



Ruby Package

\$85.00 PER PERSON

Plus service charge & tax

Reception Length - 4 Hours. Four-Hour Bar (one-hour cocktail bar and three-hour reception bar). Does Not Include Ceremony Time, if desired. A Beautiful Artisan Cheese & Fruit Display. Full-Service Buffet Dinner. Black or White Table Linens, House Centerpieces, Placement of Favors, Place Cards & Centerpieces. Cake Cutting Services. Complimentary Suite for Bride and Groom. Courtesy Block of Ten Rooms for Your Guests. Group Hotel Rates for Your Wedding Guests at the Holiday Inn - Minimum of 10 Rooms Required. (Upon Availability)

FULL SERVICE BUFFET DINNER

Choice Of Salad, Two Entrées, One Starch and Two Vegetables, Artisan Rolls & Butter

SALAD OPTIONS *(Choose One)*

Chopped Salad - Chopped Iceberg Lettuce, Heirloom Grape Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Crispy Onion, House Made Blue Cheese Dressing

Artisan Greens - Spring Mixed Greens, Heirloom Cherry Tomatoes, Shaved Red, Yellow, And Candy Cane Beets, Watermelon Radish, Sweet Peppers, Kentucky Soy Vinaigrette Dressing

House Salad - Spring Greens, English Cucumber, Red Onion, Heirloom Cherry Tomatoes, Shredded Carrot, Cheddar Cheese, Garlic Croutons, Buttermilk Garlic Ranch Dressing

ENTREE OPTIONS *(Choose Two)*

- *Pork Loin, Apple Brandy Compote (Prepared Medium Well)*
- *Breaded Pork Cutlets, Smothered with Mushrooms and Whiskey Caramelized Onion (Prepared Medium Well)*
- *Spinach, Ricotta Stuffed Chicken Breast, Meyer Lemon Cream Sauce*
- *Roasted Herbed Chicken, with Thyme Jus*
- *Slow Cooked Pot Roast,*
- *Braised Beef Short Ribs, Red Wine Demi*
- *Pan Seared Salmon, Buttermilk Dill Braised Onion*
- *Grilled Mahi Mahi, Chili Lime Butter or*
- *Cauliflower Steak, Green Tahini (Vegan/Vegetarian)*

ACCOMPANIMENT OPTIONS

(Choose One Starch and Two Vegetables)

Starches

- *Wild Rice Pilaf with Dried Fruit*
- *Ricotta & Chive Mashed Potatoes*
- *Smoked Gouda Creamy Polenta*
- *Au Gratin Potatoes*

Vegetables

- *Grilled Fresh Asparagus*
 - *Roasted Root Vegetable Medley*
 - *Sautéed French Fresh Green Beans with Balsamic Onions*
 - *Wilted Garlic Kale*
 - *Chef's Choice Fresh Seasonal Vegetable*
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Emerald Package

\$89.00 PER PERSON

Plus service charge & tax

Reception Length - 4 Hours. Four-Hour Bar (one-hour cocktail bar and three-hour reception bar). Does Not Include Ceremony Time, if desired. A Beautiful Artisan Cheese & Fruit Display. Full-Service Buffet Dinner. Black or White Table Linens, House Centerpieces, Placement of Favors, Place Cards & Centerpieces. Cake Cutting Services. Complimentary Suite for Bride and Groom. Courtesy Block of Ten Rooms for Your Guests. Group Hotel Rates for Your Wedding Guests at the Holiday Inn - Minimum of 10 Rooms Required (Upon Availability)

FULL SERVICE PLATED DINNER

Choice Of Salad, Two Entrées, Artisan Rolls & Butter

SALAD OPTIONS *(Choose One)*

Chopped Wedge - Chopped Iceberg Lettuce, Heirloom Grape Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Crispy Onion, House Made Blue Cheese Dressing

Artisan Greens - Spring Mixed Greens, Heirloom Cherry Tomatoes, Shaved Red, Yellow, And Candy Cane Beets, Watermelon Radish, Sweet Peppers, Kentucky Soy Vinaigrette Dressing

Caesar Salad - Chopped Romaine Lettuce, Garlic Croutons, Heirloom Grape Tomatoes, Shaved Parmesan, Creamy Caesar Dressing, White Anchovies

