

Wedding Menu

All entrees include Spinach, Spring Mix or Hearts of Romaine Salad with choice of three dressings, fresh baked rolls and butter, Peet's coffee, tea and punch and one selection from hot side dishes, choice of one hot vegetable, and choice of one side salad. You are free to choose two different entrees for your selection. If the prices are different you pay the average cost for both.

ENGLUND'S ENTREES

Weber Grilled Tri-Tip Sirloin	\$29.95
Boneless Chicken Breast	\$29.95
Roasted Boneless Prime Rib	\$34.95
Honey Baked Ham	\$28.95
Fresh Atlantic Salmon with Dill Sauce	\$31.95
Roasted Boneless Pork Loin with Sweet & Sour Sauce	\$29.95
Filet Mignon with Béarnaise Sauce	\$37.95
Spinach & Meat Lasagna <i>includes all but Hot Side Dish</i>	\$29.95

HOT SIDE DISHES

Potatoes Au Gratin · Baby Red Potatoes with Herb Butter · Rice Pilaf · Baked Potatoes with Sour Cream · Garlic Mashed Potatoes · Penne Pasta in Marinara Sauce

HOT VEGETABLES

Hot Steamed Mixed Vegetables · Fresh Steamed Broccoli with Hollandaise · Glazed Baby Carrots · Green Beans Almandine · Victorian Style Creamed Corn

SIDE SALADS

Fresh Fruit Display with Crème Dip · Fresh Fruit Salad · Pistachio Delight Salad · Mandarin Orange Salad · Petite Pea Salad · Pasta Verde Salad · Pasta Roma Salad

Complement Your Meal with Englund's Hors d'Oeuvres

Choose any combination of stationary or pass-around hors d'oeuvres for seventy-five cents per person, per selection. For example, three selections would be \$2.25 per person.

ENGLUND'S HORS D'OEUVRES

Hot Crabmelts · Hot Stuffed Mushrooms · Large Shrimp with Cocktail Sauce · Fresh Vegetables with Dill Dip · Brie Cheese & Crackers · Smoked Salmon on Mini Bagels with Cream Cheese and Red Onions · Hot Meatballs with Choice of Sauce · Chicken Drumettes with Choice of Sauce · Hot Vegetable Mini-Quiches · Hot Filo Triangles with Assorted Fillings

ENGLUND'S HORS D'OEUVRES SPECIAL

Unlimited Chips & Salsa Station

\$75.00 (Price is good for events from 100-500)

Wedding Services

Most of our dinners are served buffet style and guests are free to return for seconds.

Children Under 10 Half Price

Prices Do Not Include Sales Tax and are Subject to Change

Prices are based on a Minimum of 125 (Click Here if Under 125)

A 15% Gratuity will be added to the Total Price

PRICES INCLUDE THE FOLLOWING:

- High quality disposable plates, utensils, coffee & cold beverage cups.
- Plastic table coverings and paper napkins in choice of colors.
- Plastic champagne flutes.
- Linen covering & skirting for all special tables.
- Punch Fountain & 48" round cake table.
- Color fabric overlays and accent flowers for food & beverage tables.
- Full Staffing from 2-3 hours prior to meal until conclusion of event.
- Elegant presentation.
- Cake cutting and host pouring of your champagne/sparkling cider. (No corkage)
- Cover and set tables. Bus tables and general clean up.

OPTIONAL ITEMS AND SERVICES:

- Linen table coverings *\$1.25 per person*
- Linen napkins *\$1.00 per person*
- Chair Cover and Sash *\$4.95 per chair (Organza Sash \$1.00 add'l)*
- Fine china *\$1.00 per person for dinner plate*
- Fine china -- other pieces *\$.75 per piece*
- Stemware *\$.75 per piece*
- Water carafes *\$.25 per person*
- Stainless flatware *\$1.00 per three piece set*
- Bartender *\$30.00 per hour (No Corkage)*
- Ice service for customer's beverages *\$75.00 (Chilling and serving wines, beer kegs, & spirits)*

UNDER 125 SURCHARGE PER PERSON:

100 - 124 *\$1.00*

86 - 99 *\$2.00*

75 - 85 *\$3.00*

(75 person minimum)

SIT DOWN SERVICE WITH WAITERS:

\$5.50 per person (1:18 ratio of waiters to guests)

NOTE:

Add \$1.00 per person for outdoor events or for inside event locations with no commercial sink or with stairs or difficult access. Additional fees may be charged at a rate of \$15.00 per hour per staff when the serving time is 1 hour later than scheduled.

PRICING POLICY

- Englund's requires a 100% guaranteed attendance 48 hours prior to event.
- A \$200.00 non-refundable deposit is required to confirm a date.
- 90% of estimated catering fees are due 14 days before event.
- A 15% gratuity will be added to the total price.
- Balance of catering fees is due at conclusion of event