

\$46

per guest
tax & service charge
additional.

Package includes:

Champagne toast

Four hours of draft domestic,
beer, wine & soda

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

**ROCKIES
MENU**

Hors D'oeuvres

CHEF'S CHOICE SELECTION

buttered, four 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,
gorgonzola, asparagus, Dijon
dressing.

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

SIRLOIN

8oz center cut sirloin, demi glacé.

CEDAR PLANK SCOTTISH SALMON

8oz Scottish salmon, lemon herb
butter, black Hawaiian sea salt.

STUFFED CHICKEN

Roasted half chicken stuffed with
rice & sausage.

ITALIAN HERB-CRUSTED CHICKEN

White wine Chardonnay sauce.

PORK LOIN

12oz center cut, boneless loin,
mango apple chutney.

SIRLOIN 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.