The Lodge at Christie & Main Wedding Package
Create your perfect buffet dinner with selections to please all your guests.

Available only in The Lodge at Christie & Main
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)
- Tomato-Basil Bruschetta on Parmesan Toast (V)
- Korean Beef, Asian Slaw, Crisp Wonton (DF)
- Chicken Caesar Salad Cone
- Crab Cakes with Chili Lime Mayonnaise
- Chipotle Chicken Corn Cup with Lime-Cilantro Cream
- Wild Mushrooms with Brie Cream in Phyllo Cup (V)
- Tandoori Chicken Skewer with Mango Chutney (GF)
- 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)
- Farm Greens Salad with Roasted Apples, Pecans, and Cider Honey Vinaigrette (V, 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
- Vegetable Lasagna with Roasted Tomato
- Vegetable Bolognese (V)
- Pan-Seared Rainbow Trout with Lemon
- Butter (GF)
- Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF)
- Roasted Chicken Breast with Dried Cherry
- Port Wine Reduction (GF & DF)
- Pretzel-Crusted Chicken with Stout Dijon
- Sauce (DF)
- Chicken Stuffed with Brie Mushroom Farce
- with Marsala Demi
- Maple Glazed Smoked Pork Loin with Sautéed Apples (GF & DF)
- Braised Pot Roast and Root Vegetables (GF & DF) +$2 per person
- Brown Sugar Barbecued Beef Brisket (GF & DF) +$3 per person
- Beef Tenderloin Tips with Leek Morel
- Sauce (GF & DF) +$5 per person

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: 100 Guest Minimum Upscale Disposables are used for stations and barware.

Above prices are subject to 6% sales tax and 26% service charge.
Availability, prices, and policies are subject to change.

Rev. 5/17/2022