WEDDING PACKAGES

EMERALD PACKAGE

$30 per person

Entrées (Choose Two)
- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- Meatloaf with Gravy
- Baked Pasta with Marinara Sauce
- BBQ Glazed Grilled Pork Chop
- BBQ Pulled Pork
- Pot Roast with Root Vegetables

Sides (Choose Two)
- Mashed Potatoes
- Roasted Potatoes
- Glazed Carrots
- Buttered Peas
- Red Bliss Potato Salad
- Roasted Cauliflower
- Steamed Mixed Vegetables

Includes
- Rolls and Butter Rosettes

(Upgrade to Rosemary Focaccia & Butter Rosettes +$1.50/person)

VEGETARIAN

- Eggplant Parmigiana
- Quinoa Mushroom Galette
- Stuffed Bell Peppers
- Baked Stuffed Zucchini
- Grilled Cauliflower Steak with Tomato Sauce and Brown Rice

PRINCESS PACKAGE

$36 per person

Entrées (Choose Two)
- Roasted Chicken with Gravy
- Chicken Alfredo, Grilled Chicken Breast over Creamy
- Chicken Piccata, Lightly Breaded Chicken with Lemon, Shallots, Capers, Butter, and Herbs
- Baked Ham with Maple Glaze
- BBQ Glazed Grilled Pork Chop
- Kielbasa with Sauerkraut
- Italian Sausage with Peppers and Onions
- Turkey Breast with Homemade Gravy
- Oven Braised Beef Brisket, Au Jus
- BBQ Baby Back Ribs
- Baked Penne Bolognese

Sides (Choose Two)
- Mashed Potatoes
- Rice Pilaf
- Homemade Stuffing
- Mac and Cheese
- Scalloped Potatoes
- Twice Baked Potato
- Steamed Green Beans
- Steamed Mixed Vegetables
- Tossed Salad with Ranch Dressing or Italian Vinaigrette
- Buttered Egg Noodles

Includes
- Rolls and Butter Rosettes **(Upgrade to Rosemary Focaccia & Butter Rosettes +$1.50/person)**

MARQUISE PACKAGE

Two Entrées: $41 | Three Entrées: $49

Parties under 25 guests can be accommodated upon availability. Fees may apply.

*** Requires Onsite Chef**

Entrées
- Braised Short Ribs
- Roast Filet of Beef, Sauce Bordelaise* (add $8.00)
- Stuffed Eye Round of Beef – Bacon, Spinach, Garlic, Olives, Herbs
- Beef Stroganoff – Beef Tenderloin, Shallots, Mushrooms, Cognac, Sour Cream, Dijon Mustard, Herbs, Egg Noodles
- Oven Braised Beef Brisket
- Chicken Marsala, Bacon, Onion, Mushrooms, Marsala, Herbs, Cream, Lemon Juice
- Roasted Chicken with Gravy
- Poached Atlantic Salmon, Mustard and Dill Cream Sauce* (add $4.00)
- Veal Saltimbocca, Prosciutto, Sage, White Wine, Lemon Juice
- Osso Buco
- Chef-Carved Prime Rib* (add $8.00)
- Chicken Parmigiana, Tomato Sauce, Parmesan, Mozzarella
- Chicken Etouffée

Salads (Choose One)
- Spinach Salad with Strawberries and Almonds, Poppy Seed Vinaigrette
- Caesar Salad with Caesar Dressing
- Tossed Salad, Romaine, Tomato, Carrot, Cucumber, Ranch and Italian Dressing on the Side
- Wedge Salad, Iceberg, Bleu Cheese Dressing, Bacon Bits, Tomato and Chives

Starches (Choose One)
- Mashed Potatoes
- Twice Baked Potatoes
- Scalloped Potatoes
- Risotto
- Gorgonzola Bread Pudding
- Couscous with Apricots and Pistachios
- Wild Rice Pilaf

Vegetables (Choose One)
- Steamed Green Asparagus
- Roasted Mixed Vegetables
- Haricot Verts with Caramelized Shallots
- Brussels Sprouts with Bacon, Onion and Mustard
- Sautéed Mushroom and Onions
- Peas with Prosciutto and Onion

Includes
- Rolls and Butter Rosettes **(Upgrade to Rosemary Focaccia & Butter Rosettes +$1.50/person)**

TREE CITY CATERING

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**The following major food allergens are used in the preparation of our dishes: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. We are happy to assist with any allergen-related inquiries.*