

WEDDING ENTRÉE OPTIONS

Traditional Family Style

Choice of One From Each Category;

1. Sirloin Beef, Baked Ham, Roast Pork Loin or Leg of Lamb
2. Roast Chicken or Roast Turkey
3. Polish Sausage & Sauerkraut, Dressing, Mostaccioli, Pasta Primavera, Fettuccine Alfredo, or Italian Sausage

Gourmet Family Style

Hand Carved Filet Mignon Topped with
Red Wine Mushroom Sauce
&
Marinated Boneless Breast of Chicken with
Choice of Vesuvio or Marsala Sauce

Duet Plated Entrees

Surf & Turf

Flame-Grilled Filet Mignon with Skewer of Plump Gulf Shrimp
in a Champagne Butter with Mushroom Demi-Glace Sauce

Flame-Grilled Salmon & Filet Mignon
with Wild Mushroom Demi-Glace

Filet Mignon and Chicken

Flame-Grilled Filet Mignon with Wild Mushroom Demi-Glace
and Boneless Breast of Chicken and Your Choice of Sauce

• Vegetarian Options •

Eggplant Roulade

Eggplant Filled with Ricotta Cheese, Seasonal Grilled Vegetables,
in a Marinara Sauce with Pan Roasted Herb Potatoes

Giant Portabella Mushroom

Seasoned Grilled Portabella Mushroom with Sautéed Spinach,
Roasted Tomatoes and Seasonal Vegetables

Gluten Free Penne Pasta

Gluten Free Pasta Served with Seasonal Roasted Vegetables
and Sun-Dried Tomato Sauce

Plated Entrées

Chicken Piccata

Breaded Breast of Chicken with
Lemon-Caper Sauce and Fresh Parsley

Chicken Caprese

Marinated Boneless Breast of Chicken, Fresh
Mozzarella, Tomatoes, Fresh Basil
with Balsamic Reduction

Chicken Vesuvio

Boneless Breast of Chicken Served with a Garlic
and White Wine Sauce Topped with Fresh Parsley

Chicken Marsala

Boneless Breast of Chicken Served with a
Marsala Wine and Mushroom Sauce

Prime Rib

Tender Juicy Slow-Roasted Prime-Rib Beef
Hand Carved, Served with Natural Au Jus

New York Strip Steak

Flame-Grilled USDA Choice New York Strip Steak

Filet Mignon

Flame-Grilled Filet Mignon with a Demi-Glace

Grilled Salmon

Flame-Grilled Salmon Served with
Honey Ginger Glaze or a Lemon Dill Sauce

Orange Roughy

Broiled Orange Roughy Served with Lemon

*Above entrees include choice of soup, salad, potato, vegetable, dessert and 4 hour premium bar package
featuring bottled beer, name brand liquor and wine with dinner. Service charges included.*

All prices subject to current Cook County sales tax. Prices subject to change without notice.

Chicago Gaelic Park 6119 W 147th Street Oak Forest, IL 60452 708-687-9323

ENTRÉE ACCOMPANIMENTS & DESSERTS

ENTRÉE ACCOMPANIMENTS

(choice of one from each)

SOUP

Cream of Potato
Cream of Broccoli
Cream of Chicken
Minestrone
Beef Barley
Tomato Bisque
Lemon Rice

SALAD

Classic Tossed with 2 dressings
Wedge Salad
Sunshine Salad
Bouquet of Field Greens
Caesar (\$1.50 extra)

VEGETABLE

Green Beans Almandine
Glazed Baby Carrots
Broccoli with Hollandaise sauce
Caramelized Brussel Sprouts
Roasted Seasonal Vegetables
Steamed Vegetable Medley
Grilled Asparagus (\$4.00 extra)
Grilled Tomato Parmesan (\$2.00 extra)

POTATO

Mashed Potatoes (Classic, Garlic or Cheddar)
Oven Brownd Potato
Roasted Herbed Red Potato
Boiled Potato
Baked Potato
Double Baked (\$2.50 extra)
Rice

DESSERT

Vanilla Ice Cream Chocolate Sundae Strawberry Sundae
Cappuccino Ice Cream Sherbet Praline & Cream Ice Cream
Ice Cream Cake Roll (extra charge)
Cheesecake with strawberry sauce (extra charge)

Optional Sweet Table Upgrade

A late night assortment of pastries with beverage service
Priced per person

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HORS D'OEUVRES

Hors d'Oeuvres Menu

Select Three

Mini Grilled Cheese

Cuban Bites

Assorted Petite Sandwiches

Mac & Cheese Bites

Pizza Puffs

Barbecue Meatballs

Mini Tacos

Reuben Tater

Sausage Wrap

Meatball Parmesan

Potato Skins

Breaded Cheese Ravioli

Above hors d'oeuvres priced per person, per hour

Upgrade Options

Select Three

Crispy Irish Spring Rolls

Caprese Skewers

Bacon Wrapped Water Chestnut

Crispy Asparagus with Asiago

Mini Quiche

Mushroom Croustades

Fruit Skewers

Grilled Chicken Skewers with Pineapple

Spinach & Cheese Pie

Mini Crab Cakes

Cherry Tomato with Pesto

Above hors d'oeuvres priced per person, per hour

Late Night Enhancements

Nacho Bar

Tortilla chips with salsa, guacamole and Sour Cream

Slider Station

Mini Hamburgers and Mini Pulled Pork Sliders with Selection of Toppings and Condiments

A Touch of Ireland

Mini Corned Beef Sandwiches on Rye Bread with Potato Chips

French Fry Bar

Curly Fries, Waffle Fries, Sweet Potato Fries & Tater Tots with condiments

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