



Starved Rock Lodge and Conference Center

2688 East 873rd Road
Oglesby, IL 61348

Wedding/Dinner Packages

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Cover photo courtesy of Jim Krancic

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SERVED

Our banquet packages for both served entrée and buffet style include: four hours of standard open bar, four hors d'oeuvres, salad, dinner rolls, butter and coffee service during dinner and through dessert. Enjoy!

Hors D'oeuvres

Select four hors d'oeuvres from the list below or enhance your selection by choosing four hors d'oeuvres from the premium list. Cold hors d'oeuvres can be butler passed and hot hors d'oeuvres are buffet style.

Standard Hot

Swedish Meatballs
Spanakopita
BBQ Meatballs
Asiago and Chicken Blossom
Deep-Fried Portobello Mushrooms
Deep-Fried Ravioli
Spinach and Artichoke Dip in a Phyllo Cup

Standard Cold

Salami Coronets Filled with Herbed Cream Cheese
Assorted Domestic Sliced Cheese and Crackers
Bruschetta with Fresh Tomatoes
Deviled Eggs

Enhance your Hors D'oeuvres for an additional \$4.00 per person

Premium Hot

BBQ Pulled Pork Bruschetta
Assorted Petite Quiche
Stuffed Mushroom Caps

Premium Cold

Jumbo Chilled Shrimp Cocktail
Caprese Skewer
Artisanal Cheese and Crackers
Southwest Crostini

Salad

Choose one from the list below:

Caesar Salad with Croutons and Grated Parmesan

Mixed Garden Greens with Choice of two dressings

Dressing Choices (choose two): French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Pecan Salad (\$3.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed Dressing

BLT Wedge (\$3.00 additional per person) Iceberg Lettuce Wedge with Bacon and Tomatoes

Soup

Homemade Soup available for an additional \$4.50 per person.

Choose one: Cream of Potato, Cream of Mushroom, Cheesy Broccoli, Cream of Chicken and Wild Rice, Tomato Bisque or Clam Chowder

SERVED (continued)

Entrées

Limit no more than two entrée choices, if selecting two - place cards are required with meal choice indicated. On a selection of two different entrées, your starch and vegetable must remain the same.

Starch (choose one)

Twice Baked Potato
Garlic Mashed Potatoes
Rice Pilaf
Garlic and Rosemary Roasted Red Potatoes
Herb Roasted Yukon Gold Potatoes
Buttermilk Smashed Potatoes
Polenta Cakes

Vegetable (choose one)

Herbed Green Beans with Roasted Tomatoes
Green Beans with Bacon and Onion
Glazed Carrots
Oven Roasted Vegetables
Malibu Blend Vegetables
Roasted Brussel Sprouts

► **Beef – All prepared Medium**

Sliced Roast Tenderloin

Sliced Roast Tenderloin seasoned with Cracked Black Pepper and Cabernet Demi Glace **\$59.95 per person**

Ribeye

12 oz. Choice Angus Ribeye served with Choice of Butter **\$58.95 per person**

New York Strip

12 oz. Choice Angus New York Strip served with Choice of Butter **\$57.95 per person**

Butter Choices: Parmesan Peppercorn, Red Wine Butter or Roasted Garlic and Parsley

► **Pork**

Pork Medallions

Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy **\$52.95 per person**

Porterhouse Pork Chop

Grilled Porterhouse Pork Chop with Apple Glaze **\$53.95 per person**

Morning Wedding Day Package

\$100.00

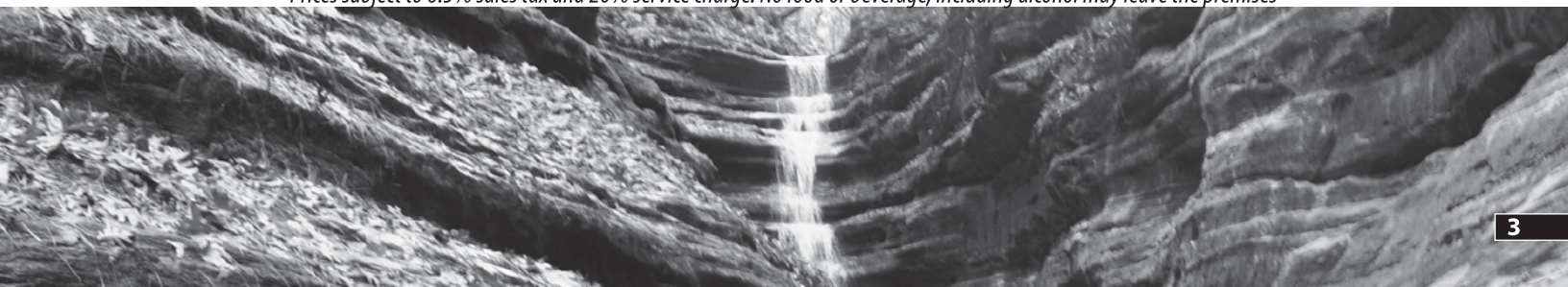
Array of fresh fruit, bagels with cream cheese, assorted danishes and muffins, bottled water, 1/2 gallon of mimosas and 1/2 gallon coffee (serves 10 people).

