



2017

the knot
best of
weddings



HALL
OF
FAME

Wedding Menu



Jennifer's Garden Banquets

555 West Gore Road

Morris, IL 60450

6.25% Sales Tax 22% Service Charge
All Prices are subject to Change Without Notice

Jennifer's Garden Banquets Wedding Menu

"Home of the all -inclusive wedding packages"

Your Wedding Reception Will Include:

*- An open standard bar for four hours with a five and one half hour reception
(Bar is open one hour before dinner and three hours after)*

-Crisp, clean linen tablecloths and folded napkins

-Fine quality china, flatware, and stemware

-A beautifully skirted bridal table

- A private suite for bridal party to use during reception

-A tastefully decorated wedding cake of your design

-Convenient, accessible, free parking

- Warm, fresh baked rolls and bread sticks, served with butter, at each table

-Choice of Soup or Salad

-A Coffee and Tea Station service

-A beautiful array of silk flower centerpieces, in our vases, on each table

-A bottle of house champagne for the Bride and Groom

Jennifer's Garden requires a \$1000 non-refundable deposit to reserve the date

PLATED MEALS

Chicken Plates

Come with choice of one starch and one vegetable.

Chicken Mornay: *Boneless Skinless chicken breasts, dredged in a seasoning blend of onion, clove, salt and pepper. Seared to perfection and topped with melted Swiss cheese and a Parmesan cream sauce.*

Chicken Marsala: *Boneless skinless chicken breasts, Marinated in Marsala wine and then dredged in a seasoning blend of oregano, garlic, salt and pepper. Seared to perfection and topped with a sautéed mushroom and Marsala wine reduction.*

Chicken Vesuvio: *Boneless skinless chicken breasts, marinated in a mixture of oil, butter and wine, dredged or breaded in a mixture of garlic, onion, rosemary and oregano and served with a thyme, rosemary and garlic infused white wine and oil sauce.*

Chicken Milanese: *Boneless skinless chicken breasts, marinated in lemon juice and white wine, breaded and seared then baked and served with a lemon butter reduction.*

Chicken Hawaii: *Boneless skinless chicken breasts marinated in a pineapple and BBQ marinade and grilled to perfection. Served with a Pineapple and Black Bean Salsa.*

Chicken Picatta: *Boneless skinless chicken breasts dredged in a mixture of lemon pepper and parsley and seared to perfection. Served with a white wine, lemon butter and caper sauce.*

Pollo Espanola: *Boneless skinless chicken breasts, seasoned with dried chilies, dredged in flour and seared. Finished in the oven and topped with a spicy tomato sauce and chipped jalapeno peppers.*

Additional Starch

Choose your starches and Vegetables on Page 8

Stuffed Chicken Plates

Come with choice of one starch and one vegetable.

Cran Apple Brie Stuffed Chicken – *Butterflied, boneless skinless chicken breast, stuffed with a mixture of brie cheese, thyme, raisins and apples. Served with a cranberry cream sauce.*

Spinach and Ricotta Stuffed Chicken – *Butterflied, boneless skinless chicken breast stuffed with a mixture of ricotta, fresh spinach and Parmesan cheese. Served with a bacon and portabella sauce.*

Stuffed Chicken Alexander – *Butterflied, boneless skinless chicken breast stuffed with a shrimp and crab mixture then breaded in Parmesan cheese, seared and finished in the oven. Served with a dill cream sauce.*

Greek Stuffed Chicken- *Butterflied boneless skinless chicken breast, stuffed with Greek and green olives, sun dried tomatoes and feta cheese. Dredged in flour and seared. Finished in the oven and topped with a cucumber cream sauce.*

Additional Starch

Choose your starches and Vegetables on Page 8

Seafood Plates

Come with choice of one starch and one vegetable.

