

- Wedding Menus -



HONEY CREEK RESORT AT RATHBUN LAKE



-Wedding Menus-

White Ash Package

Cut and Serve Guest's Cake
Champagne Toast

Dinner Buffet

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Single Dressing
Pasta Salad

Choice of One Entrée

Slow Roasted Pork Loin
Sautéed Breast of Chicken
Lightly Breaded Chicken

Chicken Sauces

Roasted Red Pepper
Peppercorn Bourbon
Garlic & White Wine
Gouda Cream

Pork Sauces

Honey Bourbon Glaze
Apricot & Peach Glaze
Apple Cider Madeira

Choice of Starch

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

Bittersweet Package

Cut and Serve Guest's Cake
Champagne Toast

Dinner Buffet

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings
Pasta Salad

Choice of Two Entrées

Slow Roasted Pork Loin
Sautéed Breast of Chicken
Lightly Breaded Chicken
Sliced Grilled Beef Petite Tender

Chicken Sauces

Roasted Red Pepper
Peppercorn Bourbon
Garlic & White Wine
Gouda Cream

Pork Sauces

Honey Bourbon Glaze
Apricot & Peach Glaze
Apple Cider Madeira

Beef Sauces

Peppercorn Bourbon
Marsala Mushroom
Steak Dianne

Choice of Starch

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

-Wedding Menus-

River Birch Package

Cut and Serve Guest's Cake
Champagne Toast

Reception Hors D'oeuvres

Choice of Two from Hot or Cold Selections
Imported & Domestic Cheese Display
Served with Flatbreads & Crackers

Dinner Buffet

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings
Pasta Salad & Potato Salad

Choice of Two Entrées

Slow Roasted Pork Loin
Grilled Pork Loin

Sautéed Breast of Chicken
Grilled Breast of Chicken

Sliced Grilled Beef Petite Tender

Chicken Sauces

Roasted Red Pepper
Peppercorn Bourbon
Garlic & White Wine
Gouda Cream

Pork Sauces

Blackberry Port
Cranberry Maple Glaze
Apple Cider Madeira
Honey Bourbon Glaze

Beef Sauces

Peppercorn Bourbon
Marsala Mushroom
Sherry & Mushroom
Demi Glaze

Choice of Starch

Choice of Seasonal Vegetables

Fresh Baked Dinner Rolls & Butter

Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Cottonwood Package

Cut and Serve Guest's Cake

Champagne Toast

In Room Bottle of Champagne in Bride & Groom

Reception Hors D'oeuvres

Choice of Two from Hot or Cold Selections

Imported & Domestic Cheese Display

Served with Flatbreads & Crackers

Dinner Buffet

Garden Fresh Mixed Salad Greens

Assortment of Toppings & Dressings

Pasta Salad & Potato Salad

Choice of Two Entrées

Grilled Salmon

Grilled Mahi Mahi

Sliced Grilled Beef Petite Tender

Slow Roasted Pork Loin

Grilled Pork Loin

Sautéed Breast of Chicken

HONEY CREEK RESORT
AT RATHBUN LAKE

Fish Sauces

Fruit Salsa

Mango Reduction

Blood Orange Reduction

Bourbon Glaze

Chicken Sauces

Roasted Red Pepper &

Tomato Vodka

Bourbon Apple Glaze

Mornay

Gouda Cream

Pork Sauces

Blackberry Port

Apricot & Peach Glaze

Apple Cider Madeira

Honey Bourbon Glaze

Beef Sauces

Peppercorn Cream

Cognac Cream

Chimichurri Butter

Béarnaise

Choice of Starch

Choice of Seasonal Vegetables

Fresh Baked Dinner Rolls & Butter

Iced Tea, Regular & Decaffeinated Coffee

-Wedding Menus-

Cedar Package

Cut and Serve Guest's Cake
Champagne Toast

Plated Dinner

Garden Fresh Mixed Salad Greens
Choice of Two Dressings

Choice of One Entrée

Slow Roasted Pork Medallions
Sautéed Breast of Chicken
Lightly Breaded Chicken

Chicken Sauces

White Wine & Herb Cream
Gouda Cream
Basil Pesto Cream
Allemande
Aurora

Pork Sauces

Blackberry Port
Cranberry Maple Glaze
Apple Cider Madeira
Honey Bourbon Glaze

Choice of Starch

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Wild Plum Package

Cut and Serve Guest's Cake
Champagne Toast

Plated Dinner

Garden Fresh Mixed Salad Greens
Choice of Two Dressings

Choice of One Entrée

Slow Roasted Pork Medallions
Sautéed Breast of Chicken
Lightly Breaded Chicken
Sliced Grilled Beef Petite Tender

Chicken Sauces

White Wine & Herb Cream

Gouda Cream

Basil Pesto Cream

Allemande

Aurora

Pork Sauces

Blackberry Port

Cranberry Maple Glaze

Apple Cider Madeira

Honey Bourbon Glaze

Beef Sauces

Peppercorn Bourbon

Sherry & Mushroom

Demi Glaze

Marsala Mushroom

Choice of Starch

Choice of Seasonal Vegetables

Fresh Baked Dinner Rolls & Butter

Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Red Oak Package

Cut and Serve Guest's Cake
Champagne Toast

Reception Hors D'oeuvres

Choice of Two from Hot or Cold Selections
Imported & Domestic Cheese Display
Served with Flatbreads & Crackers

Plated Dinner with Duet of Entrées

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings

Choice of Two Entrées

Slow Roasted Pork Medallions
Sautéed Breast of Chicken
Bone-In French Cut Pork Chop
Lightly Breaded Chicken
Sliced Grilled Beef Petite Tender

