



Winter Wonderland at Shawnee

Winter Wedding Package Includes: Champagne upon arrival to cocktail hour, a champagne toast at the wedding, complimentary room for the bride and groom with a bottle of champagne for the night of your wedding, a selection of hot and cold hors d'oeuvres, buffet reception, four hour open bar – call brands, your choice of tablecloth and napkin color, day of wedding coordinator, all taxes and gratuity. | \$115.00 inclusive per guest

Menu

Choice of 4 butlered hors d'oeuvres, 1 stationary hors d'oeuvre 1 soup or salad, 2 entrées and 2 accompaniments

Stationary: antipasto | vegetable crudité | Tomato and fresh Mozzarella salad with basil pesto and balsamic glaze | Baked brie | Hot beer cheese fondue | Cheese and fruit | Smoked salmon display | Gourmet dip station | Hot dip station

Butlered: Meatballs (marinara, teriyaki, barbeque, or Swedish-style) | tempura-fried mushrooms with ranch dressing | golden-fried cheese ravioli with tomato-basil marinara | potato and Cheddar pierogies with green onion sour cream | fresh vegetable kebabs with pesto | coconut shrimp with sweet and sour sauce | chicken potstickers with honey soy sauce | sesame chicken skewers with ginger soy sauce | sesame chicken bites with sweet chili sauce | deviled eggs | mini phylo shells filled with curried chicken salad, grapes, and almonds | Buffalo chicken tartlets with sriracha mayonnaise | fresh fruit kebabs with peach yogurt

Soups & Salads: Tomato bisque | cream of mushroom | chicken noodle | minestrone | Garden salad with choice of dressing | Caesar salad

Entrees: Marinated flank steak with steak sauce aioli | Chicken marsala | Pesto-grilled chicken with bruschetta topping and balsamic glaze | Pretzel-encrusted pork medallions with three-mustard ShawneeCraft® ale sauce | ShawneeCraft® beer-brined boneless pork chops with Maple mustard jus | Herb-dusted tilapia fillet with citrus aioli | Roasted vegetable lasagne | Eggplant Parmesan

Accompaniments: Mashed Yukon Gold potatoes | Herb roasted red potatoes | Gingered sweet potato mash | Potato gratin | Wild rice pilaf | Herb stuffing | Seasonal vegetable medley (roasted or steamed) | Italian vegetable gratin | Chef's seasonal vegetable

Contact our Wedding Coordinator at: **570-424-4000 x1407**
or email **Weddings@ShawneeInn.com** for more info.

