# INCLUSIVE WEDDING PACKAGES AT 3 Willows EVENT Center

Choose 2 app stations from the 'Hors D'oeuvre Stations'

section of this menu

See Bar Package #1
in the Bar Package

Menu

# Food & Beverage Inclusive Package #1

\$85.00 Per Person

• 2 App Stations Passed Prior to the Reception

Garden Salad

• 2 Entrées

• (Vegetarian Options Available)

• Bar Package #1 for 4 Hours

• Champagne for the Head Table

## Entrée Options (Pick 2):

Harvest Chicken - Chicken Breast stuffed with Zucchini, Squash, and Roasted Tomato in a Creamy Sun Dried Tomato Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Sausage Stuffed Chicken Breast - Rolled Chicken Breast with a Sausage Stuffing, covered in a Cheddar Wine Mornay, served with Mashed Potatoes & Seasonal Vegetables

Chicken Piccatta - Sautéed Chicken Breast in a Caper Lemon Butter Sauce over Linguini

Chicken Bianco - Sautéed Chicken & Mushrooms in a Light Bianco Wine Sauce served over Rice

**Pesto Crusted Salmon** - served with a Madeira & Caper Cream Sauce, served with Lemon Herb Risotto

**Seared NY Strip Steak** - Cooked to Medium, topped with a Red Wine Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Seared Sirloin Steak - Cooked to Medium, topped with Demi-Glace, served with Garlic Mashed Potatoes & Seasonal Vegetables

**Mediterranean Shrimp** - Marinated Artichoke Hearts, Mushrooms, Green peppers, Tomatoes & Shrimp with Fresh Herbs in a Garlic White Wine Sauce over Penne

### Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



\*All Prices Subject to a 20% Service Charge and 8% Applicable Tax

\*All menu prices are subject to market changes

\*Beverages not included

# Food & Beverage Inclusive Package #2

See Bar Package #2
& Wine Standard
Tier Package Options
in the
Bar Package Menu

### Charcuterie Table:

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

### Entrees (Pick 2):

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

**Filet Mignon** - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

**Chicken Oscar** - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

**Sausage Stuffed Pork Loin** - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

### Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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\*Beverages not included

Choose 2 app stations from the

'Hors D'oeuvre Stations' section of this menu

See Bar Package #3
& Wine Standard
Tier Package Options
in the
Bar Package Menu

# Food & Beverage Inclusive Package #3

\$115.00 Per Person

2 App Stations Passed Prior to the Reception

• Charcuterie Table

• Garden Salad

• 2 Entrées

• 1 Vegetarian Option

• Bar Package #3 for 4 Hours

• Champagne for the Head Table

• Table Side Wine Services (Red & White)

### Charcuterie Table:

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

### Entrees (Pick 2):

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

**Filet Mignon** - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Chicken Oscar - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

**Sausage Stuffed Pork Loin** - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

### Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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\*All menu prices are subject to market changes

\*Beverages not included