

Plated Lunch & Dinner Menu

First Course

The Wedgewood Vinaigrette Salad (**Vegetarian**). Served with fresh baked bread and butter.

Upgrade to the Classic Caesar Salad + **\$1.00/person**

Upgrade to the Raspberry Walnut Salad (**Vegetarian, Gluten-Free**) + **\$1.00/person**

Main Course

Choose from our list of delicious entrée selections below. Served with potatoes or rice and seasonal vegetables.

Duet Plate

Guests are served two entrées on the same plate. Choose from roasted petite filet mignon, oven roasted salmon, and any of the chicken entrées.

Dessert

Add ice cream, carrot cake, or freshly baked cookies

+ **\$1.50/person**

Add strawberry cheesecake, lemon cake, or chocolate cake

+ **\$3.50/person**

Add the Wedgewood dessert buffet + **\$8.00/person**

Entrée Selections

Chicken	Fish
Chicken Breast with Mushrooms in Marsala Wine Sauce	Alaskan Cod with Grape Tomato Vinaigrette (Gluten-Free)
Panko Parmesan Crusted Chicken with Sherry Cream	Oven Roasted Salmon with Béarnaise Sauce
Grilled Chicken with Pesto Cream Sauce	
Chicken Cordon Bleu with Chardonnay Sauce	
Grilled Garlic and Herb Chicken (Gluten-Free)	
Tomato Basil Chicken with Balsamic Reduction (Gluten-Free)	Vegetarian & Vegan
Chicken Piccata with Lemon Caper Sauce	Tortellini Pesto Parmesan (Vegetarian)
	Grilled Portobello (Gluten-Free, Vegan)
Beef	Crisp Polenta Cake with Marinara (Gluten-Free, Vegan)
Roasted Petite Filet Mignon with Savory Demi-Glace	

Many of the Wedgewood Weddings menu items can be adjusted to accommodate gluten-free or other allergen specific diets. Ask your ValSerVenience@ Director for details when planning your meal.

*Please be advised consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Pricing

Selection	Mon-Fri Daytime	Mon-Thurs Evening & Sat/Sun Daytime	Fri-Sun Evening (Add \$10-15 for Sat Evening)
Chicken, Vegetarian or Vegan	\$20.95/person	\$27.95/person	\$35.95/person
Fish or Beef	\$23.95/person	\$29.95/person	\$37.95/person
Duet Plate	\$25.95/person	\$31.95/person	\$39.95/person

Our pricing covers a four-hour event. Every meal comes with coffee, tea, and water. All banquet and bar staff, tables and chairs, china and glassware, standard table linens, setup, and breakdown are included in the per-person price. Facility and room rental are included in the per-person price for groups over 30 people. All buffets require a 30 person minimum. All prices subject to applicable taxes and service charge. Certain revenue minimums will apply depending upon event date and time.

Buffet Lunch & Dinner Menu

Lunch

Lunch buffets are served with the following:

- Two entrée selections
- Six assorted salads
- Freshly baked bread and butter
- Rice or potatoes
- Seasonal vegetables

Dinner

Dinner buffets are served with the following:

- Two entrée selections
- Eight assorted salads
- Freshly baked bread and butter
- Rice or potatoes
- Seasonal vegetables

Upgrades

Upgrade to a 3 entrée buffet
+ \$3.00/person

Add ice cream, carrot cake, or freshly baked cookies
+ \$1.50/person

Add strawberry cheesecake, lemon cake, or chocolate cake
+ \$3.50/person

Wedgewood dessert buffet
+ \$8.00/person

Entrée Selections

Chicken	Beef & Carving Station
Chicken Breast with Mushrooms in Marsala Wine Sauce Panko Parmesan Crusted Chicken with Sherry Cream Grilled Chicken with Pesto Cream Sauce Chicken Cordon Bleu with Chardonnay Sauce Grilled Garlic and Herb Chicken (Gluten-Free) Tomato Basil Chicken with Balsamic Reduction (Gluten-Free) Chicken Piccata with Lemon Caper Sauce	Beef Burgundy Carved Roast Beef Au Jus with Creamed Horseradish Carved Pork Loin with Rosemary Demi-Glace Carved Pit Ham with Pineapple Glaze (Gluten-Free) Carved Oven Roasted Turkey with Turkey Gravy *Upgrade to Carved Roasted Prime Rib of Beef + \$4.00/person *Upgrade to Carved Herb Crusted Beef Tenderloin + \$5.00/person
Fish	Vegetarian
Alaskan Cod with Grape Tomato Vinaigrette (Gluten-Free) Oven Roasted Salmon with Béarnaise Sauce	Tortellini Pesto Parmesan

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