



Wedding Catering Menu

Tier Options

All Packages Include House Bread & Butter and Non-Alcoholic Beverage Station

Standard Linen Tablecloths and Napkins Included per Aerie Color Selections

THE AERIE

Buffet: \$45 Plated: \$55

Your choice of two entrée selections and two accompaniments

THE BIG EVENT

Buffet: \$55 Plated: \$65

Your choice of two entrée selections, three accompaniments, & two appetizers from tier one

THE GRAND BANQUET

Buffet: \$65 Plated: \$75

Your choice of two entrée selections, three accompaniments, three appetizers from tier one, & one platter

Additional Information

20% Service Charge will be added to all catering cost & beverage related costs

Meals for children 4-10 years of age are half price

Vendor meals are half price

Vendor and children meal pricing not applicable on themed menus and All-Inclusive Wedding Package

Menu & price is subject to change without notice per market fluctuation

Catering down payment will go towards your event food total

Entrees

CHICKEN

Aerie Signature Stuffed Chicken

With Fresh Basil, Sun-Dried Tomatoes, Prosciutto & Fresh Mozzarella

Grilled Chipotle Lime Rubbed Chicken

With Pico de Gallo

Chicken Parmesan

With Robust Tomato-Basil Sauce

Spinach & Feta Stuffed Chicken

With Creamy Mushroom Sauce

BEEF

Carved Prime Rib*

With Au Jus & Horseradish

*Carving station requires \$100 upcharge

Grilled Tri-Tip

With Wild Mushrooms & Sautéed Onions
or Herbed Butter Rub

Grilled Flank Steak

With Green Chimichurri Sauce

Beef Filet Mignon

With Port Demi-Glaze
or Peppercorn Sauce

Skirt Steak

With Mushroom Demi-Glaze

PORK

Garlic Rosemary Pork Roast

With Sweet Onions
Or Crème of Dijon

Stuffed Pork Loin

With Apple Stuffing and Honey Garlic Sauce

SEAFOOD

Baked Wild Salmon Filet

With Choice of Cranberry Chive Compound Butter or Lemon Chive Beurre Blanc

Pan Seared Cajun Salmon

With Lemon Caper Sauce

Herb Crusted Cod

With Creamy Parmesan Sauce

VEGETARIAN

Stuffed Pasta Shells

With Spinach Alfredo Crème & Topped with Marinera Sauce

New Menu Options to Come Soon!

VEGAN*

*Vegan Meals Incur a \$5 upcharge per meal

New Menu Options to Come Soon!

Accompaniments

SALADS

The Aerie Signature Salad

Field Greens Topped with Pickled Red Onions, Dried Cranberries, Sunflower Seeds, & Chevre Cheese, with Creamy White Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Romano, Asiago Cheeses, Croutons with Zesty Caesar Dressing

The Aerie Spinach Salad

Baby Spinach Leaves Topped with Strawberries, Shaved Apples, Julienned Carrots, Feta Cheese, with Raspberry Vinaigrette

Garden Salad

Romaine Lettuce, Cucumbers, Tomatoes, Red Onion, Croutons, with Italian Dressing or Ranch

SPECIALTY SALADS

Thai Salad

Shredded Napa Cabbage Tossed with Red Peppers, Scallions, Carrots, Peas, Mandarins, Slivered Almonds, with Sesame Dressing

Greek Penne Pasta Salad

With Cherry Tomatoes, Red Onions, Kalamata Olives, Cucumber, & Feta Cheese, with Red Wine Oregano Vinaigrette

Southwest Salad

Romaine Lettuce Tossed with Olives, Roasted Corn, Tomatoes, Cotija Cheese, Tortilla Strips with House-Made Mild Southwest Dressing

Roasted Beet Salad

Shaved Roasted Beets, Arugula, Herbed Goat Cheese, with Citrus Vinaigrette

VEGETABLES

Green Beans

With Caramelized Onion & Bleu Cheese Crumbles or Garlic & Almonds

Ratatouille

Diced Eggplant, Zucchini, Squash, Roma Tomato, Red Onions in a Robust Tomato Thyme Sauce

Asparagus

Oven Roasted, With Garlic, Lemon Butter Sauce

Oven Roasted Vegetables

Seasonal Vegetables with Olive Oil & Seasoning
Root Vegetables in Fall/Winter

Sautéed Broccolini

With Lemon & Parmesan

STARCHES

Roasted Yukon Potatoes

With Rosemary & Garlic Seasoning

Jasmine Rice

With Lemongrass Seasoning

Spanish Rice

Sautéed Rice Cooked in Tomato Chicken Broth

Wild Rice Pilaf

With Dried Cranberries, Toasted Almonds, & Chives

Basil Pesto Penne

With Roasted Vegetables

Roasted Red Potatoes

With Cajun Seasoning

Themed Menus

\$40 pp

SOUTH WEST FLARE

EUROPEAN FLARE

Choose 1 entrée

Chicken or Steak Fajitas

With Sautéed Onions & Peppers

Chipotle Lime Rubbed Chicken

With Pico de Gallo

Choose 3 accompaniments

Roasted Corn & Black Bean Salad

Corn, Beans, Tomatoes, Red Onions, Cilantro, & Bell Peppers

Southwest Salad

Romaine Lettuce Tossed with Olives, Roasted Corn, Tomatoes, Cotija Cheese, Tortilla Strips, with House-Made Mild Southwest Dressing

