



Weddings

by Culinary Landscape

SOPHISTICATED. ELEGANT. TIMELESS
2020



Wedding Packages by Culinary Landscape

WILDFLOWER PACKAGE

Five butler passed appetizers

Salad course served with artisan bread basket & organic whipped butter

Poultry entrée with vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]

Four hour standard full bar service, bar closed during dinner [tablesides wine service included]

Standard tabletop equipment [white rim china, elegant flatware, signature stemware]

Dining chairs: Versaille*, Opera* or Gunmetal

*choice of chair color and ivory or black chair cushions included

Standard cotton-poly linen package

Professional catering staff based on a 5.5 hour event

DAHLIA PACKAGE

Six butler passed appetizers - upgraded selection

Salad course – upgraded selection served with artisan bread basket & organic whipped butter

Choice of two entrees plus vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]

Four hour standard full bar service, bar closed during dinner [tablesides wine service included]

Upgraded tabletop equipment [3 dinnerware options, 5 flatware pattern options, 2 stemware options]

Dining chairs: Versaille*, Opera*, French Country or Gunmetal

*choice of chair color and variety of chair cushion colors included

Upgraded linen package [Fabrics include faille, lamour or shantung]

Professional catering staff based on a 5.5 hour event

ROSE PACKAGE

Six butler passed appetizers - upgraded selection

Choice of signature welcome cocktail

Seasonal salad + soup duo served with artisan bread basket & organic whipped butter

Choice of two entrees plus vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake [from insured professional bakery]

Choice of two late night enhancers

Four hour premium full bar service [tablesides wine service included / upgraded wine selection]

Upgraded tabletop equipment;

[5 dinnerware options, 8 flatware pattern options, 4 stemware options]

Dining chairs: Versaille*, Opera*, French Country*, or Gunmetal

*choice of chair color and variety of chair cushion colors included

Upgraded linen package [Fabrics include faille, lamour, shantung or bengaline]

Professional catering staff based on a 5.5 hour event

BUTLER PASSED HORS D'OEUVRES

Available for all Packages

Organic Watermelon Bites, Hidden Springs Feta Crème, Chive Oil
Adobo Braised Chicken, Mango, Tortilla, Avocado Mousse
Cherry Tomato, Basil and Mozzarella "Slider", Aged Balsamic
Nordic Creamery Goat Cheese, Brioche Round, Port Poached Fig, Chili Syrup
Bacon Wrapped Chorizo Stuffed Medjool Date
Local Radish Tartine, Sweet Pea Hummus, Paprika Oil
Guajillo Chicken Tostada Chihuahua Cheese, Cilantro Cream
Organic Wild Mushroom Risotto Cake, Truffle Aioli
"Chicken & Waffles" | Petite Cornmeal Waffle, Maple Glazed Fried Chicken, Country Gravy
Bruschetta, Herbed Goat Cheese, Candied Pear, Micro Cress, Crystallized Honey
BBQ Pulled Pork, Buttermilk Cornbread, Honeycrisp Apple Slaw
Gruyere and Oyster Mushroom Pizzette, Fresh Thyme, Truffle Oil
Camembert Tartlet, Roasted Strawberries, Balsamic, Micro Basil
Cherrywood Smoked Chicken, Pretzel Crostini, Grainy Mustard, Tomato Jam
Crushed Pistachio and Goat Cheese Grape Lollipop
Blistered Heirloom Tomato, Lemon Ricotta, Grilled Baguette, Sherry Syrup
Red & Yellow Tomato Gazpacho, Chervil Oil [Requires Rental of Demi Cup]

