

Wedding Menus



STADIUM 34

KITCHEN • COCKTAILS • SPORTS

Wedding Packages

The Silver Package

*Champagne Toast
For all guests*

Appetizer Display

Imported and Domestic Cheese and Seasonal Fruit Display

Dinner Entrée Selections

(choice of 2)

*All Entrées will include Mixed Greens with 2 choices of
Balsamic, Raspberry Vinaigrette,
Italian or Ranch dressing
Or*

Caesar Salad

Romaine with Herb Croutons, Parmesan Cheese, Grape Tomatoes with Caesar Dressing

Braised Boneless Beef Short Ribs

Oven Roasted Root Vegetables, Blue Cheese Potato Puree, Red Wine Demi-Glace

Roasted Chicken Breast

Mushroom Bread Pudding, Sautéed Carrots & Parsnip Ribbons, Chicken Demi

Chicken Marsala

Wild Rice Pilaf, Carrot & Broccoli Medley, Marsala Wine and Sautéed Mushrooms

Slow Roasted Iowa Pork Medallion's

*White Cheddar Potatoes, Medley of Squash, Wild Mushrooms, Fennel & White Beans
Granny Smith Apple Demi-Glace*

Spinach and Four Cheese Lasagna

With Marinara Sauce, Wild Mushrooms, Basil Oil

*Regular and Decaf Coffee and
Herbal Teas*

\$30.95 per person



The Gold Package

Champagne Toast

For all guests

Appetizer Display

Imported and Domestic Cheese and Seasonal Fruit Display

Dinner Entrée Selections

(choice of 3)

*All Entrées will include Mixed Greens with choice of
Balsamic, Raspberry Vinaigrette,
Italian or Ranch dressing,*

Chef's choice of Vegetables and Starch

Or

Caesar Salad

*Romaine with Herb Croutons, Parmesan Cheese, Grape Tomatoes with
Caesar Dressing*

Vegetarian Entrée

Spinach Ravioli

Sautéed Vegetables, Roasted Red Pepper Pesto

Spinach & Four Cheese Lasagna

With Marinara Sauce, Wild Mushrooms, Basil Oil

Grilled Vegetable Stack

*Assorted Grilled Vegetables, Roasted Portobello's, Couscous,
Balsamic Reduction*

Chicken Entrée

Herb Roasted Breast of Chicken

Asiago Mashed Potatoes, Sautéed Spinach, Smokey Tomato - Tarragon Sauce

Stuffed Boneless Chicken

*Prosciutto Ham, Roasted Red Peppers, Spinach & Cheese,
Roasted Garlic Mashed Potatoes, Julienned Vegetable Medley*

Chicken Marsala

*Wild Rice Pilaf, Carrot & Broccoli Medley, Marsala Wine and
Sautéed Mushrooms*

Seafood Entrée

Pan Seared Salmon Filet

Wild Rice, Braised Napa Cabbage with Lemon Dill Beurre Blanc

Rainbow Trout

Cilantro Rice, French Green Beans with Amaretto Almond Sauce

Beef or Pork Entrée

6oz Petit Tenderloin

Garlic-Herb Butter, Feta Au Gratin, Tomato Florentine

Sliced Pork Loin

Smoked Apricot Chili Glaze, Sweet Potato Mash, Spiced French Beans

Regular and Decaf Coffee and

Herbal Teas

\$38.95 per person

The Platinum Package

Champagne Toast

For all guests

*Imported and Domestic Cheese and
Crackers with Fresh Grapes
2 Hot and 2 Cold Hors d'oeuvres*

Dinner Entrées

(choice of 3)

*All Entrées will include Mixed Greens with choice of
Balsamic, Raspberry Vinaigrette,
Italian or Ranch dressing,
Chef's choice of Vegetables and Starch
Or*

Caesar Salad

*Romaine with Herb Croutons, Parmesan Cheese, Grape Tomatoes with Caesar
Dressing*

