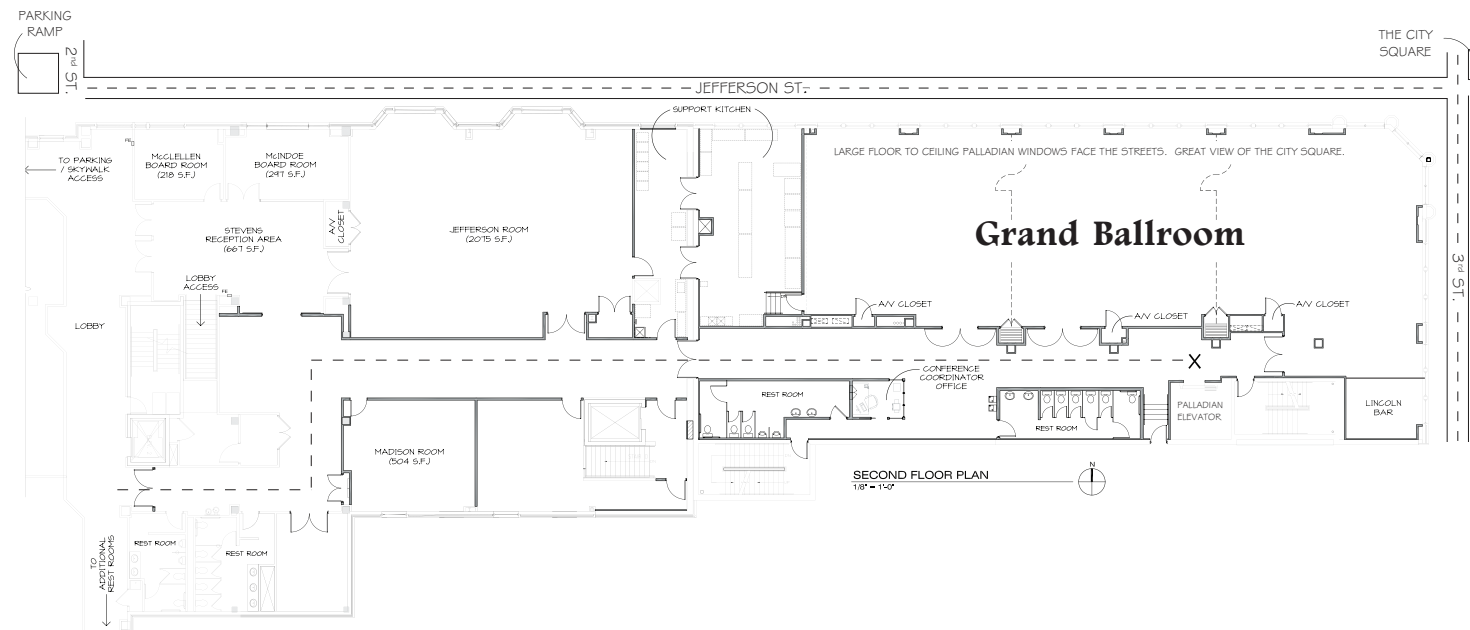


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WEDD

Catering Timeline for Weddings

90 Days Prior

Taste testing is available and can be scheduled through the sales coordinator. All food and beverage is provided by City Grill, with the exception of the wedding cake which may be brought in from a licensed baker.

45 Days Prior

Confirm your menu, pricing is guaranteed. Start finalizing the details.

5 Days Prior

Your final guest count is due. Plan on meeting with our team this week. The estimated full balance must be paid in advance, based on final guarantee, at your final detail meeting.

The Wedding Day

Relax and enjoy your special day.



203 Jefferson Street
Wausau, Wisconsin 54403
715.848.2900
www.jeffersonstreetinn.com
www.citygrillbistro.com



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The City Grill at Jefferson Street Inn presents custom designed wedding menus created especially for your special day.

