



Dinner Package

Four Course Plated Dinner Includes;

Soup Course

Salad Course

Entrée Course
with Vegetable and Starch Selections

Gourmet Plated Dessert

Served with Freshly Brewed Coffee and a Selection of Gourmet Teas

White Linens

In House Centerpieces

Staging

Custom Dance Floor

Complimentary Parking



All Prices Subject to 7.75% Tax and 21% Service Charge
Prices Subject to Change without Notice

Menu selections

Selections are subject to change seasonally

First Course

Soup

French Onion Soup Au Gratin
Cream of Chicken
Cream of Asparagus
Cream of Mushroom
Minestrone
Potato Leek
Cream of Broccoli Cheddar
Vine Ripe Tomato Basil
Signature Seafood Chowder 2/person
Bisque of Lobster 2/person

Second Course

Salad

Seasonal cucumbers, tomatoes,
carrots and red rashers over sprigs of
baby lettuces

BLT Wedge iceberg lettuce topped
with diced tomatoes, chopped bacon
and shredded cheddar

Mediterranean tomatoes,
cucumbers, red onions, petite black
olives and feta cheese on a bed of
romaine lettuce

Signature Caesar red onions,
herbed croutons, and romaine lettuces
topped with parmesan cheese

Seven Bridges mixed greens,
shredded carrots, red cabbage, tomatoes
and bacon bits

Spring Mix walnuts, goat cheese,
dried cranberries and raisins

Dressings

Ranch ~ Caesar ~ Bleu Cheese ~ Roasted Shallot Vinaigrette
Raspberry Vinaigrette ~ Balsamic Vinaigrette ~ Red Wine Vinaigrette
French ~ Creamy Garlic ~ Tarragon Vinaigrette ~ Lemon Vinaigrette

Third Course

Poultry

Grilled Chicken Breast
Mornay Sauce 34

Roasted Chicken Breast
Port Mushroom Cream Sauce 36

Chicken Florencia
Chicken breast Stuffed with spinach,
roasted red pepper, mozzarella cheese
Scallion Lemon Butter Sauce 37

Signature Chicken
Chicken breast stuffed with
smoked bacon, mushrooms, goat cheese
Colbert Sauce 38

Boursin Chicken
Chicken breast stuffed with
mushrooms, spinach, boursin cheese
Mild Chipotle Cream Sauce 38

Seafood

Sautéed Atlantic Salmon
Ginger Dill Butter Demi – Glace 40

Baked Lake Superior White Fish
Lemon Caper Butter Sauce 40

Bacon Wrapped Shrimp
Hickory smoked bacon wrapped gulf shrimp
Roasted Tomato Aioli 43

Vegetarian

Mushroom Tart
Eggplant, squash, peppers and a portobello
mushroom in a pastry tart with bow tie noodles
Roasted Red Pepper Cream Sauce 34

Gnocchi
Potato gnocchi served with roasted vegetables
White Wine Cream Sauce 34

Beef

Signature Roast Sirloin
Herb Au Jus 38

Roast Prime Rib of Beef
Horseradish Au Jus 39

Grilled New York Strip
Rosemary Scented Demi – Glace 40

Braised Beef Short Ribs
Red Wine and Herbs 40

Grilled Filet of Beef
Bordelaise Sauce 47

Bacon Wrapped Filet
Crispy Leeks; Port Reduction 48

Roasted Tenderloin of Beef
Stuffed with spinach, mushrooms,
red pepper, parmesan cheese
Red Wine Reduction 49

Sliced Beef Wellington
Lemon Butter and Merlot Reduction 50

Pork

Roast Pork Tenderloin
Red Wine Reduction 35

Grilled Pork Chop
Mushroom and Garlic Cream Sauce 35

Stuffed Pork Tenderloin
Stuffed with apples, dried cranberries, maple
Apple Bourbon Reduction 38

Children; 3-12yrs

Chicken Fingers, French Fries, Buttered Corn 23
Macaroni and Cheese, French Fries, Broccoli 23

Gluten Free and Vegan Entrée options available upon request.

