

Fireside Martini Grill

Sit down Wedding Menu
The Springs at Takach's Grove

Choice of
3 Butlered
hor de ourves

1 Served Salad Choice

3 Entrée Choices

1 Vegetable
and

1 Starch Choice

\$65 per person plus tax
includes waitstaff gratuity

BUTLERED HORS D'OURVES PICK 3

ADDITIONAL PICKS \$3 EACH

Red and White Pizza
Assorted Stromboli
Sausage stuffed Mushrooms
Quiche Lorraine
**Pastry wrapped cocktail
weiners**
Chicken Nuggets
Buffalo chicken skewers
Spring Rolls
Bruschetta Rounds
**Soft Pretzel Bites with Cheese
and Honey Mustard**
Chicken quesadillas
**Fresh Mozzarella tomato and
pepper skewers**
Arancini

MARKET PRICED Choices

**Coconut Shrimp with Malibu
sauce**
Cheeseburger Sliders
**Mini Crabcakes with wasabi
remoulade**
Ahi Tuna Cucumber Rounds
Fried Meatballs on a stick
Crab Stuffed Mushrooms
Shrimp Cocktail
Filet Mignon Sliders

Optional Appetizer Course

Penne Vodka \$1

Manicotti with Marinara sauce \$2

Eggplant Rollatini Marinara sauce \$2

Shrimp Cocktail \$8

Salad Choice

pick 1

House Tossed Garden Salad

Caesar Salad

Mixed Greens nut and gorgonzola with
honey balsamic dressing

Entree Choice of 3

please have entree choices in 1 week prior
to event

Chicken Parmigiana

white breast breaded and served with marinara,
mozzarella and parmesan cheese

Chicken Strips garlic butter and wine

tenderloins sautéed with garlic, butter and chablis

Chicken Strips Marsala

saute of garilc, mushrooms sweet marsala wine

Chicken Balsamico

fresh mozzarella, red roasted peppers, basil and
balsamic glaze

Chicken Picatta

capers, lemon, butter and chablis wine

Roast Beef Aujus

tender slices of top round served in our french
onion aujus

Chicken Franchise

egg battered and sauted with lemon, garlic and
chablis

Bourbon Glazed Smoked Ham

Thick cut smoked ham with our own bourbon glaze

Roast Pork Loin

Slow roasted with apples and oranges

Haddock \$2 additional

Broiled with butter and lemon

Filet of sole

\$4 additional

Lemon butter and fresh parsley

Prime Rib Aujus

\$11 additional

served with horsey sauce and fresh aujus

Filet Mignon Medallions

\$19 additional

2 oz. slices of let mignon served with
burgundy mushroom sauce

Grilled or Blackened Salmon

\$9 additional

served with lemon

Filet of Sole stufed with Crabmeat

\$12 additional

our own crabmeat stuffing with old bay
and red peppers

Smoked Pork Loin

\$2 additional

Applewood smoked with oranges and
apples

Special request entrees available

1 Vegetable Choice

Roasted Garlic and Broccoli

Italian Seasoned Green Beans

Honey or Maple Glazed Carrots

1 Starch Choice

Twice Baked Potato

potato, cheddar, sour cream and
butter filled potato skins

Mashed Potato and Gravy

Touch of roasted garlic

Baby Red Potato

Italian Seasoned in garlic butter

Rice Pilafe

with sautéed mushroom, onion and
peppers