Afternoon Wedding Day Package

\$100.00

Assortment of mini croissant sandwiches, potato chips, raw vegetables and dip, assorted soda and bottled water (serves 10 people).

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave the premises



SERVED *(continued)*

► *Poultry* (can be grilled upon request)

Chicken Italiano **\$51.95**

7 oz. Boneless Breaded Chicken Breast finished with Plum Tomatoes, Fresh Mozzarella and Basil topped with a Creamy Roasted Red Pepper Sauce.

Chicken Tuscany **\$51.95**

7 oz. Boneless Breaded Chicken Breast accented with Provolone and smothered with Artichoke Hearts, Mushrooms, Prosciutto and a Merlot Demi Glace.

Chicken Picatta **\$51.95**

7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce.

Chicken Cacciatore **\$51.95**

7 oz. Boneless Breaded Chicken Breast topped with Stewed Tomatoes, Peppers and Onions.

Chicken Fontina **\$51.95**

7 oz. Boneless Breaded Chicken Breast topped with Fontina Cheese, Spinach and a Sun-Dried Tomato Cream Sauce.

Roasted Duck **\$55.95**

Half a Farm Raised Duck, roasted and finished with a Sweet and Spicy Plum Sauce.

► *Seafood*

Baked Salmon Filet **\$54.95**

8 oz. Filet of North Atlantic Salmon topped with a Cucumber Dill Sauce or Pecan Crusted.

Tilapia **\$53.95**

Pan-Seared Tilapia Filet coated in Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce.

Herb Crusted Cod **\$53.95**

Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce.

► *Mixed Grill*

Filet of Beef & Chicken **\$59.95**

4 oz. Filet of Beef topped with a Cabernet Demi Glace and paired with a 4 oz. Boneless Breaded Chicken Breast topped with a Roasted Garlic Mushroom Sauce.

Filet of Beef & Shrimp **\$61.95**

4 oz. Filet of Beef topped with a Cabernet Demi Glace and paired with five Sugar Cane Skewered Shrimp topped with a Sweet Red Chili Sauce.

Filet of Beef & Crab Cake **\$61.95**

4 oz. Filet of Beef topped with Cabernet Demi Glace and paired with Homemade Crab Cake topped with Remoulade Sauce.

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SERVED (continued)

► **Vegetarian**

Sicilian Pesto **\$46.95**

Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta and Asiago Cheese (No selection of starch or vegetable needed).

Penne Primavera (Vegan and Gluten Free) **\$46.95**

Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Spinach, Garlic, Fresh Basil and Parsley with Penne Pasta (No selection of starch or vegetable needed).

Mushroom Risotto **\$46.95**

Arborio Rice and Wild Mushrooms topped with Parmesan Cheese.

Corn Risotto **\$46.95**

Arborio Rice and Roasted Corn topped with Sumac, Asiago and Parsley.

Young Adults – Served

Ages 11 - 20 only

Our package price less \$8.00

Children’s Menu – Served

Ages 10 and under only

Chicken Fingers and French Fries **\$9.00**

Mini Cheese Pizza and Fresh Fruit Cup **\$9.00**

Late Nite Munchie Menu

Sliders

Mini burgers topped with Cheese, Pickle and Fried Onions **\$125.00 per tray of 50**

BBQ Pulled Pork Sliders - Silver Dollar Rolls with BBQ Pulled Pork **\$125.00 per tray of 50**

Pizza

Cheese, sausage or pepperoni **\$27.00 each**

Fried Mini Tacos with Salsa and Sour Cream **\$80.00 per tray of 50**

Bone-in, Breaded Chicken Wings with Ranch and Celery **\$95.00 per tray of 50**
Choice of Sauce on the Side (Choose BBQ or Buffalo)

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave the premises



Hors D'oeuvres

Select four hors d'oeuvres from the list below or enhance your selection by choosing four hors d'oeuvres from the premium list. Cold hors d'oeuvres can be butler passed and hot hors d'oeuvres are buffet style.