Hors d'oeuvres

(Each item priced per 25 pieces)

Bacon Wrapped Water Chestnuts (GF) \$45

Bacon Wrapped Scallops (GF) \$75

Cocktail Shrimp (GF) \$75

Coconut Chicken \$45

Coconut Shrimp \$75

Assorted Stuffed Mushroom Caps \$45

Italian Sausage, Boursin Cheese, Spinach & Artichoke (V)

Bruschetta (V) \$35

Mini Crab Cakes with remoulade \$75

Assorted Canapés \$42

Sundried Mozzarella & Tomato Pesto, Cucumber Dill, Bleu Cheese & Walnut

Caribbean Chicken (GF) \$45

Meatballs BBQ, Italian, or Swedish \$45

Salami Coronets with Herb Cream Cheese and Olive (GF) \$40

Deviled Eggs (GF) \$40

Brie Cheese, Apple, Walnut Crostini (V) \$45

Mini Beef Wellingtons \$105

Caprese Skewers (GF) (V) \$50

Hors d'oeuvre Selections can be displayed on a station or passed by White Glove Attendants. Tray-Passed Receptions require one server per 50 guests at a fee of \$45.00 per server.

Plated Specialties

All Entrées include your choice of Salad, Vegetable and Starch, Fresh Assorted Rolls with Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk.

Chicken Forestiere (GF)
Grilled Chicken Breast topped with a Mushroom, Bacon, and Shallot Reduction \$20.25

Chicken Phyllo
Breast of Chicken stuffed with a Wild Rice Blend, Phyllo wrapped and finished with a Pesto Cream Sauce \$22.50

Prosciutto Wrapped Chicken Breast a la Florentine
Chicken Breast stuffed with sautéed Spinach, Mushrooms, Sun-Dried Tomatoes and Garlic, wrapped with thinly sliced Prosciutto Ham and finished with a Boursin Mornay Sauce \$23.50

Chef's Stuffed Chicken
Chef's favorite chicken breast stuffed with bacon, broccoli & cheese. Complimented with our housemade cheddar fondue. \$22.25

Tenderloin Filet (GF)
Hand-cut 100% Certified Angus, so tender "you can cut it with a butter knife" finished with a fresh herb infused essence
6 oz. - \$33.00 8 oz. - \$41.00
Add Shrimp \$11.00 or Add Sea Bass \$15.00

Herb Infused Prime Rib (GF)
Chef cut slow roasted Prime Rib of Beef served with Au Jus and Horseradish Sauce
10 oz. - \$24.50 13 oz - \$30.00

Maple Glazed Pork Tenderloin Towers (GF)
7 oz. sliced Pork Tenderloin served with Sun-Dried Cherry Sauce - \$23.25

Beef Short Ribs
Boneless, oven seared, infused with jus de veau and slow braised for hours \$30.00

Crab Stuffed Shrimp
Six Jumbo Shrimp stuffed with wild Lump Crabmeat and finished with Sauce Béarnaise \$29.00

Norwegian Salmon Three Way
With your choice of Herb-Crusted, Seared (GF) or Broiled (GF) and finished with Beurre Blanc \$25.00

Seared Hawaiian Sea Bass (GF)
Encrusted with French Sea Salt and finished with a flavorful lemon raspberry sauce \$38.00

Herb Encrusted Cod
Roasted Cod with Fresh Herbs and Japanese Bread Crumbs \$21.25

Vegetarian Strudel (V)
Julienne Spring Vegetables rolled in phyllo dough and finished with a boursin cream sauce. \$19.00

Portobello Chimichurri (GF) (V)
Marinated hearty Portobello mushroom caps served with a bright house made chimichurri sauce. \$19.00

Duet Plated Selections

A Combination Plate Includes Your Choice of Two Entrées, Choice of Salad, Vegetable and Starch, Fresh Assorted Rolls with Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Ice Tea and Milk. \$21.50

(Select two)

Honey Glazed Ham (GF)

Sliced Roast Sirloin of Beef with a Natural Gravy

Herb Encrusted Cod

Chicken Forestiere (GF)

Rosemary Lemon Grilled Chicken Breast (GF)

Upgrade to Specialty Entree

Norwegian Salmon Three Way \$3.75

4 oz. Filet of Beef Tenderloin \$3.75

Prosciutto Wrapped Chicken Breast \$3.75

Beef Short Ribs \$3.75

Maple Glazed Pork Tenderloin with Sun-dried Cherry Sauce \$3.75

Side Selections

Select one from each category. Seasonal options available.

