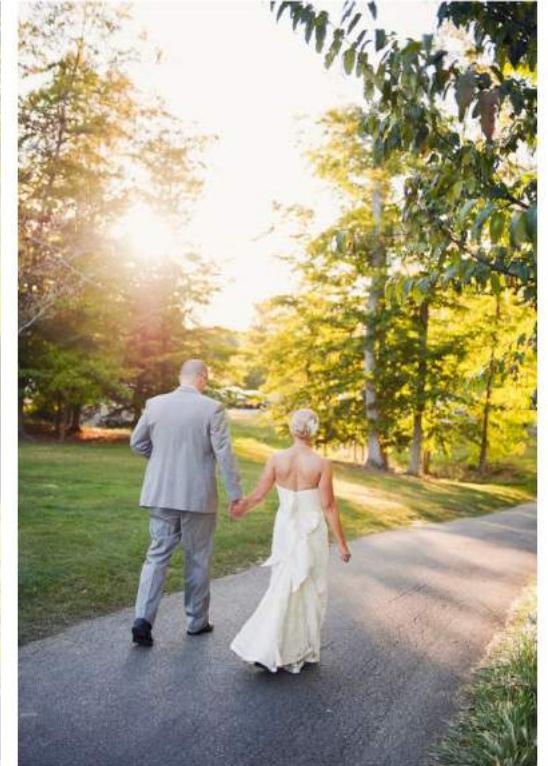


WEDDING MENU



TARTAN FIELDS GOLF CLUB

Silver Package

CHOICE OF: PLATED DINNER SERVICE OR TWO ENTRÉE DINNER BUFFET
TWO TRAY PASSED HORS D'OEUVRES
FIVE HOUR HOSTED BEER & WINE BAR
COMPLIMENTARY CAKE CUTTING & SERVICE
IVORY OR WHITE TABLE LINENS AND NAPKINS
HOUSE CENTERPIECES: MIRROR AND THREE VOTIVE CANDLES
STATE-OF-THE-ART AUDIO VISUAL: LCD PROJECTOR & SCREEN
PREMIUM IN-LAID DANCE FLOOR
COMPLIMENTARY PARKING AND COAT CHECK
PRE-EVENT ON-SITE PHOTOGRAPHY AVAILABLE

\$65.00 PER GUEST

Platinum Package

CHOICE OF: PLATED DINNER SERVICE OR THREE ENTRÉE DINNER BUFFET
THREE TRAY PASSED HORS D'OEUVRES
FIVE HOUR HOSTED CALL BAR
CHAMPAGNE TOAST
COMPLIMENTARY CAKE CUTTING & SERVICE
IVORY OR WHITE TABLE LINENS AND NAPKINS
HOUSE CENTERPIECES: MIRROR AND THREE VOTIVE CANDLES
STATE-OF-THE-ART AUDIO VISUAL: LCD PROJECTOR & SCREEN
COMPLIMENTARY PARKING AND COAT CHECK
PREMIUM IN-LAID DANCE FLOOR
PRE-EVENT ON-SITE PHOTOGRAPHY AVAILABLE

