



STARVED ROCK

LODGE & CONFERENCE CENTER

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Wedding/Dinner Packages

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SERVED

Our banquet packages for both served entrée and buffet style include: four hours of standard open bar, four hors d'oeuvres, salad, dinner rolls, butter and coffee service during dinner and through dessert.

Hors D'oeuvres

Select four hors d'oeuvres from the list below or enhance your selection by choosing four hors d'oeuvres from the premium list.

Standard Hot (Buffet Style)

Swedish Meatballs
Spanakopita
BBQ Meatballs
Deep-Fried Portobello Mushrooms
Deep-Fried Ravioli
Spinach and Artichoke Dip in a Phyllo Cup

Standard Cold (Butlered)

Salami Coronets Filled with Herbed Cream Cheese
Assorted Domestic Sliced Cheese and Crackers
Bruschetta with Fresh Tomatoes
Italian Pinwheels

Enhance your Hors D'oeuvres for an additional \$7.00 per person

Premium Hot (Buffet Style)

Stuffed Mushroom Caps
Beef Empanadas
Coconut Shrimp with Hot Honey

Premium Cold (Butlered)

Caprese Skewer
Artisanal Cheese and Crackers
Whipped Goat Cheese and Honey Cups
Smoked Salmon and Dill Crostini

Salad (Choose one)

Caesar Salad with Croutons and Grated Parmesan

Mixed Garden Greens with Choice of two dressings

Dressing Choices: French, Ranch, Balsamic Vinaigrette, Poppysseed, Thousand Island and Golden Italian

Pecan Salad (\$4.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppysseed Dressing

Chopped Salad (\$4.00 additional per person) Romaine Lettuce, Carrots, Cucumbers, Red Cabbage, Gorgonzola Cheese, Candied Pecans & Garbanzo Beans accented with Sesame Ginger Dressing

Soup (Choose one)

Homemade Soup available for an additional \$4.50 per person.

Cream of Potato, Cream of Mushroom, Cheesy Broccoli, Cream of Chicken and Wild Rice, Tomato Bisque or Clam Chowder

SERVED *(continued)*

Entrées

Limit no more than two entrée choices. If selecting two, place cards are required with meal choice indicated. On a selection of two different entrées, the starch and vegetable must remain the same.

Starch (choose one)

Garlic Mashed Potatoes
Baby Bakers with Garlic and Herbs
Garlic and Rosemary Roasted Red Potatoes
Herb Roasted Yukon Gold Potatoes
Buttermilk Smashed Potatoes
Loaded Mashed Potatoes
Rice Pilaf

Vegetable (choose one)

Herbed Green Beans with Roasted Tomatoes
Green Beans with Bacon and Onion
Oven Roasted Vegetables
Roasted Brussel Sprouts
Succotash

► **Beef** – all prepared Medium

Sliced Roast Tenderloin

Sliced Roast Tenderloin seasoned with Cracked Black Pepper and Cabernet Demi Glaze **\$72.95 per person**

Ribeye

12 oz. Choice Angus Ribeye served with Choice of Butter **\$72.95 per person**

New York Strip

12 oz. Choice Angus New York Strip served with Choice of Butter **\$70.95 per person**

Butter Choices: Parmesan Peppercorn or Roasted Garlic and Parsley

► **Pork**

Pork Medallions

Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy **\$64.95 per person**

Porterhouse Pork Chop

Grilled Porterhouse Pork Chop with Cognac Mustard **\$64.95 per person**

Morning Wedding Day Package

\$120.00

Array of fresh fruit, bagels with cream cheese, assorted danishes and muffins, bottled water, 1/2 gallon coffee, 1/2 gallon of Mimosas (serves 10 people).

Afternoon Wedding Day Package

\$120.00

Assortment of mini croissant sandwiches, potato chips, raw vegetables and dip, assorted soda and bottled water (serves 10 people).

SERVED *(continued)*

► **Poultry** – can be grilled upon request

Chicken Italiano

7 oz. Boneless Breaded Chicken Breast finished with Plum Tomatoes, Fresh Mozzarella and Basil topped with a Creamy Roasted Red Pepper Sauce **\$64.95 per person**

Chicken Picatta

7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce **\$64.95 per person**

Chicken Fontina

7 oz. Boneless Breaded Chicken Breast topped with Fontina Cheese, Spinach and a Sun-Dried Tomato Cream Sauce **\$64.95 per person**

Chicken Cordon Bleu

7 oz. Pretzel and Breadcrumb Breaded Chicken Breast with Smoked Ham, Swiss Cheese and a Dijon Cream Sauce **\$64.95 per person**

► **Seafood**

Baked Salmon Filet

8 oz. Filet of North Atlantic Salmon topped with a Bernaise Sauce **\$67.95 per person**

Tilapia

Pan-Seared Tilapia Filet coated in Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce **\$68.95 per person**

Herb Crusted Cod

Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce **\$68.95 per person**

► **Mixed Grill**

Filet of Beef & Chicken

4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with a 4 oz. Boneless Breaded Chicken Breast topped with a Roasted Garlic Mushroom Sauce **\$74.95 per person**

Filet of Beef & Shrimp

4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with five Sugar-Cane Skewered Shrimp topped with a Sweet Red Chili Sauce **\$76.95 per person**

Filet of Beef & Scallop

4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with a White Wine and Butter Scallop **\$76.95 per person**

