



REHEARSAL DINNER PACKAGE 2020

2020 Package inclusive of

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|---|---|
| Two hour Premium Bar | Freshly Brewed Estate Grown Coffee |
| Three course dinner | Room Set-up-chairs/66" round guest tables/cocktail/place card/gift tables |
| Choice of Soup ~or~ Salad | Double-clothed white table linen/white or black napkins |
| House made focaccia with artisan butters | Flatware/china/glassware |
| Entrée selection | Copper trivet/candle centerpieces |
| Choice of starch\Chef's choice of fresh vegetable | Complimentary self-parking/coat check |
| House made dessert | Background music hook-up/microphone |

TRAY PASSED APPETIZERS

Additional Price per Guest for 1 Hr of Service/ Pick Three

Garden 🌿

Bruschetta: Choice of One

~Fresh mozzarella, basil pesto, roasted tomato
~Ricotta, roasted wild mushroom, balsamic reduction

Risotto Arancini

Peas, fontina, sweet tomato jam

Goat Cheese Tartlet

Rosemary, balsamic caramelized onion

Grilled Flat Bread

Pear, blue cheese, walnuts

Vegan 🌿

Five Spice Match Meat Eggroll

With soy ginger dipping sauce

Quinoa Stuffed Mushrooms

With herb infused olive oil

~~X~~ **Golden Beet & Apple**

With pistachios on potato chip

~~X~~ **Roasted Ratatouille**

In a zucchini cup

Chicken

Empanada

Grilled chicken, brie, cranberries

Grilled Flat Bread

Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

Chicken Taco

Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

Honey Sriracha Chicken Meatball

Sweet & spicy glaze, sesame seed garnish

Pork

Thai Seared Pork

Mission fig jam, sesame cracker

Baked Stuffed New Potato ~~X~~

Bacon, cheddar, chives, sour cream

Mini Pork Tostada

Pulled pork, Tequila-Lime crema, house made chip

Beef

Grilled Flat Bread

~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

Ground Sirloin Mini-burger

Cheddar, chipotle aioli, house baked bun

Bourbon Glazed Short Rib ~~X~~

Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter

Roasted red pepper sauce

Mini New England Lobster Roll

Tarragon, light mayo, house baked roll

Bacon Wrapped BBQ Shrimp ~~X~~

Smoked Missouri Trout Salad ~~X~~

Fresh tarragon, endive boat

🌿 Denotes Vegetarian

~~X~~ Denotes Gluten Free



Host chooses up to two entrée selections

Guarantee menu split due 7 days prior

*Place card service- spreadsheet required two weeks in advance

Soup Or Salad

Choose one

Soups

SEASONAL SOUP

WILD MUSHROOM MINISTRONE

ROASTED RED PEPPER WITH QUINOA

TOMATO BASIL WITH FETA

ASPARAGUS CREAM

Salads

ARUGULA

oranges/feta/pine nuts/orange blossom dressing

SPINACH

poached figs/toasted pecans/Heartland Creamery goat cheese /cherry vinaigrette

MIXED GREEN

Grape tomatoes/Tillamook white cheddar /pickled walnuts/sherry vinaigrette

HAMILTON FARMS SEASONAL SALAD

Side Selections

Choose one

LYONNAISE NEW POTATOES

BROWNED BUTTER WHIPPED POTATOES

LOCAL BASMATI RICE BLEND

BOURBON MAPLE SWEET POTATOES

ROASTED TOMATO RISOTTO CAKE

GORGONZOLA GRATIN POTATOES

Dessert Selection

Choose one

DOUBLE ESPRESSO TIRAMISU

PEAR AND ROSEMARY TARTIN A LA MODE

NEW ORLEANS BREAD PUDDING WITH CRÈME ANGLAIS

SOUTHERN STRAWBERRY SHORTCAKE WITH WHIPPED CREAM

AND HOUSE MADE BISCUIT

TRIPLE CHOCOLATE CHEESECAKE

SEASONAL CRÈME BRULEE

** Chef's Choice of Seasonal Vegetable

Vendor & Children's meals 14.95 per guest

Our Culinary team is happy to discuss customized menu selections

Entrée Selections

BEEF FILET MIGNON

6oz

8oz

mushroom au jus

FOUR OUNCE BEEF MEDALIAN WITH CRAB CAKE

Béarnaise sauce

PAN SEARED HALIBUT

lemongrass beurre blanc

CHICKEN SALTIMBOCCA

french cut chicken/sage/prosciutto/gruyere/lemon buerre blanc

GRILLED SALMON

citrus pistacio sauce

TWIN Tournedos of Beef

wild mushroom jus

STUFFED PORTOBELLA

spinach/sundried tomato/cauliflower risotto

GRILLED FLATIRON STEAK

caramelized onions/garlic butter

BOURBON BRINE PORK CHOP

peach mostarda

HERBES DE PROVENCE ROASTED CHICKEN

French cut breast/chardonnay pan sauce

VEGETARIAN PASTA (Can be Gluten Free upon Request)

roasted heirloom tomato & squash ragu/sautéed vegetables/white wine/grated Parmesan

Executive Chef: Jack MacMurray





Bar

Premium-two hours included

Liquors- Bacardi/Boodles/Cuervo Gold/Skyy/Johnnie Walker Red/Jim Beam/Seagram's 7
 Wines- Sycamore Lane-choose 4
 Chardonnay/Pinot Grigio/White Zinfandel/Merlot/Cabernet Sauvignon
 Beers- choose 4
 Bud/Bud Light/Bud Select/Michelob Ultra/Blue Moon/Schlafly Hefeweizen/ Schlafly Pale Ale/Schlafly Seasonal

Upgrade to

Ultra Premium-

Liquors- Captain Morgan/Tanqueray/Cuervo 1800/Stolichnaya/Smirnoff flavored vodka
 Jack Daniels/Seagram's 7/Dewar's White Label/Disaronno
 Wines -choose 4
 Kenwood Yulupa: Chardonnay/Cabernet Sauvignon/Merlot
 Forest Ville-Pinot Grigio/Riesling/Sauvignon Blanc/White Zinfandel/Pinot Noir
 Beers-choose 4
 Add Stella Artois/Magic Hat#9/New Belgium Ranger IPA/Angry Orchard Cider

Upgrade to Platinum-

Liquors-Captain Morgan/Mount Gay/Bombay Sapphire/Hendricks/Patron Silver/Belvedere/Grey Goose
 Glenlivet 18 Yr./Oban/Jack Daniels/Knob Creek
 Plus selection of three cordials
 Wines-choose 4 wines from the Vin de Set by the glass menu
 Beers-choose 5
 Add Rogue Dead Guy Ale and Hoegaarden White Ale to Beer Selections

Table Side Wine Service

Host's choice of two wine selections

Premium	priced per guest
Ultra Premium	priced per guest
Platinum	priced per guest

1st bar location included/175 additional beer & wine bar/250 full bar location
 Bars include Pepsi products/juices/mixers