



Appetizers

Prices start at \$1.50 per appetizer. Appetizers can be displayed, passed or a combination of both. (\$) designates these items will require an upcharge for this selection. Inquire for pricing.

Hot Options

- Meatballs with Sauces** – choice of teriyaki, chipotle bbq, or Swedish
- Spinach & Artichoke Dip** \$ – served with tortilla chips
- Assorted Pizzas** – flatbreads with assorted toppings
- Vegetable Spring Rolls** \$ – choice of sweet & sour sauce or oriental mustard sauce
- Chicken Satay** \$ – skewered marinated chicken served with peanut sauce
- Mini Crab Cakes** \$ – topped with lemon herbed mayo
- Beef Tenderloin Crostini** \$ - Crostini topped with Beef Tenderloin and Horseradish Aioli
- Crab Stuffed Mushrooms** \$ - Button mushrooms with house crab stuffing

Cold Options

- Bruschetta** – toasted french bread topped with tomato, garlic, fresh basil, and onion
- Assorted Traditional Cheese & Crackers** – selections available include Cheddar, Gouda, and Swiss
- Vegetable Display** – served with ranch OR blue cheese OR french onion dip
- Hummus with Pita Chips** – dip made with chickpeas & tahini, served with pita chips
- Caprese on a Stick** \$ – grape tomatoes, mozzarella ciliegine, and basil on a stick, drizzled with balsamic glaze
- Shrimp Cocktail** \$ – served with cocktail sauce
- Assorted Gourmet Cheese & Crackers** \$ – selections available include Havarti Dill, Blue Cheese wheel, Smoked Cheddar, and Muenster
- Fresh Seasonal Fruit Display** \$ – selections vary by season
- Beef Crostini** \$\$ – crostini topped with thinly sliced beef, horseradish sauce & chives
- Smoked Salmon Crostini** \$\$ – crostini topped with thinly sliced cold-smoked salmon, dill cream cheese, and capers



Entrées

Dinner Entrees start at \$30.00 per person for buffet, \$32.00 for plated and \$34.00 for family style. The buffet price includes house salad, rolls, butter, (2) main entrees, (1) vegetable, and (1) starch. The plated price includes house salad, rolls, butter, choice of main entrée, (1) vegetable, and (1) starch. Price does not include 20% service charge and 5.5% sales tax. (\$) designates these items may require an upcharge for this selection. Inquire for pricing.

Poultry Selections

Chicken Milanese

Lightly breaded chicken breast topped with a parmesan and fresh basil cream sauce – customer favorite!

Chicken Marsala

Sautéed chicken breast with mushroom and basil in a Marsala wine sauce

Pesto Chicken

Lightly breaded chicken breast topped with a pesto cream sauce

Chicken Parmesan

Lightly breaded chicken breast topped with marinara sauce and mozzarella cheese

Chicken Paprikash

Light and dark meat chicken, sautéed with onions, butter, paprika, and sour cream, served over spaetzle dumplings

Beef & Pork Selections

Pork Medallions

Pork loin seared with bacon and topped with an apple maple barbeque glaze

Stuffed Pork Roll

Pork stuffed with a traditional cornbread base and rotating seasonal accompaniments

Sliced Top Round

Thinly sliced beef top round, rolled and topped with a grilled onion gravy

Beef Burgundy

Braised sirloin tips sautéed with onions and mushrooms, deglazed with burgundy red wine

Herb Crusted PRIME Rib Roast \$

USDA PRIME Rib Roast slow roasted and chef-carved on a buffet line, served with au jus and horseradish sauce

Beef Tenderloin Medallions \$\$

Grilled tenderloin medallions topped with a mushroom bordelaise sau



Seafood Selections

Cod Provencal

Baked Cod fillets topped with Provencal sauce – a combination of tomatoes, garlic, black olives, olive oil, and white wine

Crusted Whitefish \$

Baked Cod or Sole topped with a panko bread crumb, and butter crust

Baked or Grilled Fresh Salmon OR Halibut \$\$

Salmon fillet brushed with olive oil and salt and grilled or baked, topped with a lemon dill sauce

Vegetarian Selections

Penne Pasta

Penne noodles tossed with our meatless marinara sauce or alfredo sauce

Pasta Milanese

Cheese filled tortellini tossed with a parmesan and fresh basil cream sauce

Salad Selections

House Salad included in the dinner package. Inquire for pricing on other selections.

House Salad

Mixed greens, red onions, tomato, & cucumber served with choice of 2 dressings

Baby Greens and Blue

Baby greens, walnuts, blue cheese, cranberries, raspberry balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, croutons, shaved Parmesan cheese, creamy Caesar dressing

Soup Selections

When desired, soup can be substituted for plated salad. Please inquire for selections.



Starch Selections

*Each dinner includes (1) starch. You may add additional selections onto the entrée for \$1.50 per guest.
Many guests add penne pasta for a kid-friendly option.*

Roasted Redskin Potatoes

Roasted with garlic, herbs and extra virgin olive oil

Mashed Potatoes

Hand mashed with milk, butter and extra virgin olive oil

Baby Potatoes

Mini round potatoes roasted with garlic, herbs and extra virgin olive oil

Penne Pasta

Penne pasta tossed with our meatless marinara sauce

Sweet Potatoes

Mashed and sweetened with cinnamon and butter

Vegetable Selections

Each dinner includes (1) vegetable. You may add additional selections onto the entrée for \$1.50 per guest.

