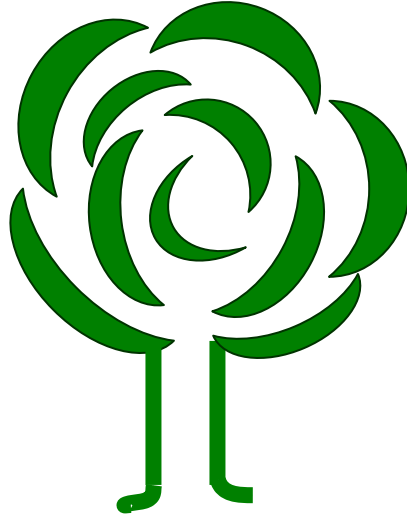


# NAT'S ON MAPLE



*“WHERE FOOD AND FRIENDS COME TOGETHER”*

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

*2017*

## 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>\$24.95</i>
<i>Gold</i>	<i>\$32.95</i>
<i>Platinum</i>	<i>\$42.95</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 or cake service 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)*

*Garlic Chicken Pasta*

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

*Penne Pasta with Marinara*

*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*

### *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*

*Roasted Pork Loin with a Cherry Demi-glace*

## *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*

### *Filet Mignon*

*Choice of sauces for your filet:*

*Wild mushroom*

*Shallot reduction*

*Garlic herb butter*

*Cabernet wine reduction*

### *Beef Medallions with Cabernet reduction*

### *Crab Stuffed Shrimp*

*Seared Salmon with shrimp and scallops with a garlic wine 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*

### *Maple Street Salad*

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

## *STARCH SELECTIONS*

### *Mashed Potatoes*

*Herb Roasted Potatoes*

*Parmesan Baby Potatoes*

*Wild Rice*

## *VEGETABLE SELECTIONS*

### *Sugar Snap Peas*

*Green Beans Almondine*

*Green Beans w/ butter*

*Asparagus ~ add \$2pp*

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

## *PASSED OR TABLE HORS D'OEUVRES*

*3- Selections \$6-\$8pp*

*4-Selections \$9-\$11pp*

*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.*

*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*

*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*

*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 saut ed in garlic butter with fresh herbs and tomato.*

*Citrus Shrimp~ Tender shrimp saut ed in a citrus sauce.*