Dahlia & Rose Package Upgrades

Pulled Chicken, Black Bean, and Chile Empanadas, Escabeche Sauce
Windy City Harvest Tomato Bites, Roasted Garlic and White Bean Puree, Chive Oil
Citrus Glazed Shrimp, Sweet Potato Chip, Avocado, Cilantro Crème
Oaxacan Braised Beef Sopes, Chipotle Aioli
Beef Tenderloin, Blue Cheese Popover, Red Onion Confit, Horseradish
Smoked Salmon, Pumpernickel Round, Dill Crème, Wasabi Caviar
Rhode Island Lump Crabcake, Caper Chive Remoulade
Truffled White Cheddar Mac & Cheese, Aged Parmesan Cup
Chicken Meatball Lollipops, Hoisin Ginger Glaze
"Shrimp & Grits" | Cajun Spiced Shrimp, Mascarpone Grit Cake, Applewood Bacon Gravy
Mini New England Lobster Roll, Chervil, Lemon Aioli
Pork Belly Confit Pizzette, Fennel, Local Mozzarella, Cured Tomatoes
Coriander Crusted Tuna, Cucumber, White Bean Hummus, Pickled Ginger, Wasabi Aioli
"Shrimp Cocktail" Push Pops
Crisp Plantain Chip with House Smoked Pulled Pork, Salsa Verde, Queso Fresco
Grilled Baby Lamb Chop, Mint Pesto, Fennel Pollen
Roasted Scallops, Applewood Smoked Bacon, Romesco Sauce
Foie Gras Mousse, Sea Salt Shortbread, Black Plum Jam, Lavender
Mini Tuna Tartare Tacos, Fennel, Tomato, Avocado, Lime Crème Fraiche
Beef Tenderloin Brochette, Crispy Polenta Cake, Caramelized Cipollini Onion
Southwestern Spiced Jumbo Lump Crab Deviled Egg
Lemon Grass Soy Tenderloin Skewer, Wrapped in Thai Basil
Seared Scallop, Truffled Corn Veloute on an Asian Spoon [Requires Spoon Rental]
Short Rib Ravioli, San Marzano Tomatoes, Shaved Pecorino [Requires Spoon Rental]

SIGNATURE WELCOME COCKTAILS [Included in Rose Package]

Citrus Garden Margarita - Tequila, Grapefruit, Lime, Mexican Fresca
Lemon-Pear Fizz - Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine
The Green Mule - Cucumber, Lime, Vodka, Ginger Beer, Zucchini Wheel
Rosé Summer Punch - Sparkling Rosé, Grapefruit + Lemon Juice, Sparkling Water

SALAD COURSE

All Salads Served with Artisan Bread Basket with Organic Whipped Butter

Available for all packages

Windy City Harvest Greens
Cypress Grove Humboldt Fog, Baby Tomatoes, Poached Golden Raisins, Toasted Pumpkin Seeds,
Honey- Truffle Vinaigrette

Baby Spring Gem Lettuce
Ruby Red Grapefruit Supremes, Charred Hearts of Palm, Hidden Springs Creamery Honey Lavender Cheese,
Fennel Fronds, Mustard Flowers, Key Lime Vinaigrette

Butter Crunch Greenhouse Lettuce
LaClare Farms Goat Cheese, Strawberries, Blueberries, Jicama, Toasted Almonds,
Herb Vinaigrette, Grilled Baguette

Deconstructed Caesar
Baby Gem Lettuce, Fallen Parmesan Soufflé, Brioche Crouton, Baby Summer Tomatoes, Anchovy Vinaigrette

Dahlia & Rose Package Upgrades

Borzynski Farms Baby Beet Carpaccio
Mâche, Mizuna, Spiced Walnuts, Sweet Grass Dairy Asher Bleu Cheese, Aged Sherry Vinaigrette,
Shaved Brioche Croute

Toasted Smoked Corn Terrine
Sorrel, Baby Arugula, Grilled Spring Onions, French Breakfast Radish,
Shaved Pecorino, Lemon Citrus Vinaigrette

Garwood Orchard Roasted Pear
Autumn Harvest Greens, Pomegranate Seeds, Blackberry Confit, Bellwether Farms Ricotta,
Apple Cider Vinaigrette

Rose Package Seasonal Soup Sip Selections

Watermelon Gazpacho
Traditional Tomato Gazpacho
Chilled Minted Spring Pea
Chilled Carrot Ginger
Acorn Squash
Truffled Cauliflower
Sweet Corn Bisque

ENTRÉES

Poultry Entrées

Featuring Miller Farms Free Range French Cut Breast of Chicken

Summer Truffle & Meyer Lemon Infused, Kennebec Potato & Asiago Croquette, Asparagus, Salsa Verde, Preserved Lemon Jus