Vegetarian Entrée

Spinach Ravioli

Sautéed Vegetables, Roasted Red Pepper Pesto

Spinach & Four Cheese Lasagna

With Marinara Sauce, Wild Mushrooms, Basil Oil

Grilled Vegetable Stack

Assorted Grilled Vegetables, Tomato Couscous, Balsamic Reduction

Chicken Entrée

Chicken Cordon Blue

Rice Pilaf, Clip Top Carrots, Chicken Sauce

Herb Roasted Breast of Chicken

Asiago Mashed Potatoes, Sautéed Spinach, Smokey Tomato - Tarragon Sauce



Meat Entrée

Pork Loin

Apple Mango Chutney, Sweet Potato Puree, Mixed Vegetables

Sliced Beef Tenderloin

Wild Mushroom Demi, Herb New Potato Pearls, Squash Medley

8oz Flatiron Steak

Béarnaise Sauce, Twice Baked Potato, Grilled Asparagus

6oz Bacon wrapped Filet Mignon

Red Wine Demi, Potato Rosti, Roasted Baby Vegetables

Seafood Entrée

Lemon Thyme Salmon

Sautéed White Beans, Roasted Tomatoes, Lobster Cream Sauce

Seared Sea Bass

White Truffle Mashed Potatoes, Roasted Broccoli & Cauliflower

Regular and Decaf Coffee and

Herbal Teas

\$45.95 per person



The Diamond Package

Champagne Toast

For all guests

Imported and Domestic Cheese

Antipasto Display

Choice of any 3 hot and 3 Cold Hors d'oeuvres

Dinner Entrées

All Entrées will include Mixed Greens with choice of

Balsamic, Raspberry Vinaigrette,

Italian or Ranch dressing,

Or

Caesar Salad

Romaine with Herb Croutons, Parmesan Cheese, Grape Tomatoes with Caesar Dressing

Choice of Dinner 1 Entrée

Lemon-Thyme Salmon & Wild Mushroom Stuffed Chicken

Roasted Garlic Crushed Potatoes, Sautéed Artichoke Hearts & Asparagus,

Port Wine Reduction

Grilled Filet Mignon and Scallops

Potato Pancakes, Caramelized Onions, Chive Béarnaise

The Rockstar Trio

Wild Mushroom Stuffed Chicken, Panko Crusted Crab Cakes & Petit Tenderloin

Crispy Onion, White Truffle Crushed Potatoes, Grilled Asparagus,

Cracked Peppercorn Hollandaise

Assorted Late Night Mini Dessert and Sweets Display

Regular and Decaf Coffee and

Herbal Teas

\$55.95 per person

The Tradition Package

*Champagne Toast
For all guests*

Imported and Domestic Cheese
Seasonal Fresh Fruit Display

Deluxe Buffet

*All Entrées will include Mixed Greens with choice of
Balsamic, Raspberry Vinaigrette,
Italian or Ranch dressing,*

Chef's choice of seasonal vegetables

You're Choice of 3 Starches

Rice Pilaf
Potatoes Au Gratin
Mashed Potatoes
Baby Bakers
Twice Baked Potatoes
Spinach and Four Cheese Lasagna
Tri-color Tortellini with Garlic Parmesan Alfredo
Baked Penne Pasta Marinara

You're Choice of 3 Meats

Accompanied by Rolls and Condiments

Stuffed Boneless Chicken with Prosciutto Ham, Roasted Red Peppers, Spinach & Cheese
Carved Top Round of Beef
Herb Roasted Chicken Breast
Pan Seared Salmon Filet with Lemon Dill Buerre Blanc
Carved Oven Roasted Young Turkey Breast
Pork Loin with an Apricot Serrano Chili Glaze
(Carver Fee \$50.00)

*Regular and Decaf Coffee and
Herbal Teas*

\$23.95 per person

The Champagne Package

Cold Hors D'Oeuvres

Black Pepper Seared Beef with Horseradish Cream & Whole Grain Mustard on Garlic Crostini
Tarragon Chicken in Pastry Cups
Chilled Cucumber Gazpacho Shooter with Jalapeno, Lemon, Scallions, Parsley & Mint
California Sushi Rolls

