



SIT-DOWN WEDDING MENU

SOCIAL HOUR HORS D'OEUVRES

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

SIGNATURE GARLIC BREADSTICKS

APPETIZER COURSE

CHOICE OF FRESH FRUIT CUP OR SOUP:

SOUP CHOICES: CHICKEN NOODLE, NEW ENGLAND CLAM CHOWDER, BEEF AND BARLEY, ITALIAN WEDDING, OR TRADITIONAL CHILI WITH CHEESE

ENHANCEMENTS:

TOMATO & MOZZARELLA COCKTAIL (\$4.50 PP)

ANTIPASTO COCKTAIL (\$5.00 PP)

SALAD COURSE

CAESAR SALAD, WEDGE SALAD, OR FRESH GARDEN SALAD

DRESSING CHOICES: ZESTY ITALIAN, BUTTERMILK RANCH, CAESAR, BLEU CHEESE, PEPPERCORN PARMESAN, BALSAMIC OR RASPBERRY VINAIGRETTE

ACCOMPANIMENTS FOR ENTRÉES

CHOICE OF STARCH:

BAKED POTATO WITH BUTTER AND SOUR CREAM, TRADITIONAL MASHED POTATOES, GARLIC PARMESAN MASHED POTATOES, TWICE BAKED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE PILAF, OR WILD RICE

CHOICE OF VEGETABLE:

GREEN BEAN ALMANDINE, SEASONAL VEGETABLE MEDLEY, RATATOUILLE, GARLIC BUTTER BROCCOLI, JULIENNE VEGETABLE MEDLEY, ASPARAGUS, OR HONEY GARLIC GLAZED CARROTS

\$83.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeo COUNTRY CLUB & BANQUET

ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

BEEF AND PORK

- HERB ROASTED PORK LOIN WITH A MERLOT DEMI GLAZE
- GRILLED SIRLOIN STEAK WITH JACK DANIELS SAUCE AND ONION STRAWS
- CHATEAU STYLE SLICED ROAST BEEF WITH A MUSHROOM DEMI GLAZE
 - ENHANCEMENTS: PRIME RIB OF BEEF WITH AU JUS (\$5.50 PP)

POULTRY

- CHICKEN VERDICCHIO
- SESAME CHICKEN WITH A GINGER GLAZE
- CHICKEN FLORENTINE
- CHICKEN CORDON BLUE
- CHICKEN FRANCAISE
- CHICKEN PARMESAN
- CHICKEN MARSALA
- GRILLED CILANTRO MARINATED CHICKEN BREAST WITH TROPICAL FRUIT SALSA
- STUFFED CHICKEN BREAST WITH A NEW ENGLAND BREAD STUFFING WITH A WHITE WINE CREAM SAUCE

SEAFOOD

- COD BOUILLABAISSÉ
- STUFFED SOLE WITH A SEAFOOD STUFFING AND LOBSTER SAUCE
- BAKED SCROD WITH LEMON SEASONED BREADCRUMBS
- GRILLED SWORDFISH WITH A CITRUS BUTTER SAUCE
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE

VEGETARIAN

- EGGPLANT ROLLATINI
- MUSHROOM WELLINGTON
- CHEF'S CHOICE PASTA PRIMAVERA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS, AND LENTILS

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