

WEDDING MENU



Hors d' Oeuvres

Choose 2 for \$7, 3 for \$10 per person,
4 for \$12 per person, or 5 for \$14 per person.
Hors d'oeuvres are unlimited for 1 hour & served buffet style.
Additional hours available at 50% of the first hour rate

Spinach & Artichoke Dip

Served with toasted baguette

Meat & Cheese

Assortment of local, artisanal meats & cheeses with crackers

Tomato Basil Bruschetta

Grilled baguette topped with a house made seasonal bruschetta

Crab Stuffed Mushrooms

Crimini mushrooms stuffed with crab, celery, onion, red peppers & capers

Bacon Wrapped Asparagus^{GF}

Three asparagus spears wrapped and roasted in hickory smoked bacon

Chicken Skewers or Wings^{GF}

Your choice of sauce, Mojo Verde, 5 Seasons BBQ, Bourbon Maple, Buffalo

Cedar Ridge Meatballs

Cedar Ridge signature bite sized meatballs, house marinara

Trays

Serves approximately 25 people.

Seasonal Bruschetta 60

Crab Stuffed Mushrooms 75

Meat & Cheese 75

Spinach Artichoke 60

Fresh Fruit^{GF} 45

Vegetable^{GF} 45

Cedar Ridge Meatballs 90

Chicken Skewers or Wings 90

(Mojo Verde, 5 Seasons BBQ, Bourbon Maple, Buffalo)

Wood-Fired Pizza Buffet

Select up to 3 of the choices below. 100 people maximum. \$12 per person.

Additional hours available at 50% of the first hour price.

Pizza and Hors d'oeuvres \$15/person

Your choice of 3 pizzas and 2 hors d'oeuvres

Unlimited for one hour

CRV

Club Chicken, bacon, red onion, spinach & herb dressing

Beef Burgundy

Prime rib, red wine reduction, portabellas, red onion & bleu cheese

Margherita

Homemade red sauce, tomatoes, basil or basil oil, mozzarella

Sausage & Peppers

Homemade sage pork sausage, spinach & peperonata

Seasonal

Chef's choice

Premium Buffet

Priced per person and served buffet style. Each buffet includes two sides. Custom items are available upon request. Vegetarian options are designated with a ♦, while gluten-free options are designated with a ^{GF}.

Salads 3

Additional dressings are available upon request.

Greek ♦^{GF}

Cucumber, red peppers, olives, feta cheese, balsamic vinaigrette

Garden ♦^{GF}

Cucumber, tomato, carrot, onion & herb dressing

Wedge^{GF}

Iceberg lettuce, blue cheese crumbles, bacon & red onion

Seasonal

Details available upon request

Dinner Rolls or Croissants 1

Sides 3

Additional seasonal & local options are available upon request.

Parmesan Potatoes ♦GF

Shredded potatoes baked in a creamy parmesan sauce

Roasted Baby Red Potatoes ♦GF

Brown butter herb roasted red potatoes

Garlic Mash Potatoes ♦GF

Creamy house made roasted garlic, mashed potatoes

Roasted Sweet Potato Hash ♦GF

Diced sweet potatoes, smoked sausage, onions, peppers & garlic

Green Bean Almondine ♦GF

Sautéed green beans & red onions with toasted almonds

Ratatouille ♦GF

Roasted squash, zucchini and eggplant with marinara & parmesan

Sautéed Spinach ♦GF

Sautéed spinach with feta cheese

Grilled Asparagus ♦GF

Grilled asparagus, parsley almond sauce

Caramelized Bacon Brussels Sprouts GF

Caramelized onion, & Brussels sprouts, with bacon butter sauce

Entrees

Priced per person and served buffet style. Each buffet includes two sides.

For two entrees, add \$5 per person to more expensive entree for

Beef and Seafood, and \$3 per person for all other duos.

Romesco Pork Tenderloin^{GF} 12

Milton Creamery quark, almonds, piquillo peppers, carrot romesco sauce

Maple Bourbon Glazed Pork Loin 10

Cedar Ridge Bourbon and maple glaze, served medium

Roasted Pork Tenderloin^{GF} 10

Roasted grape port demi-glaze

Marsala Chicken^{GF} 12

Marsala sauce, crimini, shiitake & Portobello mushrooms

Moroccan Spiced Chicken^{GF} 12

Chermoula marinated with lemon & saffron

Bourbon Glazed Chicken 10

Cedar Ridge bourbon glazed chicken, caramelized apples

Red Wine Braised Short Ribs^{GF} 16

Red wine demi-glaze braised beef short ribs

Prime Rib^{GF} 25

Served medium-rare with signature horseradish cream

Beef Tenderloin^{GF} 20

Roasted beef tender loin crab & béarnaise sauce

Cioppino^{GF} 22

Mussels, scallops, prawns, salmon, spicy tomato broth, creamy polenta

Entrees Continued

Oven Roasted Great Lakes White Fish 18

Lemon braised artichoke and fennel

Baked Salmon^{GF} 14

Salmon filet, parsley almond sauce

Classic Lasagna ♦ 10-12

Vegetarian or meat

Pasta Primavera ♦ 10

Penne pasta tossed with seasonal sautéed vegetable

Creamy Polenta with Grilled Vegetables ♦^{GF} 10

Tossed in a tomato broth

Stuffed Shells ♦ 12

Goat cheese blend, spinach, piquillo peppers, and marinara

Priced per bottle. Availability may vary based on your wine selection.
Please check with your Event Coordinator for current availability.
Ask for beer and liquor options.

White Wines

Reserve White 17
Seyval Blanc 14
LaCrosse 14
Blanc de Blanc 24
La Crescent 17
Demi Sec 11

Red Wines

Five Seasons 11
St. Croix 13
Frontenac 17
Marquette 18
Reserve Red 19

Semi-Sweet Wines

Brianna 13
Edelweiss 14
Lo Vines 11

Fruit Wines

Harvest Blush 11
Apple Cranberry 11
Apple Mead 11

Dessert Wines

Frontenac Gris 16
American Port 17
White Port 18

Beverages

\$15/gallon

Fresh Brewed Coffee (regular or decaf)

Iced Tea or Lemonade

Assorted Hot Tea

Orange or Apple Juice

\$1 each

Bottled Water

Canned Soda