Chicken Sauces

White Wine & Herb Cream
Gouda Cream
Basil Pesto Cream
Allemande
Aurora

Pork Sauces

Blackberry Port
Cranberry Maple Glaze
Apple Cider Madeira
Honey Bourbon Glaze

Beef Sauces

Peppercorn Bourbon
Sherry & Mushroom
Demi Glaze
Marsala Mushroom
Steak Dianne

Choice of Starch

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Persimmon Package

Cut and Serve Guest's Cake
Champagne Toast
In Room Bottle of Champagne & Chocolate Covered Strawberries
For Bride & Groom

Reception Hors D'oeuvres

Choice of Two from Hot or Cold Selections
Imported & Domestic Cheese Display
Served with Flatbreads & Crackers

Plated Dinner

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings

Choice of One Entrée

Prime Rib
Beef Short Ribs
Slow Roasted Pork Medallions
Sautéed Breast of Airline Chicken
Bone-In French Cut Pork Chop

Chicken Sauces

Roasted Red Pepper
Peppercorn Bourbon
Garlic & White Wine
Gouda Cream

Pork Sauces

Blackberry Port
Cranberry Maple Glaze
Apple Cider Madeira
Honey Bourbon Glaze

Beef Sauces

Peppercorn Bourbon
Marsala Mushroom
Sherry & Mushroom
Demi Glaze
Steak Dianne

Choice of Starch

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Willow Rose Package

Cut and Serve Guest's Cake
Champagne Toast
In Room Bottle of Champagne & Chocolate Covered Strawberries
For Bride & Groom

Reception Hors D'oeuvres

Butler Passed - Choice of Two Hot or Cold
Fruit Display
Meat & Cheese Display
Imported & Domestic Cheese Display
Served with Flatbreads & Crackers

Plated Dinner

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings

Choice of One Entrée

Filet Mignon	Cornish Hen
Beef Wellington	Chicken Oscar
Porcini-Crusted Prime Rib	Swordfish
Napa Beef Short Rib	Red Snapper

Beef Sauces

Peppercorn Demi Glaze
Spanish Sherry & Shitake
Blackberry Balsamic
Reduction

Chicken Sauces

Blackberry Port
Cranberry Maple Glaze
Apple Cider Madeira
Honey Bourbon Glaze

Fish Butter

Lemon Basil
Creole Butter
Garlic & Herb

Potato Dauphinoise

Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

-Wedding Menus-

Silver Maple Package

Cut and Serve Guest's Cake
Champagne Toast
In Room Bottle of Champagne & Chocolate Covered Strawberries
For Bride & Groom

Reception Hors D'oeuvres

Butler Passed - Choice of Four Hot or Cold
Fruit Display
Meat & Cheese Display
Imported & Domestic Cheese Display
Served with Flatbreads & Crackers

Plated Dinner with Duet of Entrées

Garden Fresh Mixed Salad Greens
Assortment of Toppings & Dressings

Choice of Two Entrées

Filet Mignon
Petite Tender
New York Strip

Mahi Mahi
Swordfish
Red Snapper
Cedar Plank Salmon

Beef Sauces

Peppercorn Demi Glaze
Spanish Sherry & Shitake
Blackberry Balsamic Reduction

Fish Butter

Lemon Basil
Creole Butter
Garlic & Herb

Potato Dauphinoise
Choice of Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

- Wedding Menus -

Hors D' Oeuvres

Cold Selection

International & Domestic Cheese Display

Seasonal Fresh Cut Fruit & Berries

Fresh Vegetable Display & Dip

Roasted Red Pepper Hummus & Pita Chips

Mediterranean Antipasto Skewers

Fall Vegetable Bruschetta
W/Honey Toasted Baguettes

Bleu Cheese Crostini w/Honey Drizzle

BBQ Shrimp on a Grit Cake

Light & Fruity Chicken Salad Filled Tarts

BLT Applewood Bacon Pinwheels

Boursin Cheese Stuffed Tomatoes
w/Asparagus

Chocolate Covered Strawberries

Veggie Cream Cheese Pinwheels

Hot Selection

Spinach & Artichoke Dip

Coconut Shrimp w/Orange Marmalade

Tempura Crispy Shrimp Kabobs

Mini Arancini Risotto Balls
W/Sweet Red Pepper Sauce

Bacon Wrapped Scallops:
Teriyaki, Ginger Glaze or Butterscotch Cream

Sweet & Sour Mini Chicken Skewers

Caribbean Jerk Chicken Skewers

Mini Beef Wellington

Mandarin Ginger Glaze Meatballs

Thai Sweet Chili Meatballs

Mini Tuscan Ratatouille Tarts

Pork Kabobs w/Orange Ginger Marmalade

Chicken Wings: Buffalo, Thai, Asian or BBQ

Bacon Wrapped Date

Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.

- Wedding Menus -

Alternate Entrée Options

Vegetarian Substitutions

Grilled Vegetable Stack

Layers of Marinated Zucchini and
Yellow Squash

Drizzled in a Balsamic Glaze
Served on a Bed of Rice

Pasta Primavera

Fettuccini Tossed with Carrots,
Mushrooms & Broccoli
Served with our House Made Alfredo
Sauce

Mushroom Ravioli

Portabella stuffed Ravioli
Served with Marinara Sauce

Children's Options

Chicken Strips

Served with Fries or Fruit

Cheese Pizza

Cheeseburger

Served with Fries or Fruit

Spaghetti & Meatballs

Mac & Cheese

Served with Carrot Sticks & Ranch