



# Main Street Pavilion Wedding Package

Create your perfect buffet dinner with selections to please all your guests.

Available only in the Main Street Pavilion  
Sorry, no substitutions

## Classic Bar Package, 4-hours

See Beverage Menus for details, signature drinks, wine service with dinner and premium options

### Butler Passed Hors d'Oeuvres (select 4)

(4 pieces total per person)

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|---|--|
| Tomato-Basil Bruschetta on Parmesan Toast (V) | Chipotle Chicken Corn Cup with Lime-Cilantro Cream   |
| Korean Beef, Asian Slaw, Crisp Wonton (DF)    | Wild Mushrooms with Brie Cream in Phyllo Cup (V)     |
| Chicken Caesar Crostini                       | Tandoori Chicken Skewer with Mango Chutney (GF)      |
| Crab Cakes with Chili Lime Mayonnaise         | Vegetable Spring Roll, Sweet Chili Mustard (VG & DF) |

### Champagne Toast

#### Buffet Salad Selections (select 2)

- Layered Garden Salad and Selection of Dressings (VG, GF & DF)
- Bibb Lettuce with Roasted Beets, Apples, Local Goat Cheese and Cider Vinaigrette (V & GF)
- Spinach Salad with Pickled Red Onion, Boiled Egg, Smoked Bacon, Spun Carrot and Maple Mustard Vinaigrette (GF & DF)
- White Bean Salad with Arugula, Sun-Dried Tomato, Roasted Pepper, Aged White Cheddar and Extra Virgin Olive Oil (GF)
- Marinated Mushroom Wild Rice Salad (VG, GF & DF)

#### Buffet Entrée Selections (select 2)

Buffet Accompanied with Chef's Selection of Starch, Fresh Vegetable and Vegetarian Pasta  
Assorted Local Breads with Butter

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|---|--|
| • Vegetable Lasagna with Roasted Tomato Vegetable Bolognese (V)             | • Chicken Stuffed with Brie Mushroom Farce with Marsala Demi |
| • Pan-Seared Rainbow Trout with Lemon Butter (GF)                           | • Maple Glazed Smoke Pork Loin with Sautéed Apples (GF & DF) |
| • Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF) | • Beef Tenderloin Tips with Leek Morel Sauce (GF & DF)       |
| • Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF)    | • Brown Sugar Barbecued Beef Brisket (GF & DF)               |
| • Pretzel-Crusted Chicken with Stout Dijon Sauce (DF)                       | • Pot-Roast Buffalo and Root Vegetables (GF & DF)            |

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

### Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

**\$93 per person**

**Add one additional salad - \$2 per person**

**Add one additional salad and one additional entrée - \$6 per person**

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Please note: Main Street Pavilion is a partially Open-Air Venue. It is not Air Conditioned. 100 Guest Minimum.  
Upscale Disposables for after dinner service/barware

*Above prices are subject to 6% sales tax and 23% service charge.  
Prices and policies are subject to change.*