Herb Marinated and Pan Roasted, Hook's Sharp Cheddar Polenta Cake, Keewaydin Farms Sunchoke Cream, Grilled Vegetables, Tomatoes on the Vine, Summer Herb Jus

Sweet Garlic Glazed, Rice Lake Farms Violet Cauliflower, Smoked Pommes Puree, Grilled Asparagus, Roasted Garlic Jus

Butter Basted, Acorn Squash Gnocchi, Roasted Beech Mushrooms & Parsnips, California Broccolini, Tarragon Cream

Pan Seared, Crisp Parmesan Risotto Cake, Thumbelina Carrots, Baby Red Onions, Romanesco, Pomegranate Molasses

Beef Entrées

Featuring Niman Ranch Filet of Beef

Yukon Potato Strudel, Braised Cipollini Onions, Haricot Verts, Heirloom Carrots, Red Wine Reduction

Butter and Thyme Basted, Salsify Two Ways, Spring Asparagus & Ricotta Risotto Cake, Grilled Trumpet Mushrooms

Garwood Orchard Sweet Corn Puree, Grilled Spring Onions, Peruvian Potatoes, Chimichurri, Oyster Mushrooms

Guajillo dusted, Japanese Sweet Potato Gratin, Bloomsdale Spinach Sauté, Roasted Brussels Sprouts, Mole Demi

Additional Beef + Lamb Entrées

Wisconsin Dry Aged Strip Loin
California Broccolini, Rice Lake Farms Celeriac Puree, Tomato Confit,
Crispy Shallots, Black Pepper Cream

Revolution Beer Braised Beef Short Rib
Crispy Anson Mills Grits, Heirloom Cauliflower, Asparagus, Pearl Onion, Braising Jus

Cabernet Braised Lamb Shank
Roasted Garlic Mashed Potatoes, Thumbelina Carrots, Baby Red Onions,
Romanesco, Pomegranate Molasses



Seafood Entrées

Grilled Pacific King Salmon

Spring Pea & Fava Bean Puree, Wild Mushrooms, Fingerling Potatoes,
Caramelized Pearl Onions, Shaved Fennel Onion Salad, Citrus Beurre Blanc

Herb Roasted Pacific King Salmon

Mill Road Farms Summer Vegetable Succotash, Fried Green Tomatoes,
Sweet Corn Soubise, Marinated Popcorn Shoots

Pan Roasted Alaskan Halibut

Cauliflower Mash, Braised Fennel, Gilled Artichoke Hearts, Saffron Nage, Port Wine Syrup

Olive Oil + Thyme Roasted Alaskan Halibut

Beluga Lentils, Creamed Rainbow Chard, Tomato Fondue, Arugula Pesto, Crispy Leeks

Pan Roasted Wild Striped Bass

Creamy Polenta, Baby Hakurei Turnips, English Peas, Truffle Emulsion,
Falling Waters Farms Pea Tendrils

Seared Diver Sea Scallops

Fava Bean Puree, Organic Wild Mushrooms, French Red Fingerling Potatoes,
Asparagus, Mick Klug Farms Black Plum Jam

Vegetarian Entrées

House Made Artichoke & Goat Cheese Ravioli | Windy City Harvest Arugula,
Crushed Pink Peppercorns, Oven Roasted Teardrop Tomatoes, Saffron Broth

Garden Vegetable Wellington | Doe Run Farm Goat Cheese, Local Vegetables,
Red Onion Confit, Sundried Tomato & Kalamata Olive Couscous, Red Pepper Coulis

Michigan Kabocha Squash Falafel | Fenugreek Spiced Grilled Halloumi Cheese,
Wilted Local Watercress, Shaved Kohlrabi Salad

Todd Greiner Farms White Asparagus Risotto | Mascarpone • Farmer's Market Radish •
Preserved Lemon • Turkish Paprika Oil

Roasted Japanese Eggplant | Togarashi-Crusted Tofu, Coconut Curry Scented Jasmine Rice,
Chinese Long Beans, Blood Orange Chili Sauce

Tri-colored Quinoa & Garden Vegetable Cake | Summer Ratatouille, Arrabiata,
Crispy Basil, Smoked Olive Oil

Seasonal Squash Risotto



LATE NIGHT ENCHANCERS

[Two Selections with * Included in Rose Package]

