

WEDDING PACKAGES

- ◇ Access to our Property for Engagement and Wedding Photos
 - ◇ Complimentary Parking with Parking Assistance
- ◇ A Variety of Ceremony, Cocktail Hour, and Reception Sites to choose from
 - ◇ Cocktail Hour includes Displayed *or* Butler-Passed Hors d'Oeuvres
 - ◇ Full Buffet Dinner with Family-Style Salad Service
 - ◇ Bar Set-up with Bartender – Cash *or* Prepaid Bar Options Available
 - ◇ All Tables & Linens, China, Glassware & Silverware
 - ◇ Cake Cutting Service
- ◇ **GOLD PACKAGE ONLY: Exclusive Horse-Drawn Antique Carriage Ride to & from the Ceremony Site**

Minimum guest count of 40 people

SILVER WEDDING PACKAGE \$110 PER ADULT GUEST

GOLD WEDDING PACKAGE \$140 PER ADULT GUEST

Plus 20% Service Charge and 7% Sales Tax

EACH PACKAGE INCLUDES COCKTAIL HOUR AND BUFFET DINNER
CHOICE OF **TWO** ENTRÉES & **THREE** SIDES
ADDITIONAL ADD-ONS ARE A'LA CARTE
See Menu Options inside

GOLD PACKAGE

COCKTAIL HOUR APPETIZERS *

SELECT ONE PLATTER (DISPLAYED)

- FRUIT & CHEESE WITH CRACKERS
- COLD SPINACH DIP WITH PITA CHIPS
- FRESH VEGETABLE CRUDITÉ WITH DIP

SELECT ONE BUTLER SERVED

- MINI CHICKEN WELLINGTONS
- CLASSIC TOMATO BRUSCHETTA

SILVER PACKAGE

COCKTAIL HOUR APPETIZERS *

SELECT ONE PLATTER (DISPLAYED)

- FRUIT & CHEESE WITH CRACKERS
- COLD SPINACH DIP WITH PITA CHIPS
- FRESH VEGETABLE CRUDITÉ WITH DIP

** optional appetizer substitutions available upon request*

GRAND OAKS — RESORT — WEDDING PACKAGES



***For more information please contact us at
Weddings@TheGrandOaks.com***

MENU OPTIONS

ALL PACKAGES INCLUDE FIELD GREENS SALAD WITH ASSORTED TOPPINGS,
WARM ROLLS & BUTTER, COFFEE & ICED TEA STATION.