Hot Hors D'Oeuvres

Wild Mushroom & Caramelized Onion Tart with Blue Cheese, Truffle Oil
Marinated Beef Skewers
Bacon Wrapped Scallops
Warm Crab, Artichoke and Spinach Dip with
Bread Crisps

International and Domestic Cheese Display

*A Variety of Imported and Domestic Favorites Served With A
Country Cracker Assortment*

Fresh Vegetable Crudités

Our Chef's Seasonal Pick of Crisp Vegetables served with assorted dipping sauces

Fruit Display

An Assortment of Melons and Berries

Cold Antipasto Display

*All Of Your Favorite Italian Meats And Cheeses Thinly Sliced And Attractively Arranged. Served With Olives Marinated Mushrooms, Artichoke Hearts and
other Italian Favorites*

Bruschetta Display

*Freshly diced Plum tomatoes with a light infused Garlic flavored
Virgin imported olive oil dressing finished with fresh chopped basil served with an array of crostini*

\$34.95 per person

Hors d'oeuvre Displays and Packages

Based on a minimum of 20 people

Warm Brie En Croute

Wrapped in Puff Pastry with Raspberry Coulis & Fresh Fruit,
Served with Sliced Baguettes

\$ 5.00 per person

“From The Sea” Bar

Shrimp, Snow Crab Claws or Fresh Shucked Oysters
Served with Cocktail Sauce, Roasted Garlic Aioli, Fresh Lemons & Tabasco

\$10 per person

Italian Display

Marinated Artichokes, Olives, Pepperoncini, Tomatoes and Caper Relish, Fresh Mozzarella, Sliced Prosciutto and Salami with Crackers

\$6 per person

Fresh Vegetable Crudités

Our Chef's Seasonal Pick of Crisp Vegetables served with assorted dipping sauces

\$6 per person

Crisp Tortilla Chips with Trio of Salsas

Green Chili Salsa, Pico de Gallo, Mango Jalapeno

\$4 per person



Individual Hors d'oeuvres

Prices are per 100 pieces

Hot Hors d'oeuvres

Wild Mushroom & Caramelized Onion Tart with Blue Cheese, Truffle Oil
Marinated Beef Skewers
Cashew Curry Chicken Skewers
Egg Rolls with Sweet Chili Sauce
Mini Pretzel Dogs
Asparagus wrapped in Filo

\$250 per 100

Cumin Scented Beef Brochettes
Crab Cake Sliders with Chipotle-Lime Aioli
Prosciutto Wrapped Shrimp with Spicy Apricot Glaze
Bacon Wrapped Scallops
Mini Chicken Tacos with Jalapeños
Warm Crab, Artichoke and Spinach Dip with
Bread Crisps

\$300 per 100

Cold Hors d'oeuvres

Black Pepper Seared Beef with Horseradish Cream & Whole Grain Mustard on Garlic Crostini
Tarragon Chicken Pastry Cups
Carrot Crème Brulee Spoon with Fresh Coriander & Candied Ginger
Chilled Cucumber Gazpacho Shooter with Jalapeno, Lemon, Scallions, Parsley & Mint

\$250 per 100

Mini Lobster Sandwich with Crispy Pancetta, Saffron Vanilla Aioli
Smoked Duck Breast, Blue Cheese & Cherry Compote Canapé
Sesame Crusted Tuna on a Wonton Chip with Seaweed Salad and Wasabi Gastric
California Sushi Rolls

\$300 per 100

Dessert Selection

Individual Desserts

Choice of One

Strawberry or Chocolate Mousse Bomb
New York Cheese Cake
Turtle Cheesecake
Angel Food Cake with Strawberries
Chocolate Mousse Bar
\$6 per person

Dessert Stations

An impressive assortment of delicious

Homemade Whole Cakes and Tarts

Carrot Cake
Lemon Squares
Peanut Butter Chocolate Squares
Assorted Mini Cheesecakes
Apple Spice Cake
Pumpkin Cheesecake
Mini Cream Puffs
Mini Éclairs
Salted Caramel Bars
Fudge Brownies
\$8 per person