



WEDDING PACKAGES



All packages include the following: Personal wedding coordinator
China, linens, silverware and glassware
Centerpieces (Varies with package selection)
Bar Service (Varies with package selection)
Champagne Toast for Bridal Party
Your wedding cake cut and served
Fresh baked rolls, butter, coffee, tea, water and soda

PAR PACKAGE

41.95 (Saturday)

36.95 (Sunday - Friday)

Choice of 2 entrees (Pork or chicken selections)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

Add Beef Selections for \$5 per person

5 hours of open bar service with house brand liquors,
bottled beers and house wines

Standard centerpieces for your guests' tables

Seating dinner option available pricing
available upon request

BIRDIE PACKAGE

49.95 (Saturday)

44.95 (Sunday - Friday)

Choice of 2 Entrees

(Pork, chicken or seafood)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

Add Beef for \$5 per person

5 hours of open bar service with call brand liquors,

Draft beer, bottled beers and house wines

1 hors d'oeuvre served buffet style

Premium centerpieces for your guests tables

EAGLE PACKAGE

59.95 (Saturday)

55.95 (Sunday - Friday)

Choice of 2 entrees

(Pork, Chicken, seafood or beef selections)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

5 hours of open bar service with premium brand liquors, bottled beers and house wines

Two hors d'oeuvres served buffet style

Standard center piece choose 3 upgrades from attached list

All Packages subject to 18% gratuity, 8.863% sales tax and room rental fee of \$1100

Pricing subject to change without notice unless under contract

Sunday - Friday adult min 100 guests. Saturday adult min 125 guests.

Seating dinner pricing available upon request

ENTREE SELECTIONS

ITALIAN MARINATED PORK LOIN

Pork loin marinated in olive oil, garlic and fresh Italian herbs grilled and topped with a creamy marsala wine sauce

CHICKEN MUDEGA

Lightly breaded boneless skinless chicken breasts baked and drizzled with an olive oil, lemon and garlic sauce

CHICKEN ALLA MARIO

Lightly breaded boneless skinless chicken breasts baked and topped with a white wine sauce, broccoli, fresh mushrooms and provol cheese

CHICKEN PARMIGIANO

Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce and provol cheese

CHICKEN SPEDINI

Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto ham drizzled with an olive oil, lemon and garlic sauce

PECAN ENCRUSTED SALMON

with lemon honey glaze

PORK TENDERLOIN

with maple balsamic glaze

HAND CARVED PRIME RIB

Served medium to medium well with au jus and horseradish

BEEF TENDERLOIN

Medallions prepared medium to medium well topped with a white wine and mushroom brown sauce

SALMON AL LIMONE

Lightly breaded Alaskan Salmon baked and drizzled with an olive oil, lemon and garlic sauce

STUFFED FILET OF SOLE

Sole fillet stuffed with shrimp, scallops and crabmeat topped with our homemade white cream sauce

TILAPIA ALLA NONNA

Baked tilapia fillets topped with a lemon, butter and white wine sauce with fresh mushrooms and tomatoes

PASTA SELECTIONS

PASTA CON BROCCOLI

Penne, white cream sauce, fresh broccoli florets

RIGATONI PASTA WITH ANDOUILLE SAUSAGE

Andouille sausage, diced tomato, fresh mushroom, light cream sauce

CHEESE TORTELLINI

Butter, garlic, basil, parmesan

SHRIMP & ARTICHOKE PASTA

Penne, shrimp, artichoke, tomato, parmesan cheese, basil, olive oil

CHORIZO SHRIMP PASTA

Penne, chorizo sausage, shrimp, chives, white wine cream sauce

PASTA PRIMAVERA

with a sauteed vegetable medley in a vodka cream sauce

POTATO SELECTIONS

GARLIC MASHED POTATOES

Russet potato, cream, butter, roasted garlic

ITALIAN FRIED POTATOES

Diced potatoes, olive oil, garlic, basil, salt, pepper and parmesan

CREAMY CHIVE POTATO

Red potato, sour cream, cream cheese, fresh chives

SCALLOPED POTATO

Yokon gold, caramelized onions, cheese, fresh herbs

VEGETABLE SELECTIONS

BROCCOLI WITH INFUSED PECAN BUTTER

FRESH ROASTED ITALIAN VEGETABLE MEDLEY

BABY GREEN BEANS WITH GARLIC ALMONDS

GRILLED ASPARAGUS

SALAD SELECTIONS

JOE BOCCARDI'S HOUSE SALAD

Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and parmesan cheese

SPINACH SALAD

Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

SPRING MIX SALAD

ese

HORS D'OEUVRES SELECTIONS

ST. LOUIS STYLE TOASTED RAVIOLI W/ MARINARA

CHICKEN WINGS

CHICKEN MUDEGA KABOBS

CRAB RANGOON W/ SWEET & SOUR SAUCE

BRUSCHETTA

CHICKEN QUESADILLA

SPICY SAUSAGE RISOTTO BITES

CRAB CAKES (ADD \$1)

ANTIPASTO PLATTER

FRESH FRUIT PLATTER

CHEESE & CRACKER PLATTER

VEGETABLE PLATTER

TOASTED GUACAMOLE BITES

SPINACH & ARTICHOKE SPINOCCHI BITES

Additional hors d'oeuvres available as an "add on" to any package for \$4 per person per hors d'oeuvre for buffet or butler style

CHILDREN 12 & UNDER 10.95

CHICKEN STRIPS & FRIES

ADDITIONAL EVENT UPGRADES

Extra hour of Bar Service (Rail \$11, Call \$13, Premium \$15)

Premium Centerpieces \$30 per table

Upgraded Linens

Shuttle Service \$300 from Lower parking lot

Hotel Shuttle \$375

Ceremony \$1000 (includes up to 150 standard white plastic chairs)
