

Wedding Menu

Catering by The Wright Touch Catering Company



Plated Lunch - Lite

Served individually for groups of 10-60 people. All items are priced per person unless

Croissant Club Sandwich 12.99

Smoked turkey breast, hickory smoked bacon, tomato, lettuce and mayo placed on a light and fluffy croissant. Served with fresh fruit, carrot and celery sticks.

The Big Salad 13.99

Mixed greens, romaine, tomatoes, cucumbers, eggs, bacon, cheese, red onion, ham, turkey, sunflower seeds, croutons, and radishes. Served with choice of homemade buttermilk ranch or french.

Add chicken – add 3.00

Gourmet Chicken Salad 12.99

Served on a bed fresh mixed greens or croissant with bruschetta topping and fresh fruit.

Classic House Tuna Salad 11.99

Served on a bed fresh mixed greens or croissant with bruschetta topping and fresh fruit.

Crispy Chicken Caesar Wrap 12.99

Crispy chicken, romaine, Caesar dressing and diced tomatoes. Served with homemade potato chips.

Turkey Tuscan Wrap 12.99

Sliced smoked turkey breast, Monterey jack cheese, diced tomatoes, cucumbers, crisp lettuce and chipotle mayonnaise wrapped in a garden tortilla. Served with homemade potato chips.



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Luncheons

Each luncheon includes crisp greens with house dressing or a cup of soup, and fresh roll. All items are priced per person unless otherwise noted.

Fettuccine Alfredo 14.99

Fettuccine pasta tossed with rich and creamy alfredo sauce and topped with romano cheese. Add chicken for 4.99

Pan Roasted Herb Chicken Breast 18.99

Pan roasted chicken breast.

Herb Crusted Tilapia 21.99

Fresh tilapia dusted with fresh herb blend.

Bourbon Glazed Salmon 22.99

Fresh Atlantic.

Apricot & Cumin Pork Medallions 21.99

Oven roast pork medallions topped with a cumin apricot ragu.

Mesquite Rubbed Pork Loin 21.99

Slowly roasted to perfection with a garlic, mesquite rub.

Classic Beef Stroganoff 20.99

Made from scratch beef stroganoff.



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Lunch Buffet

All Lunch buffets include: Fresh dinner rolls, crisp green spring salad, your buffet selection of proteins, starch, and vegetable.

All items are priced per person unless otherwise noted.

One protein 18.99 Two protein 20.99

Second vegetable 3.00 Second starch 3.00

Starches

Starch options include: buttered herbed new potatoes, parmesan garlic mashed potatoes, potato au gratin, roasted red potatoes, cheesy party potatoes, hash brown casserole, whipped sweet potatoes or confetti rice pilaf.

Protein

Pan roasted herb chicken, monterey chicken, herb crusted tilapia, chopped steak with french onion cheese toasts, curried meatballs, classic beef stroganoff, three meat lasagna, mesquite rubbed pork loin. Add carved baron of roast beef 3.00 Add carved bone in Iowa ham 2.00 Additional fee for carver. (50 people minimum for carved item)

Vegetables

Vegetable options include: green bean almondine, glazed baby carrots, roasted vegetable medley, buttered corn or oven roasted cauliflower.

Cold Cut Deli Buffet 18.99

Sliced turkey, ham, beef, swiss cheese and colby jack cheese with 12 grain, oat nut, and whole wheat, as well as pasta salad, homemade potato chips and one choice of soup (chicken noodle, broccoli and cheese, red pepper tomato bisque, vegetable or cream of mushroom). (20 people minimum)



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Sit Down Dinners

Each dinner includes crisp tossed greens featuring our own house dressing, rice pilaf or baked potato, roasted vegetable medley and dinner roll. For groups of 15 or more. All items are priced per person unless otherwise noted.

Small Top Sirloin (7oz) 28

Bacon Wrapped Filet Mignon (10oz) 38

New York Strip (14oz) 35

Ribeye (12oz) 30

BBQ Pork Ribs 26

Herb Roasted Chicken Breast 25

Fettuccini Alfredo 20

Add chicken or shrimp 4.99

Sun-Dried Tomato and Rosemary

Stuffed Pork Loin 26

Monterey Chicken 25

Bourbon Glazed Salmon 30

Apricot Cumin Pork Medallions 27

Children's Menu 10

Chicken strips, mac n' cheese and applesauce.

Add on options: Caesar salad - add 3 Shrimp cocktail add 8 Jumbo Gulf Shrimp (3 piece) add 6



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Dinner Buffets

All dinner buffets include dinner rolls, fresh crisp green salad and your buffet selections of protein, starch, and vegetable.