\$85.00 PER GUEST

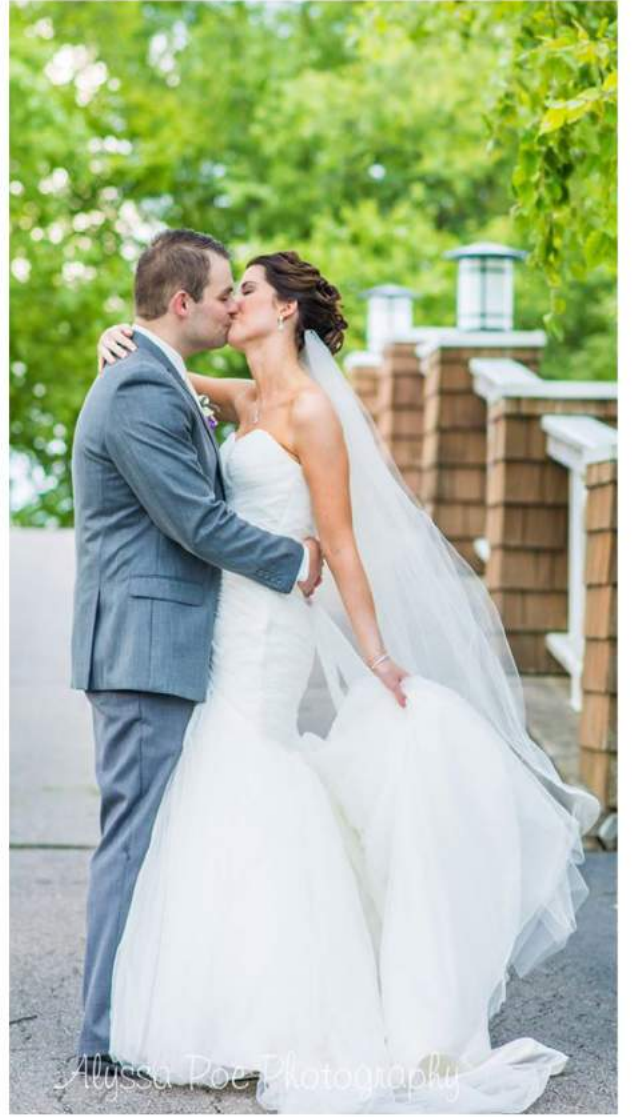
Tartan Package

CHOICE OF: PLATED DINNER SERVICE OR FOUR ENTRÉE DINNER BUFFET
ONE STATIONED HORS D'OEUVRES
FOUR TRAY PASSED HORS D'OEUVRES
FIVE HOUR HOSTED PREMIUM BAR
CHAMPAGNE TOAST
POURED WINE SERVICE DURING DINNER
COMPLIMENTARY CAKE CUTTING & SERVICE
UPGRADED FLOOR LENGTH SPECIALTY LINENS AND NAPKINS
HOUSE CENTERPIECES: MIRROR AND THREE VOTIVE CANDLES
STATE-OF-THE-ART AUDIO VISUAL: LCD PROJECTOR & SCREEN
COMPLIMENTARY PARKING AND COAT CHECK
PREMIUM IN-LAID DANCE FLOOR
PRE-EVENT ON-SITE PHOTOGRAPHY AVAILABLE

\$115.00 PER GUEST

ALL CHARGES ARE SUBJECT TO A 20% SERVICE CHARGE AND CURRENT SALES TAX





Silver Package

FIVE HOURS HOSTED WINE AND BEER
CHOICE OF 2 TRAY PASSED HORS D'OEUVRES SELECTIONS:

Cold Selections

CROSTINI, PEACH PRESERVES, WITH HERB CREAM CHEESE
GAZPACHO SHOOTER, CRÈME FRAICHE
SMOKED SALMON MOUSSE, PHYLLO
CRAB SALAD CROSTINI
CURRIED DEVIL EGGS
SEARED AHI TUNA WONTON, EEL SAUCE
CROSTINI, CHICKEN LIVER MOUSSE

Hot Selections

CHICKEN DRUMETTES, SWEET CHILI GLAZE
SPRING ROLL, ORANGE GINGER MARMALADE
FIRECRACKER SHRIMP
FILET MIGNON & PORTABELLA SKEWER
MINI CRAB CAKE, JALAPENO, CRÈME FRAICHE
LAMB LOLLIPOP, MINT CHIMICHURRI
BRAISED SHORT RIB TARTLETS
CLASSIC ITALIAN MEATBALL
CHICKEN OR PORK POT STICKERS



Choice of One Salad:

