



# Wedding Entrée Menu







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Thank you for considering the Earle Brown Heritage Center for your special day. Our catering professionals will skillfully guide you through the many choices and options available to make your event unforgettable.

While reviewing the following menu, please keep in mind that our chef enjoys creating customized menus and can accommodate any special menu requests.

## *We Would Be Delighted To Assist You With The Following*

The Earle Brown Heritage Center has a breathtaking courtyard with both a large and small fountain. They are perfect locations for your wedding ceremony.

### *Rehearsal Dinner & Gift Opening*

We have several spaces available on-site that would be perfect accommodations.

### *Centerpiece & Décor Ideas*

The centerpiece and décor packages at Earle Brown Heritage Center offer simple ways to add extravagance to your special day. With everything from napkins and chair sashes to aisle runners and candelabras, we can help you plan your dream wedding down to the last detail.





# Sustainability Initiatives

Our industry is facing rapid demand for services that have a meaningful sense of environmental and social responsibility. Studies consistently reinforce that American consumers are integrating “sustainable” values into their daily lifestyles. How and where food is produced can be top of mind for our guests and clients. Earle Brown Heritage Center is committed to offering foods that are earth, body and community friendly.

## *Our Commitment*

Buying local products to support family farms

Serving seafood that comes from sustainable sources

Promoting Certified Humane cage-free eggs

Purchasing poultry produced without the routine use of human antibiotics

Providing milk that is free of artificial growth hormones

Implementing waste reduction practices to minimize environmental impact

Offering packaging made from renewable resources

Featuring local and sustainable coffee



# Dinner Service

## *Choice of One Soup or Salad*

### *Soups*

- ✦ Chicken Wild Rice
- ✦ Butternut Squash with Apples and Bacon
- ✦ Corn Chowder

### *Salads*

- ✦ Fresh Mozzarella, Tomatoes, Basil, Red Onion, Spring Mix, Balsamic Vinaigrette
- ✦ Green Garden Salad, Watermelon Radish, Cucumbers, Shaved Carrots, Buttermilk Dressing
- Red Romaine, Asiago, Tomato, Garlic Crouton, Roasted Garlic and Lemon Dressing
- ✦ Roasted Beets, Fresh Chevre, Walnuts, Baby Spinach, Citrus Vinaigrette

## *Choice of One Dessert*

### *Desserts*

- Strawberry Cream Torte
- Triple Chocolate Torte
- Lemon Raspberry Meringue Tart
- Turtle Tart
- Vanilla Cheesecake, Berry Topping
- Spiced Cake, Cream Cheese Filling, Dulce de Leche Buttercream

or

- Buttercream's Wedding Cake  
*\$4.00/Slice (minimum of 60)*



✦ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

# Plated Dinner Service

## Beef

- ✦ Braised Short Rib Medallion, Buttermilk Mashed Potatoes, Roasted Carrots, Red Wine Sauce  
*\$34.95 Per guest*
- ✦ 12oz New York Strip, Wild Mushrooms, Horseradish Whipped Potatoes, Roasted Brussels Sprouts  
*\$38.95 Per guest*
- ✦ Grilled Top Sirloin, Rosemary Mashed Potatoes, Asparagus, Pearl Onions, Demi-Glace  
*\$35.95 Per guest*

## Chicken

- Grilled Chicken, Marinated in a Local Microbrew and Herbs, Roasted Fingerlings, Asparagus, Roasted Shallot Butter Sauce  
*\$29.95 Per guest*
- ✦ Braised Chicken in Red Wine, Roasted Root Vegetables, Red Potatoes, Fresh Herbs  
*\$28.95 Per guest*
- ✦ Buttermilk and Lemon Brined Chicken, Jasmine Rice Pilaf, Roasted Carrots, Pan Jus  
*\$28.95 Per guest*
- ✦ Roasted Chicken, Popped Wild Rice, Asparagus, Roasted Chicken Jus  
*\$27.95 Per guest*

## Pork

- ✦ Grilled Boneless Loin Chop, Roasted Baby Potatoes, Green Beans, Apple Chutney  
*\$29.95 Per guest*
- ✦ Cola Braised Pork Shoulder, Sour Cream Whipped Potatoes, Roasted Carrots  
*\$31.95 Per guest*