Parmesan Encrusted Tilapia - *6 ounces of Tilapia topped with a Parmesan cheese and bread crumb mixture and baked until golden brown.*

Hoisin Glazed Salmon - *Skin on portion of fresh salmon glazed with a Chinese barbeque sauce and broiled to perfection.*

Shrimp Alexander – *Jumbo, butter flied, tail on shrimp, breaded in Parmesan cheese and baked. Served over a white wine sauce.*

Blackened Swordfish - *Swordfish steaks, seasoned with Cajun spices. “Blackened” on the broiler. Served with a citrus cream sauce.*

Additional Starch

Choose your starches and Vegetables on Page 8

Beef Plates

Come with choice of one starch and one vegetable.

Filet of Beef Tenderloin- *USDA Grade beef tenderloin steaks marinated in oil, garlic and rosemary overnight. Broiled to a medium rare and topped with your choice of a traditional Demi-Glace, Bordelaise Sauce, or Parmesan Cream Sauce.*

6oz

8oz

10oz

Additional Starch

Choose your starches and Vegetables on Page 8

Slow Roasted Prime Rib- *USDA Grade Boneless ribeye roasts seasoned to perfection and slow roasted.. Served with choice of traditional Demi-Glace, Bordelaise Sauce or Prime Sauce*

Queen Cut (10oz)

King Cut (16oz)

***King cuts will have bone in and boneless cuts.*

Additional Starch

Choose your starches and Vegetables on Page 8

Beef Tenderloin Tournedos (Medallions) - *USDA Grade beef tenderloin tournedos seasoned and seared on the broiler and topped with your choice of traditional Demi-Glace, Bordelaise Sauce, or Parmesan Cream Sauce.*

Additional Starch

Choose your starches and Vegetables on Page 8

Pork Plates

Come with choice of one starch and one vegetable.

Chili Rubbed Pork Tenderloin- *Trimmed pork tenderloins, marinated overnight in our blend of chili and seasonings.. Topped with a pineapple and black bean salsa.*

Pork Tenderloin Brandy-Pear- *Pork tenderloin broiled and served “pink” with a brandy and pear pureed sauce.*

Roasted Pork Loin with Spiced Apples - *Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin and cayenne pepper. Slow roasted and served with sweet spiced apple chunks or apple sauce.*

Additional Starch

Choose your starches and Vegetables on Page 8

COMBO PLATES

1-Chicken Plate Choice (page 3)

1-6oz Beef Tenderloin Filet

1-Starch

1-Vegetable

Additional Starch

Choose your starches and Vegetables on Page 8

1-Stuffed Chicken Plate Choice (page 4)

1-6oz Beef Tenderloin Filet

1-Starch

1-Vegetable

Additional Starch

Choose your starches and Vegetables on Page 8

1-Seafood Plate Choice (page 4)

1-6oz Beef Tenderloin Filet

1-Starch

1-Vegetable

Additional Starch

Choose your starches and Vegetables on Page 8

Starch Selections

Garlic Whipped Potatoes

Whipped Potatoes

Herb Bliss Roasted Potatoes

American Style Potatoes

Rice Pilaf

Sun dried tomato and Basil Risotto

Baked Cheese Mostaccioli

Cranberry Wild Rice

Mac and Cheese Casserole

Traditional Bread Stuffing

Duchess Potatoes*

Garlic Duchess Potatoes*

*** Plated meals only**

Vegetable Selections

Fresh Green Beans - *Garnished with carrot shreds.*

Garlic Green Beans - *Fresh garlic and garnished with carrot shreds.*

Sunshine Vegetables - *Fresh green and yellow beans, cut carrot sticks.*

Broiled Asparagus - *Kosher salt and olive oil (Additional \$1 Per Person)*

Carrots Vichy - *Baby carrots with a champagne bath*

Glazed Carrots - *Honey kissed baby carrots*

California Medley - *Fresh green and yellow beans with carrots and red pepper.*

Buttered Corn - *Garnished with a red pepper dice*

Broccolini - *Baby broccoli sautéed with garlic and oil*

Soup Selection

Chicken Wild Rice
Minestrone
Cheddar Broccoli
Cream of Potato
Loaded Baked Potato
Italian Wedding Soup
Roasted Corn Chowder
Italian Wedding
Shrimp Bisque
Chicken Noodle and Vegetable

Salads

House Salad - *A mixture of romaine, iceberg and radicchio lettuces, topped with sliced cucumbers and shredded carrots. Served with choice of 3 dressings.*

Seasonal Salad* - Seasonal salads can be found below. Seasonal salads are only available during the designated months.

