

# WEDDING BUFFETS

ALL WEDDING BUFFETS ARE ACCOMPANIED WITH HOT  
ASSORTED ROLLS, COFFEE, AND ICED TEA

## THE HOUSE BUFFET

\$ 16.95

Entree (choose 2) - Fried Chicken Baked Glazed Ham  
Southern Hand Carved Roast Beef Fried Catfish  
Garlic Studded Pork Loin lasagna al forno  
Baked Italian Chicken  
Beef ala Bourguignon

Add an additional entrée for \$3.00 per person

Salads (choose 2) -

Tossed green salad Fruit salad  
Tomato & cucumber salad Cottage cheese  
Tuscan pasta salad

Add an additional salad for \$1.00 per person

Side dishes (choose 3) -

Whipped potatoes with gravy Buttered carrots  
Country green beans Rice Pilaf  
Whole kernel corn Parsley potatoes  
Roasted rosemary potatoes Fresh Vegetable medley  
Buttered egg noodles

Add an additional side for \$1.50 per person

## THE GOVERNORS BUFFET

\$ 22.95

Entrée (choose 2) - Hand Carved Prime Rib au jus Chicken Picatta  
Pork Loin Marsala Poached Salmon  
Fried or grilled Tilapia Seafood Pasta  
Roast Turkey

Add an additional entrée for \$4.00 per person

Salads (choose 2) -

House salad Greek salad  
Caesar salad Fruit salad  
Spinach & Mandarin orange salad  
Tomato & Cucumber salad

Add an additional salad for \$2.00 per person

Side dishes (choose 3)

Baked potato Dressing  
Broccoli with Mornay sauce Wild rice  
Roasted Rosemary potatoes Green beans almandine  
Potatoes au gratin Fresh Vegetable medley

Add an additional side for \$2.50 per person

6.25% sales tax and 18% gratuity not included

# WEDDING PLATED DINNERS

ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, CHOICE OF ONE: BAKED POTATO, ROASTED ROSEMARY POTATOES OR POTATOES AU GRATIN, ASSORTED ROLLS, BUTTER AND COFFEE OR ICED TEA.

## PRIME RIB AU JUS \$ 25.95

*Slow roasted hand carved beef accompanied with au jus and horseradish sauce served medium to medium rare.*

## TUSCAN STUFFED PORK CHOP \$ 25.95

*A 16 ounce French cut pork chop filled with imported Asiago cheese, fresh sage and Prosciutto ham. Finished with a Portobello mushroom and Marsala wine sauce*

## FILET MIGNON \$ 26.95

*A hand cut filet mignon wrapped in applewood bacon grilled medium and topped with our special bernaise sauce.*

## GRILLED SALMON \$ 23.95

*Grilled Salmon filet served with a lemon butter sauce.*

# PASTA ENTREES

SERVED TO A MINIMUM OF 20 GUESTS

ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, ASSORTED ROLLS, BUTTER AND COFFEE OR ICED TEA.

## CHICKEN ARRIABIATA \$ 22.95

*Grilled boneless breast of chicken topped with prosciutto ham and a Blend of Italian chesses. Baked then served on a bed of pasta and spinach.*

## EGGPLANT PARMIGIANA \$ 20.95

*A vegetarian selection of eggplant with spaghetti and garlic bread*

## GULF COAST SEAFOOD PASTA \$ 23.95

*Penne pasta with scallops and shrimp in a vodka cream tomato sauce and topped with fresh herbs and spices.*

6.25% sales tax and 18% gratuity not included

# KING'S MENU

SERVED TO A MINIMUM OF 20 GUESTS  
ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, CHOICE OF  
BAKED POTATO, ROASTED ROSEMARY POTATOES OR  
POTATOES AU GRATIN, ASSORTED ROLLS, BUTTER AND COFFEE OR ICED TEA.

## SURF n' TURF

MARKET PRICE

*A 6 ounce hand cut filet mignon served with 6 ounce lobster tail.*

## PORK OSSO BUCO MARSALA

MARKET PRICE

*An 18 ounce braised pork shank finished with a marsala mushroom sauce.*

## VEAL CHOP

MARKET PRICE

*Broiled veal chop with gorgonzola or blueberry demi glaze made with Pheasant  
Hollow Winery Black and Blue wine.*

