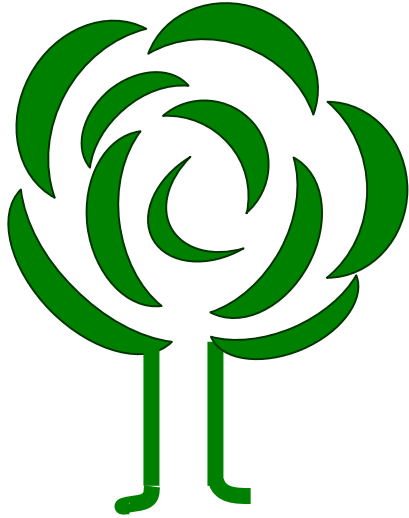


NAT'S ON MAPLE



“WHERE FOOD AND FRIENDS COME TOGETHER”

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

2013

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.

NAT'S ON MAPLE

"Where Food and Friends Come Together"

WEDDING PACKAGES

STEP ONE

Select the style of service you prefer:

Plated

Buffet-Style

Family-Style

Hors D'oeuvres Reception

STEP TWO

Select two entrees from the following menus

<i>Silver (buffet only)</i>	<i>\$16.95</i>
<i>Gold</i>	<i>\$19.95</i>
<i>Platinum</i>	<i>\$28.95</i>
<i>Diamond</i>	<i>\$34.95</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*

NAT'S ON MAPLE

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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 and Serving (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 ~ \$150 for each server for a 4-hour event. Number of servers based on the individual wedding and style of service chosen*

NAT'S ON MAPLE

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SILVER MENU

Herb Roasted Chicken (Bone-In)

Chicken Vesuvio (Bone-In)

Fried Chicken (Bone-In)

Baked Chicken with a garlic butter sauce (8-10 oz)

Chicken with sundried tomato, spinach and a Parmesan cream sauce

Chicken - with a pesto cream sauce

Lasagna

Four Cheese 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 fresh asparagus, mushrooms and mozzarella cheese with a Madeira wine sauce

Chicken Scallopine

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

Chicken Marsala

Lightly floured chicken breasts sautéed with shiitake and button mushrooms topped off with a Marsala wine reduction, served with penne pasta.

Chicken with Roasted Roma Tomato

Sautéed chicken breasts topped with roasted Roma Tomatoes, spinach, pine nuts and fresh mozzarella with a garlic wine sauce.

Baked Chicken with a garlic butter sauce (8–10 oz)

Chicken with sundried tomato, spinach and a Parmesan cream sauce

Chicken with a pesto cream sauce

Herb encrusted pork loin

Pot Roast

Blackened Salmon with a Florentine sauce

Seared Salmon with a Cajun cream sauce

PLATINUM

Chicken Oscar

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

Chicken Cordon Bleu

with prosciutto, Swiss cheese and a béchamel sauce

Prosciutto wrapped chicken and Asparagus

Stuffed chicken breast

w/ feta and spinach, herbed ricotta, or fresh mozzarella, red pepper and spinach topped with a béchamel sauce

Stuffed Pork Loin with a roasted pork reduction

Center Cut Pork Chop with honey balsamic glaze

Seared pork Tenderloin with wild mushrooms demi-glaze

Beef Tenderloin Medallions with Cabernet reduction

London Broil with a wild mushroom reduction

Beef Tips with a red wine reduction

Shrimp Orleans (6ea pp)

Shrimp, andouille sausage, red and yellow peppers, and mushrooms in a Cajun cream sauce served over rice

Cedar Plank Salmon or Shrimp (6ea pp)

Seared Salmon with crawfish in a Cajun cream sauce

DIAMOND

Prime Rib

Filet Mignon

Filet Mignon Oscar

Beef Wellington

Beef tenderloin with a mushroom duxelle sauce wrapped in puff pastry

Chicken Wellington

Seared Salmon with shrimp and scallops

Prosciutto wrapped scallops

Filet of Sole filled with scallops and Shrimp

Crab Stuffed Shrimp (5ea pp)

Choice of sauces for your filet:

Wild mushroom

Shallot reduction

Garlic herb butter

Cabernet wine reduction

SALAD SELECTIONS

Tossed Salad

Mixed greens with tomato, cucumber, red onion and croutons

Traditional Caesar Salad

Romaine lettuce, parmesan cheese and croutons

Fresh Spinach Salad

Spinach, pears and candied pecans

Maple Street Salad

Mixed greens, dried cranberries, pecans, and mandarin oranges

STARCH SELECTIONS

Mashed Potatoes

Parslied Potatoes

Herb Roasted Potatoes

Parmesan Encrusted Potatoes

Wild Rice

Chicken Infused Rice

VEGETABLE SELECTIONS

Sugar Snap Peas

Green Beans Almondine

Green Beans w/ butter

Broccoli

Jumbo Asparagus

PASSED OR TABLE HORS D'OEUVRES

3- Selections \$4-\$6pp

4-Selections \$7-\$9pp

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~

Chicken Satay~ Chicken tenders marinated in a Thai peanut sauce.

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

Gourmet Mini Sandwiches~ Ham, Turkey, and Pastrami with assorted cheeses on gourmet rolls.

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

Mashed Potato Martini Bar~ mashed potato and sweet mashed potato served in Martini glasses, with a variety of toppings ~ cheddar cheese, scallions, bacon, parmesan cheese, brown sugar, and candied pecans.

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

PASSED OR TABLE HORS D'OEUVRES
(Cont.)

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

Mini Chicken Wellington~ mini chicken with a mushroom duxelle sauce wrapped in puff pastry.

Cajun Beef Tips~ Beef tips tossed in a Cajun cream sauce

Jerk Shrimp~ Tender shrimp sautéed in Jamaican butter with fresh herbs and tomato.

Prosciutto Wrapped Scallops~ Sea scallops wrapped in prosciutto

DESSERT OPTIONS

SWEETS TABLE

DELUXE SWEETS TABLE

ASSORTED CANDY BUFFET

*We would be glad to discuss any of the dessert tables with you in order to
customize it to your tastes.*