ENTRÉES CHOICE OF TWO

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SAUTÉED WITH
MARSALA WINE & BUTTON MUSHROOMS

CHICKEN FLORENTINE

PARMESAN CRUSTED CHICKEN BREAST WITH
FRESH SPINACH & CREAMY PARMESAN SAUCE

POTATO CRUSTED CHICKEN WITH DIJONNAISE

CRISPY POTATO COATED CHICKEN BREAST WITH
A LIGHT & TANGY DIJONNAISE SAUCE

CHICKEN FRANCESE WITH LEMON BEURRE BLANC

EGG WASHED CHICKEN BREAST SAUTÉED IN
LEMON BUTTER SAUCE

CHICKEN PARMESAN

CHICKEN BREAST BREADED & FRIED TOPPED WITH
TOMATO SAUCE & MELTED MOZZARELLA CHEESE

PECAN CRUSTED CHICKEN WITH BOURBON SAUCE

CHICKEN BREAST COATED WITH CRUSHED PECANS &
DRIZZLED WITH A SWEET BOURBON SAUCE

PORK TENDERLOIN

JUICY PORK TENDERLOIN TOPPED WITH
PINK PEPPERCORN SAUCE

PORK BALSAMICO

SLICED PORK LOIN SAUTÉED WITH A TANGY
BALSAMIC REDUCTION & STUDED WITH RAISINS

STUFFED PORK LOIN

LOIN OF PORK STUFFED WITH SPINACH, WILD
MUSHROOMS AND BOURSIN CHEESE
LIGHTLY DRIZZLED WITH A PORT WINE SAUCE

PECAN CRUSTED SALMON

FRESH SALMON COATED WITH CRUSHED PECANS &
TOPPED WITH A SWEET BOURBON SAUCE

SALMON

WILD CATCH SEASONAL SALMON FILETS
TOPPED WITH FRESH LEMON DILL SAUCE

MAHI VERA CRUZ

FRESH MAHI MAHI LIGHTLY DUSTED WITH
CUMIN AND TOPPED WITH MIXED PEPPERS
& ASSORTED OLIVES

CRACKER CRUMB HADDOCK

FRESH HADDOCK TOPPED WITH BUTTER-CRACKER
CRUST & DRIZZLED WITH LEMON GARLIC BUTTER

SIRLOIN STEAKS

6 OZ SIRLOIN STEAKS GRILLED AND TOPPED WITH
YOUR CHOICE OF MARSALA SAUCE OR
PEPPERCORN BRANDY CREAM SAUCE

ENGLISH CUT PRIME RIB

THIN SLICES OF SLOW ROASTED PRIME RIB TOPPED
WITH AU JUS & SERVED WITH HORSERADISH SAUCE

OLD FASHIONED POT ROAST

CHUCK ROAST BRAISED WITH RED POTATOES,
CARROTS, CELERY AND LEEKS TOPPED WITH A
RICH BROWN GRAVY

MEAT LASAGNA

TRADITIONAL BEEF WITHIN SHEETS OF LASAGNA
LAYERED WITH THREE CHEESES AND SERVED
WITH MARINARA SAUCE

VEGETABLE LASAGNA

SQUASH, ZUCCHINI, MUSHROOMS, SPINACH
& THREE CHEESES WITHIN SHEETS OF LASAGNA
SERVED WITH PARMESAN OR MARINARA SAUCE

VEGETARIAN ENTRÉE OPTIONS:

MANICOTTI OR SHELLS

YOUR CHOICE OF MANICOTTI OR SHELLS STUFFED WITH A MIXTURE OF RICOTTA, PARMESAN,
MOZZARELLA & BABY SPINACH TOPPED WITH TOMATO SAUCE AND MELTED MOZZARELLA CHEESE

VEGETABLE STIR FRY

BROCCOLI, CAULIFLOWER, RED PEPPERS, BOK CHOY, WATER CHESTNUTS, ONIONS AND CELERY
SERVED WITH RICE OF YOUR CHOICE

SIDES CHOICE OF THREE

- HOMEMADE MASHED POTATOES
- GARLIC MASHED POTATOES
- WILD AND BROWN RICE BLEND
- YELLOW RICE
- BAKED MACARONI & CHEESE
- HONEY GLAZED BABY CARROTS

BISTRO MEDLEY

SQUASH, ZUCCHINI, ONION, BROCCOLI, CARROTS & CAULIFLOWER

BROCCOLI CASSEROLE

BROCCOLI BAKED IN A CREAMY MUSHROOM SAUCE & TOPPED WITH SHREDDED CHEDDAR CHEESE

GREEN BEANS ALMANDINE

CRISP-TENDER GREEN BEANS COATED IN A SIMPLE SAUCE OF BUTTER, LEMON JUICE & TOASTED ALMONDS

LOADED MASHED POTATOES

WITH SOUR CREAM, CHIVES, CHEDDAR CHEESE & BACON

OPTIONS BELOW ARE AVAILABLE AS ADD-ON ITEMS*

PREMIUM SIDES

FRESH ASPARAGUS

WITH HOLLANDAISE SAUCE

LOBSTER MACARONI & CHEESE

FRESH LOBSTER MEAT TOSSED WITH
ELBOW MACARONI, PARMESAN, WHITE CHEDDAR &
FONTINA CHEESES BAKED GOLDEN BROWN

SEAFOOD PASTA WITH MADEIRA CREAM SAUCE

CHUNKS OF SALMON, BAY SCALLOPS,
SHRIMP & CRAB WITH MADEIRA CREAM SAUCE
BAKED GOLDEN BROWN

** please ask for pricing*

CARVING STATIONS

ROAST TURKEY

HERB-CRUSTED WITH GIBLET GRAVY & ROLLS

HONEY GLAZED HAM

WITH PINEAPPLE CHUTNEY & ROLLS

SAVORY ROASTED PORK LOIN

MARINATED IN FRESH GARLIC & ROSEMARY WITH
HOUSE-MADE APPLESAUCE

TENDER SIRLOIN OF BEEF

WITH WILD MUSHROOM GRAVY & ROLLS

BEEF TENDERLOIN

WITH BERNAISE SAUCE & ROLLS