



Wedding Menu



POST OFFICE BOX 75 | RED WING, MN 55066 | 1 800 222 7077 | TICASINO.COM



Wedding packages

Includes soft rolls and butter, freshly brewed regular and decaffeinated coffee and select hot teas

Tier 1 Plated Dinner

Mixed baby field greens with chopped romaine, grape tomatoes, thin sliced cucumbers and shredded aged Parmesan cheese with choice of two dressings: Italian, French or ranch

Buttermilk and chive mashed potatoes

Broccoli spears with pimento butter

Entree choice of one:

Seasoned chicken breast sautéed and served with a chardonnay cream sauce

Three 2oz slices of slow roasted pork loin topped with a caramelized pearl onion demi-cream

\$22.95

Tier 2 Plated Dinner

Mixed baby field greens topped with grape tomatoes, thin sliced cucumbers, crumbled buttermilk blue cheese and balsamic vinaigrette

Roasted Yukon Gold potatoes

Vegetable du jour

Entree choice of one:

Steak au poivre prepared with grilled top sirloin and peppercorn demi-glace

Breaded chicken breast stuffed with herbs and mushrooms and baked in a buttercream sauce

\$25.95

All prices are priced per person unless noted otherwise. \$1.00 per plate charge will apply if you choose more than one entrée for your event. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Wedding packages (continued)

Includes soft rolls and butter, freshly brewed regular and decaffeinated coffee and select hot teas

Tier 1 Dinner Buffet

Mixed baby field greens tossed with grape tomatoes, thinly sliced cucumbers, croutons and shredded cheese, served with ranch, blue cheese, Italian and French dressings

Sun-dried tomato and pesto bowtie pasta salad

Roasted Yukon Gold potato wedges with fresh thyme

Five vegetable blend made with julienne summer squash, sweet bell peppers and red onion

Entree choice of two:

Cumin crusted salmon with cucumber salsa

Seasoned and roasted whole cut chicken with Chablis tarragon cream sauce

Stuffed pork loin with apple and cranberry stuffing and a brandy demi-sauce

Marinated flank steak with mushroom demi-glace (for an additional \$2)

\$23.95

Tier 2 Dinner Buffet

Mixed baby field greens tossed with grape tomatoes, thinly sliced cucumbers, black olives, croutons and shredded cheese, served with ranch, blue cheese, Italian and French dressings

Shrimp fettucini

Smoked Gouda twice baked potatoes

Grilled asparagus with fennel and mushrooms

Top round of beef in a rich brown gravy with pearl onions and jus lie

Grilled salmon with Frangelico cilantro butter cream sauce

Fricasseed frenched breast of chicken with tomato basil rice pilaf

\$27.95

Roasted New York strip with three-peppercorn dijon mustard demi glace (add to any buffet for an additional \$6)

All prices are priced per person unless noted otherwise. *\$75.00 chef attendant fee per carved item ordered. There is a minimum guarantee of 50 guests for all dinner buffets. Should you have fewer than 50 guests, an additional \$3.00 per person fee will apply to your event. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.