One protein 25.99 Two proteins 28.99 Three proteins 30.99

Second vegetable add 3.00 Second starch add 3.00

All items are priced per person unless otherwise noted. For groups of 35 or more.

Proteins

Brick pressed chicken breast, tuscan chicken milano (with or without pasta), chopped steak with french onion cheese toasts, parmesan crusted chicken breast with pan gravy, sun-dried tomato rosemary stuff pork loin, apricot & cumin pork medallions, classic beef stroganoff, three meat lasagna, monterey chicken, mesquite rubbed pork loin, herb crusted tilapia. Add carved baron of roast beef 3.00 Parties of 50 or more for carved baron of roast beef.

Starches

Confetti rice pilaf, parmesan garlic mashed potatoes, roasted red pepper twist mashed potatoes, whipped potatoes with gravy, apricot garlic mashed sweet potatoes, cheesy herb potatoes or cheesy party potatoes.

Vegetables

Corn casserole, green beans almondine, green bean provencal, carrot osso buco, roasted vegetable medley, loaded cauliflower casserole, green bean casserole.



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Themed Buffet Party Menu

All items are priced per person unless otherwise noted.

Italian Party 30

Minimum of 40 people. Caesar salad with fresh garlic bread and choice of two entrees: Breaded chicken parmesan, pasta primavera (add chicken or shrimp 3), pasta bolognese, pasta alfredo (add chicken or shrimp 3), meat lasagna, vegetarian lasagna.

BBQ Buffet 32

Minimum of 40 people. Choose two of the following meats: Pulled BBQ pork, smoked pulled pork, grilled chicken breast, BBQ ribs, bratwurst with grilled onions, hot dogs or burgers. Includes potato salad, coleslaw, corn, baked beans, cornbread, and homemade potato chips.

Mexican Celebration 28

Minimum of 30 people. Chicken and steak fajitas, sauteed onions and peppers, warm tortilla shells, spanish rice, black beans, pico de gallo, shredded cheese, lettuce, tomato, jalapenos, accompanied with chips, salsa, and guacamole.

Cocktail Party 35

Minimum of 40 people. Includes chips and spinach artichoke dip, choice of meatballs, shrimp cocktail, fruit display, relish display, choice of chickenskewer.

Supreme Sandwich Buffet 22

Minimum of 30 people. Assortment of sliced turkey, roast beef, ham, cheeses and breads with deluxe condiment display. Choice of three sides: baked beans, coleslaw, pasta salad, potato salad, homemade potato chips, or choice of soup.



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Hors D'oeuvres

All prices are for 36pieces unless otherwise noted.

Chicken

Chicken Wings 79.99 (Cajun, BBQ, Buffalo) Chicken Skewer 79.99 (Teriyaki, Jamaican Jerk or Mesquite) Fiesta Chicken Rolls 69.99 Hand breaded Chicken Tenders 59.99 Curry Walnut Chicken Won Tons 79.99

Beef

Grilled Marinated Beef Skewers 139.99 Seared Beef with Mixed Berry Compote on Crostini 99.99 Hamburger Sliders 129.99 Meatballs 79.99 (Swedish, Marinara, Bacon BBQ, Curry)

Pork

Asian Pork Won Tons 79.99 Pork Tenderloin Sliders 129.99

Seafood

Hot Crab Tartlet 129.99 Crab Rangoon with Sweet n' Sour Sauce 99.99 Double Shrimp Skewer with Bacon-Saffron Cream 139.99 Crab stuffed Mushroom Caps 119.99 Smoked Salmon Canape 89.99

Specialty offerings:

Mini Rubens or Rachels 89.99 Fresh Fruit Skewers 79.99 Praline Bacon Stuffed Dates 75.99 Caramel Apple Stuffed Dates 75.99 Stuffed Apricots 75.99 Spinach, Bacon, Feta Stuffed Mushrooms 89.99 Veggie Burger Sliders 129.99 Tortilla Spirals 75.99



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Displayed Hors D'oeuvres

All amounts serve 30 guests unless otherwise noted.