Standard Hot

- Swedish Meatballs
- Spanakopita
- BBQ Meatballs
- Asiago and Chicken Blossom
- Deep-Fried Portobello Mushrooms
- Deep-Fried Ravioli
- Spinach and Artichoke Dip in a Phyllo Cup

Standard Cold

- Salami Coronets Filled with Herbed Cream Cheese
- Assorted Domestic Sliced Cheese and Crackers
- Bruschetta with Fresh Tomatoes
- Deviled Eggs

Enhance your Hors D'oeuvres for an additional \$4.00 per person

Premium Hot

- BBQ Pulled Pork Bruschetta
- Assorted Petite Quiche
- Stuffed Mushroom Caps

Premium Cold

- Jumbo Chilled Shrimp Cocktail
- Caprese Skewer
- Balsamic Beef Crostini
- Artisanal Cheese and Crackers
- Southwest Crostini

The Grand Buffet

\$62.95

Choice of Two Salads

Mixed Garden Greens (with choice of two dressings), Tomato Cucumber Onion Vinaigrette Salad, Fruit Salad, Creamy Coleslaw, Caesar Salad, Red Potato Salad.

Choice of Two Entrées

Herbed Seasoned Baked Chicken, Signature Fried Chicken, Champagne Chicken, Baked Citrus Salmon, Starved Rock Signature Pot Roast, Oven Roasted Turkey Breast with Gravy, Vegetable Lasagna with Alfredo Sauce.

Choice of Two Starches

AuGratin Potatoes, Mashed Potatoes with Gravy, Garlic and Rosemary Roasted Red Potatoes, Parslied Red Potatoes, Rice Pilaf, Mostaccioli with Marinara Sauce, Herbed Roasted Yukon Gold Potatoes.

Choice of Two Vegetables

Corn O'Brien, Glazed Carrots, Malibu Blend Vegetables, Oven Roasted Vegetables, Green Beans with Bacon and Onion, Herbed Green Beans with Roasted Tomatoes.

Young Adults Buffet (Ages 11-20)

\$50.00

Children's Buffet (Ages 10 and under)

\$18.00

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave the premises



Sweet Table (choose six)

- Salted Carmel Bars
- Assorted Mini Cheesecakes
- Cake Pops
- Rice Krispies
- Key Lime Bites
- Strawberry Shortcake Parfait
- Banana Split Parfait
- Fruit Tart
- Peanut Butter Bars

\$9.25 per person

- Cookies (chocolate chip, s'mores, shortbread, or peanut butter)
- Brownies (chocolate or blondie)
- Almond Cake & Cherry Mousse Cup
- Nanaimo Bar
- Cappuccino Nanaimo Bar
- Pecan Pie Cup
- Lemon Cheesecake Bars

Liquor

Individuals consuming alcoholic beverages on any area of the facility must be 21 years of age or older. Starved Rock Lodge reserves the right to terminate liquor service at any function if minors attending are consuming alcohol. All alcohol subject to change due to availability. We reserve the right to replace with a product of comparable value and quality. No shots or pitchers of beer available with package. One ID beverage policy.

Beverages included in Standard Package

Liquor

House Selection of Vodka, Gin, Scotch, Rum, Tequila, Whiskey, Bourbon, Coffee Liqueur & Irish Cream, Spiced Rum & Coconut Rum

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale

Assorted Soft Drinks and Juices

Additional hours of Standard Bar Package are available at \$10.00 per person per hour.

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BAR ENHANCEMENTS

Premium Bar Package

\$13.00 per person (in addition to package price)

Liquor

Smirnoff Vodka, Beefeaters Gin, J & B Scotch, Seagrams 7, Bacardi Rum, Jack Daniels, Southern Comfort, Captain Morgan Spiced Rum, Jim Bean, Kahlua, Baileys Irish Cream, Cuervo Gold Tequila, Malibu Rum, Amaretto

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams Lager, Lodge Lager

Assorted Soft Drinks and Juice

Additional hours of Premium Bar Package are available at \$13.00 per person per hour.

Super Premium Bar Package

\$13.50 per person (in addition to package price)

Liquor

Absolut Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Bacardi Rum, Captain Morgan Spiced Rum, Southern Comfort, Malibu Rum, Jack Daniels, Jim Beam, Cuervo 1800, Baileys Irish Cream, Kahlua, Gran Marnier & Disaronno Amaretto

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams Lager, Blue Moon, Lodge Lager

Assorted Soft Drinks and Juice

Additional hours of Premium Bar Package are available at \$13.50 per person per hour.

Bottled Beer Enhancement (Replaces Keg Beer)

Select six choices of bottled beer

Ask your sales consultant for complete listing

add \$6.00 domestic per person

add \$8.00 import per person

Customized Wedding Favors

Homemade Fudge – choose from over 50 flavors \$3.75 each

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Revised 1/2020

