



WEDDING PACKAGES

PLATINUM

\$60 PER PERSON PLATED DINNER

Choose Three Hors D'oeuvres

- Antipasto Tray
- Gourmet Fruit & Cheese Display
- Fresh Vegetables with Dip
- BBQ or Spicy Wings
- Seafood Stuffed Mushroom Caps
- Smoked Red Pepper Hummus
- BBQ or Swedish Meatballs
- Buffalo Chicken Dip with Pita Chips
- Spinach & Artichoke Dip with Pita Chips

Choose One Salad

- Caesar Salad
- Tossed Garden Salad
- Spinach Salad

Freshly Baked Yeast Rolls with Honey Cinnamon Butter

Choose One or Two Plated Entrées

- Chicken Marsala
- Chicken Chardonnay
- Tuscan Chicken
- USDA Choice Sirloin
- Sliced Chuck Tenderloin
- 10 oz. Prime Rib
- Broiled Salmon

Combinations:

- Chuck Tenderloin & Choice of Chicken
- Sirloin & Choice of Chicken
- (Vegetarian Options Available)

Choose One Starch

- Garlic Mashed Redskins
- Duchess Potatoes
- Parsley Buttered Redskin Potatoes
- Wild Rice

Choose One Vegetable

- Steamed Broccoli
- Green Beans with Bacon & Mushrooms
- Roasted Root Vegetables
- Maple Glazed Carrots
- Roasted Italian Vegetables
- Fresh Green Beans with Garlic Butter

Top Shelf Bar Package

- Top Shelf Liquor, Beer, Wine, Soda, and Coffee Station

All Wedding Packages Include

- Reception Space with Hosted Parking On-Site
- Tables with Floor Length White Linen Tablecloths
- Choice of Linen Napkin Color
- Chairs with White Chair Covers
- Choice of Chair Sash Tie Color
- China, Flatware, Water Goblets, and Bar Glassware
- Risers, Pipe & Drape with Four LED Up-Lights for the Head Table
- 6" or 12" Mirror Centerpieces with Four Tea Light Candles & Votive Candle Holders
- Projector & Screen with Audio for Photo Montage
- Color Coordinated LED Lighting Throughout the Facility
- Complimentary Cake Cutting Service
- Complimentary Menu Tasting
- Complimentary One Night Stay at the Adjacent Holiday Inn Hotel
- *Ceremony Space Available for an Additional Fee

Add a Late-Night Snack to any Package for \$5.50 Per Person

- Hot Dog Bar
- Pizza Station
- Tater Bar
- Taco Bar
- Nacho Bar

Ask About Our Additional Enhancements Guaranteed to Make Your Space Truly Shine - Cost Varies

GOLD

\$50 PER PERSON BUFFET DINNER (BEST VALUE)

Choose Two Hors D'oeuvres

- Antipasto Tray
- Gourmet Fruit & Cheese Display
- Fresh Vegetables with Dip
- Smoked Red Pepper Hummus
- BBQ or Spicy Wings
- BBQ or Peppercorn Meatballs
- Buffalo Chicken Dip with Pita Chips
- Spinach & Artichoke Dip with Pita Chips

Choose One Salad

- Caesar Salad
- Tossed Garden Salad
- Spinach Salad

Freshly Baked Yeast Rolls with Honey Cinnamon Butter

Choose Two Entrées

- Herb Chicken
- Tuscan Chicken
- Chicken Marsala
- Chicken Chardonnay
- Honey Glazed Ham
- BBQ Pork Ribs
- Italian Sausage & Peppers
- Herb Crusted Pork Loin
- Roast Turkey
- Sirloin Beef Tips
- Italian Meat Lasagna
- Carved Prime Rib

Choose One Starch

- Garlic Mashed Redskins with Gravy
- Duchess Potatoes
- Parsley Buttered Redskin Potatoes
- Au Gratin Potatoes
- Wild Rice

Choose One Vegetable

- Broccoli with Cheese Sauce
- Green Beans with Bacon & Mushrooms
- Maple Glazed Carrots
- Roasted Italian Vegetables
- Fresh Green Beans with Garlic Butter

Call Bar Package

- Name-Brand Liquor, Beer, Wine, Soda, and Coffee Station

SILVER

\$40 PER PERSON BUFFET DINNER

Choose One Hors D'oeuvre

- Gourmet Fruit & Cheese Display
- Fresh Vegetables with Dip
- BBQ Meatballs
- Buffalo Chicken Dip with Pita Chips
- Spinach & Artichoke Dip with Pita Chips

Choose One Salad

- Caesar Salad
- Tossed Garden Salad

Freshly Baked Yeast Rolls with Honey Cinnamon Butter

Choose One Entrée

- Herb Chicken
- Chicken Chardonnay
- Sirloin Beef Tips
- Roast Turkey
- Italian Meat Lasagna
- Honey Glazed Ham
- Beef Pot Roast

Add an additional entree for \$4.00 per person

Choose One Starch

- Garlic Mashed Redskins with Gravy
- Duchess Potatoes
- Parsley Buttered Redskin Potatoes
- Wild Rice

Choose One Vegetable

- Broccoli with Cheese Sauce
- Sicilian Blend Vegetables
- Green Beans with Bacon & Mushrooms
- Maple Glazed Carrots
- Buttered Corn

House Bar Package

- Well Liquor, Beer, Wine, Soda, and Coffee Station

- Food and beverage pricing is based on 100+ guests. We are happy to host events with less than 100 guests.
- Please contact us for more information and pricing.
- Pricing is subject to 6% Michigan sales tax and 20% service charge.
- All Bar Packages include five (5) hours of hosted bar service.
- Pricing is subject to change based on current market prices.
- Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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