

The North Woods Inn

Wedding Menu Packages



We have worked very hard to make this facility unique, a place very comfortable for our guests providing both privacy and atmosphere for your special event.

We will do our best to work with each client and try to be as flexible as we can to ensure great memories. We are more than willing to sit down with you to work on an individual basis to try and meet your needs as well as ours. If something in the guidelines doesn't appear in line with what you want...we are open for discussion to see what we can do to book your event.

We hope that you will help keep this facility top notch and beautiful, as we expect the booking party to be responsible for all guests and their actions.

Thank You!

Wedding Menu 1

\$60.00 per person++

Includes Cocktail Hour with Hors d'oeuvres and open bar for 5 hours

Hors d'oeuvres Selections

Choice of three total

Passed

Classic Tomato Bruschetta
Chicken Satay with Spicy Peanut Sauce
Assortment of Miniature Quiches

Stationary Display

Smoked Salmon
Crudités with Dill Sour Cream or Garden Ranch
Assorted Cheese Platter with Gourmet Crackers
Seasonal Fruit Display
Chicken Wing Dip with Tri-Color Tortilla Chips
Swedish Meatballs
Babaganoush or Roasted Red Pepper Hummus with Pita Chips
Meatballs in Marina Sauce

Choice of Soup or Salad

Soup (Choose one)

Pepper Steak Soup – made with Peppers, Onions, Beef Stock, Sirloin Tips and Cream
Cream of Turkey and Wild Rice
Potato Leek
Roman Potato Soup – Onions, Carrots, Celery Potatoes, Prosciutto, and Chicken Stock finished with
Fresh Rosemary

Salad (Choose One)

Boston Bibb lettuce with Marinated Artichokes, Heirloom Tomatoes, Cucumbers, and Carrots with
Poppy Seed Honey Dijon
Strawberry Arugula Salad – Belgian Endive, Mandarin Oranges, Shaved Grana Padano Cheese, Fresh
Strawberries and Strawberry Balsamic Vinaigrette

Entrees

Beef Bourguignon
Chicken Roulade stuffed with Baby Spinach, Ricotta and Feta Cheeses
Stuffed Haddock with Shrimp and Scallops served with Dill Caper Sauce
Roasted Pork Loin Stuffed with Apples and Raisins with Maple Glaze
Chicken Picatta
Orange and Honey Glazed Broiled Salmon with Pecan Bourbon Sauce
Polla Alla North woods Over Pasta – Sautéed Breast of Chicken with a Cream Sauce made of sautéed
Mushrooms, Baby Spinach, Garlic, White Wine, and Sun-Dried Tomatoes

Chef's Choice of Vegetable and Starch

Wedding Menu 2

\$65.00 per person++

Includes Cocktail Hour with Hors d'oeuvres and 5 Hour Open Bar

Hors D'oeuvres Selections

Choice of Three Total

Passed

Teriyaki Sirloin Steak Brochettes with Mirin Soy Dipping Sauce
Stuffed Cherry Tomatoes with Ricotta, Provolone, Fresh Basil and Roasted Garlic
Caprese Brochettes – Marinated Buffalo Mozzarella, and Grape Tomatoes. Finished with Basil Olive Oil

Stuffed Mushrooms with Italian Sausage and topped with Mornay Sauce
Southwest Chicken Rolls served with Pico de Gallo and Cilantro Sour Cream
Miniature Smoked Haddock Beignets with Garlic-Chive Aioli

Stationary Display

Marinated Grilled Vegetables - Eggplant, Zucchini, Squash, Marinated Mushrooms, and Roasted Red Peppers

Antipasto Display - Heirloom Tomatoes and Fresh Mozzarella in Basil Oil, Marinated Mushrooms, Grilled Eggplant, Roasted Red Peppers, Sliced Genoa Salami, Aged Provolone, and Shaved Grana Padano Parmesan

Spinach and Artichoke Dip with Assorted Breads

Choice of Soup or Salad

Soup

New England Clam Chowder

Homemade Beef Minestrone

Cream of Wild Mushroom finished with Sherry

Chicken Tortilla Soup – Made with Peppers, Onions, Tomatoes, Fresh Chicken Stock Cumin, Fresh Cilantro, and Garnished with Fried Tortilla Chips

Salads

Baby Spinach Salad with Roasted Red Peppers, Goat Cheese, Toasted Almonds, and Sweet Balsamic Reduction

Mixed Green Salad with Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles, Mandarin Oranges, and Raspberry Vinaigrette

Entrees

Prime Rib with Au Jus

Veal Scaloppini Frances, Picatta, or Parmesan

Halibut a la Norman die – Broiled Halibut with a Wild Mushroom Cream Sauce finished with Truffle Oil

Ginger Steak - Marinated Flank Steak with Stir-Fry Vegetables

Saffron Shrimp with fresh Tomatoes and Wine

Chicken Roulade with Sun-Dried Tomatoes, Artichokes, and Goat Cheese with Basil Cream