SUMMER MIXED GREEN SALAD
ORANGE WEDGES, PALM HEARTS, CHERRY TOMATOES, BLACK OLIVES, FETA CHEESE,
CITRUS VINAIGRETTE

SPINACH AND PEAR SALAD
FETA CHEESE, WALNUTS, CRISP PEAR, RASPBERRY VINAIGRETTE

ARUGULA SALAD
ROASTED BABY BEETS, GOAT CHEESE, SUNFLOWER BRITTLE, AGED BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
CRISP ROMAINE LETTUCE, HOUSE-MADE CROUTONS, TOMATOES, SHAVED PARMESAN CHEESE,
CLASSIC CAESAR DRESSING

ICEBERG CHOP SALAD
BLUE CHEESE, SHREDDED CARROTS, DICED CUCUMBER, MINI BACON STRIPS,
DICED VINE RIPE TOMATOES

Choice of Three of the Following Entrees:

ROSEMARY CHICKEN
FRENCH CUT CHICKEN BREAST, ROSEMARY CHICKEN REDUCTION

CHICKEN MARSALA
SEMI BONELESS BREAST OF CHICKEN, FRESH HERBS, WILD MUSHROOM MARSALA SAUCE

CHICKEN SALTIMBOCCA
SEMI BONELESS BREAST OF CHICKEN, FRESH SAGE, GRUYERE CHEESE, PROSCIUTTO, SPINACH,
ROASTED SHALLOT REDUCTION

HERB CRUSTED ATLANTIC SALMON
HERB CRUSTED SALMON FILET, LEMON VINAIGRETTE BLANC, BRUSCHETTA RELISH

STUFFED PORTOBELLO MUSHROOM
PORTOBELLO MUSHROOM FILLED WITH ASPARAGUS, PORTOBELLO, ONION, BREAD, CELERY, FETA

CHEF CHOICE SEASONAL PASTA PAIRED WITH CHEF CHOICE SIDE

ALL ENTREES SERVED WITH A CHOICE OF STARCH, VEGETABLE AND TARTAN FIELD'S BREAD BASKET
PLEASE SELECT ONE STARCH AND ONE VEGETABLE FOR ALL ENTRÉE SELECTIONS



Starch Selections

HERB ROASTED FINGERLINGS, ROASTED
FINGERLING POTATOES, FRESH HERBS

HOUSE BLEND RICE PILAF

COUSCOUS, MEDITERRANEAN COUSCOUS,
BRUNOISE OF SEASONAL VEGETABLES, HERB AND
LEMON SCENTED BROTH

GARLIC DUCHESSE POTATOES, PIPED AND BAKED
MASHED IDAHO POTATOES, CHIVES, GARLIC,

SEARED POLENTA CAKE, BOURSIN WHIPPED
POLENTA CAKE, CHIVES

WILD MUSHROOM RISOTTO, SHITAKE
MUSHROOMS, PORTABELLO MUSHROOMS,
CREAMY RISOTTO

Vegetable Selections

HERICOT VERTS, WITH LEMON ZEST

ROASTED CAULIFLOWER FLORETS

HONEY COATED BABY CARROTS, WITH TOPS

CHEF'S ASSORTED VEGETABLE MEDLEY

STEAMED ASPARAGUS, WITH
WHITE TRUFFLE BUTTER

COFFEE, HOT TEA AND ICED TEA
SERVICE WITH DINNER

Platinum Package

FIVE HOURS HOSTED CALL BAR
CHOICE OF 3 TRAY PASSED HORS D'OEUVRES SELECTIONS:

Cold Selections

CROSTINI, PEACH PRESERVES, WITH HERB CREAM CHEESE
GAZPACHO SHOOTER, CRÈME FRAICHE
SMOKED SALMON MOUSSE, PHYLLO
CRAB SALAD CROSTINI
CURRIED DEVIL EGGS
SEARED AHI TUNA WONTON, EEL SAUCE
CROSTINI, CHICKEN LIVER MOUSSE

Hot Selections

CHICKEN DRUMETTES, SWEET CHILI GLAZE
SPRING ROLL, ORANGE GINGER MARMALADE
FIRECRACKER SHRIMP
FILET MIGNON & PORTABELLA SKEWER
MINI CRAB CAKE, JALAPENO, CRÈME FRAICHE
LAMB LOLLIPOP, MINT CHIMICHURRI
BRAISED SHORT RIB TARTLETS
CLASSIC ITALIAN MEATBALL
CHICKEN OR PORK POT STICKERS



