



*dina's*  
AT THE  
MONT

# Wedding Catering Food & Drink Menu 2022

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

**Antipasto Display - \$11.95 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**

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#### **Package #1**

**Choose 3 - \$11.95 per person**

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

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#### **Package #2**

**Choose 3 - \$13.95 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 .75 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 - \$36.95 per person

Choose 3 proteins - \$43.95 per person

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### Protein choices

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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

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## Potato Choices

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Rocky Mountain Mashed potatoes

Truffle smashed red skin potatoes

Roasted Fingerling Potatoes

Baked Potato

Roasted Baby Sweet Potatoes

Carving Station Addition - \$75 Carving Attendant Fee



## **Plated Dinners**

### **Beef Options**

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

\$32 .95 per person

8-9 oz. English Cut Boston Strip - \$33 .95 per person

8 oz. Filet Mignon - \$42.95 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 -

\$28 .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 -

\$29 .95 per person

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

\$29 .95 per person

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

Apple Sauce -

\$29.95 per person

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

\$29 .95 per person



## **Plated Dinners**

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### **Seafood**

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Teriyaki Glazed Salmon - \$33.95 per person

Lemon Grilled Salmon - \$33 .95 per person

Citrus Seared Halibut - \$36 .95 per person

Blackened Sea Bass with Mango Salsa - \$43 .95 per person

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### **Pork**

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Large Bone in Pork Chop - \$31 .95 per person

Hand Carved Pork Tenderloin - \$30 .95 per person





## **Plated Dinners**

### **Duet Plates**

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

\$43.95 per person

Beef Medallion and Seafood Stuffed Shrimp -

\$49 .95 per person

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

\$49.95 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 - \$6.45 per person

Dina's Pizza - \$5.45 per person

Loaded Nachos - \$5.45 per person

S'mores Bar - \$5.45 per person

Popcorn - \$3.45 per person

Chicken Fingers - \$6.45 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 - \$6 .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 - \$3 .50 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

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### **Additional Options**

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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



## Bar Packages

Beer and Wine Package - \$34 Per Person

Standard Bar Package - \$43 Per Person

Premium Bar Packages - \$48 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 \$300.00.

3 domestics 1 craft

\_\_\_\_\_ **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 - \$2.50 per person  
Fresh Lemonade/Unsweetened Tea Beverage Dispenser-  
\$50 for 2-Gallon Dispenser  
Apple Cider - \$2 .50 per person (Seasonal)  
Soda/Juice Bar - \$6 .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 \$100/hour and drinks will be billed by consumption for each hour.