Chef's Choice of Vegetable and Starch

Wedding Menu 3

\$75.00 per person++

Includes Cocktail hour with attached Hors d'oeuvres and 5 hour Premium Bar

Passed Hors D'oeuvres Selections

Choice of Three

NY Strip on Baguette - Seared Medium Rare then thin-sliced on Toasted French Baguette with Raspberry Onion Jam, Boursin Cheese, and Green Onion Garnish

Classic Shrimp Cocktail

Miniature Maryland-Style Crab Cakes with Cajun Remoulade

Pepper Shrimp - Sautéed with Roasted Garlic, Extra Virgin Olive Oil, Fresh Ginger, Sambal Olek, and Finished with Scallions. Served Cold

Sea Scallops Wrapped in Bacon

Seared Ahi (Yellow fin Tuna) served on Cucumber with Ponzu, Wasabi, and Ginger Garnish

Dim Sum - Homemade Steamed Chinese Dumplings to include Curry Chicken and Baby Bok Choy, Shrimp and Mung Bean Sprout, Ginger Steak and Green Onion

Tempura Chicken, Shrimp, and Broccoli with Sweet and Sour Dipping Sauce

Beef Negamki - Rolled Slices of Strip Loin with Asparagus, Cream Cheese, and Miso-Soy Glaze

Coconut Shrimp with your choice of Poppy Seed Honey Dijon or Pineapple Salsa
Stuffed Mushrooms with Crabmeat Duxelles and Broiled with Mornay Sauce on Top

Classic Clams Casino

Miniature Smithfield Ham Biscuits with Aged Cheddar Cheese and Lager Mustard

Choice of Soup or Salad

Soup

Lobster Bisque

Seafood Bisque

Veal and Potato Consommé with Fresh Tomatoes

Salad

Boston Bibb lettuce with Herb-Crusted Chevre, Heirloom Tomatoes, Belgian Endive, Honey Roasted Parsnips, and Chives Finished with Yellow Beet and Black Truffle Vinaigrette

Micro Greens with Grape Tomatoes, Finely Shaved Red Onions, Carrot Curls, Manchego Cheese and Sherry Vinaigrette

Entrees

Broiled Filet Mignon Wrapped in Bacon with Roasted Shallot Demi Glace

Pan-Seared 10oz Veal Chop with Glace de Vin

Pan-Seared Diver Sea Scallops with your choice of Asian Slaw and Mirin Soy Glaze or Jicama Slaw with Cilantro, Ginger, and Lime Coulis

Roasted Rack of Colorado Lamb Encrusted with Dijon and fresh Rosemary finished with Port Wine Reduction

Twin Seared Duck Breasts with Calvados Sauce and Roasted Parsnip Puree

Lobster Au Cognac

Grilled 16oz Prime Porterhouse Steak with Jack Daniels Peppercorn Butter and Fried Onions

Chef's Choice of Vegetable and Starch

Wedding Brunch

Served Buffet Style

\$38.00 pp++

To Include Mimosas, Bloody Mary's and Soft Drinks for 3 hours

Optional Tab Bar for Full Bar

Available at an addition \$5.00 per person

Hors D'oeuvres Selection

Choice of Four

Passed

Sea Scallops Sautéed in a touch of Garlic and Lemon, then Wrapped in San Daniele Prosciutto

Cold Water Lobster Salad on Toast Points

Paupiettes de Veau – Stuffed Veal Rolls Made with Veal Scaloppini and Boursin Cheese with Glace de Vin

Stationary Display

Gourmet Antipasto - Smoked Venison, Reindeer, and Wild Boar Sausage (upon availability) Herb-Crusted Goat Cheese, Manchego Cheese, Parma Prosciutto

Heirloom Tomatoes and Fresh Mozzarella in Basil Oil, Marinated Mushrooms, Grilled Eggplant, Roasted Red Peppers, Sliced Soprasatta, Aged Provolone, and Shaved Grana Padano Parmesan

Crab Dip with Assorted Breads

English Tea Sandwiches to Include Shrimp Salad, Egg and Truffle Salad, Smithfield Ham Salad, and Lobster Salad

Whole Poached Salmon Display with accouchements (Capers, Onion, Egg Whites, Egg Yolks, Cream Cheese, and Cucumbers)

Salad

Braised Fennel and Leeks over Butter Lettuce with Heirloom Tomatoes, Marinated Artichokes, Scallions served with a Poppy Seed Honey Dijon

Seasonal Fruit Display

Marinated Grilled Vegetable Platter

Poached Salmon Display

Omelet Station

Chef Attended to include but not limited to

Country Ham, Bacon, Sausage, Onions, Peppers, Mushrooms, Tomatoes and Cheddar Cheese

English Tea Sandwiches and Pinwheel Wraps to include but not limited to
Shrimp Salad on White Bread, Country Ham Salad on Rye, Egg and Truffle Salad on Pumpnickel
Pinwheels of Turkey with Swiss with Cranberry Mayo and Boursin Cheese; Roast Beef, Cheddar
with Raspberry Onion Jam and Boursin Cheese