Choice of One Salad:

SUMMER MIXED GREEN SALAD
ORANGE WEDGES, PALM HEARTS, CHERRY TOMATOES, BLACK OLIVES, FETA CHEESE,
CITRUS VINAIGRETTE

SPINACH AND PEAR SALAD
FETA CHEESE, WALNUTS, CRISP PEAR, RASPBERRY VINAIGRETTE

ARUGULA SALAD
ROASTED BABY BEETS, GOAT CHEESE, SUNFLOWER BRITTLE, AGED BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
CRISP ROMAINE LETTUCE, HOUSE-MADE CROUTONS, TOMATOES, SHAVED PARMESAN CHEESE,
CLASSIC CAESAR DRESSING

ICEBERG CHOP SALAD
BLUE CHEESE, SHREDDED CARROTS, DICED CUCUMBER, MINI BACON STRIPS,
DICED VINE RIPE TOMATOES

Choice of Three of the Following Entrees:

ROSEMARY CHICKEN

FRENCH CUT CHICKEN BREAST, ROSEMARY CHICKEN REDUCTION

CHICKEN MARSALA

SEMI BONELESS BREAST OF CHICKEN, FRESH HERBS, WILD MUSHROOM MARSALA SAUCE

CHICKEN SALTIMBOCCA

SEMI BONELESS BREAST OF CHICKEN, FRESH SAGE, GRUYERE CHEESE, PROSCIUTTO, SPINACH,
ROASTED SHALLOT REDUCTION

SEMI-BONELESS CHICKEN & SALMON

6 OZ. PAN-SEARED CHICKEN, BASIL EMULSION GRILLED SALMON, RAGOUT OF NORTHERN BEANS

MAHI MAHI

GRILLED FRESH MAHI MAHI, CILANTRO, CITRUS JUICES, MANGO & ORANGE RELISH

SIRLOIN STRIP STEAK

CENTER CUT GRILLED SIRLOIN STRIP STEAK, CABERNET & SHALLOT DEMI-GLACE

STUFFED PORTOBELLO MUSHROOM

FILLED WITH ASPARAGUS, PORTOBELLO, ONION, BREAD, CELERY, FETA

ALL ENTREES SERVED WITH A CHOICE OF STARCH, VEGETABLE AND TARTAN FIELD'S BREAD BASKET
PLEASE SELECT ONE STARCH AND ONE VEGETABLE FOR ALL ENTRÉE SELECTIONS



Starch Selections

HERB ROASTED FINGERLINGS, ROASTED
FINGERLING POTATOES, FRESH HERBS

HOUSE BLEND RICE PILAF

COUSCOUS, MEDITERRANEAN COUSCOUS,
BRUNOISE OF SEASONAL VEGETABLES, HERB AND
LEMON SCENTED BROTH

GARLIC DUCHESSE POTATOES, PIPED AND BAKED
MASHED IDAHO POTATOES, CHIVES, GARLIC,

SEARED POLENTA CAKE, BOURSIN WHIPPED
POLENTA CAKE, CHIVES

WILD MUSHROOM RISOTTO, SHITAKE
MUSHROOMS, PORTABELLO MUSHROOMS,
CREAMY RISOTTO

Vegetable Selections

HERICOT VERTS, WITH LEMON ZEST

ROASTED CAULIFLOWER FLORETS

HONEY COATED BABY CARROTS, WITH TOPS

CHEF'S ASSORTED VEGETABLE MEDLEY

STEAMED ASPARAGUS, WITH
WHITE TRUFFLE BUTTER

COFFEE, HOT TEA AND ICED TEA
SERVICE WITH DINNER

Tartan Package

**FIVE HOURS HOSTED PREMIUM BAR
CHOICE OF 3 TRAY PASSED HORS D'OEUVRES SELECTIONS:**

Cold Selections

CROSTINI, PEACH PRESERVES,
WITH HERB CREAM CHEESE
GAZPACHO SHOOTER, CRÈME FRAICHE
SMOKED SALMON MOUSSE, PHYLLO
CRAB SALAD CROSTINI
CURRIED DEVIL EGGS
SEARED AHI TUNA WONTON, EEL SAUCE
CROSTINI, CHICKEN LIVER MOUSSE

