour Cream | Shredded Cheese

### **Italian Rolls**

Ricotta Stuffed Lasagna Rolls | Meat Sauce & Marinara  
Alfredo Sauce | Garden Salad with Dressings  
Parmesan Cheese | Garlic Breadsticks