



# STARVED ROCK

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## LODGE & CONFERENCE CENTER

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### *Wedding/Dinner Packages*

#### Content

page 2-5 Served Dinner Package

page 6 Buffet Dinner Package

page 7 Dessert

page 7 Standard Bar Package

page 8 Bar Package Enhancements

## 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, Poppyseed, Thousand Island and Golden Italian

**Pecan Salad** (\$4.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed 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, your 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 **\$71.95 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 **\$63.95 per person**

#### Porterhouse Pork Chop

Grilled Porterhouse Pork Chop with Cognac Mustard **\$63.95 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 **\$63.95 per person**

#### **Chicken Picatta**

7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce **\$63.95 per person**

#### **Chicken Fontina**

7 oz. Boneless Breaded Chicken Breast topped with Fontina Cheese, Spinach and a Sun-Dried Tomato Cream Sauce **\$63.95 per person**

#### **Chicken Cordon Bleu**

7 oz. Pretzel and Breadcrumb Breaded Chicken Breast with Smoked Ham, Swiss Cheese and a Dijon Cream Sauce **\$63.95 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 **\$72.95 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) **\$57.95 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) **\$57.95 per person**

#### **Parmesan Risotto**

Arborio Rice with Parmesan Cheese (No selection of starch or vegetable needed) **\$57.95 per person**

### ► **Young Adults – Served**

Ages 11 - 20 only

**Our package price less \$8.00**

### ► **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***

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

## ***The Grand Buffet***

**\$77.95 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 \$18.00 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 Bean, 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 \$15.00 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*

12/22