Hot Selections

CHICKEN DRUMETTES, SWEET CHILI GLAZE
SPRING ROLL, ORANGE GINGER MARMALADE
FIRECRACKER SHRIMP
FILET MIGNON & PORTABELLA SKEWER
MINI CRAB CAKE, JALAPENO, CRÈME FRAICHE
LAMB LOLLIPOP, MINT CHIMICHURRI
BRAISED SHORT RIB TARTLETS
CLASSIC ITALIAN MEATBALL
CHICKEN OR PORK POT STICKERS

Choice of one stationed hors d'oeuvres selections:

HUMMUS STATION
HUMMUS, BAKED PITA CHIPS

SLICED SEASONAL FRUIT DISPLAY
MELON, PINEAPPLE, GRAPES, SEASONAL BERRIES

IMPORTED AND DOMESTIC CHEESE
ASSORTED CHEESE SELECTION, CRACKERS, FRESH BREAD

VEGETABLE DISPLAY
SEASONAL FRESH AND GRILLED VEGETABLES, RANCH, WHITE BALSAMIC DIP

Choice of One Salad:

SUMMER MIXED GREEN SALAD
ORANGE WEDGES, PALM HEARTS, CHERRY TOMATOES, BLACK OLIVES, FETA CHEESE,
CITRUS VINAIGRETTE

SPINACH AND PEAR SALAD
FETA CHEESE, WALNUTS, CRISP PEAR, RASPBERRY VINAIGRETTE

ARUGULA SALAD
ROASTED BABY BEETS, GOAT CHEESE, SUNFLOWER BRITTLE, AGED BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
CRISP ROMAINE LETTUCE, HOUSE-MADE CROUTONS, TOMATOES, SHAVED PARMESAN CHEESE,
CLASSIC CAESAR DRESSING

ICEBERG CHOP SALAD
BLUE CHEESE, SHREDDED CARROTS, DICED CUCUMBER, MINI BACON STRIPS,
DICED VINE RIPE TOMATOES

Choice of Three of the Following Entrees:

PETITE FILET MIGNON & HERB CRUSTED SALMON
5 OZ. CENTER CUT FILET MIGNON, VEAL STOCK REDUCTION
HERB-CRUSTED SALMON, LEMON VINAIGRETTE

HERB-ROASTED TENDERLOIN OF BEEF & STUFFED CHICKEN MEDALLIONS
SLICED TENDERLOIN OF BEEF, ONION CONFIT
PROSCIUTTO-STUFFED CHICKEN MEDALLIONS, SCALLION CREAM

FILET MIGNON
8 OZ. CENTER CUT FILET MIGNON, BORDELAISE SAUCE

SLOW ROASTED LAMB CHOPS
SLOW-ROASTED HERB CRUSTED RACK OF LAMB, LAMB JUS

SEA BASS PROVENCAL
FILET OF SEA BASS, STEWED PROVENCAL SAUCE OF ARTICHOKES, TOMATOES, CAPERS, SHALLOTS,
FRESH HERBS

STUFFED PORTOBELLO MUSHROOM
PORTOBELLO MUSHROOM FILLED WITH ASPARAGUS, PORTOBELLO, ONION, BREAD, CELERY, FETA

ALL ENTREES SERVED WITH A CHOICE OF STARCH, VEGETABLE AND TARTAN FIELD'S BREAD BASKET
PLEASE SELECT ONE STARCH AND ONE VEGETABLE FOR ALL ENTRÉE SELECTIONS