Lou Malnati's Deep Dish Pizza

Street Tacos

Taco de Carne Asada [Seared Steak] Roasted Tomatoes, Salsa Rojo, Onion, Cilantro
Taco de Pollo [Chicken] Queso Fresco, Salsa Verde, Onion/Cilantro
Taco de Chorizo [Spicy Mexican Sausage] Potato, Poblano Peppers, Fire Roasted Corn, Onion, Cilantro
(vegetarian tacos available)

Chicago Style Italian Beef

Slow Braised Beef, Baby Sweet & Hot Peppers, French Roll, Au Jus

Grown Up Grilled Cheese*

Ricotta, Fontina, Mozzarella, Truffle, Fig Jam, Arugula

Angus Burger Sliders [select one]

Smoked Bacon, Cheddar and Tangy BBQ Sauce
Wild Mushrooms, Melted Swiss with Garlic Aioli

Assorted Tater Tots*

Choice Between: White Truffle Oil, Parmesan and Parsley, Southwest Ranch or White Cheddar

Maine Lobster Rolls

Butter Poached Lobster, Celery, Shaved Lettuce, Lemon Creme

Mini Dessert Jars* [Select TWO]

Wild Summer Berry Cobbler Topped with Tahitian Vanilla Whipped Cream
Mississippi Mud Pie with Chocolate Shavings
Vanilla + Lavender Panna Cotta with Lemon Curd, Lemon Shortbread Crust
Creamy Pumpkin Cheesecake, Vanilla Bean Whipped Cream, Caramel Corn Topper

Passed Mini Cookie Ice Cream Sandwiches*

Chocolate Chip Cookie & Vanilla Ice Cream / Peanut Butter Cookie & Butter Pecan Ice Cream /
Double Chocolate Cookie & Mint Chip Ice Cream / White Macadamia Nut Cookie & Pineapple Coconut Ice Cream

French Quarter Beignet Skewers

Warm Deep Fried Fritters Served with Nutella + Raspberry Jam

SOMETHING SWEET

Petite Sweets Bar

SELECT FOUR
SELECT SIX

Seasonal Mini Pies, Dipped Strawberries, French Macaroons, Cookie Shooters with Organic Milk, Housemade Cheesecake Lollipops, Custom Petit Fours, Wild Summer Berry Cobbler Jars, Fresh Fruit Short Cakes, Crème Brulee Cups, Assorted Truffles, Mini Cupcakes, Mississippi Mud Pie Jars, Mini Glazed Doughnuts, Fresh Seasonal Fruit Tarts

Boozy Floats Bar - SELECT THREE

- Orange Dreamsicle Flotini: Vanilla Ice Cream, Grey Goose Vodka, Orange Soda, Whip Cream, Orange Wedge
- Dark Chocolate Cherry Bourbon Floats: Chocolate Ice Cream, Bulleit Bourbon, Cherry Soda, Chocolate Drizzle, Maraschino Cherry
- Blackberry Gin Fizz Float: Vanilla Ice Cream, Death's Door Gin, Lime Juice, Blackberry Soda, Fresh Basil
- Mojito Floats: Lemon Sorbet, Meyers Rum, Lemon Lime Soda, Whip Cream, Fresh Mint
- Bourbon County Stout Floats: Butter Pecan Ice Cream, Bourbon Aged Stout, Caramel Drizzle, Toasted Pecans
- Berry Prosecco Floats: Strawberry Ice Cream, Prosecco, Ginger Beer, Fresh Berries, Basil

Paletas Station

Dip your Paleta and decorate with fun toppings!

Choose (4) Paletas:

-Strawberry / Mango / Lime / Pineapple / Coconut / Guava / Cucumber Chili / Horchata Cream

Dipping Sauces: Milk Chocolate, White Chocolate, Dark Chocolate, Nutella, Caramel

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Granulated Peanuts, Toasted Coconut Flakes, Crushed Oreos, Chocolate Chips, Pistachios, Hazelnuts, M&Ms, Fresh Berries, Graham Cracker Crumbs, Reese's Peanut Butter Cup Pieces

Grown Up S'Mores Bar

Housemade Cocoa, Strawberry & Traditional Marshmallows
White, Milk & Dark Chocolate Squares
Classic Graham Crackers
Crushed Oreos, Sprinkles, & Toasted Coconut Flakes
[guests toast their own over an open flame]

