



Wedding Packages

All Packages include Iced Tea, Lemonade, Regular and Decaffeinated Coffee and an Assortment of Hot Tea

Double Eagle Package

Choice of three stationed hors d' oeuvres, three butler passed hors d' oeuvres, champagne toast for all guests, dinner, custom favors for each guest and a custom design wedding cake.

Eagle Package

Choice of two stationed hors d' oeuvres, two butler passed hors d' oeuvres, champagne toast for all guests, dinner, custom favors for each guest, and a custom design wedding cake.

Birdie Package

Choice of two stationed hors d' oeuvres, champagne toast for all guests, dinner, custom favors for each guest, and a custom design wedding cake.

Pro Package (Optional)

Chair covers, any color full length solid linen, any color solid napkins, any color solid table overlay.

\$9.00 per person

*Prices do not include 20% service charge or applicable Ohio State Sales Tax.
Prices are subject to change without notice.*

Stationed Hors d' oeuvres

(Choose two or three)

Smoked Salmon Display

A Side of Cold Smoked Atlantic Salmon with the Traditional Accompaniments of Fine Diced Red Onions, Capers and "Piped" Dill Cream Cheese Served with Gourmet Crackers

International Cheese and Fruit Display

A Selection of Imported and Domestic Cheeses Accompanied by Fresh Seasonal Fruits and Gourmet Crackers

Market Fresh Vegetables and Dip

The Seasons Freshest Vegetables Artfully Displayed and Served with Ranch Dip

Antipasto Display

An Elaborate Assortment of Italian Meats, Cheeses and Marinated Vegetables, Garnished with Peppers and Olives

Pass Hors d' oeuvres

(Choose two or three)

Cold Selections

Asparagus Spears Wrapped with Salami

Tomato Mozzarella Skewers with Basil

Chicken and Boursin Pinwheels

Crab and Cream Cheese Puff

Prosciutto-Wrapped Melon

Curried Chicken Salad Tartlets

Seared Beef Tenderloin on Crostini

Pear, Blue Cheese and Walnut Tartlets

Hot Selections

Caramelized Onion Tartlets

Chicken Satay

Maryland Crab Cakes

Crab Stuffed Mushrooms

Barbecued Meatballs

**Beef Tenderloin and Cipollini Onion
Skewers**

Vegetable Spring Rolls

Spanokopita

Chicken and Pineapple Skewers

Smoked Chicken Quesadillas

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Dinner

All dinners include our plated Heritage house salad with two choices of dressings, rolls and whipped butter

Plated

(Choose One or Two Options)

Chicken Marsala

Asiago Polenta and Sautéed Portabella Mushrooms

Boursin Stuffed Chicken

Stuffed with Mushrooms, Spinach and Boursin Cheese, Redskin Mashed Potatoes and Roasted Red Pepper Sauce

Chicken Picatta

Saffron Risotto and Lemon-Caper Wine Sauce

Panko-Tarragon Crusted Canadian Salmon

Garlic Mashed Potatoes and Reduced Red Wine Demi-Glace

Roasted Pork Loin

Sweet Potato Hash, Granny Smith Apple Chutney and Apple-Soy Glaze

Grilled Filet Mignon

Eight Ounce Filet with Redskin Garlic Mashed Potatoes, Tarragon Butter and Reduced Red Wine Demi-Glace

Add \$5 Per Person

Fire Grilled Cowboy Steak

Fourteen Ounce Bone-In Ribeye with Herbed New Potatoes

Add \$6 Per Person

Pan Seared Filet Mignon & Choice of Chicken Breast

Choice of Chicken, Redskin Mashed Potatoes and Tarragon Butter and Reduced Red Wine Demi-Glace

Add \$4 Per Person

Grilled Filet Mignon & Crab Stuffed Prawns

Redskin Mashed Potatoes, Red Wine Demi Glace and Lemon Butter Sauce

Add \$7 Per Person

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Buffet

Starch

(choose one)

Garlic Redskin Mashed Potatoes
Herb Roasted Redskin Potatoes
Potato-Bacon Gratin
Sweet Potato Casserole

Vegetable

(choose one)

Grilled Vegetable Medley
Green Bean Almondine
Seasonal Vegetable Medley
Roasted Root Vegetables

Choice of Two Entrees

- Seared Gnocchi with Grilled Portabellas, Caramelized Onions, Roma Tomatoes with Basil Cream Sauce
- Rigatoni and Seared Chicken with Caramelized Onions and Sautéed Mushrooms tossed in a Roasted Red Pepper Cream Sauce
- Roasted Pork Loin with Red Currant Glaze
- Sliced Asian Marinated Flank Steak
- Panko-Tarragon Crusted Salmon with Reduced Red Wine Demi-Glace
- House Made Meatloaf with Chili Fried Onions and Classic Tomato Sauce
- Seared Chicken Breast with Herb Beurre Blanc
- Chicken Marsala with Sautéed Portabellas
- Pan Seared Chicken Breast with Apricot Brandy-Whole Grain Mustard Cream Sauce
- Roasted Breast of Turkey with Cranberry Orange Compote

Enhance Your Buffet with a Carving Station

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