## KING CRAB LEGS

MARKET PRICE

*One pound of king crab legs served with a side of drawn butter.*

## NEW ZEALAND RACK OF LAMB

MARKET PRICE

*Herb Encrusted rack of lamb served with rosemary demi glaze and mint jelly.*

*6.25% sales tax and 18% gratuity not included*

# HORS D' OEUVRES

*Approximately 50 pieces per order*

<b>FILET MIGNON RUMAKI</b> <i>Served with zesty horseradish sauce</i>	\$ 70.00
<b>BBQ OR ITALIAN MEATBALLS</b>	\$ 35.00
<b>TOASTED RAVIOLI</b> <i>Served with a marinara sauce</i>	\$ 40.00
<b>CHICKEN LIVER RUMAKI</b> <i>Served with a tangy honey mustard sauce</i>	\$ 55.00
<b>BUFFALO WINGS</b> <i>Spicy chicken wings served with ranch dressing</i>	\$ 60.00
<b>EGG ROLLS</b> <i>Served with a sweet and sour sauce</i>	\$ 50.00
<b>CRAB RANGOON</b> <i>Served with a sweet and sour sauce</i>	\$ 55.00
<b>CRAB STUFFED MUSHROOMS</b>	\$ 75.00
<b>ASSORTED MINI-QUICHES</b>	\$ 70.00
<b>SPANIKOPITA</b> <i>A delicious combination of spinach and feta cheese in a flaky pastry</i>	\$ 75.00
<b>BACON WRAPPED SCALLOPS</b> <i>Served with a honey mustard sauce.</i>	\$ 75.00
<b>JUMBO LUMP CRAB CAKES</b> <i>Served with a roasted red bell pepper sauce.</i>	\$ 90.00

<b>MINI CHICKEN TACOS</b>		\$ 45.00
<i>Served with a zesty salsa.</i>		
<b>FINGER SANDWICHES</b>		\$ 60.00
<i>Ham, turkey, tuna salad or chicken salad with swiss and cheddar cheese.</i>		
<b>PORT WINE CHEDDAR CHEESE BALL</b>		\$ 45.00
<i>Pecan encrusted served with assorted crackers</i>		
<b>FRESH VEGETABLE TRAY</b>	Small	\$ 70.00
	Large	\$ 100.00
<i>Served with our own special garden ranch dressing</i>		
<b>FRESH FRUIT TRAY</b>	Small	\$ 80.00
	Large	\$ 120.00
<i>A seasonal selection of fresh fruit</i>		
<b>IMPORTED CHEESE TRAY</b>	Small	\$ 80.00
	Large	\$ 130.00
<i>Served with assorted crackers</i>		
<b>CARVING STATION</b>	WITH CARVING ATTENDANT	\$ 3.00 per person
<i>Choice of slow roasted beef, baked glazed ham or garlic studded pork loin. Served with assorted rolls and condiments. (minimum of 75 people)</i>		
<b>PEEL &amp; EAT SHRIMP</b>		\$ 120.00
<i>200 shrimp served with Rend Lake's special cocktail sauce.</i>		
<b>SHRIMP COCKTAIL</b>		\$ 170.00
<i>100 jumbo shrimp served with Rend Lake's special cocktail sauce</i>		
<b>SMOKED SALMON</b>		MARKET PRICE
<i>With toast points, cream cheese spread, chopped onion and capers.</i>		
<b>CHOCOLATE FOUNTAIN</b>		\$ 500.00
<i>Accompanied by a variety of fruit and other dipping selections. Serves up to 250 people for a two hour of service.</i>		

*6.25% sales tax and 18% gratuity not included*

# A LA CARTE ITEMS

Apple Cinnamon sconces — per dozen.....	16.00
Assorted muffins — per dozen.....	15.00
Assorted pastries — per dozen.....	15.00
Freshly baked cinnamon rolls — per dozen.....	16.00
Bagels and cream cheese — per dozen.....	18.00
Small fresh fruit tray — serves 50 people.....	70.00
Fresh baked cookies—per dozen.....	14.00
Chuck's Famous brownies—per dozen.....	18.00
Fruit yogurt — each.....	1.25
Assorted cereal — each.....	2.00
Milk — per half pint.....	1.25
Bottled water — each.....	1.50
Fruit salad — per person.....	2.00
Orange, apple or tomato juice — per gallon.....	16.00
Hot chocolate or hot cider — per gallon.....	15.00
Coffee or hot tea — per gallon.....	18.00
Iced Tea — per gallon.....	18.00
Lemonade — per gallon.....	16.00
Soft drinks — each.....	1.75
Festive iced fruit punch — per gallon.....	16.00
Tortilla chips and salsa — per pound.....	13.00
Homemade Potato chips with garden dip — per pound.....	18.00
Gourmet Snack mix — per pound.....	12.00
Dry roasted peanuts — per pound.....	10.00
Fancy mixed nuts — per pound.....	17.50
Pretzels — per pound.....	12.00
Assorted Mints — per pound .....	10.00
Assorted hard candy — per pound.....	12.00

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