Artichoke and Spinach Dip Served with Flour Tortillas (hot or cold) 75.99

Chip and Dip Display 65.99

Cheese, Meat and Cracker Display 149.99

Assorted Cheese with Cheese Ball and Cracker Display 119.99

Assorted Relish Display with Homemade Ranch 89.99

Assorted Fruit Display (seasonal fruit) one dip of choice 119.99

(Dip options: chocolate hazelnut, pina colada, caramel rum, almond spice)

Bruschetta (one topping of choice) 75.99

(Topping options: sun-dried tomato & tropical fruit, bacon & mushroom, BLT, Hawaiian medley, chicken curry, traditional caprese', avocado tomato basil)

Hummus and Pita - one flavor of choice 70.99

(Flavor options: black bean, caramelized onion, roasted red pepper)

Shrimp Cocktail (shrimp on ice with cocktail sauce and lemon) 149.99



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Vodka

Tito's, Absolut, Grey Goose, Ketel One, Stolichnaya, Pear Flavors, UV Blue

Gin

Hendrick's, Bombay Sapphire, Tanqueray

Rum

Captain Morgan, Bacardi, Malibu, Rum Chata, Myers, Sailor Jerry

Scotch

Dewar's, White Label, Glenlivet 12 Year, Johnny Walker Black

Tequila

Cuervo Gold, Don Julio Banco, Patron Silver, Patron XO

Bourbon Whiskey

Black Velvet, Canadian Club, Crown Royal, Jack Daniels Black, Jameson, Jim Beam, Maker's Mark, Seagram's 7, Seagram's V.O., Skrewball PB, Southern Comfort, Templeton Rye, Woodford Double Oaked Reserve, Fire Ball, Old Forester 1920 SOOH, Yukon Jack

Brandy

Christian Brothers, Hennessy VS Cognac, Courvoisier VS Cognac

Cordials

Baileys Irish Crème, Disaronno Amaretto, Chambord, Cointreau, Frangelico, Grand Marnier, Jagermeister, Kahlua, Midori, Pama Pome, Sambuca, McGillicuddy's Flavors



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Keg Beer (16 gallon) - 369.00

Michelob, Budweiser, Bud Light, Miller Lite

Domestic Bottled Beer - 4.00

Budweiser, Bud Light, Miller Lite, Busch Light, Coors Light, Michelob Ultra Non-alcoholic Coors Edge

Imported & Craft Bottled Beer - 5.25

Samuel Adams, All Day IPA, Blue Moon, Heineken, Corona Extra and Modelo Especial Lager.

Regular Punch - 21.99

Champagne Punch - 39.99

Sodas - 2.50



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We offer an extensive wine and sparkling wine list and would be happy to special order any requested wines. You may also provide your own -corking fee of 15 per bottle.

Red

CKMondavi Cabernet Sauvignon 29 CK Mondavi Merlot 29 Alta Vista Malbec 38 Hahn Pinot Noir 45

White

CK Mondavi Chardonnay 29 CK Mondavi Sauvignon Blanc 29 Benvolio Pinot Grigio 35

Sparkling & Rose

Salmon Creek White Zinfandel 29 CK Mondavi Moscato 29 Verdi Spumante 29





| Room | Dimensions | Square Feet | Ceiling Height | Reception | Theater | Banquet | Class | U-Shape | Round |
|-------------------|------------|----------------|-------------------|-----------|---------|---------|-------|---------|-------|
| Grand Ballroom | 80x50 | 3711 | 10′ | 400 | 350 | 350 | 175 | 1 | 200 |
| Ballroom | 28x50 | 1400 | 10′ | 125 | 130 | 100 | 60 | 60 | 80 |
| Grant Wood | 24x39 | 936 | 10′ | 100 | 100 | 90 | 50 | 40 | 60 |
| Arthur Collins | 28x50 | 1375 | 10′ | 125 | 130 | 100 | 60 | 60 | 60 |
| Showboat | 28x22 | 600 | 9.5′ | 40 | 40 | 50 | 24 | 30 | - |
| Wine Cellar | 33x20 | 543 | 8′ | 30 | 30 | 30 | 20 | 20 | - |
| Hideout | 52x22 | 1118 | 8′ | 90 | 120 | 90 | 50 | 60 | 50 |
| North Forty | 26x25 | 600 | 8′ | 40 | 40 | 40 | 24 | 25 | - |
| Loft | 28x21 | 588 | 8′ | 30 | 20 | 30 | 20 | 20 | - |
| Board Room | 48x20 | 960 | 8′ | 80 | 100 | 90 | 50 | 60 | 48 |
| Wagon Room | 34x34 | 1564 | 11′ | 100 | 75 | 100 | 30 | 35 | - |
| Gold Zone | 11x18 | 198 | 8′ | 16 | 20 | 16 | 8 | - | - |

Grand Ballroom Stage: Height- 2', width- 21' 6", stage pulls out 7' Grand Ballroom Dance Floor: depth- 16', width- 53'