## Fish

- Panko Crusted Walleye, Roasted Potatoes, Broccolini, Pink Peppercorn Tartar Sauce  
*\$33.95 Per guest*
- ✦ Broiled Northern Pike, Wild Rice Blend, Smoked Bacon, Brussels Sprouts, Citrus Butter  
*\$30.95 Per guest*
- ✦ Seared Atlantic Salmon, Honey Glazed, Lemon Saffron Rice, Asparagus, Fresh Fruit Salsa  
*\$32.95 Per guest*



✦ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

# Plated Dinner Service

## *Vegetarian/Vegan*

✿ Tofu and Bean Cassoulet (Vegan)  
\$22.95 Per guest

Butternut Squash Ravioli, Truffled Sage Bisque,  
Wilted Kale, Balsamic Reduction  
\$25.95 Per guest

Roasted Vegetable Strudel, Local Wild Rice  
Blend, Butternut Squash Purée  
\$23.95 Per guest

Wild Mushroom Ravioli, Wilted Arugula,  
Tomatoes, Asiago, White Wine Sauce  
\$26.95 Per guest

## *Children's Menu*

Grilled Cheese with Potato Gems  
and Fresh Fruit  
\$12.95 Per guest

Chicken Tenders with Potato Gems  
and Fresh Fruit  
\$13.95 Per guest

Baked Macaroni and Cheese with Potato  
Gems and Fresh Fruit  
\$12.95 Per guest



Includes Rolls and Butter, Freshly Brewed  
Caribou Coffee (Regular and Decaf), Tea  
and Milk

✿ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*



# Buffet Dinner Service

## *Choice of Two Beginnings*

- ✦ Mixed Green Garden Salad with Balsamic and Buttermilk Dressing
- ✦ Chicken Wild Rice Soup
- ✦ Greek Salad with Romaine, Tomatoes, Cucumbers and Feta
- Caesar Salad with Focaccia Croutons
- ✦ Fresh Fruit Tossed with Mango Purée
- Quinoa Salad with Roasted Root Vegetables

## *Choice of One Accompaniment*

- ✦ Earle Brown Blend Wild Rice
- ✦ Roasted Red Potatoes
- ✦ Buttermilk Mashed Potatoes
- ✦ Saffron Rice with Herbs
- ✦ Swiss Cheese Gratin
- ✦ Risotto Milanese

Includes Chef's Choice Seasonal Vegetable, Rolls and Butter, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk

✦ *Not made with gluten ingredients*

*Minimum of 40 guests*

*Two-hour buffet service*

*Prices do not include 21% service charge & 7.275% sales tax*

## *Entrée Selections*

*One Entrée \$28.95*

*Two Entrées \$31.95*

*Three Entrées \$34.95*

- ✦ Cola Braised Pork Shoulder
- ✦ Braised Chicken with Shiitake Mushrooms and Red Wine
- ✦ Smoked Striploin with Roasted Shallot Demi-Glace
- ✦ Roasted Salmon with Citrus Butter
- ✦ Grilled Flank Steak with Horseradish Demi-Glace
- ✦ Grilled Chicken with Roasted Cipollinis and Chicken Jus
- ✦ Slow Smoked Turkey with Apricot Jus
- ✦ Braised Beef Short Rib Medallions with Port Demi

## *Choice of Two Desserts*

Strawberry Cream Torte

Triple Chocolate Torte

Lemon Raspberry Meringue Tart

Turtle Tart

Vanilla Cheesecake, Berry Topping

Spiced Cake, Cream Cheese Filling,  
Dulce de Leche Buttercream

or

Buttercream's Wedding Cake

*\$4.00/Slice (minimum of 60)*





# Picnic from "The Pit"

## *Choice of Two Proteins*

*(Excludes Whole Hog)*

*\$32.95 Per guest*

*Add an additional protein for \$3.50 per guest*

- 🌿 Turkey Breast
- 🌿 Pork Shoulder
- 🌿 Smoked Beef Brisket
- 🌿 Spare Ribs
- 🌿 Chicken
- or
- 🌿 \*Hickory Smoked Whole Hog *(minimum of 100 guests)*