Stuffed Chicken and Stuffed Pork Entrées may be prepared for events up to 400 guests.

Clients who would like to have a choice of, will pay the higher priced entrée for all guests.

Guest counts and all special meal requests must be given to event coordinator ten days prior to event.

Combinations

Filet of Beef and Grilled Chicken Breast

Tarragon Demi-Glace 47

Filet of Beef and Stuffed Chicken Florencia

Colbert Sauce 50

Filet of Beef and Sautéed Salmon

Green Peppercorn Cream Sauce 50

Filet of Beef and Gulf Shrimp

Ginger Butter Sauce 51

Braised Beef Short Ribs and Boursin Chicken

Mild Chipotle Cream Sauce 44

Braised Beef Short Ribs and Roasted Chicken

Mild Chipotle Cream Sauce 42

Roasted Chicken Breast and Salmon

Roasted Garlic Cream Sauce 44

Grilled Chicken Breast and Gulf Shrimp

Cilantro Lime Sauce 49

Roast Pork Tenderloin and Choice of Stuffed Chicken

Red Wine Reduction 40

Filet of Beef and Lobster Tail

Lobster Butter Sauce \$ Market Price

Accompaniments

Please select one vegetable and one starch

Vegetable

Seasonal Vegetable Medley
Sautéed Green Beans; Tomato Concasse
Sonoma Broccoli
Roasted Vegetables
Sautéed Zucchini; Fresh Tomatoes
Sautéed Mushrooms with Onions 2/person
Asparagus Spears 2/person

Starch

Potatoes
Garlic Whipped
Parsley; Garlic Butter
Garlic Roasted
Pesto Smashed
White Cheddar Whipped
Custard 2/person
Twice Baked 2/person
Roasted Red; Wild Leeks

Rice

Black Forbidden
White Pilaf
Wild Pilaf
Mediterranean Orzo
Herbed Cous Cous

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Fourth Course

Signature Events' in house Pastry Chef creates House made Specialty Desserts for You and Your Guests To Enjoy

Dessert Selections

Apple Strudel; Brandy Crème Anglaise
White and Dark Chocolate Mousse; Chocolate Shavings
Chocolate Cake; White & Dark Chocolate Mousse; Raspberry Sauce
Carrot Cake; Cinnamon Crème Anglaise
Trio of Sorbet

Upgraded Desserts

Amaretto Cheesecake; Raspberry Coulis 1/person
Chocolate Swirl Cheesecake; Mocha Crème 1/person
Tiramisu (up to 250 guests) 2/person
Crème Brûlée (up to 250 guests) 3/person
Red Wine Poached Pear (up to 250 guests) 2/person

Signature Trio
Flourless Chocolate Cake, Fresh Fruit Tart & Vanilla Bean Cheesecake
4/person

Custom Designed Cakes

4/person

Flavors	Fillings	Sauces
White	Chocolate Mousse	Chocolate
Chocolate	White Chocolate Mousse	Raspberry
Yellow	Dark Chocolate Mousse	Strawberry
Marble	Raspberry Mousse	Caramel
Pound	Strawberry Mousse	Lemon
Lemon	Lemon Mousse	Cinnamon
Red Velvet 1/person	Mocha Mousse	Crème Anglaise
Carrot 1/person	Hazelnut Mousse	Cherry
	Bavarian Cream	
	Chocolate Bavarian Cream	
	Cannoli 1/person	
	Cream Cheese 1/person	

Please note that cakes and sweets may contain or have traces of nuts, nut oil, or may have been alongside other products containing nuts. Although Signature Events is a scratch kitchen, the ingredients used to produce cakes and other sweets may contain nuts or may have been manufactured in a facility that uses the same equipment that processes nuts.

sweet treats

100 person minimum

Gourmet Sweet Buffet

Fresh Fruit Tartlets, Fudge Walnut Brownies, Pecan Squares, Cheesecake Squares, Cannoli, Assortment of Cookies and Fresh Fruit Display
9/person

