



Wedding Menu

18 West Mill Street

Plymouth, WI

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Traditional Dinner Menu

\$20.00 per person Buffet

\$22.00 per person Family Style

Choose Two Meats (Tier 1):

- ❖ Broasted Chicken
- ❖ Herb Baked Chicken
- ❖ BBQ Glazed Baked Chicken
- ❖ Bourbon Glazed Pork Loin
- ❖ Sliced Honey Ham
- ❖ Sliced Turkey in Gravy
- ❖ Pork Roast in Pan Gravy

Choose from the following (Tier 2) for an additional \$2.00 per person

- ❖ Beef Tenderloin Tips in Gravy
- ❖ Bacon Wrapped Pork Tenderloin
- ❖ Chicken Cordon Bleu
- ❖ Broccoli & Cheddar Stuffed Chicken
- ❖ Baked Lemon & Herb Cod
- ❖ Baked Cod with Crab Stuffing
- ❖ Barbeque Ribs
- ❖ Beef Pot Roast

Add a 3rd Meat Selection of your choice
for \$2.00 (Tier 1) or \$3.00 (Tier 2) per
person

Choose One:

- ❖ Homemade Mashed Potatoes
- ❖ Roasted Herbed Red Potatoes
- ❖ Wild Rice
- ❖ Baked Potatoes
- ❖ Loaded Mashed (+\$1.00)
- ❖ Additional Starch \$1.50 per person

Choose One:

- ❖ Broccoli, Green Beans, Yellow Carrots & Red Peppers
- ❖ Garlic Butter Green Beans
- ❖ Carrots, Broccoli & Cauliflower in Parsley Butter
- ❖ Buttered Corn
- ❖ Additional Vegetable \$1.50 per person

Includes:

- ❖ Plated Garden Salad & Dressing
(You may substitute your Garden Salad for Pasta Salad or Coleslaw)
- ❖ Rolls and Butter
- ❖ Coffee, Milk & Water
- ❖ Linen Tablecloths & Napkins

Additional Options:

- ❖ Italian Pasta Salad, Coleslaw or Potato Salad \$1.50 per person
- ❖ Fresh Fruit \$1.50 per person



Taste of Italy Menu

\$18.00 per person Buffet

\$20.00 per person Family Style

Choose Two:

- ❖ Chicken Parmesan over Fettuccini
- ❖ Spaghetti and Meatballs
- ❖ Fettuccini Homemade Alfredo
- ❖ Meat Lasagna
- ❖ Vegetable Lasagna
- ❖ Chicken Fettuccini Alfredo
- ❖ Original Mac & Cheese
- ❖ Chicken Bacon Ranch Mac & Cheese
- ❖ Buffalo Mac & Cheese
- ❖ Chicken Carbonara
- ❖ Seafood Pasta in Alfredo
- ❖ Pork Truffle Mac & Cheese

Choose One:

- ❖ Garlic Bread
- ❖ Hot Garlic Breadsticks
- ❖ Dinner Rolls & Garlic Butter

Includes:

- ❖ Plated Caesar Salad
(You may substitute your Caesar Salad for Garden Salad or Italian Pasta Salad)
- ❖ Antipasto Tray/Plate
- ❖ Coffee, Milk & Water
- ❖ Linen Tablecloths & Napkins

Additional Options:

- ❖ Broccoli, Green Beans, Yellow Carrots & Red Peppers \$1.50 per person
- ❖ Garlic Butter Green Beans \$1.50 per person
- ❖ Carrots, Broccoli & Cauliflower in Parsley Butter \$1.50 per person
- ❖ Italian Pasta Salad \$1.50 per person
- ❖ Fresh Fruit \$1.50 per person



Small serves 10-15. Medium serves 20-25. Large serves 30-35

Fruit Tray

An Assortment of fresh seasonal fruit

Small \$50

Medium \$65

Large \$75

Vegetable Tray

Fresh crunchy veggies served with creamy dill dip

Small \$35

Medium \$60

Large \$80

Cheese and Sausage Platter

Garlic Sausage and an assortment of cheeses served with crackers

Small \$40

Medium \$70

Large \$95

Fiesta Taco Dip

Creamy taco dip topped with lettuce, tomatoes, cheddar, olives, and onions.

