



# WEDDING PACKAGES



All packages include the following: Personal wedding coordinator  
China, linens, silverware and glassware  
Centerpieces (Varies with package selection)  
Bar Service (Varies with package selection)  
Champagne Toast for Bridal Party  
Your wedding cake cut and served  
Fresh baked rolls, butter, coffee, tea, water and soda

## PAR PACKAGE

41.95 (Saturday)

36.95 (Sunday - Friday)

Choice of 2 entrees (Pork or chicken selections)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

Add Beef Selections for \$5 per person

5 hours of open bar service with house brand liquors,  
bottled beers and house wines

Standard centerpieces for your guests' tables

Seating dinner option available pricing  
available upon request

## BIRDIE PACKAGE

49.95 (Saturday)

44.95 (Sunday - Friday)

Choice of 2 Entrees

(Pork, chicken or seafood)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

Add Beef for \$5 per person

5 hours of open bar service with call brand liquors,

Draft beer, bottled beers and house wines

1 hors d'oeuvre served buffet style

Premium centerpieces for your guests tables

## EAGLE PACKAGE

59.95 (Saturday)

55.95 (Sunday - Friday)

Choice of 2 entrees

(Pork, Chicken, seafood or beef selections)

Choice of 3 accompaniments

(1 pasta, 1 potato & 1 vegetable)

Choice of 1 salad

5 hours of open bar service with premium brand liquors, bottled beers and house wines

Two hors d'oeuvres served buffet style

Standard center piece choose 3 upgrades from attached list

All Packages subject to 18% gratuity, 8.863% sales tax and room rental fee of \$1100

Pricing subject to change without notice unless under contract

Sunday - Friday adult min 100 guests. Saturday adult min 125 guests.

Seating dinner pricing available upon request

## ENTREE SELECTIONS

### ITALIAN MARINATED PORK LOIN

Pork loin marinated in olive oil, garlic and fresh Italian herbs grilled and topped with a creamy marsala wine sauce

### CHICKEN MUDEGA

Lightly breaded boneless skinless chicken breasts baked and drizzled with an olive oil, lemon and garlic sauce

### CHICKEN ALLA MARIO

Lightly breaded boneless skinless chicken breasts baked and topped with a white wine sauce, broccoli, fresh mushrooms and provel cheese

### CHICKEN PARMIGIANO

Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce and provel cheese

### CHICKEN SPEDINI

Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto ham drizzled with an olive oil, lemon and garlic sauce

### PECAN ENCRUSTED SALMON

with lemon honey glaze

### PORK TENDERLOIN

with maple balsamic glaze

### HAND CARVED PRIME RIB

Served medium to medium well with au jus and horseradish

### BEEF TENDERLOIN

Medallions prepared medium to medium well topped with a white wine and mushroom brown sauce

### SALMON AL LIMONE

Lightly breaded Alaskan Salmon baked and drizzled with an olive oil, lemon and garlic sauce

### STUFFED FILET OF SOLE

Sole fillet stuffed with shrimp, scallops and crabmeat topped with our homemade white cream sauce

### TILAPIA ALLA NONNA

Baked tilapia fillets topped with a lemon, butter and white wine sauce with fresh mushrooms and tomatoes

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## PASTA SELECTIONS

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### PASTA CON BROCCOLI

Penne, white cream sauce, fresh broccoli florets

### RIGATONI PASTA WITH ANDOUILLE SAUSAGE

Andouille sausage, diced tomato, fresh mushroom, light cream sauce

### CHEESE TORTELLINI

Butter, garlic, basil, parmesan

### SHRIMP & ARTICHOKE PASTA

Penne, shrimp, artichoke, tomato, parmesan cheese, basil, olive oil

### CHORIZO SHRIMP PASTA

Penne, chorizo sausage, shrimp, chives, white wine cream sauce

### PASTA PRIMAVERA

with a sauteed vegetable medley in a vodka cream sauce

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## POTATO SELECTIONS

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### GARLIC MASHED POTATOES

Russet potato, cream, butter, roasted garlic

### ITALIAN FRIED POTATOES

Diced potatoes, olive oil, garlic, basil, salt, pepper and parmesan

### CREAMY CHIVE POTATO

Red potato, sour cream, cream cheese, fresh chives

### SCALLOPED POTATO

Yokon gold, caramelized onions, cheese, fresh herbs

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## VEGETABLE SELECTIONS

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### BROCCOLI WITH INFUSED PECAN BUTTER

### FRESH ROASTED ITALIAN VEGETABLE MEDLEY

### BABY GREEN BEANS WITH GARLIC ALMONDS

### GRILLED ASPARAGUS

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## SALAD SELECTIONS

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### JOE BOCCARDI'S HOUSE SALAD

Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

### CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and parmesan cheese

### SPINACH SALAD

Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

### SPRING MIX SALAD

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## HORS D'OEUVRES SELECTIONS

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### ST. LOUIS STYLE TOASTED RAVIOLI W/ MARINARA

### CHICKEN WINGS

### CHICKEN MUDEGA KABOBS

### CRAB RANGOON W/ SWEET & SOUR SAUCE

### BRUSCHETTA

### CHICKEN QUESADILLA

### SPICY SAUSAGE RISOTTO BITES

### CRAB CAKES (ADD \$1)

### ANTIPASTO PLATTER

### FRESH FRUIT PLATTER

### CHEESE & CRACKER PLATTER

### VEGETABLE PLATTER

### TOASTED GUACAMOLE BITES

### SPINACH & ARTICHOKE SPINOCCHI BITES

Additional hors d'oeuvres available as an "add on" to any package for \$4 per person per hors d'oeuvre for buffet or butler style

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## CHILDREN 12 & UNDER 10.95

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### CHICKEN STRIPS & FRIES

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## ADDITIONAL EVENT UPGRADES

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Extra hour of Bar Service (Rail \$11, Call \$13, Premium \$15)

Premium Centerpieces \$30 per table

Upgraded Linens

Shuttle Service \$300 from Lower parking lot

Hotel Shuttle \$375

Ceremony \$1000 (includes up to 150 standard white plastic chairs)

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