

# MENU



## Main Course - \$18 per per guest

choose 2

### PORK MARSALA

*Tender boneless pork chops with deeply caramelized mushrooms served smothered in a creamy marsala sauce*

### BAKED MOSTACCOLI W/ MEAT SAUCE

*Tender pasta with a hearty Italian meat sauce topped with a decadent combination of creamy cheeses.*

### MEAT CANNELLONI

*Cannelloni stuffed with a juicy spinach and beef filling, topped with tomato sauce and melty cheese.*

### CLASSIC POT ROAST

*Fall apart, tender Pot Roast slow cooked and smothered in a delicious aujus with potatoes and carrots.*

### CHICKEN FLORENTINE

*Tender chicken breast coated in a garlic spinach white wine cream sauce*

### CHICKEN FETTUCCINI

*Seasoned chicken breasts, broccoli florets, and tender noodles, coated cream sauce*

## Premium Main Course - \$22 per guest

choose 2

### FIRE BRAISED BRISKET

*Mouthwatering, smoky beef brisket*

### ITALIAN MARINATED HERB AND GARLIC CHICKEN w/ PESTO CREAM

*Chicken marinated with Italian herbs and garlic and topped with a pesto cream sauce*

### SMOKED PORK LOIN WITH BOURBON AND PEACH GLAZE

*slow smoked pork lion with a decadent bourbon peach glaze.*

### SMOKED PECAN HAM WITH BOURBON PEACH GLAZE

*succulent ham smoked with pecan wood served in a bourbon peach sauce.*

### CHICKEN PARMESAN

*Tender breaded chicken breast smothered in a rich homemade tomato sauce and topped with melted mozzarella cheese*

### LASAGNA ROLLS

*Layers of Italian Sausage, Ground Beef, Ricotta and Mozzarella Cheese served with Marinara*

*\*prices are subject to change\**

*\*All offerings include your choice of house or caesar salad, rolls or breadsticks, complimentary water, coffee, tea, and lemonade.*

## Sides

choose 2 -additional sides can be added - \$4 per guest

Garlic Mashed Potatoes

Buttered Sweet Corn

Oven Roasted Red Skin Potatoes

Wild Rice Pilaf

Ranch Scalloped Potatoes

Broccoli Florets

Bacon Green Beans

Classic Mac and Cheese

Brown Sugar Glazed Carrots

Buttered Noodles (best served with our Chicken Parmesan)

Sonoma Blend Vegetables

### Add a Tasting Table - \$7.50 per guest

A Lavish Display of Beautifully Arranged Fresh Fruits, Colorful Seasonal Vegetables, Artisan Meats and Cheeses, Dried Fruits, Assorted Nuts, Preserves and Dips, Artisan Breads, Crackers, Crisps built into an all edible work of art!

# REHEARSAL DINNER STATIONS

Rehearsal dinners may be held on the property by any couple who has reserved a wedding weekend with us.

**The rehearsal dinner catering package is \$1000.00. Rehearsal Dinners at Red Oak Valley include set up, catering for up to 35 guests (additional guests are \$18 per guest), black tablecloths\*, ceramic plates, silverware, glassware, water, tea, lemonade, and clean up.**

\*White or Colored table Cloths have a \$5 charge per table

## Ultimate Taco Bar

Your choice of two types of meat (beef, chicken, or pork)

All the fixings: thinly sliced iceberg lettuce, tomatoes, salsa, sour cream, guacamole, sliced white onion, jalapenos, and shredded cheese) as well as fajita vegetables. Your choice of hard or soft tacos

Accompanied by Queso, Chips and salsa

## Ultimate Mashed Potato Bar

Our famous garlic mashed potatoes with all the fixings, including Butter, Sour Cream, Green Onions, Shredded Cheese, and Bacon Bits.

Accompanied by our homestyle rolls and Ceasar Salad as well as your choice of two sides

## Pasta Bar

Penne Pasta and Cheese Tortellini

Alfredo Sauce, Zesty Marinara, Homestyle Meatballs, Chicken Breast Strips, Pesto, Red Pepper Flakes, Parmesan Cheese, and Italian Bread Sticks to create your pasta masterpiece!

Accompanied by our Ceasar Salad and one side

## Country BBQ

Your choice of one: Pulled BBQ Pork or Pulled BBQ Chicken with buns

Two sides and our house salad

# BAR OFFERINGS

**BEER:** BUDWEISER, BUD LIGHT, MICHELOB ULTRA BUSCH LIGHT, BUDWEISER SELECT, MILLER LITE AND COORS LIGHT  
**WINE:** BAUERNHOFAN - DRY RED., VIGNOLES - SEMI-DRY WHITE, SILVER DICK - SWEET WHITE, CREEK BED RED - SWEET RED

SOFT BAR	BEER & WINE
<p>This package is designed to accommodate a nondrinking crowd. <b>Select up to 6 soft drinks. Bottled water will be available as well.</b></p> <p><b>\$8 PER GUEST</b> \$2 PER HOUR FOR EACH ADDITIONAL HOUR</p>	<p>This package includes your choice of <b>2 beers and 2 wines</b>. The bar will be stocked with these selections as well as an assortment of bottled water, soft drinks.</p> <p><b>\$14 PER GUEST</b> \$4 PER HOUR FOR EACH ADDITIONAL HOUR</p>
HOUSE BAR	PREMIUM BAR
<p>This package is designed to accommodate any size guest list while offering an excellent selection behind the bar. <b>This package includes up to 2 beers, 2 wines, and an assortment of house liquor, including:</b> Ten High Sour Mash, Bellows Gin, El Torro Silver Tequila, Du Bouchet Peach Schnapps, Bellows Vodka, Di Amore Amaretto</p> <p><b>\$16 PER GUEST</b> \$4 PER HOUR FOR EACH ADDITIONAL HOUR</p>	<p>This package is designed to accommodate the most diverse selection for your bar. It can accommodate a large diverse crowd, or a small group while offering the most options. <b>This package includes up to 3 domestic beers, up to 3 wines, and an assortment of premium spirits including:</b> Tito's Vodka, Jack Danielle's Whisky, Disaronno, Jim Beam Bourbon, Camarena Tequila, Captain Morgan Spiced Rum, Malibu, Jameson, Bacardi</p> <p><b>\$19 PER GUEST</b> \$6 PER HOUR FOR EACH ADDITIONAL HOUR</p>
CASH BAR	
<p>\$350 Bar set up fee \$200 per bartender \$1000 MINIMUM</p> <p>Pre-authorization credit card form is required. \$1,000 minimum must be met. Host will pay for the difference if the minimum is not met.</p> <p>Includes 4-hours. Each additional hour is \$75</p>	<p>A CASH/TAB bar can be added to ANY offering. A Bar Set Up package of \$350 will be charged ON THE FOLLOWING PACKAGES - SOFT BAR, BEER AND WINE, AND CASH / TAB BAR. Bar set up includes tonic water, club soda, cranberry juice, orange juice, pineapple juice, sweet &amp; sour mix, bloody mary mix, limes, lemons, oranges, olives, cherries, all your cups and bar napkins.</p> <p><b>AFTER 4 HOURS OF COVERAGE, BAR SERVICES ARE \$75 PER HOUR + THE PER GUEST RATE.</b></p>

PAYMENT FOR THE BAR PACKAGE IS DUE THIRTY DAYS BEFORE YOUR EVENT. ALL BAR PACKAGES ARE FOR 4 HOURS.  
PARTIES OF 150 OR MORE REQUIRE 2 BARTENDERS, PARTIES OF 200 OR MORE REQUIRE 3 BARTENDERS.