Signature Sweet Buffet

Chocolate Covered Strawberries, Cheesecake Pops, White and Dark Chocolate Mousse, Miniature Carrot Cake, Miniature White and Dark Chocolate Mousse Cake, Crème Brule, Éclairs, Miniature Cupcakes and Fresh Fruit Display
12/person

Chocolate Fountain

Gourmet Milk or Dark Chocolate
Accompanied with Strawberries, Blackberries, Pretzel Rods, Pound Cake, Dried Apricots, Marshmallows, Rice Krispy's, Oreos, and Graham Crackers
7/person

S'mores Buffet

Variety of Chocolate Bars, Graham Crackers and Marshmallows
6/person

Cupcake Station

Choice of three 3/person

Frostings

Buttercream
Chocolate
Lemon
Raspberry
Espresso
Peanut Butter
Cream Cheese 1/person

Flavors

White
Chocolate
Lemon
German Chocolate
Banana
Carrot 1/person
Red Velvet 1/person

Ice Cream Station

Choice of Vanilla Bean or Chocolate Ice Cream
Toppings to include Chocolate Sauce, Caramel Sauce, Maraschino Cherries, Crushed Oreos, Sprinkles, Peanuts
4.5/person

The Ultimate Ice Cream Experience

Exclusively offered for Signature Events for dessert lovers looking for indulgence, uniqueness and super-premium ice cream completely customized to your taste buds. Impress your guests with a one-of-a-kind Cold Stone Creamery Interactive Ice Cream Station
5.5-8/person
\$100 Delivery, Setup, and Breakdown Fee Apply

*Ask about our Seasonal Sweet Buffets!

hors d'oeuvres selection



To Be Served
Butler Style

As Your

Guests Arrive



Hot

- Marinated Tenderloin Tip; Brie Cheese in a Puff Pastry 2.75
- BBQ Pulled Pork Stuffed Biscuit 2.75
- Smoked Polish Sausage with Horseradish Sauce 2.25
- Bacon Wrapped BBQ Chicken 2.75
- Chicken Satay with Bourbon Sauce 2.50
- Miniature Chicken Wellington 2.50
- Mozzarella Bites with Cherry Pineapple Sauce 2.75
- Artichoke and Parmesan Stuffed Mushrooms 2.50
- Spinach and Feta Cheese in a French pastry 2.25
- Peppered Beef Brochette; Port Wine Glaze 2.75
- Marinated Baby Lamb Chop; Tarragon Merlot 4.50
- Chipotle Chicken Cakes; Cilantro Lime Aioli 3.00
- Parmesan Crusted Chicken; Pesto Cream Sauce 2.75
- Bacon Wrapped Scallop 3.00
- Warm Coconut Shrimp; Pineapple Rum Sauce 3.75
- Warm Crab Canape; Trio of Melted Cheese 3.75
- Grilled Prosciutto Wrapped Shrimp 3.75
- Mini Crabcake; Mango Salsa 3.75
- Cheese Quesadilla; Salsa 2.25
- Vegetable Spring Roll; Sweet and Sour Sauce 2.25
- Tomato Soup Shooters; Grilled Cheese Garnish 3.50
- Pancetta, Scallions and Sage Stuffed Mushrooms 2.75

Cold

- Assortment of Miniature Bruschetta 2.25
- Roasted Artichoke Crostini 2.50
- Herbed Chicken Salad Tartlet 2.25
- BLT Stuffed Tomato 2.50
- Jalapeño Bacon Deviled Eggs 2.50
- Roast Sirloin and Horseradish Crostini 2.75
- Cheese Crudité with Garlic Spinach Dip 2.50
- Caprese Skewer 2.75
- Chilled Cracked Crab Claws 3.75
- Chilled Shrimp; Cocktail Sauce 3.75
- Pesto Shrimp Caprese 3.75
- Crab and Mango Salad Canape 3.75
- Seared Tenderloin and Boursin Cheese Canape 3.00
- Chilled Roasted Shrimp; Red Chili Cream 3.75
- Prosciutto and Sun-Dried Tomato Crostini 2.75
- Lime Marinated Chicken with Cilantro Mayonnaise on Tortilla Chips 2.50
- Smoked Salmon on Rye; Boursin Cheese 2.75