Starch Selections

HERB ROASTED FINGERLINGS, ROASTED FINGER-
LING POTATOES, FRESH HERBS

HOUSE BLEND RICE PILAF

COUSCOUS, MEDITERRANEAN COUSCOUS,
BRUNOISE OF SEASONAL VEGETABLES, HERB AND
LEMON SCENTED BROTH

GARLIC DUCHESSE POTATOES, PIPED AND BAKED
MASHED IDAHO POTATOES, CHIVES, GARLIC,

SEARED POLENTA CAKE, BOURSIN WHIPPED
POLENTA CAKE, CHIVES

WILD MUSHROOM RISOTTO, SHITAKE
MUSHROOMS, PORTABELLO MUSHROOMS,
CREAMY RISOTTO

Vegetable Selections

HERICOT VERTS, WITH LEMON ZEST

ROASTED CAULIFLOWER FLORETS

HONEY COATED BABY CARROTS, WITH TOPS

CHEF'S ASSORTED VEGETABLE MEDLEY

STEAMED ASPARAGUS, WITH
WHITE TRUFFLE BUTTER

COFFEE, HOT TEA AND ICED TEA
SERVICE WITH DINNER

Buffet Package

BUFFET DINNER SERVICE INCLUDES OVEN FRESH ROLLS WITH CREAMERY BUTTER, FRESHLY BREWED COFFEE AND HERBAL AND ICED TEA

SILVER PACKAGE
YOUR CHOICE OF TWO ENTRÉES

PLATINUM PACKAGE
YOUR CHOICE OF THREE ENTRÉES

TARTAN PACKAGE
YOUR CHOICE OF FOUR ENTRÉES



Choice of Two Salads:

SUMMER MIXED GREEN SALAD
ORANGE WEDGES, PALM HEARTS, CHERRY TOMATOES, BLACK OLIVES, FETA CHEESE, CITRUS VINAIGRETTE

SPINACH AND PEAR SALAD
FETA CHEESE, WALNUTS, CRISP PEAR, RASPBERRY VINAIGRETTE

ARUGULA SALAD
ROASTED BABY BEETS, GOAT CHEESE, SUNFLOWER BRITTLE, AGED BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
CRISP ROMAINE LETTUCE, HOUSE-MADE CROUTONS, TOMATOES, SHAVED PARMESAN CHEESE, CLASSIC CAESAR DRESSING

ICEBERG CHOP SALAD
BLUE CHEESE, SHREDDED CARROTS, DICED CUCUMBER, MINI BACON STRIPS, DICED VINE RIPE TOMATOES

Starch Selections

HERB ROASTED FINGERLINGS
ROASTED FINGERLING POTATOES, FRESH HERBS

HOUSE BLEND RICE PILAF

MEDITERRANEAN COUSCOUS, BRUNOISE OF SEASONAL VEGETABLES, HERB AND LEMON SCENTED BROTH

GARLIC DUCHESSE POTATOES
PIPED AND BAKED MASHED IDAHO POTATOES, CHIVES, GARLIC,

SEARED POLENTA CAKE
BOURSIN WHIPPED POLENTA CAKE, CHIVES

WILD MUSHROOM RISOTTO
SHITAKE MUSHROOMS, PORTABELLO MUSHROOMS, CREAMY RISOTTO

Vegetable Selections

FRESH CUT GREEN BEANS
SLAB BACON, CRACKED BLACK PEPPER

ROASTED CAULIFLOWER FLORETS
OLIVE OIL, FRESH HERBS

HONEY COATED BABY CARROTS
OHIO HONEY, CHIVES

CHEF'S ASSORTED VEGETABLE MEDLEY

STEAMED ASPARAGUS
WHITE TRUFFLE BUTTER

Choice of Three of the Following Entrees:

