

Wedding Package Dinner Description

Bavarian Pork Loin

Herb rubbed pork loin slowly roasted and served with a Garlic and Caraway Sauce.

Dijon Crusted Turkey Breast

Tender slow-roasted turkey breast coated with a classic Dijon breading and served with cranberry relish.

Grilled Chicken Blackberry

Open flame grilled 10-ounce chicken breast served with our famous blackberry Sauce.

Cherry Stuffed Chicken

An 8-ounce tender boneless chicken breast filled with a sun dried cherry bread stuffing.

Chicken Saltimbocca

Tender breast of chicken wrapped around a thin slice of Proscuitto and mozzarella cheese, seasoned with fresh sage.

Wiener Schnitzel

Classic breaded veal cutlet, pan fried and served with our herbed spatzle and braised cabbage.

New York Strip Steak

(All temperatures must be the same)

12 oz Certified Black Angus center cut New York Strip Steak fire-grilled to perfection, served with your choice of sauces or flavored butters.

Filet Mignon

(All temperatures must be the same)

8 oz. Certified Black Angus center cut filet of beef fire grilled to perfection and served with your choice of sauces or flavored butters.

Sirloin Steak

(All temperatures must be the same)

8 oz. Certified Black Angus top sirloin fire grilled to perfection and served with your choice of sauces or flavored butters.

Pretzel Crusted Walleye

Baked tender, flaky Walleye fillet, lightly covered with a crushed pretzel blend
And a drizzle of Dijon Buerre Blanc.

Grilled Citrus Salmon

North Atlantic salmon fillet grilled to perfection and served with a Citrus Buerre Blanc.

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Risotto, Vegetables and Tofu

Creamy risotto, sautéed vegetables and seared tofu paired with Portabella mushrooms with a Roma tomato sauce.

Chicken Kiev

Tender boneless chicken breast surrounds our fresh creamery chive butter. Breaded and baked to a crisp golden brown.

Beef Tips Bourguignon

Braised tips of beef in red wine, mushrooms and pearl onions served over your choice of Kluski noodles, fettuccini, steamed redskin potatoes or rice pilaf.

Sirloin and Shrimp Scampi

8 oz Sirloin fire-grilled to perfection served alongside 4 jumbo shrimp bathed in butter and garlic and baked with a light breadcrumb topping.

Combination Beef and Chicken

8 oz Sirloin with a Bordelaise mushroom sauce and a 4-ounce grilled chicken breast finished with our famous blackberry sauce.

Surf and Turf

8 oz. Filet Mignon and 6 oz cold water lobster tail served with lemon butter.
Our top of the line entrée, for your impressionable guests.