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Hors D' Oeuvres Station

Seafood Display

Shrimp Cocktail, Cracked Crab Claws, Chilled Sea Scallops, Oysters on the Half Shell
30/person

Whipped Potato Station

Garlic Whipped Potatoes Served in Martini Glasses with Bacon Bits, Shredded Cheese, Sour Cream, Whipped Butter,
Green Peas and Scallions
4/person

Domestic Cheeses

Variety of Crackers Garnished with Fresh Fruit
4.5/person

Seasonal Fresh Vegetables

with Spinach Dip
4.5/person

Seasonal Fresh Fruit Display

Berry Crème Dipping Sauce
4.5/person

Dips and Spreads

Spinach and Artichoke Dip, Roasted Red Pepper Hummis and
Feta Cheese Spread served with Crispy Pita Chips
4.5/person

Antipasto Platter

Including Mortadello, Capicollo, Genoa Salami, Prosciutto,
Roasted Vegetables and Cheeses
5.5/person

Smoked Norwegian Salmon

Dill Sauce, Red Onions and Breads
\$140.00 Each (Serves 50 People)

Sautéed Pasta Station

Roasted Vegetables, Grated Parmesan Cheese,
Marinara and Pesto Cream Sauce and Garlic Bread
4.5/person

late night

50 person minimum

Chips and Dips

Tortilla Chips and Salsa, Potato Chips and French Onion Dip
3/person

Gourmet Mini Burgers

Mini Beef Burgers served with American Cheese, Lettuce, Tomato
Pickle, Onion, and Assorted Condiments
6/person

Chicago Style Mini Hot Dogs

Beef Mini Hot Dogs served with Diced Tomatoes, Nuclear Relish,
Diced Onions, Sport Peppers, Pickle Spears, and Mustard
4/person

Add Spicy Chili and Shredded Cheddar Cheese
3/person

Nacho Station

Seasoned Ground Beef, Nacho Cheese, Sour Cream, Salsa and Jalapenos
5/person

Assorted Meatballs

Choose Teriyaki, Honey Barbeque or Swedish
3/person

Diner Classics

Mini Rueben Sandwiches and Mini Grilled Cheese
4/person

Jumbo Pretzels

Mustard and Cheese Sauces
4/person

Pizza

Cheese, Sausage, Pepperoni or Vegetable
4/person

Pulled Pork Sandwiches

Barbeque Pulled Pork served with Shredded Cheddar Cheese and Cole Slaw
5/person

Pierogi Station

Choice of Potato & Cheese, Kraut & Mushroom, or Meat (Beef & Pork) Pierogi
Served with Drawn Butter, Sour Cream and Bacon Bits

Choice of Sweet Cheese, Strawberry, or Blueberry Pierogi
Served with Whipped Cream and Granulated Sugar
4/person

Carving Stations

Roast Tenderloin of Beef

Served with Grainy Mustards, Whipped Horseradish Sauce
and Silver Dollar Rolls
\$195.00 (Serves 20 People)

Prime Rib of Beef

With Merlot Demi-Glace and French Rolls
With Merlot Demi-Glace and French Rolls
\$275.00 (Serves 35 People)

Herb Roasted Top Sirloin of Beef

Served Grainy Mustards, Whipped
Horseradish and French Rolls
\$295.00 (Serves 80 People)

Peppercorn Crusted Strip Loin of Beef

Served with Bordelaise Sauce and Onion Rolls
\$175.00 (Serves 40 People)

Country Baked Ham

Served with Gourmet Season Chutney and Buttered Biscuits
\$175.00 (Serves 60 People)

Roasted Turkey Breast

Served with Cranberry Relish, Dijon Mustard and Five Grain Rolls
\$125.00 (Serves 25 Guests)

Garlic Roasted Pork Loin

Bourbon Barbeque Sauce and Buttered Biscuits
\$135.00 (serves 40 People)

\$75.00 Carving Fee Per Carver

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