

\$50

per guest
tax & service charge
additional.

Package includes:

Champagne toast

Four hours of draft domestic,
beer, wine & soda.

Staff will cut & serve
wedding cake.

Tablecloths, place 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' doeuvres
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
butlered. 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. asparagus.
gorgonzola. 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 SALMON
8oz 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.