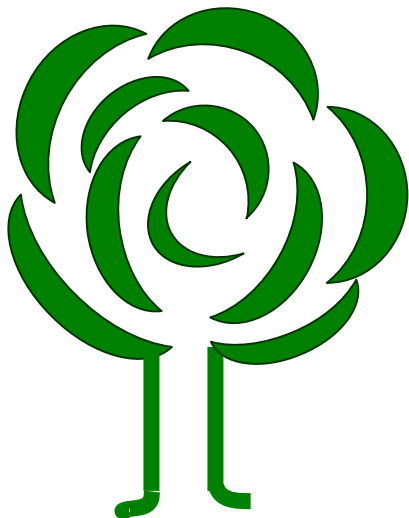


NAT'S ON MAPLE



“WHERE FOOD AND FRIENDS COME TOGETHER”

*112 S. Maple Street
Sycamore, IL 60178
(815) 895-4243*

2016

WEDDINGS

*Few things beat the pleasure of entertaining a group of friends or family, enjoying food, drink and lively conversation. A wedding is one of the most memorable events in a person's life. **Nat's on Maple** would like to be the ones to help create that lifetime memory.*

We want you, as the host, to enjoy your guests and take the worry and effort out of orchestrating your event. We have designed our menus to give you a taste of what we offer. Please meet w/ us personally to discuss substitutions and tailored menus.

WEDDING PACKAGES

STEP ONE

Select the style of service you prefer:

Plated

Buffet-Style

Family-Style

(additional \$1pp charge for family-style)

STEP TWO

Select two entrees from the following menus

<i>Silver (buffet only)</i>	<i>\$22.95</i>
<i>Gold</i>	<i>\$26.95</i>
<i>Platinum</i>	<i>\$38.95</i>

STEP THREE

Select a salad, starch and vegetable

STEP FOUR

Join us for a personal consultation at Nat's on Maple. We will assist you in creating your perfect menu and determining your service and rental requirements.

STEP FIVE

We welcome you to an exclusive tasting of your menu selections.

***all prices are subject to change*

All Menus Include:

- *Bride and Groom's meal*
- *China plate ware and silverware for food*
- *White linen napkin for each place setting*
- *White linens for Buffet Table*
- *Greenery for Buffet Table*
- *Cake Cutting (cake plates and forks provided for an additional charge)*
- *Rolls and butter*

To Secure Our Services:

- *Signed contract and \$500 to secure the date*
- *50% due 60 days prior to wedding*
- *Final balances due one day prior to wedding*

About Our Services

- *Servers provided ~ \$175 for each server for a 4-hour event. Number of servers based on the individual wedding and style of service chosen. There are no additional gratuities added to the event.*

SILVER MENU

Lasagna

Garlic Chicken

Chicken Limón

Chicken Marsala

Lightly floured chicken breasts sautéed with mushrooms topped off with a Marsala wine reduction.

Chicken with sundried tomato, spinach and a Parmesan cream sauce

Herb Roasted Chicken (Bone-In)

Fried Chicken (Bone-In)

Garlic Chicken Pasta

Sautéed Chicken, asparagus, broccoli and roasted red peppers tossed in a garlic sauce and served over penne pasta.

Penne Pasta with Roasted Vegetables

Eggplant Rollatini

Breaded Eggplant, rolled around provolone cheese and herbed ricotta, topped with a marinara sauce.

Sliced Roast Beef

Roasted Pork

GOLD MENU

Chicken Madeira

Sautéed chicken breasts topped with, mushrooms and mozzarella cheese with a Madeira wine sauce

Chicken Scallopine

Lightly floured chicken breasts sautéed and roma tomatoes, topped off with sherry wine sauce

Chicken Marsala

Lightly floured chicken breasts sautéed with mushrooms topped off with a Marsala wine reduction.

