



Waldenwoods

Banquet & Conference Center

Rehearsal Dinner Package

All entrees are served with our house garden salad and warm rolls. Package includes three hours of hall time, white linens, lemonade, iced tea, and coffee.

Grilled Herb Chicken

\$18.95

All natural chicken breast marinated with sundried tomatoes, Italian herbs and olive oil then baked to perfection. Served with roasted garlic mashed potatoes and seasoned green beans

Parmesan Crusted Chicken

\$18.95

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp and served with house-made rich and creamy Alfredo sauce. Served with baked redskin potatoes and steamed broccoli.

Brown Sugar Glazed Salmon

\$24.95

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy. Served with rice pilaf and lightly seasoned asparagus.

Margarita Chicken

\$18.95

Fresh mozzarella, heirloom tomatoes, and basil pesto rest atop grilled all natural chicken breast served with fettuccine alfredo and sautéed zucchini and summer squash.

Chicken Piccata with Lemon Sauce

\$18.95

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce served with rice pilaf and green beans almandine.

Grilled Bistro Fillet

\$25.95

Grilled petite fillet of beef tenderloin served with house made au jus, horseradish mashed potatoes and chili infused honey glazed baby carrots.

Baked Mostaccioli

\$19.95

Sautéed Italian sausage, bell peppers, onions, and mushroom tossed with penne pasta and an herbaceous marinara sauce smothered in bubbly melted mozzarella and provolone cheeses served with broccoli, garlic breadsticks.

Fried Super Chicken

\$19.95

Seasoned crispy fried chicken served with home made mashed potatoes and gravy, buttered corn, coleslaw, and warm flakey biscuits with honey and butter.

Chicken and Ribs

\$25.95

Slow cooked fall off the bone BBQ ribs and herb roasted chicken served with seasoned green beans, cheesy au-gratin potatoes,.

Back Yard BBQ

\$22.95

Pulled pork, pulled chicken, and shaved smoked beef brisket served with warm gourmet buns, assorted BBQ sauce, mac & cheese, traditional potato salad, blue cheese coleslaw, and warm corn bread.

Dinner Fiesta

\$19.95

Cilantro lime sliced grilled chicken and shredded seasoned beef, cilantro lime rice, roasted corn salad, pintos and cheese, toasted tortilla chips with pico de gallo, served with soft tortillas, shredded lettuce, diced tomato, diced onion, sliced jalapeño, black olives, fire roasted red bell peppers, shredded cheese, salsa, sour cream, and guacamole.

Burger Extravaganza

\$19.95

Sometimes you just need more...to build an amazing burger or hot dog combo of epic proportions and toppings that will make your mouth water.

This burger and dog bar served with Chefs selection of gourmet buns and an assortment of premium cheese slices and crumbles.

Toppings for your creation include smoked bacon, caramelized mushrooms, and onions.

lettuce, tomato, red onion, pickled jalapeño, olive tapenade, bread and butter pickle slices

Along with garlic aioli, chipotle mayo, stone ground mustard, ketchup, steak sauce, and barbecue sauce

Choose any two burger/dog bases: (add a third for \$3.00 per person)

Angus beef burger	Apple and sage chicken sausage	Breaded chicken patties
Black bean burger	Dearborn all beef hot dogs	Johnsonville brats
Impossible burger	Cranberry turkey burger	Buffalo chicken sausage

Chose two sides to complete the meal: (add a third for \$2.00 per person)

Seasoned French fries	Traditional potato salad	Deluxe tossed salad
Cheesy potatoes O'Brien	Blue cheese coleslaw	Caeser salad
Brown sugar baked beans	Fresh fruit salad	Kettle chip assortment

Enhancements to make your event extra special:

Sweet Selections

Assorted Mini Cookies

\$25.00 two dozen

Almond joy, hope royal, white chocolate cranberry, and GF chocolate chip cookies.

Assorted Chambord Brownies

\$25.00 dozen

Rich chocolate brownies with oreo, coconut, and caramel.

Mini Assorted Cheesecakes

\$100.00 four dozen

Six delicious flavors of rich and creamy cheese cake resting on a graham cracker crust including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

Cash or Tab Bar

\$100 Bartender Fee

Sangria Station 2 hour bar service -

\$10.95 per guest over 21

Includes white and red sangria with assorted fruits.

Pop Service

\$2.00 per guest

Includes coke, diet coke, sprite, lemonade, ginger ale, and iced tea

21% Service Charge and 6% Sales not included

A signed contract, policies and a deposit of 25% of contract total is due to secure date. Final Count is due 10 days prior to event and Final Payment is due 2 days prior to event. Visa, MasterCard and Discover accepted.