CINNAMON AND APPLE BRAISED PORK LOIN
HONEY CRISP APPLES, CIDER GLAZE

MARSALA CHICKEN
CREAMY REDUCTION SAUCE, WILD MUSHROOMS

HERB ROASTED CHICKEN
WHITE WINE CREAM SAUCE, OVEN ROASTED TOMATOES

GRILLED BEEF SIRLOIN
ROASTED MUSHROOM RAGU, NATURAL JUS

MARINATED FLANK STEAK
SWEET CHILI GLAZED, GREEN ONIONS, SESAME SEEDS

PAN SEARED SCOTTISH WILD SALMON
CAPERS, LEMON BUTTER SAUCE

LAKE ERIE WALLEYE
NORTHERN BEANS, APPLEWOOD SMOKED BACON

PASTA PRIMAVERA
ROASTED SEASONAL VEGETABLES, ROSA SAUCE

ALL ENTREES SERVED WITH A CHOICE OF STARCH, VEGETABLE AND TARTAN FIELD'S BREAD BASKET
PLEASE SELECT ONE STARCH AND ONE VEGETABLE FOR ALL ENTRÉE SELECTIONS



TF



Late Night Bites

BUFFET DINNER SERVICE INCLUDES OVEN FRESH ROLLS WITH CREAMERY BUTTER, FRESHLY BREWED COFFEE AND HERBAL AND ICED TEA



WARM SOFT PRETZELS
GOURMET DIPPING SAUCES
\$6.00 PER GUEST

GOURMET MINI SLIDERS
MINIATURE BEEF BURGER, BUTTERED
BRIOCHE ROLL, ARTISAN CHEESE,
BARBEQUE SAUCE,
MUSTARD, KETCHUP
\$10.00 PER GUEST

CLASSIC FRENCH FRIES
KETCHUP
\$3.00 PER GUEST

MAC AND CHEESE
WHITE CHEDDAR & MASCARPONE OR
SMOKY SHARP CHEDDAR
\$8.00 PER GUEST

GOURMET POPCORN STATION
FRESH-POPPED BUTTERED
POPCORN, WHITE CHEDDAR POP-
CORN, PEANUT & ALMOND
CARAMEL POPCORN
\$6.00 PER GUEST

MILK AND COOKIES
WARM CHOCOLATE CHIP COOKIE,
SHOT GLASS OF MILK
\$5.00 PER GUEST

OLD-FASHIONED SUNDAE BAR
CHOCOLATE ICE CREAM,
VANILLA ICE CREAM, STRAWBERRY
ICE CREAM, ASSORTED TOPPINGS
\$9.00 PER GUEST



SPECIAL CULINARY REQUIREMENTS

OUR TALENTED CULINARY TEAM IS HAPPY TO ASSIST YOU IN DEVELOPING CUSTOM DESIGNED MENUS TO ACCOMMODATE YOUR PERSONAL TASTE. VEGETARIAN SELECTIONS, SPECIAL DIETARY REQUIREMENTS AND CHILDREN'S MENUS ARE ALSO AVAILABLE. PLEASE CONSULT THE DIRECTOR OF CATERING AND EVENTS FOR ADDITIONAL DETAILS.

Host Bar Package

ALL BAR PACKAGES INCLUDE FOUNTAIN SODA, ICED TEA, COFFEE SERVICE AND ASSORTED JUICES. BAR PACKAGES DO NOT INCLUDE SPECIALTY SHOTS. PACKAGE IS INCLUSIVE FOR 4 HOURS. ADDITIONAL BARTENDERS AVAILABLE FOR AN ADDITIONAL FEE, UPON REQUEST.

BEER & WINE PACKAGE
DOMESTIC & IMPORTED BEER, HOUSE WINE

CALL PACKAGE
DOMESTIC & IMPORTED BEER, HOUSE WINE, CALL LIQUOR

PREMIUM PACKAGE
DOMESTIC & IMPORT BEER, HOUSE WINE, PREMIUM LIQUOR,
TARTAN SELECT LIQUOR

Additional Bar Selections

CHAMPAGNE TOAST
\$4.00 PER PERSON

HOUSE WINE
\$27.00 PER BOTTLE

ADDITIONAL HOUR HOSTED BAR
\$8.00 PER PERSON

PLEASE INQUIRE FOR ALL UPGRADED WINE OR CHAMPAGNE SELECTIONS