Garlic Chicken

Chicken with sundried tomato, spinach and a Parmesan cream sauce

Chicken with a basil parmesan cream sauce

Herb encrusted pork loin

Blackened Salmon with a Florentine sauce

PLATINUM MENU

Chicken Oscar

Sautéed chicken breasts topped off with crab meat, mozzarella cheese and a lemon butter sauce

Chicken Scallopine

Lightly floured chicken breasts sautéed and roma tomatoes, topped off with sherry wine sauce

Prosciutto Parma Chicken and Asparagus

with a white wine garlic sauce

Stuffed chicken breast

Stuffed with herbed cream cheese

Roasted Pork Loin with a Cherry Demi-glace

Pot Roast

Filet Mignon

Choice of sauces for your filet:

Wild mushroom

Shallot reduction

Garlic herb butter

Cabernet wine reduction

Filet Mignon Oscar

Beef Medallions with Cabernet reduction

Crab Stuffed Shrimp

Seared Salmon with shrimp and scallops with a garlic wine sauce

Filet of Sole filled with scallops and Shrimp complimented with a béchamel sauce

SALAD SELECTIONS

Tossed Salad

Mixed greens with tomato, cucumber, red onion and croutons

Traditional Caesar Salad

Romaine lettuce, parmesan cheese and crouton, Caesar dressing

Fresh Spinach Salad

Spinach, Mixed Greens, pears and sliced almonds drizzled with a Balsamic Vinaigrette

Maple Street Salad

Mixed greens, dried cranberries, pecans, and mandarin oranges, drizzled with a Balsamic Vinaigrette

STARCH SELECTIONS

Mashed Potatoes

Parslied Potatoes

Herb Roasted Potatoes

Parmesan Baby Potatoes

Wild Rice

VEGETABLE SELECTIONS

Sugar Snap Peas

Green Beans Almondine

Green Beans w/ butter

Broccoli

Asparagus ~ add \$2pp

***We serve Free-range chicken in all of our chicken entrees.*

***All of our chicken is lightly floured.*

PASSED OR TABLE HORS D'OEUVRES

3- Selections \$5-\$7pp

4-Selections \$8-\$10pp

Shrimp Cocktail~ Jumbo shrimp served chilled with a spicy cocktail sauce.

Meatballs~ Meatballs served Swedish or BBQ style.

Crab Stuffed Mushrooms~ Served with a spicy remoulade sauce.

Sausage Stuffed Mushrooms

Mini Crab Cakes~ Crab cakes made with jumbo lump crabmeat and served with a spicy remoulade sauce.

Smoked Salmon cucumber rounds~ Cucumber rounds topped with cream cheese, capers and smoked salmon.

Bruschetta~ Classic combination of fresh tomatoes, basil, garlic, olive oil, and balsamic vinegar, served with french bread toast points.

Tortellini skewers ~ Marinated cheese tortellini, fresh mozzarella, kalamata olives, and grape tomatoes.

Antipasto skewers ~ Genoa salami, tomato, fresh mozzarella and artichoke hearts marinated

Whole Poached or Smoked Salmon~ Whole salmon presented with dill cream cheese and crackers.

Crudit ~ Beautiful presentation of assorted vegetables with ranch dip, assorted cheeses and crackers, and seasonal fruit.

Spinach and Strawberry in filo cups~ Spinach, Strawberry, and almonds in filo cups

PASSED OR TABLE HORS D'OEUVRES *(Cont.)*

Chevre Crostini~ Toast points with Roasted Tomato, Goat Cheese and Fresh Basil

Beef Tips~ Beef tips complimented with a Cabernet Reduction

Garlic Shrimp~ Tender shrimp sautéed in garlic butter with fresh herbs and tomato.

Citrus Shrimp~ Tender shrimp sautéed in a citrus sauce.

Mashed Potato Martini Bar~ mashed potatoes served in Martini glasses, with a variety of toppings ~ cheddar cheese, scallions, bacon, parmesan cheese, sour cream, horseradish and ranch.

***Please add an additional charge of \$1pp for Martini glass rental.*