



*dina's*  
AT THE  
MONT

# Wedding Catering Food & Drink Menu 2020

Cocktail Hors d'oeuvres . . . . . Pages 1

Salad /Soup . . . . . Page 2

Create Your Own Buffet . . . . . Pages 3 & 4

Plated Dinner

Beef, Chicken, Seafood, Pork & Duet Plates . . . . . Pages 5,6, 7 & 8

Kids Meals . . . . . Page 8

Late Night Options/Food Truck /. . . . . Page 9

Pre-Ceremony Platters . . . . . Page 9

From Our Bakery . . . . . Page 10

On-site Ceremony & Additional Options . . . . . Page 11

Bar Packages . . . . . Pages 12 & 13



## **Cocktail Hors d'oeuvres Packages**

### **Antipasto Display - \$9.95 per person**

The antipasto display includes special cured meats, array of cheeses, grilled vegetables, olives, fruit and assorted breads.

## **Passed or Displayed Hors d'oeuvres**

---

### **Package #1**

**Choose 3 - \$9.95 per person**

Buffalo Beer Sips  
Bruschetta  
Assorted Flat Bread Pizza  
Caprese Skewers  
Pork Pot Stickers  
Chicken Satay  
Coconut Chicken Bites

---

### **Package #2**

**Choose 3 - \$12.95 per person**

Buffalo Beer Sips  
Fruit Skewers  
Shrimp Ceviche  
Shrimp Cocktail  
Curry Lamb Lollipop  
Shrimp and Lobster Fritters  
Stuffed Mushrooms  
Spicy Fried Cheese Curd



## **Salads**

All dinner come with our house salad and assorted rolls.

### Specialty Salads

Watermelon Salad - \$3 .75 per person

Sheila Salad - \$3 .75 per person

Wild berry Salad - \$4 .00 per person

Grilled Caesar Salad - \$3 .25 per person

Kale Salad - \$4 .00 per person

Cup of Soup - \$4 .00 per person



# Buffet Packages

## Create your own Buffet

All buffets come with our house salad and assorted rolls, seasonal vegetable and potato choice.

Choose 2 proteins - \$33.95 per person

Choose 3 proteins - \$39.95 per person

---

### Protein choices

---

Marinated Chicken Breast

Mediterranean Marinated Chicken Breast

Caprese Chicken

Lemon Grilled Salmon

Teriyaki Glazed Salmon

Pork Tenderloin

Beef Medallions Sliced

Turkey

Sliced Roast Beef



# Buffet Packages

---

## Potato Choices

---

Rocky Mountain Mashed potatoes

Truffle smashed red skin potatoes

Roasted Fingerling Potatoes

Baked Potato

Roasted Baby Sweet Potatoes

Duchess Twice Baked Potatoes

Carving Station Addition - \$75 Carving Attendant Fee



## **Plated Dinners**

### **Beef Options**

10-12 oz. Grilled Strip Steak Topped with Fried Onions -

\$29 .95 per person

8-9 oz. English Cut Boston Strip - \$31 .95 per person

8 oz. Filet Mignon - \$39.95 per person

\*All beef is cooked medium rare to rare\*

### **served with a choice of**

Bourbon Black Peppercorn Demi

Sweet Shallot Brown Sauce

Wild Mushroom Blend

Sautéed Onions



## **Plated Dinners**

### **Chicken Options**

Herb Marinated Chicken Topped with Shallot Garlic Sauce -

\$25 .95 per person

Chicken Cecelia - Breaded Pan Seared Chicken Breast with Roasted  
Tomato, Arugula, Balsamic Drizzle and Shaved Parmesan on a  
Bed of Potato Rissole -

\$27 .95 per person

Caprese Chicken- Marinated Chicken Breast Topped with Roasted Tomato,  
Fresh Mozzarella and Basil with Balsamic Drizzle -

\$27 .95 per person

Apple Cranberry Stuffed Chicken - Chicken Breast Stuffed with  
Apples, Craisins, Raisins and Traditional Stuffing with a Sweet

Apple Sauce -

\$27 .95 per person

Wild Mushroom Florentine Stuffed Chicken - Chicken Breast with Blend of  
Mushrooms, Spinach and Cream Sauce -

\$27 .95 per person



## **Plated Dinners**

---

### **Seafood**

---

Teriyaki Glazed Salmon - \$29 .95 per person

Lemon Grilled Salmon - \$29 .95 per person

Citrus Seared Halibut - \$33 .95 per person

Blackened Sea Bass with Mango Salsa - \$39 .95 per person

---

### **Pork**

---

Large Bone in Pork Chop - \$28 .95 per person

Hand Carved Pork Tenderloin - \$26 .95 per person





## **Plated Dinners**

### **Duet Plates**

4-6 oz. Hand Cut Filet along with 4-6 oz. Chicken Breast -

\$37 .95 per person

Beef Medallion and Seafood Stuffed Shrimp -

\$48 .95 per person

4-6 oz. Hand Cut Filet along with 4-6 oz. Grilled Salmon -

\$39 .95 per person

4-6 oz. Hand Cut Filet Served with Seafood Stuffed Scallops

\$48 .95 per person

\*All plated meals come with seasonal vegetable and choice of potato.