## *Choice of Two Salads*

- 🌿 Potato Salad
- 🌿 Coleslaw
- 🌿 Fresh Fruit
- 🌿 Garden Salad, Assorted Dressings

## *Choice of Two Sides*

- 🌿 Baked Beans
- 🌿 Roasted Potatoes
- 🌿 Red Beans and Rice
- 🌿 Cheese Grits

## *Choice of Two Desserts*

- Apple Pie
- Cherry Pie
- Berry Crisp
- Cookies, Brownies, Bars



Includes Chef's Choice Seasonal Vegetable, Rolls and Butter, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk

🌿 *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax  
\*\$100 carving fee*

# Gold Package

## *Hors d'Oeuvres Station*

- ✦ Vegetable Crudités with Dill Dip
- Local Cheeseboard with Crackers and Baguettes

## *Champagne Toast*

- House Sparkling Champagne
- Non-Alcoholic Sparkling Cider

*(Includes one pour per guest)*

## *Choice of Salad*

- ✦ Beet Salad with Arugula, Radish, Feta, Citrus Vinaigrette
- or
- ✦ Shaved Radish, Cucumber, Tomato, Red Romaine, Buttermilk Dressing



## *Choice of Entrée*

*(Please select one)*

- Grilled Chicken, Marinated in a Local Microbrew and Herbs, Roasted Fingerlings, Green Beans, Roasted Shallot Butter Sauce
- ✦ Grilled Boneless Pork Loin Chop, Roasted Baby Potatoes, Green Beans, Apple Chutney
- ✦ Seared Atlantic Salmon, Honey Glazed, Lemon Saffron Rice, Asparagus, Fresh Fruit Salsa
- ✦ Short Rib Medallion, Mashed Red Bliss Potatoes, Local Vegetables, Port Sauce



Includes Rolls and Butter, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea, Milk and Buttercream's Wedding Cake

*\$41.95 Per guest*

- ✦ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

# Platinum Package

## *Hors d'Oeuvres Station*

- ✦ Vegetable Crudités with Dill Dip
- Local Cheeseboard with Crackers,  
Baguettes, Grapes

## *Passed Hors d'Oeuvres*

*(Please select three)*

- ✦ Guacamole, Mango and Tomato Relish,  
Blue Corn Chip
- ✦ Buffalo Shrimp Shooter, Celery,  
Buttermilk Dressing
- ✦ Deviled Egg, Green Onion, Bacon, Red Chili
- ✦ Fresh Tuna, Avocado, Fresh Chili, Lemon,  
House-Made Potato Chip
- Mini BLT, Crispy Pork Belly, Tomato, Iceberg,  
Mayo, Focaccia

## *Champagne Toast/Wine Offering*

House Sparkling Champagne or  
Non-Alcoholic Sparkling Cider

House Wines Offered During Meal Service

*(Includes one pour of each per guest)*

Includes Rolls and Butter, Freshly Brewed  
Caribou Coffee (Regular and Decaf), Tea, Milk  
and Buttercream's Wedding Cake

*\$49.95 Per guest*

- ✦ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

## *Choice of Salad*

- ✦ Roasted Beets, Fresh Chevre, Walnuts,  
Baby Spinach, Citrus Vinaigrette
- or
- ✦ Green Garden Salad, Watermelon Radish,  
Cucumbers, Shaved Carrots, Buttermilk Dressing

## *Choice of Entrée*

*(Please select one)*

- ✦ Buttermilk and Lemon Brined Chicken,  
Jasmine Rice Pilaf, Roasted Carrots, Pan Jus
- ✦ Cola Braised Pork Shoulder, Sour Cream  
Whipped Potatoes, Roasted Carrots
- ✦ Seared Atlantic Salmon, Honey Glazed, Lemon  
Saffron Rice, Asparagus, Fresh Fruit Salad
- ✦ 12oz New York Strip, Wild Mushrooms,  
Horseradish Whipped Potatoes,  
Roasted Brussels Sprouts



