# WEDDINGS AT 3 Willows EVENT Center



# Buffet #1

\$26.99 Per Person

- Plated Garden Salad
- 2 Entrées1 Side
- 1 Vegetable

## Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

## Entrée Options (Pick 2):

Baked Ham - with Brown Sugar Glaze Stuffed Shells - with Romano, Riccota, Parmesan, & Mozzarella

**Beef Tips** - in a Mushroom Beef Gravy

Baked Haddock

Baked Ziti

Seasoned House Chicken

**Side Options (Pick 1):** Mashed Potatoes; Garlic Mashed Potatoes; Roasted Potatoes; Wild Rice; Rice Pilaf; Macaroni & Cheese

Vegetable Options (Pick 1): Buttered Corn; Roasted Carrots; Green Beans

\*Add additional side or vegetable for \$4 per person



\*All Prices Subject to a 20% Service Charge and 8% Applicable Tax \*All menu prices are subject to market changes \*Beverages not included

# Buffet #2

# \$33.99 Per Person

- 1 Plated Garden Salad

- 2 Entrées1 Side1 Vegetable

#### Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

## Entrée Options (Pick 2):

Baked Salmon - with a Light Dill Lemon Sauce

Chicken Marsala - Golden pan-fried Chicken Cutlets topped with Sautéed Mushrooms in a Rich Marsala Sauce

Slow Roasted Sliced Beef - with Demi-Glace

Chicken Riggies - Chicken, Mushrooms, Onions, Hot Cherry Peppers, Roasted Red Peppers, Black Olives, & Parmesan Cheese in a Creamy Red Sauce served over Rigatoni

Pasta Annabella - Chicken, Roasted Tomatoes, Roasted Portobello Mushrooms, & Spinach in a Garlic Wine Sauce

Side Options (Pick 1): Mashed Potatoes; Garlic Mashed Potatoes; Roasted Potatoes; Wild Rice; Rice Pilaf; Macaroni & Cheese

Vegetable Options (Pick 1): Buttered Corn; Roasted Carrots; Green Beans; Zucchini, Onion, & Carrot Blend



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<sup>\*\*</sup>Buffet #2 includes all options available listed in Buffet #1 as well as :

<sup>\*</sup>Add additional side or vegetable for \$4 per person

<sup>\*\*</sup>Add a carving station for \$7 per person (see Buffet #3 for carving station options)



# Buffet #3

\$43.99 Per Person

- 1 Plated Garden Salad
- 2 Entrées
- 1 Carving Station
- 1 Side
- 1 Vegetable

#### Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

# Entrée Options (Pick 2):

**Chicken Francaise** - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce

Shrimp Scampi - served over Farfalle

Frutti Di Mare - Shrimp, Scallops, Mussels, & Lobster Meat served in a Spicy Arrabbiata Sauce over Penne

**Carving Station Options (Pick 1):** Slow Roasted NY Strip of Beef; Ham; Roasted Turkey with Gravy; Pork Loin with Gravy

**Side Options (Pick 1):** Mashed potatoes; Garlic mashed potatoes; Roasted potatoes; Wild rice; Rice pilaf; Macaroni & cheese

**Vegetable Options (Pick 1):** Buttered corn; Roasted carrots; Green beans; Zucchini, onion, & carrot blend

\*Add additional side or vegetable for \$4 per person



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\*Beverages not included

<sup>\*\*</sup>Buffet #3 includes all options available listed in Buffet #1 & Buffet #2 as well as :

# **Dinner Stations**

\$27.99 Per Person - 50 Person Minimum - 1 Hour Serving Time Pick 2 Stations & Pick 1 Carving Station OR Slider Station

## Macaroni & Cheese Station

Elbows; Bacon; Pepperoni; Popcorn Chicken; Pulled Pork; Doritos; Jalapeños; Cheese Sauce; Buffalo Sauce

#### Mashed Potato Station

Mashed Potatoes; Gravy; Corn; Bacon; Chicken; Cheese; Sour Cream; Scallions; Butter

#### **Taco Station**

Soft Tortillas; Adobo Chicken; Beef Barbacoa; Pork Carnita; Pico de Gallo; Sour Cream; Jalapeños; Black Olives; Cheddar Jack Cheese

#### Pasta Station

Penne; Three Cheese Tortellini; Marinara Sauce; Alfredo Sauce; Riggie Sauce; Grilled Chicken; Meatballs; Broccoli

# Carving Station (Pick 1):

Ham; Pork Loin with Gravy; Turkey with Gravy; Roast Beef with Demi-Glace

## Sliders Station (Pick 2):

Cheeseburger with Lettuce, Tomato, & Onion; Pulled Pork; Fried Chicken; Reuben; Shaved Roast Beef; Italian Combo with Ham & Salami



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# Family Style Dinner Options

\$27.99 Per Person

Family style meals will be placed on the table in larger portions for guests to help themselves as if you were having a dinner at home!

