

**\$78**

per guest  
tax & service charge  
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

Tablecloths, table settings  
& glassware

**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**  
butlered. 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 glacé.  
Four jumbo shrimp.

**CEDAR PLANK SALMON**  
8oz 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.