Green Beans Almandine

Steamed and topped with toasted almonds and butter

Vegetable Medley

Steamed yellow carrots, orange carrots, broccoli, and cauliflower lightly topped with butter

Brussel Sprouts \$

Roasted in extra virgin olive oil and topped with sautéed onion – prices vary on season

Asparagus \$

Steamed asparagus topped with butter and lemon slices – prices vary on season

Glazed Carrots

Steamed baby carrots tossed with cinnamon, brown sugar and butter



Desserts

Desserts start at \$2.00 per person. They are served at a dessert station. Price does not include 20% service charge and 5.5% sales tax. (\$) designates these items may require an upcharge for this selection. Inquire for pricing.

Assorted Cookies – chocolate chip, white chocolate macadamia, and/or oatmeal raisin

Brownies – traditional style with chocolate frosting

Assorted Combination \$ – assortment of cookies, brownies, and assorted dessert bars – ideal for weddings

Assorted Dessert Bars \$ – cut into bite size pieces with flavors ranging from lemon, coconut, and chocolate

Crème Brulee \$ – Rich custard with Caramelized Sugar

Off-site Dessert Policy

Desserts can be brought in from off-site at no charge if desired. We will provide plates and silverware. Please coordinate with the sales manager for approval.

Cake Policy

We charge \$25.00 for cake cutting service and we allow all outside vendors.

Late Night Menu

Late Night Menu items start at \$4.00 per person. They are served one hour prior to the conclusion of the evening. Price does not include 20% service charge and 5.5% sales tax. (\$) designates these items may require an upcharge for this selection. Inquire for pricing.

Build your own Nacho Bar

Tortilla chips, hot queso cheese, mild salsa, jalapenos, black olives and sour cream - add ground meat for \$2.00

Pizza

Chef-selected toppings with red sauce and mozzarella

Mini Sliders

Hamburger or pulled pork served on mini buns

Combo Sliders & Pizza

Combination of selections including mini hamburger sliders OR pulled pork sliders AND flatbread pizzas

Please note all food and beverage prices are subject to change and the final price is determined in a written contract.



Beverage Options

All bar packages include unlimited fountain drinks, coffee, and standard washes for liquor. Fountain drinks served at the bar and coffee served at a station. Prices do not reflect 20% service charge and 5.5% local tax.

Bronze Bar \$16.50 Per Person

Liquor – Barton's Vodka, La Prima Tequila, Lauders Scotch, Castillo Rum, Gilby's Gin, Mattingly & Moore Bourbon, Imperial Whiskey, Kamora

Wine – House Red & House White

Beer – Bronze bar serves 3 domestic draft selections (house chosen)

Silver Bar \$18.50 Per Person

Liquor – Tito's Vodka, Jose Cuervo Tequila, Dewars Scotch, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Kahlua, Bailey's Irish Cream, Disaronno Amaretto

Wine – House Red & House White

Beer – Silver bar serves 3 domestic draft selections (2 house, 1 host choice)

Gold Bar \$21.00 Per Person

Liquor – Grey Goose Vodka, Jose Cuervo Tequila, Johnny Walker Black Label Scotch, Captain Morgan's Rum, Blue Sapphire Gin, Jack Daniels Bourbon, Crown Royal Whiskey, Kahlua, Bailey's Irish Cream, Disaronno Amaretto Liquor

Wine – House Red & House White

Beer – Gold bar serves 3 draft selections chosen by host (2 domestic & 1 premium) & 3 canned options which can be a combination of domestic and premium

Champagne Toast – House champagne served at each place setting

Other Options

Beer & Wine Package: A beer & wine package is available for \$15.50 per guest. Please inquire for further details.

Champagne Toast: If you would like to add a champagne toast to the bronze bar or silver bar, cost is \$1.00 per guest. Complimentary champagne toast for the couple is included.

Craft/Premium Beer Upgrade: If you would like to add this option to the bronze bar or silver bar, upgrade options are available. Please inquire for specific pricing.

Domestic Draft Options: Miller Lite, Bud Light, Budweiser, Coors Light, Yuengling, Labatt Blue

Dry Wedding: If you would prefer not to serve alcohol, a soft drink and coffee package is available for \$4.95 per guest. All guests, including children, are subject to this charge.

Ceremony & Reception Timeline

On-site ceremonies traditionally start at 5:30 PM and the reception begins at 6:00 PM and ends at 11:00 PM. The price structure is built for a 30 minute ceremony with 5 consecutive hours for the reception immediately following the ceremony. The start and end time are flexible based on time of year and event schedule. If you would like to extend your reception time by 1 hour, the charge is \$350.

Ceremonies at Monroe Golf Club

Back Patio or Indoor – \$1000.00

Includes 100 white padded chairs or 130 white folding chairs, assistance to DJ, and rehearsal the day before. Can be on grass behind clubhouse or on stone patio. Indoor option is located in adjacent room to banquet room with white chairs or in the banquet room with guests seated at dining tables. The indoor option is also available in the case of inclement weather.

Hole # – \$1500.00

Includes 100 white padded chairs or 130 white folding chairs, assistance to DJ, rehearsal on the course the day before, and golf carts to and from ceremony site on the golf course.