## Family Style Dinner Includes:

Garden Salad with Italian Dressing; Dinner Rolls; Butter

# Entrée Options (Pick 2):

Baked Ham - with Brown Sugar Glaze

Slow Roasted Beef - with Demi-Glace

Seasoned House Chicken

Chicken Riggies - Chicken, Mushrooms, Peppers, Onions, Hot Cherry Peppers, Roasted Red Peppers, Black Olives, & Parmesan Cheese in a Creamy Red Sauce served over Rigatoni Shrimp Scampi - served over Farfalle

**Side Options (Pick 1):** Mashed potatoes; Garlic mashed potatoes; Roasted potatoes; Wild rice; Rice pilaf; Macaroni & cheese

Vegetable Options (Pick 1): Buttered corn; Roasted carrots; Green beans

\*Add additional side or vegetable for \$4 per person



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# Plated Dinner #1

\$42.00 Per Plate

- 2 Entrées
- 1 Vegetarian Option

#### Plated Dinner Includes:

Plated Garden Salad with Italian Dressing; Dinner Rolls; Butter

## 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 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



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\$50.00 Per Plate

- 2 Entrées
- 1 Vegetarian Option

#### Plated Dinner Includes:

Plated Garden Salad with Italian Dressing; Dinner Rolls; Butter

\*\*Plated Dinner #2 includes all options available listed in Plated Dinner #1 as well as :

## Entrée Options (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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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



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# Food & Beverage Inclusive Package #2

See Bar Package #2

& Wine Standard
Tier Package Options
in the
Bar Package Menu

\$105.00 Per Person
• Charcuterie Table

Garden Salad

• 2 Entrées

• 1 Vegetarian Option

• Bar Package #2 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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\*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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# Cocktail Hour Hors D'oeuvres Packages

\$10.00 Per Person - 100 Person Minimum - 1 Hour Serving Time Passed - Prior to the Reception Only

# Passed Hors D'oeuvres (Pick 3):

Roasted Red Pepper Gouda Shooters with Mini Grilled Cheese Sandwiches;
Deli Skewers; Caprese Skewers; Shrimp Bites; Mini Quiche; Spinach Artichoke Bites;
Ahi Tuna Cucumber Bites with Citrus Aioli; Bacon-Wrapped Scallops;
Shrimp Cocktail; Sweet & Sour Meatballs; Bruschetta

# Hors D'oeuvre Bars (Pick 2)

\$8.00 Per Person - 100 Person Minimum - 1 Hour Serving Time Build Your Own - Prior to the Reception Only

#### Macaroni & Cheese Bar

Elbows; Bacon; Pepperoni; Popcorn Chicken; Pulled Pork; Doritos; Jalapeños; Cheese Sauce; Buffalo Sauce

# Mashed Potato Bar

Mashed Potatoes; Gravy; Corn; Bacon; Chicken; Cheese; Sour Cream; Scallions; Butter

## Taco Bar

Soft Tortillas; Adobo Chicken; Beef Barbacoa; Pork Carnita; Pico de Gallo; Sour Cream; Jalapeños; Black Olives; Cheddar Jack Cheese



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# Grazing Table Hors D'oeuvres Packages

1 Hour Serve Time- Prior to the Reception Only

# Seacuterie Table - \$20.00 Per Person

Marinated Sliced Tuna on Cucumbers with a Wasabi Citrus Aioli; Chilled Shrimp with Cocktail Sauce; Bacon-Wrapped Scallops; Mini Crab Cakes; Cheese & Shrimp Phyllo Cups; Cold Mussels Salpicon topped with fine diced Red & Green Peppers, Red Onion, Pickled Onions, Oil & Vinegar, and Smoked Salmon Creme Fraiche with Dill, Lemon, & Horseradish; Rice Crackers; Sliced Baguette

# Charcuterie Table - \$9.00 Per Person

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



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# Rehearsal Dinner Packages

# Backyard BBQ - 20 Guest Minimum - \$18.00 Per Person

Hot Dogs; Hot Sausage; Hamburgers; Cheeseburgers; Salt Potatoes; Macaroni Salad; Baked Beans

## Southern - 20 Guest Minimum - \$20.00 Per Person

Pulled Pork; Smoked Chicken; Macaroni & Cheese; Macaroni Salad; Baked Beans; Corn Bread

# Italian Night - 20 Guest Minimum - \$22.00 Per Person

Lasagna; Meatballs; Seasoned Sausage, Peppers, and Onions; Green Beans;

Tossed Salad; Garlic Bread

#### Maple Room Package - 20 Guest Minimum - \$25.00 Per Person

Roasted Chicken; Seared Pork Chops; Macaroni & Cheese; Mashed Potatoes; Vegetable Medley; Applesauce

# Post Wedding Breakfast Buffet

30 Guest Minimum

#### \$13.00 Per Person

Assorted Muffins; Danishes; Fresh Fruit; Orange Juice; Coffee

#### \$20.00 Per Person

Scrambled Eggs; French Toast; Home Fries; Breakfast Sausage; Fresh Fruit; Orange Juice; Coffee

#### \$24.00 Per Person

Eggs Benedict; French Toast; Scrambled Eggs; Bacon; Fresh Fruit; Sausage; Yogurt



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# **Bridal Suite Packages**

Available with Bridal Suite Rentals Only 5 Guest Minimum

\$8.00 Per Person- Breakfast Package

Assorted Muffins; Danishes; Fresh Fruit; Orange Juice; Coffee

\$12.00 Per Person - Charcuterie Board

# Add an Alcohol Package

(Bridal Party must be 21 and over)

Mimosa Package Hard Seltzer Package Bloody Mary Package Beer Package



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