Salad

City Grill Chop Salad

Chopped Romaine, Fresh Baby Greens, diced Tomato, Pasta, diced Onion, diced Nueske's Bacon tossed with a Maple Mustard Vinaigrette and topped with crumbled Bleu Cheese

City Grill House Salad

Mixed Greens, Grape Tomatoes, Sugared Walnuts, Red Onions, Croutons, Balsamic Vinaigrette, and Cheddar Cheese

Caesar Salad

Tossed crisp romaine lettuce, croutons and Chef's Caesar dressing; topped with fresh Parmesan cheese

Fresh Vegetable (GF)

(Select One)

Julienne Spring Vegetables

Green Beans Almondine

Green Beans with Red Peppers

Broccoli and Cauliflower Au Gratin

Baby Carrots with Honey and Pecans

Roasted Brussels Sprouts and Cranberries

Starch

(Select One)

Toasted Almond and Craisin Wild Rice Blend

Duchess Potatoes (GF)

Garlic Mashed Yukon Golds (GF)

Roasted Baby Reds (GF)

Flavors - Ranch, Cajun, Original

Twice Baked Potatoes (GF)

Fingerling Potatoes (GF)

Displays

(Each display serves approximately 50 people)

Charcuterie Board

Three regional cheeses, three artisan meats, gourmet fig jam and house pickles, garnished with fruit and nuts. Served with house made bread. \$250

Vegetable Crudités (GF) (V)

Seasonal Vegetables with Your Choice of Bleu Cheese, Ranch, Southwest Ranch or Dill Dressing \$75

Fresh Fruit Display (GF) (V)

Seasonal Fresh Fruit with Devonshire Fruit Dip \$75

Domestic Cheese and Sausage Display (GF)

An Array of Fine Cheeses accompanied with Sliced Local Trig's Sausage and Assorted Crackers \$95

Spinach Artichoke Dip (V)

Parmesan and cream cheese blended with artichoke, baby spinach and seasonings, served with crostini \$75

Stations

(Great Late Night Snack Options)

Minimum of 35 guests

2 hour maximum holding period

Potini Bar - Mashed Potatoes with Assorted Toppings including cheese, sour cream, butter, bacon & chives \$5.25

Nacho Bar - Taco seasoned ground beef with toppings including shredded cheese, black olives, jalapenos, sour cream, salsa, cheese sauce & diced onion \$5

Pasta Bar - Penne pasta, marinara sauce and alfredo sauce with hot accompaniments to include sausage, pepperoni, peppers, onions & black olives \$5

Macaroni & Cheese Bar - Guests can build their own creation, melted & shredded cheese options on the side, bacon, diced tomato, green onions, red chili peppers, buttered bread crumbs & diced ham \$5.25

The Butcher Block

Add on a Station to compliment these selections.

Honey Glazed Nueske's Baked Ham (GF)
serves approximately 40/50 people \$150

Roasted Turkey Breast (GF)
serves approximately 30/50 people \$175

Round Certified of Angus Beef (GF)
serves 50/60 people \$250

Whole Grilled Tenderloin of Beef (GF)
serves approximately 15/20 people \$290

Above Butcher Block Selections are served with Dijon Mustard, Mayonnaise, Horseradish and Cocktail Buns

All "Butcher Block" selections require a Culinary Attendant - \$125

(GF) = Gluten Friendly (V) = Vegetarian

All menu items subject to a 19% service charge & 5.5% sales tax. Prices subject to change. Prices quoted will be guaranteed 45 days prior.