

# **Ashland House Wedding Packages**

Make planning simple & worry free by taking advantage of our exclusive wedding packages.

## **Live** \$32.95/pp

#### Hors d'oeuvres

• Choice of three (3) hors d'oeuvres

#### **Dinner Service**

 Choose from our exquisite plated or buffet style menus.

## Late Night Snack "Fun New Trend"

• We bring out the snacks while you dance the night away!

#### Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)

## **Laugh** \$30.95/pp

#### Hors d'oeuvres

• Choice of two (2) hors d'oeuvres

#### **Dinner Service**

• Choose from our exquisite plated or buffet style menus.

### Late Night Snack "Fun New Trend"

• We bring out the snacks while you dance the night away!

#### Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)

## **Love** \$22.95/pp

#### Hors d'oeuvres

- Heart Shaped Cheese Tray with Crackers
- Pretzels
- Fancy Vegetable Tray or Fresh Fruit Tray

#### **Dinner Service**

 Choose from our exquisite plated or buffet style menus.

#### Linens

- White, Ivory, or Black Linen Table Covers
- Linen Dinner Napkins





# Wedding Menus

Menus include professional catering personnel to setup, serve and clean. China plates, silverware, napkins, table covers, cake plates and forks.

Menus listed below can be served buffet or sit down service. All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

#### ROAST PRIME RIB OF BEEF, 8-10 oz +2.00

Slow roasted to ensure tenderness and flavor.

#### FILET MIGNON + \$2.50

The most delicious and tender of steaks, served with a bordelaise sauce with fresh mushrooms.

### PETITE FILET & GRILLED SHRIMP + \$3.45

The most delicious and tender of steaks-served with a bordelaise sauce with two extra large grilled marinated shrimp.

#### SIRLOIN BEEF TIPS BURGUNDY

Morsels of choice sirloin in a savory wine sauce with fresh mushrooms.

#### STUFFED CHICKEN BREAST

A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, or Artichoke Florentine. Served with Rice pilaf.

#### **BREAST OF CHICKEN KIEV**

A breaded breast of chicken filled with herbs and butter and topped with cheddar cheese sauce.

#### PANKO HERB ENCRUSTED BREAST OF CHICKEN

\*Signature Item\* - Boneless breast of chicken with a light crispy breading, served with a white wine cream sauce.

#### ROASTED CENTER CUT PORK LOIN

The most tender and succulent cut of pork served with a wild plum sauce.

#### CHICKEN MARSALA

Herbed chicken sauteed with mushrooms and Marsala wine.

An 20% service charge and sales tax will apply to all food and beverage sales.

# <u>Buffet Wedding Menus</u>

Menus include professional catering personnel to setup, serve and clean. China plates, silverware, napkins, table covers, cake plates and forks.

All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

## ENTRÉE SECTION 1

Hand-Carved Prime Rib +1.50 Hand-Carved BBQ Beef Brisket Hand-Carved Choice Roast Beef Hand-Carved Honey-Glazed Ham Panko Herb Encrusted Breast of Chicken Marinated Sirloin Steak +1.50 Sirloin Beef Tips Burgundy Hand-Carved Pork Loin

## **ENTRÉE SECTION 2**

Oven Roasted Breast of Chicken Fried or Baked Chicken Grilled Chicken Breast Chicken Marsala Pasta with Italian Meat Sauce Baked Fish w/Lemon Dill Sauce Chicken Fettuccini Five-Cheese Tortellini Italian Meat or Vegetable Lasagna

#### **POTATOES or RICE**

Whipped Potatoes Garlic Mashed **Baked Potatoes** AuGratin Potatoes Scalloped Potatoes Roasted Red & Yukon Gold Potatoes Rice Almondine Twice Baked Potato

## SALAD (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressing Caesar Salad Pasta Salad Vegetable Pasta salad Fruit Jell-O Salad Coleslaw Applesauce

#### Vegetables (Select 1)

Green Beans with Bacon & Onion Buttered Sweet Corn Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning) Italian Green Beans Buttered Whole Baby Carrots Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions) Riviera Blend (Green & pale yellow beans, and whole baby carrots) Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots) Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips) Venetian Blend (Broccoli, sugar snap peas, asparagus, red & yellow pepper strips, onions) Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

An 20% service charge and sales tax will apply to all food and beverage sales.

## Hors d'oeuvres

Fancy Vegetable Tray with Dip Cold Vegetable Pizza Vegetable Fajitas

Assortment of Cheese Wedges & Crackers

French Brie with Pecan Praline Sauce & Flatbread Crackers

Cheddar Cheese Ball with Crackers

Nieman Marcus Cheese Spread w/ Petite Toasts

Goat Cheese Tapenade w/ Flatbread Crackers

Fancy Assortment of Fresh Fruit and Fruit Dipping Sauce

Southwestern 7-layer Dip w/ Tortilla Chips

Marinated Tortellini Kabobs, 1 pp

Artichoke Parmesan Spread with Toasted Bread Rounds

Sweet & Sour Meatballs, 2

Egg Rolls with Hot Mustard, 1.5

Water Chestnuts or Chicken Livers wrapped with Bacon, 2

BBQ Glazed Chicken Breast Bits, 2

Breaded Fantail Shrimp with Cocktail Sauce, 2

Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 2

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Petite Crab Tarts w/ Cranberry

Chicken Kabobs w/ Peanut Sauce

Filo Asparagus with Asiago Cheese

# **Late Night Snack Options:**

Gourmet Popcorn Bar

or

Mini Gondola Subs

or

Pulled Pork or Hot Dog Sliders

or

Assorted Pizzas

Cheese, Veggie, Sausage, & Pepperoni

or

### Nacho Bar:

Hot Nacho Cheese, Salsa, Jalapenos, Sour Cream, & Tortilla Chips

or

#### NY NY Cheesecake Martini Bar - add 1.00/pp

Enjoy a Martini glass filled with creamy New York Cheesecake. Select from up to 7 toppings elegantly displayed in oversize martini glasses to create your own specialty dessert.

Toppings: Strawberry, Chocolate & Caramel Sauces, Chocolate Chips, M&M's, Toasted Almonds, & Coconut

An 20% service charge and sales tax will apply to all food and beverage sales.