Spanish Rice

Sautéed Rice Cooked in Tomato Chicken Broth or With Lime and Cilantro

Pinto Beans

With Bacon

Appetizers

Chips & Salsa on Buffet

Mexican Bruschetta on Table

Choose 1 entrée

Rosemary Garlic Chicken

Seared Chicken Thighs in Aromatic Rosemary White Wine Reductions

Italian Flank Steak

With Green Herb Sauce

Choose 3 accompaniments

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Romano & Asiago Cheeses, whit Croutons with Zesty Caesar Dressing

Garden Salad

Romaine Lettuce, Cucumbers, Tomatoes, Red Onion, Croutons, with Italian Dressing or Ranch

Mushroom & Spinach Linguini

Linguini Noodles in Creamy White Sauce

Ratatouille

Diced Eggplant, Zucchini, Squash, Roma Tomato, Red Onions in a Robust Tomato Thyme Sauce

Appetizers

Caprese Skewers Passed

Focaccia and Olive Oil on Table

ASIAN FLARE

New Menu Options to Come Soon!

Appetizers

TIER ONE

\$30 per Dozen

Assorted Bruschetta
Bacon Wrapped Dates
Buffalo Chicken Bites
Chicken Satay

Jalapeno Bacon Wrapped Tater Tots
Mongolian Meatballs
Pork Pot Stickers
Swedish Meatballs

Caprese Sewers
Feta, Watermelon, &
Cucumber Bites
Rosemary, Pineapple, &
Mozzarella Skewers
Vegetarian Spring Rolls
Wedge Salad Skewers

TIER TWO

\$40 per Dozen

Bacon Wrapped Scallops
Bay Shrimp Cocktails
Coconut Prawns
Smoked Salmon Cucumber Bites
Mini Cheeseburger Skewers

Antipasto Skewers
Peppadew Prosciutto Skewers
Pesto Goat Cheese Stuffed Sweet Peppers
Sun-Dried Tomato and Basil Pinwheels
Smashed Blackberry & Goat Cheese Toasts

STARTERS

*Prized per Order
Order serves 25 people*

Hummus & Pita \$35
Chips & Salsa \$40
Spinach & Artichoke Dip with Chips \$45

PLATTERS

Prized per Person

Market Fresh Vegetables with Ranch \$3
Rustic Bread with Compound Butters \$3
Seasonal Fresh Fruit \$4
Artisan Cheese with Crackers \$5
Antipasto Board \$6
Mezze Platter \$6

Additional Information

Tier One appetizers included in food packages
Upgrades to Tier Two incur a \$10 upcharge per dozen
Tier One & Two options are passed
4 dozen minimum required per appetizer
Starters and platters are stationed on table

Bar Menu

BAR FEES

The charge for a bar and bartender(s) includes up to 5 hours of bar service, standard set-up and clean-up of the bar, glassware, ice, equipment and the legal liability waiver in compliance with OLCC requirements. Bar service will end approximately 30 minutes before scheduled departure time. Groups with 100-200 guests require a second bartender. Groups exceeding 200 guests may require a second bar and additional bartenders.

Bar Fee (includes one bartender)

Aerie Clubhouse: **\$250** Cave: **\$300**

Additional Bartenders \$150 each

Additional Bar \$100 (Beer & Wine only)

No Host Bar (cash bar)

\$300 minimum

if minimum is not met, remaining balance will be paid by client.

Hosted Bar

(prices will reflect regular bar pricing)

dollar amount or bottle/keg amount is set by client.

CORKAGE FEE

The Aerie allows outside beer and wine with corkage fees applied. Items must arrive pre-chilled. No refrigeration or storage is available. All items must be delivered to The Aerie Bartender or Food & Beverage Manager to be checked in; outside hard liquor is not permitted on the premises. At the end of the event, any unopened wine or beer must be removed by the client.

Non-Alcoholic Fee

\$0.75 per can | **\$3** per soda or sparkling water on table | **\$5** per bottle of Sparkling Cider

Wine/Champagne Fee \$12

per bottle (Standard 750 ml bottles)

Beer & Cider Fee

\$105 per keg | **\$0.75** per bottle

IN-HOUSE SELECTIONS

Wine

Bottle **\$27** | Glass **\$7**

Cocktails

Premium Spirits **\$8** | Top Shelf **\$11**

Celebration Toasts

Bottle of Sparkling Wine **\$27**

Bottle of Sparkling Cider **\$12**

Bottled Beer & Cider

Domestic **\$4** | Microbrew & Cider **\$5**

Pony Keg (approx. 62 pints)

Domestic **\$190** | Microbrew & Cider **\$275**

Half Barrel Keg (approx. 124 pints)

Domestic **\$285** | Microbrew & Cider **\$345**

Additional Information

Food must be served for bar to be opened

20% Service Charge will be added to all catering cost & beverage related costs

The Aerie at Eagle Landing reserves the right to refuse service to any person visibly intoxicated.

No alcohol of any kind may be consumed on the property unless purchased, opened, and served by an OLCC Licensed Staff Member of The Aerie.

Should any outside alcohol be found before, during or after the event, it will be confiscated, and a \$500 fee will be charged to the client. The Aerie reserves the right to discontinue any and all alcohol service immediately.