



Wedding Menus

Plated meals include a salad course of your choosing, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service.

Plated meals are priced per person based on choice of one entrée for all of your guests. If you want to offer your guests multiple choices of entrees, there will be an additional \$5 per person per extra entrée. Place cards must be supplied by you to identify entrée selections for each guest.

Menus and pricing subject to availability and changes in the market. Prices listed here do not include 12.375% sales tax (or prevailing tax) or 19.88% service charge.

Entrée Selections

Chicken Boursin

\$36

Breaded Chicken Breast stuffed with rich and creamy French Boursin Cheese garnished with a Red Pepper Coulis Sauce and Asparagus Risotto. This has been a Historic Hotels of America signature entrée for over 20 years.

Chicken Eureka

\$31

Sauteed Breast of Chicken with Wild Mushroom Chardonnay sauce. Served with Almond Cranberry Rice Pilaf and Roasted Basil Grape Tomatoes.

Wild Caught Grilled Scottish Salmon

\$38

Grilled 7oz Filet with Herb Butter. Served with Garlic Mashed Potatoes and Steamed Asparagus

Boneless Pork Chop

\$35

Eight Ounce Boneless Pork Chop with Apple Cider Demi and Caramelized Onions. Served with Yukon Gold Potatoes and Vegetable Medley.

Oven Roasted Beef Tenderloin

\$45

Eight Ounce Filet of Beef Tenderloin, Slow Roasted & Finished with Chive Garlic Compound Butter.



Entrée Selections Continued

Pot Roast **\$35**
Fork tender, melt on your palate Beef, simmered in a rich demi-glaze. Served with Smoked Gouda Mashed Potatoes, and Green Bean Medley.

Prime Rib **\$40**
Ten ounce cut, roasted in specially selected blend of herbs and spices. Served with Horseradish Mashed Potatoes and Steamed Asparagus.

Herb Baked Half Chicken **\$30**
Oven Roasted with our house blend of savory herbs and spices. Served with Wild Rice and Green Bean Medley

Wild Mushroom Stuffed Ravioli **\$30**
This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives and topped with Parmesan Cheese. Great Vegetarian Option.

Spinach & Onion Quinoa Stuffed Acorn Squash **\$30**
Served with Wild Rice and Green Bean Medley. Vegan and Gluten Free Option.

Salad Selections

Select one salad to serve with your entrée for your guests. The cost for your salad is included in your entrée price.

Farmer's Market Salad
Fresh Artisan Salad Greens, Tomatoes, sliced Cucumbers, and Julienne Carrots. Topped with Ranch Dressing or Italian Vinaigrette.

Spring Street Salad
Fresh Baby Spinach, Seasonal Berries and Crumbled Feta Cheese. Topped with Champagne Vinaigrette.

Classic Caesar Salad
Crisp Hearts of Romaine, sun-Dried Tomatoes, Seasoned Croutons and Parmesan Cheese. Topped with Creamy Caesar Dressing.



Dessert Selections

Tiramisu	\$6
Triple Chocolate Mousse Cake	\$8
New York Style Cheesecake	\$8
White Chocolate Bread Pudding	\$7
Dark Chocolate Chunk Brownie	\$7
Wildberry Cobbler	\$6 (ala mode for an additional \$2)

Reception Menus

Appetizer Selections

Individual Small Plate Appetizer Presentation to meet current catering protocols. Build your plate from these bite size choices. All appetizers are priced per piece unless noted otherwise. We suggest 4-6 pieces per plate depending on the appetizer choice.

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Charcuterie Plate \$7 per plate
Chef's assorted meats & cheeses, with olives, tiny pickles and breads. Serving includes 2-3 ounces of meats and 2-3 ounces of cheese.

Cheese & Fruit Plate \$5 per plate
An assortment of cheeses, seasonal fruit and crackers.

Beef Tenderloin \$2
Thinly sliced Smoked beef Tenderloin served on a toasted French Baguette with Stone Ground Mustard.

Olive Tapenade Crostini \$1.50
Kalamata olives, garlic, and olive oil. Served. On a Toasted French Baguette.

Roma Tomato, Basil & Asiago \$1.50
Roma Tomato and Asiago Cheese on a Toast Point with Chiffonade of Fresh Basil and Balsamic Reduction.

Goat Cheese Mousse on Crostini \$1.50
Fresh Goat Cheese Mousse on a toasted French Baguette Topped with Pecans and Local Honey.



Appetizer Selections Continued

Mozzarella, Tomato and Pesto Crostini	\$1.50
<i>Fresh Mozzarella, Roma Tomato on a French Baguette with Pesto Drizzle.</i>	
Walnut Gorgonzola Tartlet	\$1.70
<i>Gorgonzola and Cream Cheese on Puff Pastry Tartlet garnished with Fresh Walnuts.</i>	
Silver Dollar Rolls	\$2.35
<i>Served with Choice of Sliced Ham, Sliced Turkey, or sliced Roast Beef. Topped with Mayo, Dijon Mustard and Horseradish.</i>	
Prosciutto Wrapped Melon Balls	\$2.20
<i>Cantaloupe and Honey Dew melon Wrapped with Thinly Sliced Prosciutto. Served in season.</i>	
Caprese Salad Skewers	\$1.50
<i>Grape Tomatoes & Fresh Mozzarella on a Skewer. Drizzled with Olive Oil and Balsamic Reduction.</i>	
Jumbo Shrimp	\$2.50
<i>Chilled and served with Cocktail Sauce</i>	
Traditional Finger Sandwiches	
<i>Served Cut and Quartered.</i>	
<i>Chicken Salad on Wheat Bread</i>	\$1.50
<i>Tuna Salad on Rye Bread</i>	\$1.50
<i>Cucumber Dill Cream Cheese on Sourdough Bread</i>	\$1.35