* Additional per person

Spring Salad (March-May): *A mixture of arugula and mesclun greens with grilled asparagus, snap peas, and sweet onions topped with feta cheese and sweet citrus vinaigrette.*

Summer Salad (June-August): *Mesclun greens with cherry tomatoes, strawberries, summer squash and cucumbers topped with gorgonzola crumbles and watermelon lime vinaigrette.*

Fall Salad (September-November): *Mixture of fennel and radicchio and romaine lettuces with grilled butternut squash, bell peppers, raisins and toasted pecans topped with parmesan chips and pomegranate vinaigrette.*

Winter Salad (December-February): *Mixture of Romaine, escarole, and spinach topped with shaved broccoli, carrots, leeks and mandarin oranges tossed in red wine vinaigrette.*

Appetizers/Hors d'oeuvres

All prices listed are a per person price (which will be added to the plate cost before tax and service) based on the number of guests at your event

Andouille Stuffed Mushrooms**Cucumber Boursin****Artichoke Parmesan Crostinis****Flatbread Pizzas****Asian Beef Skewers with Hoisin Glaze****Mini Beef Wellington****Balsamic Chicken and Portabella skewers****Mini Crab Cakes****Beef Tenderloin Crostini with Arugula and Prime Sauce****Mini Reuben****Blackened Shrimp with blue cheese****Quesadillas, Cheese****BLT Stuffed Cherry Tomatoes****Quesadillas, Chicken and peppers****Boneless Buffalo Wings****Rumaki, Date****Bone In Buffalo Wings****Rumaki, Scallop****Cocktail Meatballs (BBQ, Swedish, or Sweet and Sour)****Shrimp Cocktail Shooters****Coconut Chicken with Plum Sauce****Spanakopita****Crudités Shooter w/ red pepper and garlic aioli****Toasted Cheese Ravioli****Korean BBQ Pork “Wings”**

Wedding Hors d'oeuvres Package (5.5 Hours)

Buffet Style or Butler Style – Your choice of eight (8)

Andouille Stuffed Mushrooms
Artichoke Parmesan Crostinis
Asian Beef Skewers
Baked Potato Bar
Balsamic Chicken and Portabella Skewers
Beef Tenderloin Crostini (Counts as two choices)
Blackened Shrimp with Blue cheese (Counts as two Choices)
BLT Stuffed Cherry Tomatoes
Boneless or Bone In Buffalo Wings
Bruschetta Station
Chocolate Covered Strawberries
Cocktail Meatballs
Coconut Chicken w/ Plum Sauce
Cucumber Boursin
Domestic and Imported Cheese Platter
Flatbread Pizzas
Fresh Fruit Platter
Mini Beef Wellington (Counts as two choices)
Mini Crab Cakes (Counts as two choices)
Mini Reuben
Quesadillas
Rumaki, Date
Rumaki, Scallop (Counts as two choices)
Shrimp Cocktail Platter (Counts as two choices)
Shrimp Cocktail Shooters (Counts as two choices)
Spanakopita
Toasted Cheese Ravioli
Torte, Choice of
Vegetable Crudités Platter

Jambalaya (extra per person)
Lasagna (extra per person)
Mini Sweet Table (extra per person)

Food on Display for 2 hours

Wedding Brunch Menu

11:00am to 3:00pm

Includes Well Bar for three (3) Hours

Fruit Platter

House Salad with assorted Dressings and Rolls

-or-

Pasta Salad with grilled vegetables

Hash browns

Scrambled Eggs

French Toast

Bacon –or- Sausage Links

Quiche Lorraine (\$1.00 extra per person)

Roast Turkey –or- Honey Ham

Garlic Mashed Potatoes

**You may substitute Au Gratin Potatoes to accompany ham*

Bread Stuffing with Gravy

Buttered Corn

Green Bean Casserole

Mostaccioli

Coffee, Hot Tea, Bottled Water

Action Station Upgrades

Ham, turkey or Sirloin of Beef carving Station

Beef Tenderloin Carving Station

Chef Action Omelet / Egg Station

Buffet Platters

All Items listed below will specify the amount of people able to be served by the platter and the cost for the platter