Chef's Choice Seasonal Salad

ENTREE OPTIONS *(Choose Two)*

- Bone in Maple Brined Pork Chop, Bacon, Jalapeno Jam. Sweet Potato Puree Sautéed Fresh Green Beans. (Prepared Medium Well)*
- Spinach, Ricotta Stuffed Chicken Breast, Meyer Lemon Cream Sauce, Grilled Fresh Broccolini, Crispy Fingerling Potatoes*
- Smoked Airline Chicken Breast, Espresso BBQ Glaze, Au Gratin Potatoes, Sautéed Fresh Greens*
- Braised Beef Short Ribs, Red Wine Demi, Grilled Asparagus, Creamy Smoked Gouda Polenta*
- Cornmeal Crusted Snapper, Sweet Corn Succotash, Baked Sweet Potato with Honey Butter*
- Habanero BBQ Shrimp, Grilled Peppers, Onion, Creamy White Grits, Pico De Gallo*
- Smoked Tricolor Fresh Carrots, Ancient Grains, Tabasco Vinaigrette*



Diamond Package

\$99.00 PER PERSON

Plus service charge & tax

Reception Length - 4 Hours. Four-Hour Bar (one-hour cocktail bar and three-hour reception bar). Does Not Include Ceremony Time, if desired. A Beautiful Artisan Cheese, Fruit & Garden Vegetable Display. Choice of Three Server Passed Hors D'oeuvres. Full-Service Plated Dinner. Black or White Table Linens, House Centerpieces, Placement of Favors, Place Cards & Centerpieces. Cake Cutting Services. Complimentary Suite for Bride and Groom. Courtesy Block of Ten Rooms for Your Guests. Group Hotel Rates for Your Wedding Guests at the Holiday Inn - Minimum of 10 Rooms Required. (Upon Availability)

FULL SERVICE PLATED DINNER

Choice of Three Server Passed Hors D'oeuvres. Choice Of Salad, Two Entrées, Artisan Rolls & Butter

HORS D'OEUVRES (Choose Three)

HOT

- Sausage and Asiago Stuffed Mushrooms
- Pretzel Crusted Chicken; Honey Mustard
- Vegetable Egg Rolls
- Chicken Lemongrass Pot Stickers
- French Onion Tartlets
- Chicken or Beef Souvlaki Skewers, Tzatziki

COLD


- Mini Avocado Toasts
- Mini Cheese Balls
- Heirloom Tomato Bruschetta
- Antipasto Skewers

SALAD OPTIONS (Choose One)

- Chopped Wedge
- Artisan Greens
- Caesar Salad
- Chef's Choice Seasonal Salad

ENTREE OPTIONS (Choose Two)

- Bone in Maple Brined Pork Chop, Bacon, Jalapeno Jam. Sweet Potato Puree Sautéed Fresh Green Beans. (Prepared Medium Well)
 - Pork Loin, Apple Brandy Compote, Red Skin Marble Potatoes, Sautéed Fresh Greens
 - Spinach, Ricotta Stuffed Chicken Breast, Meyer Lemon Cream Sauce, Grilled Fresh Broccolini, Crispy Fingerling Potatoes
 - Smoked Airline Chicken Breast, Espresso BBQ Glaze, Au Gratin Potatoes, Sautéed Fresh Greens
 - 12oz NY Strip, Whiskey Peppercorn Sauce, Crispy Brussel Sprouts with Bacon and Balsamic, Buttermilk Mashed Potatoes
 - Braised Beef Short Ribs, Red Wine Demi, Grilled Asparagus, Creamy Smoked Gouda Polenta
 - Cornmeal Crusted Snapper, Sweet Corn Succotash, Baked Sweet Potato with Honey Butter
 - Oven Roasted Branzino with Charred Lemon, Tomatoes and Capers, Wild Rice Pilaf, Wilted Kale
 - Grilled Portabella Steak, Red Wine Sauce, Crispy Fingerling Potatoes, Grilled Fresh Broccolini
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Ralph's Garage Rehearsal Dinner

\$52.00 PER PERSON

Plus service charge & tax

***Relax and Enjoy the Celebration with Your Wedding Party, Family
and Friends with Your Choice of Buffet Dinner:***

ITALIAN FEAST

- Caesar Salad
- Tuscan Chicken and Salmon with Wine Caper Sauce
- Grilled Broccolini
- Lemon and Parmesan
- Chef's Choice of Pasta
- Herbed Focaccia Bread with Olive Oil
- Mini Cannoli

OPA MEDITERRANEAN MEAL

- Grilled Chicken and Beef
- Grilled Vegetables
- Sun-Dried Tomato
- Orzo Salad
- Warmed Pita
- Feta Cheese
- Chimichurri & Tzatziki Sauces
- Cucumber and Tomato Salad
- Lemon Bars

REHEARSAL DINNER ENHANCEMENTS

- Plated Meal Option
- Color Co-Ordinated Linens (Based on Availability)
- Open Bar with Call Brand Liquor, Beer & Wine
- Complimentary Space Rental for your Rehearsal Dinner,
with a Confirmed Reception at the Roberts Centre.



*Minimum 25 Guests. An additional charge of \$5.00
per guest applies for groups of less than 20 guests*