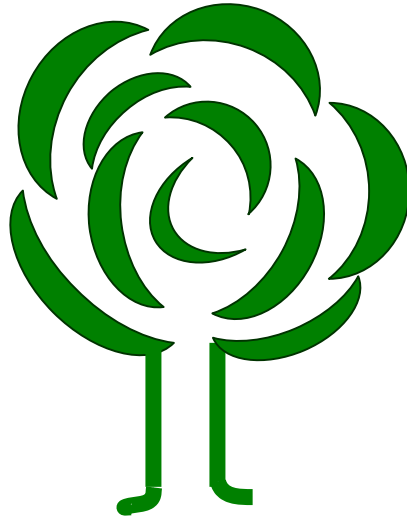


# NAT'S ON MAPLE



***“WHERE FOOD AND FRIENDS COME TOGETHER”***

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

**2015**

## ***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*

#### STEP TWO

*Select two entrees from the following menus*

|                             |                |
|-----------------------------|----------------|
| <i>Silver (buffet only)</i> | <i>\$20.95</i> |
| <i>Gold</i>                 | <i>\$25.95</i> |
| <i>Platinum</i>             | <i>\$32.95</i> |
| <i>Diamond</i>              | <i>\$39.95</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

*"Where Food and Friends Come Together"*

## *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 ~ \$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

*"Where Food and Friends Come Together"*

## SILVER MENU

*Herb Roasted Chicken (Bone-In)*

*Fried Chicken (Bone-In)*

*Garlic Chicken*

*Chicken Limone*

*Chicken with sundried tomato, spinach and a Parmesan 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 mushrooms topped off with a Marsala wine reduction.*

### *Garlic Chicken*

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

*Chicken with sundried tomato, spinach and a Parmesan cream sauce*

*Chicken with a basil parmesan cream sauce*

*Herb encrusted pork loin*

*Pot Roast*

*Blackened Salmon with a Florentine sauce*

## *PLATINUM*

### *Chicken Oscar*

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

### *Marinated Grilled Chicken*

*With roasted red pepper, mozzarella and portabella mushrooms*

### *Proscuitto Chicken and Asparagus*

#### *Stuffed chicken breast*

*Stuffed herbed cream cheese*

### *Roasted Pork Loin with a Cherry Demi-glace*

### *Beef Medallions with Cabernet reduction*

### *Crab Stuffed Shrimp*

## *DIAMOND*

*Filet Mignon*

*Filet Mignon Oscar*

*Seared Salmon with shrimp and scallops*

*Prosciutto wrapped scallops*

*Filet of Sole filled with scallops and Shrimp*

*Crab Stuffed Shrimp*

*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 crouton, Caesar dressing*

### *Fresh Spinach Salad*

*Spinach, Mixed Greens, pears and candied pecans 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*

*Jumbo Asparagus ~ add \$2pp*



## *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*

*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*

*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 tossed in a Cabernet Reduction

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

*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.*