

Wedding Menu

18 West Mill Street

Plymouth, WI

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www.amoreplymouth.com



Traditional Dinner Menu

\$17.00 per person Buffet \$19.00 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

\$16.00 per person Buffet \$18.00 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 \$40 Medium \$55 Large \$75

Vegetable Tray

Fresh crunchy veggies served with creamy dill dip Small \$30 Medium \$55 Large \$75

Cheese and Sausage Platter

Garlic Sausage and an assortment of cheeses served with crackers
Small \$35
Medium \$65
Large \$90

Fiesta Taco Dip

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

Small \$25 Medium \$40 Large \$65

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 \$45

Wings

Broasted Wings and Drummies served with three tasty sauces. $50 \ \text{Wings} \ \$50$ $100 \ \text{Wings} \ \$100$ $150 \ \text{Wings} \ \$150$

Meatballs

Served in BBQ sauce, Beef and Mushroom Gravy or Naked
Small \$35
Medium \$65
Large \$95

Antoinette's Famous Bruschetta

Served with garlic toasts.

Small \$35

Medium \$45

Large \$55

Homemade Deviled Eggs

Small \$25 Medium \$35 Large \$50

Tortilla Roll Ups

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

Small \$20

Medium \$35

Large \$50

Build Your Own Sliders

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

Small \$65

Medium \$110

Large \$150

Shrimp Cocktail

50 Shrimp \$50 100 Shrimp \$100 150 Shrimp \$150

Pork Eggrolls

Chinese vegetables and pork wrapped in a crispy eggroll 120 pieces \$175

Bourbon Glazed Bacon Wrapped Waterchestnuts

100 pieces \$175

Snack Mixes

\$10 per pound House Made Ranch or Cajun Pretzels, Gardetto's



Beverage Menu

Bottled Beer: Domestic \$3.50-\$4.00 Imports & Craft \$5.00-\$6.00

Mixed Drinks \$3.50-\$6.00 Cocktails \$4.50-\$8.00

Wine: \$5.50 per glass or \$35.00 per bottle (1.5L bottle)

Choose From:

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

Champagne - \$20.00 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 - \$2.00 each or \$1.50 per confirmed guest

Additional Options

 Head Table Riser/Stage 	\$40.00/4'x8' riser
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Cake Cutting/Dessert Service \$1.00/person

o 72" Satin or Organza Overlay \$6.00/table

o Satin or Organza Table Runner \$4.00/table

o Ivory Chair Cover with or without Sash \$4.00-\$6.00/chair

o Special Order Color Napkin \$1.00/guest

o 18"x18" Center Table Squares \$1.00 each

Audio Package with Wireless Microphone and Podium \$25.00

Video Package - Projector, 100" screen & two 42" monitors \$35.00

o Audio & Video Combo \$50.00

Movable 65" TV Monitor on Cart (2 available)
 \$25.00 each (plus Video charge)

o Market Lights \$200.00

Decorating/Take Down Service \$50/hr/person

Wedding Ceremony Charge \$1500.00

Extended Cocktail Hour Charge \$100.00/30 minutes