Bruschetta Station with Toasted Baguette Bread *(Serves 100)*

Fresh Vegetable Crudité's Platter with Ranch Dressing *(Serves 100)*

Fresh Fruit Platter with Yogurt Dip *(Serves 100)*

Domestic and Imported Cheese Platter with Flatbreads and Crackers *(Serves 100)*

Fruit Platter (or) Vegetable Crudité's Platter *and* Cheese Platter *(Serves 100)*

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Jumbo Shrimp Platter with Cocktail Sauce *(For 100 Pieces)*

Hand Dipped Chocolate Covered Strawberries *(For 150 Pieces)*

Bone in (or) Boneless Buffalo Wing Platter with Blue Cheese *(For 100 Pieces)*

Roasted Red Pepper Cheese Torte with Flatbreads and Crackers *(Serves 50)*

Artichoke Boursin Cheese Torte with Flatbreads and Crackers *(Serves 50)*

Spinach and Artichoke Dip with Flatbreads and Crackers *(Serves 50)*

Liquor Packages

~Standard Bar~

(4 hour standard bar included in wedding packages unless otherwise specified)

Bud Light and Miller Lite on tap
 Budweiser, Miller Genuine Draft, and O'Douls in Bottles
 Assorted Soft Drinks
 Bloody Marys'
 Blended Drinks
 Chardonnay, White Zinfandel, and Merlot

~Choice of Hard Liquors to Include~

Whiskey, Bourbon, Brandy, Gin, Rum, Spiced Rum, Coconut Rum, Tequila, Vodka, Amaretto, Assorted
 Schnapps, Southern Comfort, Coffee Liquor, Irish Cream

~Wine Service~

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Riesling, Moscato,
 Sauvignon Blanc
Per Bottle

~Champagne and Sparkling Wine~

Andre Peach, Andre Strawberry, Cook's Asti, Cook's Dry, Verdi Raspberry Sparkling, Verdi Sparkling
Per Bottle –or- Per Glass

~Champagne or Sparkling Wine Fountain~

Includes Fountain

3 Gallon Fountain (15 bottles)

5 Gallon Fountain (28 bottles)

~Imported and Craft Beers~

Other beers available upon request

Corona, Corona Light, Samuel Adams Boston Lager, Heineken, Amstel Light

Liquor Packages (cont'd)**~Premium Bar~
(Additional)**

Tito's Handmade Vodka
 Bacardi Silver Rum
 Bailey's Irish Cream
 Captain Morgan Spiced Rum
 Dewar's Scotch White Label
 J & B Scotch
 Jack Daniel's Whiskey
 Jameson Irish Whiskey
 Jose Cuervo Gold Tequila
 Kahlua Coffee Liquor
 Malibu Coconut Rum
 Seagram's Crown 7 American Whiskey
 Southern Comfort
 Tanqueray Gin

~Premium Bar Upgrades~

Corona
 Heineken
 Sam Adams Boston Lager
 Amstel Light

~Local Craft Beer Upgrade~

Two (2) selections of local and seasonal craft beers.
 (Note: Based on Availability through our vendors. We will do our best to accommodate.)

**~Luxury Upgrades~
(Charged Per Bottle Price)**

Amaretto Disaronno
 Chivas Regal Scotch
 Crown Royal Canadian Whiskey
 Dewar's 12 Year Scotch
 Grey Goose Vodka
 Johnnie Walker Black Label Scotch
 Makers Mark Bourbon
 Don Julio Blanco

Jennifer's Garden On Site Wedding Ceremonies

Bride and Groom can arrive two (2) hours prior to event on the day of wedding

Jennifer's Garden on-site ceremonies can be performed inside the facility in our lovely Foyer area (Seats 80 Guests) or outside in the Garden Gazebo (Seats 225 Guests). We ask that you hire your own Officiant and obtain your marriage licenses from the Grundy County Court House. The Grundy County Court House phone number is (815) 941-3222.