\*Vegetarian and gluten free options available upon request.

## **Kids Meals**

Chicken Fingers and French fries

Macaroni and Cheese

Cheese or Pepperoni Pizza

\$12 .95 per child



## **Late Night Snacks**

Poutine Bar - \$5 .95 per person

Dina's Pizza - \$4 .95 per person

Loaded Nachos - \$4 .00 per person

S'mores Bar - \$4 .95 per person

Popcorn - \$2 .95 per person

Chicken Fingers - \$4 .95 per person

## **Late Night Food Truck**

Taco Bar - \$10 .95 per person

Tailgate Truck - \$10 .95 per person

Beef on Weck - \$10 .95 per person

\*There is a \$200 fee to rent the food truck.

## **Pre-Ceremony Platters for the Wedding Party**

Deli Lunch Platter for your Wedding Party - \$14 .95 per person

Danish Platter - \$8 .95 per person

Donuts and Cider - \$5 .95 per person



## **From Our Bakery**

Wedding Cake Made to Your Specifications - \$4.25 per person

Cupcakes - \$3 .75 each

Assorted cookies - \$1 .50 each

Assorted pies - \$22 .00 each

Chocolate Covered Strawberries - \$2 .95 per person

Mini Cannoli - \$2 .00 each



## **On-site Ceremony Options**

Bottom of the Hill- \$ 400 .00 Top of  
the Hill- \$475 .00

\*On site ceremony includes small bottled water for your guests

---

### **Additional Options**

---

Chair Covers - \$3 .00 each

Church Pews for Top of Hill Ceremony - \$300 .00

Gold Charger Plates - \$0 .75 each

90" square tablecloths - \$8 .00 each

(available in white, black or ivory) Linen

Napkins - \$0 .50 each

(available in assorted colors)

Wine Barrels - \$15 .00 each

Cake stand - \$5 .00

Dessert Stands - \$5 .00



## Bar Packages

Beer and Wine Package - \$29 Per Person

Standard Bar Package - \$38 Per Person

Premium Bar Packages - \$45 Per Person

\*All Packages are 5-hour packages

\*All Packages include our House Wine and 1 Brand Keg Beer

\_\_\_\_\_ **House Wines include:** \_\_\_\_\_

Cabernet, Merlot Pinot Noir, Chardonnay, Pinot Grigio and Sauvignon Blanc.

(Wine Upgrades Available Upon Request)

\_\_\_\_\_ **Keg Beer selections include:** \_\_\_\_\_

Miller Lite, Labatt's Blue, Labatt's Blue Light or Yuengling.

\*EBC Beers available at additional cost.

\* Bottled beer upgrade available upon request.

\_\_\_\_\_ **Standard Bar Liquors Include:** \_\_\_\_\_

Well brands of Vodka, Gin, Whiskey, Rum, Scotch Blend, Bourbon

Whiskey Blend, and Tequila.



## Bar Packages

### \_\_\_\_\_ Premium Bar Liquors Include: \_\_\_\_\_

Kettle One Vodka, Jack Daniels, Tanqueray Gin, Dewar's Scotch,  
Bacardi Rum, Captain Morgan, Johnny Walker Red Label, Jim Beam, Avion  
Tequila, Baileys and Kahlua.

### \_\_\_\_\_ Also Available \_\_\_\_\_

Bottled Wine During Dinner Service - Price Based on Wine Selection.  
Sangria White/Red - Beverage Dispenser - \$150 for 2-Gallon Dispenser  
Champagne Toast - \$3 .50 per person  
Fresh Lemonade/Unsweetened Tea Beverage Dispenser-  
\$50 for 2-Gallon Dispenser  
Apple Cider - \$2 .00 per person (Seasonal)  
Soda/Juice Bar - \$5 .00 per person  
Signature Drink - Price Based on Drink Selected Coffee  
Station - \$2.25 per person

\*Bar Extension - to extend the bar past the 5-hour package there is a staff fee  
of \$200/hour and drinks will be billed by consumption for each hour.