Served with tortilla chips.

Small \$35

Medium \$50

Large \$75

Antonio's Beer Dip

Cream cheese, cheddar and beer...how can you go wrong?

Served with pretzels for dipping.

Small \$25

Medium \$50

Large \$75

Parmesan Artichoke Dip

Piping hot and loaded with artichokes, a blend of cheeses and garlic.

Served with tortilla chips.

Small \$25

Medium \$35

Large \$50

Wings

Wings served with three tasty sauces.

50 Wings - Boneless \$50 - Traditional \$75

100 Wings - Boneless \$100 - Traditional \$150

150 Wings - Boneless \$150 - Traditional \$225

Meatballs

Served in BBQ sauce, Beef and Mushroom Gravy or Naked

Small \$45

Medium \$75

Large \$105

Antoinette's Famous Bruschetta

Served with garlic toasts.

Small \$35

Medium \$45

Large \$55

Homemade Deviled Eggs

Small \$25

Medium \$40

Large \$55

Tortilla Roll Ups

Homemade Veggie Cream Cheese rolled up in a garlic herb tortillas and sliced.

Small \$25

Medium \$40

Large \$ 55

Build Your Own Sliders

Mini Rolls, Turkey, Ham, Cheese, Lettuce, Tomato, Onion, Mayo and Mustard.

Small \$75

Medium \$125

Large \$170

Shrimp Cocktail

50 Shrimp \$75

100 Shrimp \$150

150 Shrimp \$225

Pork Eggrolls

Chinese vegetables and pork wrapped in a crispy eggroll

120 pieces \$175

Bourbon Glazed Bacon Wrapped Water Chestnuts

100 pieces \$250

Snack Mixes

\$15 per pound

House Made Ranch or Cajun Pretzels, Gardetto's



Beverage Menu

Bottled Beer:

Domestic \$3.50-\$5.00

Imports & Craft \$5.00-\$6.00

Mixed Drinks \$4.00-\$6.00

Cocktails \$5.00-\$8.00

Wine: \$5.50 per glass or \$45.00 per bottle (1.5L bottle)

Choose From:

- ❖ Cabernet Sauvignon
- ❖ Pinot Noir
- ❖ Lambrusco
- ❖ Merlot
- ❖ White Zinfandel
- ❖ Chardonnay
- ❖ Pinot Grigio
- ❖ Riesling
- ❖ Moscato

Champagne - \$25.00 per bottle

Half Barrel of Domestic Beer - \$250.00

Choose From:

- ❖ Miller Lite
- ❖ Coors Light
- ❖ Bud Light
- ❖ Busch Light

Specialty barrels are available upon request. Please ask for pricing.

Soda - \$3.00 each or \$2.00 per confirmed guest

Additional Options

○ Head Table Riser/Stage	\$40.00/4'x8' riser
○ Cake Cutting/Dessert Service	\$2.00/person
○ 72" Satin or Organza Overlay	\$10.00/table
○ Satin or Organza Table Runner	\$6.00/table
○ Ivory Chair Cover with or without Sash	\$4.00-\$6.00/chair
○ Special Order Color Napkin	\$1.50/guest
○ Audio Package with Wireless Microphone	\$25.00
○ Video Package - Projector, 100" screen & two 42" monitors	\$50.00
○ Movable 65" TV Monitor on Cart (2 available)	\$25.00 each (plus Video charge)
○ Market Lights	\$250.00
○ Wedding Ceremony Charge	\$1500.00
○ Extended Cocktail Hour Charge	\$100.00/30 minutes

Menus & prices effective 3-1-2026

All menu prices are subject to change up to 10% with or without notice