



PREMIERE STATIONS WEDDING MENU

SOCIAL HOUR HORS D'OEUVRES

GRAND WELCOME DISPLAY - CHEESE, CRACKERS, FRUIT, VEGETABLES, & DIP

3 CHEF'S CHOICE BUTLER STYLE HORS D'OEUVRES

CHOICE OF FOUR STATIONS

SIGNATURE GARLIC BREADSTICKS

SOUP & SALAD STATION

CHOICE OF ONE SALAD:

FRESH GARDEN SALAD, CAESAR SALAD, OR PASTA SALAD

CHOICE OF TWO DRESSINGS: ZESTY ITALIAN, BUTTERMILK RANCH, CAESAR, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, AND PARMESAN PEPPERCORN

CHOICE OF ONE SOUP:

ITALIAN WEDDING, BEEF AND BARLEY, CHICKEN NOODLE, NEW ENGLAND CLAM CHOWDER, OR ROASTED VEGETABLE GAZPACHO (*SERVED COLD*)

LOADED POTATO STATION

CHOICE OF MASHED OR BAKED POTATOES WITH ASSORTED TOPPINGS - SOUR CREAM, BUTTER, CHIVES, SHREDDED CHEESE, BACON, BROCCOLI, TRADITIONAL CHILI, AND TABASCO SAUCE

PASTA STATION (CHEF ATTENDED – MINIMUM OF 75 GUESTS)

CHOICE OF THREE PASTAS:

CHEESE OR MEAT TORTELLINI, PENNE, FARFALLE, CAVATAPPI, CHEESE RAVIOLI

CHOICE OF THREE SAUCES:

ALFREDO, MARINARA, AL A VODKA, BASIL PESTO CREAM, BOLOGNESE

CARVING STATION (CHEF ATTENDED – MINIMUM OF 75 GUESTS)

CHOICE OF TWO MEATS:

\$99.95 PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

ROAST TURKEY WITH GRAVY AND CRANBERRY SAUCE, HONEY GLAZED HAM, OR
ROAST PORK WITH A MERLOT DEMI GLAZE

ENHANCEMENTS: (IN PLACE OF ONE OF THE ITEMS ABOVE)

ROAST SIRLOIN WITH A MUSHROOM DEMI GLAZE (\$4.00 PP); PRIME RIB OF BEEF
WITH AU JUS (\$5.00 PP); BEEF TENDERLOIN WITH A MUSHROOM DEMI GLAZE
(\$6.00 PP)

ACCOMPANIMENTS STATION

CHOICE OF TWO SIDE DISHES:

GREEN BEAN ALMANDINE, SEASONAL VEGETABLE MEDLEY, JULIENNE VEGETABLE
MEDLEY, ZUCCHINI MARINARA, BUTTERNUT SQUASH, ASPARAGUS, HONEY GARLIC
GLAZED CARROTS, OVEN ROASTED RED BLISS POTATOES, GRUYERE SCALLOPED
POTATOES, TRADITIONAL MASHED POTATOES, GARLIC PARMESAN MASHED
POTATOES, WILD RICE, OR RICE PILAF

POLISH STATION

HOME-MADE GOLUMPKIS, GRILLED KIELBASA, KAPUSTA, SAUTEED PIEROGIES,
AND MARBLED RYE BREAD.

SPANISH STATION

CHOICE OF PERNIL, POLLO ADOBO, OR POLLO FRICASSE, CHOICE OF ARROZ
CON GANDULES OR ARROZ BLANCO AND HABICHUELAS

ANTIPASTO STATION

ASSORTED CURED MEATS AND CHEESES, MARINATED MUSHROOMS AND
ARTICHOKES, ROASTED RED PEPPERS, OLIVES, TOMATOES, FRESH MOZZARELLA
AND TOASTED CROSTINI BREAD

TACO STATION

SEASONED BEEF AND SPICY CHICKEN

\$99.95 PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

FLOUR TORTILLAS, CRUNCHY TACO SHELLS, SALSA, SOUR CREAM, GUACAMOLE, SHREDDED CHEESE, CHOPPED TOMATOES, SHREDDED LETTUCE, OLIVES, DICED ONIONS, AND TABASCO SAUCE

ASIAN STATION

PORK POT STICKERS WITH DUMPLING SAUCE

CHOICE OF CHICKEN OR BEEF TERIYAKI SKEWERS; CHOICE OF VEGETABLE LO MEIN OR FRIED RICE

ENHANCEMENTS FOR LO MEIN OR FRIED RICE:

CHICKEN OR PORK \$1.50 PP; SHRIMP \$2.50 PP

ULTIMATE ENTRÉE STATION

CHOICE OF THREE ENTREES:

CHICKEN PARMESAN, CHICKEN FRANCAISE, CHICKEN MARSALA, CHICKEN CORDON BLEU, CHICKEN FLORENTINE, CHICKEN VERDICCHIO, SESAME CHICKEN WITH A GINGER GLAZE, GRILLED CILANTRO MARINATED CHICKEN WITH A TROPICAL FRUIT SALSA, SLICED PORK LOIN WITH A MERLOT DEMI GLAZE, NEW ENGLAND POT ROAST WITH JULIENNE VEGETABLES, SLICED ROAST BEEF WITH A MUSHROOM DEMI GLAZE, ROAST SIRLOIN WITH A JACK DANIELS SAUCE & ONION STRAWS, ATLANTIC SALMON WITH A GINGER MISO GLAZE, SEAFOOD STUFFED SOLE WITH A LOBSTER SAUCE, BAKED SCROD WITH LEMON SEASONED BREADCRUMBS, OR GRILLED SWORDFISH WITH A CITRUS BUTTER SAUCE

DESSERT:

TRADITIONAL WEDDING CAKE OR CUPCAKES **ADDITIONAL CHARGES MAY APPLY**

COFFEE & TEA STATION

THIS PACKAGE ALSO INCLUDES:

1 ADDITIONAL HOUR ADDED TO YOUR WEDDING (6 HOUR RECEPTION)

1 HOUR OF **STANDARD** OPEN BAR

FLOOR LENGTH TABLECLOTHS

\$99.95 PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX