

\$74

per guest

tax & service charges
additional

Package includes:

Champagne toast

Call Open Bar for four hours
(shots not included)

Complimentary Brunch
for bride & groom

Staff will cut & serve
wedding cake

Linens for head, gift, cake &
registration tables

**Additional Compliments
To Your Evening**

Family style pasta as first
course \$2.50 per person

House wine with dinner
\$24 per bottle

Late night hors d'oeuvres
or assorted woodfire pizza
\$3 per person



GREENFIRE

6795 East Riverside Blvd.
Rockford, IL 61114
815.316.3473
greenfirerestaurant.com

**ASPEN
MENU**

Hors D'oeuvres

CHEF'S CHOICE SELECTION
buttered. eight pieces per guest.

Salad

MIXED GREENS
baby mixed greens. tomato.
onion. parmesan. crouton.
balsamic vinaigrette.

ASPARAGUS & BLEU CHEESE
baby mixed greens. red onion.
tomato. candied walnut.
asparagus. gorgonzola.
Dijon dressing.

SPINACH STRAWBERRY GOAT CHEESE
spinach. fresh strawberries.
goat cheese. pine nuts.
shallot vinaigrette.

Vegetables

FARM FRESH SEASONAL
Please let us know if you
have a special request.

Starch

GARLIC MASHED POTATO
ROASTED YUKON GOLD
AU GRATIN
BOURBON SWEET MASH

Entree

BEEF WELLINGTON
8oz filet mignon wrapped in a
puff pastry with mushroom &
spinach duxelle.

NEW YORK STRIP
14oz strip. cajun spices.
caramelized sweet onion.

FILET MIGNON
8oz filet mignon. parmesan crust.

FILET MIGNON SURF & TURF
6oz filet mignon. demi glaze.
Four jumbo shrimp.

CEDAR PLANK SCOTTISH SALMON
8oz Scottish salmon. lemon herb
butter. wild mushroom.
black Hawaiian sea salt.

CHICKEN SALTIMBOCCA
Roasted half chicken. prosciutto.
sage & Marsala wine reduction.

BLUE MOON CHICKEN
Half chicken. garlic. orange.
herbs. Blue Moon beer jus.

FRENCH CHICKEN & LOBSTER
Half chicken. Maine lobster.
shallot & cognac stuffing.
wild mushroom sauce.

BOURBON GLAZED PORK
12oz premium pork loin.
mango apple chutney.

PORCHETTA
roasted bacon wrapped pork loin.
Pecorino Romano herb crusted,
lemon demi glacé.

FILET cut to order from defatted, single muscle, corn-fed Midwestern USDA Choice
or higher Certified Angus Beef

SALMON premium natural North Atlantic Salmon is from the Bay of Fundy is fresh & delicate
with a refined texture & impeccable translucent orange-to-red color of true Atlantic Salmon.

CHICKEN no antibiotics ever administered, all vegetarian diet with NO animal
by-products. NO nitrates, nitrites or MSG

PORK sourced from the Midwest center cut, boneless, premium loins, no antibiotics.