



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)

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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 Salad Cone | 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)
- 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

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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 Smoked Pork Loin with Sautéed Apples (GF & DF) |
| • Pan-Seared Whitefish with Sweet Corn Pepper and Scallion Relish (GF & DF) | • Braised Pot Roast and Root Vegetables (GF & DF) <i>+\$2 per person</i> |
| • Roasted Chicken Breast with Dried Cherry Port Wine Reduction (GF & DF) | • Brown Sugar Barbecued Beef Brisket (GF & DF) <i>+\$3 per person</i> |
| • Pretzel-Crusted Chicken with Stout Dijon Sauce (DF) | • Beef Tenderloin Tips with Leek Morel Sauce (GF & DF) <i>+\$5 per person</i> |

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 24% service charge.
Availability, prices, and policies are subject to change.*