Croustade Bar

Rustic Apple Croustade / Door County Cherry Croustade
Pear Croustade with Hazelnut Brown Sugar / Blueberry-Raspberry Croustade
Served with Vanilla Bean Gelato + Seasonal Berries

Mini Dessert Jar Display - SELECT FOUR

- Wild Summer Berry Cobbler Topped with Tahitian Vanilla Whipped Cream
- Meyer Lemon & Mixed Berry Cheesecake with Graham Cracker Crumble Topping
- Mississippi Mud Pie with Chocolate Shavings
- Vanilla + Lavender Panna Cotta with Lemon Curd, Lemon Shortbread Crust
- Creamy Pumpkin Cheesecake, Vanilla Bean Whipped Cream, Caramel Corn Topper

BAR PACKAGES

Standard Full Bar [Wildflower & Dahlia Packages]

Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, Canadian Club

Beer: Goose Island 312, Bud Light, Goose Island Seasonal Select, Goose Island IPA, O'Douls (N/A)

Wine: House Red & White Selections | Sparkling House Wine

Mixers: Coke, Diet Coke, Sprite, Orange + Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

Premium Full Bar [Rose Package]

Liquor: Maker's Mark Bourbon, The Glenlivet Scotch, Jack Daniels Whiskey, Tanqueray Ten Gin, Grey Goose Vodka, Bacardi Silver Rum, Patron Silver Tequila, Jameson Irish Whiskey

Beer: Stella Artois, Goose Island 312, Revolution Seasonal Select, Amstel Light, O'Douls (N/A)

Wine: Choice of Upgraded Red & White Selections | LaMarca Prosecco

Mixers: Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

Beverage Upgrades for Any Package

Pre-Ceremony Beverage Station

Refreshing Infused Water Bar

Three Flavors: Cucumber Mint, Lemon Blueberry, Mango Strawberry

**Plus Cost of Rental of Water Dispensers & Table Linen*

Signature Cocktails

The Pomegranate Sparkler

Sparkling Wine, Pama Liqueur

Cucumber Mint Gimlet

Gin, Fresh Lime Juice, Simple Syrup

Lemon-Pear Fizz

Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine

Tito's Vodka Garden Bloody Mary

Strawberry Ginger Punch (Non-Alcoholic)

Ginger Ale, Fresh Mint, Strawberry Slices

Frozen Summer Cocktail Creations

Perfect on a hot summer day to butler pass during cocktail hour!

Custom Garden Granitas

Pick your favorite fruit flavor and alcohol pairing

Garden Spiked Popsicles

Watermelon Mint Tequila Popsicles

Blueberry Basil Martini Popsicles

Pineapple Mojito Popsicles

Grapefruit + Tequila Paloma Popsicles



ADDITIONAL MEALS

Tulip Package [For Guests Under 12 Years of Age]

First Course: Sliced Seasonal Fruit & Berries, Yogurt Dip

Entrée: Select One of the Following Options

Breaded Chicken Fingers with Tater Tots

Baked Macaroni & Cheese

Individual Cheese Pizza

Grilled Hamburger & Tater Tots

Includes Unlimited Soft Drinks, Rental Equipment, Linens & Staffing

Vendor Meal Options [Photographer, DJ or Band, Wedding Planner, etc.]

Cold/Boxed Meals – Served Anytime During Event

Includes Sandwich or Wrap, Pasta Salad, Cookie & Soft Drinks

Plated Hot Meal – Served Only After All Event Guests Have Been Served –

Includes Same Entrée Choice as Guests, Plus Unlimited Soft Drinks Throughout Evening

*Additional meals must be submitted 7 business days in advance of your event.
Please check with your outside vendors regarding their preference or requirements.*



Congratulations on your wedding plans!

Contact Us for more information & available dates:

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ADDITIONAL INFORMATION

Food & beverage minimums apply for all events

A non-refundable deposit of 25% of your food & beverage **estimated total** is required at time of booking, based on your estimated guest count and selected wedding package

Additional non-refundable 25% deposit is due 120 days in advance of your event date;
Final guest count & full payment are due 7 business days in advance of your event date