Wedding Reception

Appetizer: (select two)

Domestic Cheese & Cracker Display - *Variety of Cheese & Crackers to Suit every Taste*
Fresh Vegetable Crudité - *Seasonal Selection of Fresh Raw Vegetables & Dips*
Antipasto Display - *Selection of Salami, Pepperoni, & Olives*

First Course: (select one)

Seasonal Fresh Fruit - *All the Season has to give and more*
Mixed Greens - *fresh field greens topped with cucumber, tomato, & our house balsamic glaze*
Garden Salad - *Iceberg topped with carrots, cabbage, & tomato*
Caesar Salad - *traditional Romaine leaves topped with parmesan & croutons*
Classic Chicken & Rice Soup • Cream of Broccoli Soup • Italian Wedding Soup

Vegetable: (select one)

Fresh Seasonal Vegetables
Broccoli Normandy
Green Bean Almondine
Coriander Carrots
Steamed Broccoli
Seasoned Asparagus

Starch: (select one)

Garlic Smashed Potatoes
Rice Pilaf
Baked Potato
Twice Baked Potato
Vegetable Risotto
Traditional Stuffing

Entree: (select two)

***Chicken Parmesan** - *Classic Chicken topped with Marinara & Mozzarella Cheese over Linguine*
Chicken Piccata - *Egg-battered Chicken topped with Lemon Caper Sauce*
Tuscan Chicken - *Chicken Breast smothered in Italian Cream Sauce*
***Spinach Cranberry Chicken** - *Chicken Breast served over Risotto topped w/Spinach & Cranberries*
Citrus Mango Chicken - Lemon & Orange *Chicken topped with a Mango Salsa*
***Chicken Vindaloo** - *Breast of Chicken & Cauliflower Served over Smashed Sweet Potatoes*
***Blackened Chicken Pasta** - *Chicken, Fettucine, & Mozzarella in a creamy Alfredo*
Pork Tenderloin - *Oven Roasted Pork topped with Au Jus*
Honey Chipotle Pork - Tender *Pork Loin Glazed with Honey Cayenne Sauce*
Filet Mignon - *Filet Medallions topped with Light Au Jus & Horseradish*
Bourbon Beef Tips - *Seared Beef Tips topped with Bourbon Molasses Sauce*
Maryland Crab Cake - *Traditional Crab Cake Served with Cocktail & Tartar Sauces*
White Wine Salmon - Arctic *Salmon Filet Bathed in delicate White Wine Rosemary sauce*
***Shrimp Scampi** - *Garlic Butter Shrimp served in Angel Hair Pasta*
***One Pot Pasta** - *Penne Marinara with meatballs with Fresh Cherry Tomatoes & Baby Spinach*
***Parmesan Fusilli** - *Fusilli Pasta topped with Sausage, Broccoli, Chickpeas, & Parmesan*
***Vegetable Lasagna** - *Decadent Layers of Pasta, Vegetables, & Alfredo*

All Entrées are served with Assorted Fresh Dinner Breads & Butter

Dessert: Custom Wedding Cake

Miniature Sweet Table - Mini Decadent Desserts served Buffet Style, *$3.50 per person*
Coffee Station - Regular & Decaf Selections of our House Brew, $1.50 per person

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Children's Menu: (select one)

Chicken Tenders & French Fries - A True Kid Classic, *$19 per person*
Homemade Pizza - Traditional Cheese & Marinara, *$17 per person*
Mac n' Cheese - Pasta and Mixed Cheeses to Please any Kid, *$20 per person*
Spaghetti & Meatballs - Penne & Meatballs smothered in Marinara, *$17 per person*

ADDITIONAL INFORMATION:

Professional Vendors: Vendors and Clients may access the Room up to one hour prior to the start time of your event. Should you need access to the room earlier, please contact the Generations Rental Coordinator, Esther Stoudt, or the Director of Nutrition Services Development & Special Events, Christopher Lutz.

Vendor Meals: Vendor meals are provided through Catering by Christopher at half price. All vendor meal counts must be submitted at finalizing time. Vendors will choose meals at the event, with service following guests.

Staffing Gratuities: Staff for your event is available through Catering by Christopher. An additional 15% service charge is payable directly to event service staff.

Deposit: A 20% nonrefundable deposit is due to Catering by Christopher at the time of booking. No additional deposit is required. Final Payment for Weddings are due five business days prior to the selected event date.

Bar Service: Generations of Indian Valley does not have a liquor license. Beer and wine is the only alcoholic beverages permitted on premise and is to be provided by the client. Coordination of and questions pertaining to bar service should be directed to the Rental Coordinator.

$39 PER PERSON