Jennifer's Garden's outdoor ceremonies bring together the best of nature, elegance, and unforgettable memories. Each year, Jennifer's Garden works diligently to plant perennials in all different colors and shapes. These flowers give the outdoor ceremony an inviting feeling, can match any couple's theme colors, and make a perfect backdrop for that timeless photo.

Imagine your dearest friends and families gathered together as they await your arrival down the garden aisle. Your altar and best friend await your arrival underneath the stunning gazebo. The sound of fountains ring in the background and the sun smiles as you take those final steps down the aisle, on the happiest day of your life.

Foyer Ceremony ~ \$1000.00

Includes:

- Rehearsal (Evening Before for one (1) hour) (*5pm to 6pm or 5:30pm to 6:30pm*)
- Setup
- 80 Chairs
- 1 Table
- Podium
- Cleanup

Garden Gazebo Ceremony ~ \$1000.00

Includes:

- Rehearsal (Evening Before for one (1) hour) (*5pm to 6pm or 5:30pm to 6:30pm*)
- Setup
- 225 Chairs
- 1 Table
- Podium
- Cleanup

Priestess Julie, Officiant: **Included in package.** (No discounts for providing own officiant)

(Music and sound to be provided by your DJ)

Jennifer's Garden Bakery

~Basic Wedding Cake is Included in all wedding packages~

Buttercream or Chocolate Buttercream filling in all layers

Basic Batter Flavors:

White, Chocolate, Yellow, Marble

Premium batter flavors (page 18) ~ **\$1.00 per slice**

Premium filling flavors (page 18) ~ **\$1.75 per slice**

Fondant Wrap ~ **\$1.50 per slice**

Fondant Ribbon ~ **\$80**

Fondant Strings ~ **\$50**

Fondant Bow ~ **\$80**

Fondant Applications* ~ **\$50**

5ct Butterflies ~ **\$40**

Edible Pearls (4 layer cake) ~ **\$50 (\$15 each additional layer after 4)**

Drapes ~ **\$75**

Monogram ~ **\$25**

Gum paste Flowers (5-15)* ~ **\$80**

Additional Cake Labor Hours ~ **\$30/hr**

** Not to exceed one (1) cake labor hour. Fondant applications and more extensive and additional gum paste flowers will be subject to additional cake labor hours.*

~ Bride and Groom are responsible for flowers, ribbon and cake toppers ~

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Bridal Hors d'oeuvre and Cake Special

Chair Covers and Bows

One Hot and One Cold Appetizer

Sweet Table with assorted desserts

Premium Filling Upgrade for all cake layers

Premium Cake Batters

German
Strawberry
Carrot
Spice
Lemon
Red Velvet
Coconut
*Tres Leches****
Orange
Banana

Banana Nut
*Tiramisu****
*Cheesecake****
*Flan****
Pumpkin
*Angel Food****
*Chocolate Angel Food****
Almond Cake
Apple
Pistachio

***Restrictions on layering and placement of these cakes.

Premium Fillings

Mocha Chocolate Chip Butter Cream
Cream Cheese
Lemon Preserves
Strawberry Preserves
Blueberry Preserves
Pineapple Preserves
Apricot Preserves
Raspberry Preserves
Ganache
Chocolate Mousse

Vanilla Mousse
Raspberry Mousse
Hazelnut
German
Fudge
Bavarian
Chocolate Bavarian
Fresh Strawberries
Banana

Cake Shapes

Round
Square
Octagon
Comma
Oval

Heart
Hexagon
Sheet
Combined

Gift/Favor Ideas

Decorated Cake Pops:

Decorated Cookies:

Rentals / Extras

Media

LCD Projector:
5x7 Screen:
5x7 Screen and LCD Combo:
Easel Fee:
Envelope Box:

Upgraded Centerpieces

Roses with Calla Lilies:
Candelabras:
LED branches Added:

Things of Interest

Shuttle Service all night to local hotels: **a**
(Holiday Inn Express, Quality Inn, Comfort Inn, Days Inn, Motel 8)