SERVED (continued)

▶ **Vegetarian**

Sicilian Pesto

Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta and Asiago Cheese (No selection of starch or vegetable needed) **\$58.95 per person**

Penne Primavera

Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Spinach, Garlic, Fresh Basil and Parsley with Penne Pasta (No selection of starch or vegetable needed) **\$58.95 per person**

Parmesan Risotto

Arborio Rice with Parmesan Cheese (No selection of starch or vegetable needed) **\$58.95 per person**

▶ **Young Adults – Served**

Ages 11 - 20 only

Our package price less \$6.00

▶ **Children's Menu – Served**

Ages 10 and under only

Macaroni & Cheese **\$15.00**

Chicken Fingers & French Fries **\$15.00**

Late Nite Munchie Menu

Pizza

Cheese, Sausage or Pepperoni **\$30.00 each**

Fried Mini Tacos with Salsa and Sour Cream **\$110.00 per tray of 50**

Bone-In, Breaded Chicken Wings with Ranch and Celery **\$135.00 per tray of 50**
Choice of Sauce on the Side (Choose BBQ or Buffalo)

Tortilla Chips with Queso, Salsa and Guacamole **\$135.00 per tray of 50**

BUFFET

Hors D'oeuvres

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Stuffed Mushroom Caps
Beef Empanadas
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Premium Cold (Butlered)

Caprese Skewer
Artisanal Cheese and Crackers
Whipped Goat Cheese and Honey Cups
Smoked Salmon and Dill Crostini

The Grand Buffet

\$78.95 per person

Choice of Two Salads

Mixed Garden Greens with Choice of two dressings; Tomato Cucumber Onion Vinaigrette Salad, Fruit Salad, Creamy Coleslaw, Caesar Salad, Potato Salad.

Dressing Choices (choose two): French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Choice of Two Entrées

Herbed Seasoned Baked Chicken, Signature Fried Chicken, Champagne Chicken, Baked Citrus Salmon Starved Rock Signature Pot Roast, Honey Glazed Ham, Vegetable Lasagna with Alfredo Sauce.

Choice of Two Starches

AuGratin Potatoes, Mashed Potatoes with Gravy, Garlic and Rosemary Roasted Red Potatoes, Rice Pilaf, Mostaccioli with Marinara Sauce, Herbed Roasted Yukon Gold Potatoes.

Choice of Two Vegetables

Corn O'Brien, Malibu Blend Vegetables, Oven Roasted Vegetables, Green Beans with Bacon and Onion, Herbed Green Beans with Roasted Tomatoes, Succotash.

Young Adults Buffet (Ages 11-20)

\$60.00 per person

Children's Buffet (Ages 10 and under)

\$20.00 per person

DESSERTS

Sweet Table (choose four)

Salted Caramel Bars
Assorted Mini Cheesecakes
Cake Pops
Rice Krispies
Lemon Cheesecake Bars
Chocolate Covered Pretzels

Pecan Pie Cup
Peanut Butter Bars
Brownies (Chocolate or Blondie)
Cookies (Chocolate Chip, Shortbread, Peanut Butter or
White Chocolate Macadamia Nut)

\$10.75 per person

LIQUOR

Individuals consuming alcoholic beverages on any area of the facility must be 21 years of age or older. Starved Rock Lodge reserves the right to terminate liquor service at any function if minors attending are consuming alcohol. All alcohol subject to change due to availability. We reserve the right to replace with a product of comparable value and quality. No shots or pitchers of beer available with package. One ID beverage policy.

Beverages included in Standard Package

Liquor

House Selection of Vodka, Gin, Scotch, Rum, Tequila, Whiskey, Bourbon, Coffee Liqueur & Irish Cream, Spiced Rum & Coconut Rum

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale

Assorted Soft Drinks and Juices

Additional hours of Standard Bar Package are available at \$16.00 per person per hour.

Bar Enhancements

Premium Bar Package

Liquor

\$18.00 per person (in addition to package price)

Smirnoff Vodka, Beefeaters Gin, J & B Scotch, Seagrams 7, Bacardi Rum, Jack Daniels, Southern Comfort, Captain Morgan Spiced Rum, Jim Beam, Kahlua, Baileys Irish Cream, Cuervo Gold Tequila, Malibu Rum, Amaretto

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams, Lodge Lager

Assorted Soft Drinks and Juice

Additional hours of Premium Bar Package are available at \$16.00 per person per hour.

Super Premium Bar Package

Liquor

\$19.00 per person (in addition to package price)

Titos, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Bacardi Rum, Captain Morgan, Spiced Rum, Southern Comfort, Malibu Rum, Jack Daniels, Jim Beam, Cuervo 1800, Baileys Irish Cream, Kahlua, Grand Marnier & Disaronno Amaretto

Wine

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

Keg Beer (choose two)

Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams Lager, Blue Moon, Lodge Lager

Assorted Soft Drinks and Juice

Additional hours of Premium Bar Package are available at \$16.00 per person per hour.

Bottle Beer Enhancement (Replaces Keg Beer)

Select Six Choices of Bottled Beer

add \$9.00 domestic per person

Ask your sales consultant for complete listing

add \$11.00 imported per person

Customized Wedding Favors

Homemade Fudge – Choose from over 50 flavors

\$5.00 each 1/4 lb. pieces wrapped

2/2024