

Alden Park

Wedding Menu

One of the most important and cherished days in your life is your wedding day. Growing up, we know that you may have dreamed countless dreams about this day. Our staff is intimately aware of how important this event is in your life and have years of experience making hundreds of other couples wedding day one of their most cherished and remembered. We hope we can be a part of your journey and lend a hand in making your day perfect.

Below you will find our menu. Please select one stationary item, three appetizers for cocktail hour, a salad, a vegetable and plated dinners desired for your event. The price listed for the entrees is inclusive of the non-premium items in each represented group. If a premium item is desired, the item will indicate a per person upcharge that will be added to the entrée prices.

Stationary Platters

Vegetable

a wide selection of fresh vegetables and house made dips along with pita bread and tortilla crisps

Bruschetta

(+2/per person upgrade) (+9 per person additional station)

a combination of our four house made bruschetta's on toasted french bread (blt, wild mushroom, greek & traditional)

Cheese & Fruit

(+2 per person upgrade) (+8 per person additional station)

a premium selection of artisan cheeses and seasonal fruits displayed with artisan crackers and breadsticks

Charcuterie Board

(+4 per person upgrade) (+10 per person additional station)

an assorted of sliced italian meats, artisan cheeses, artisan breads & crackers, olives, fruit, fig preserves, nuts & honey

Add On to Above Selected Stationary Platter

Raw Bar (+18 per person)

local oysters on the half shell, little necks, shrimp cocktail, house-made cocktail sauce, horseradish, lemon wedges

Market Price Add Ons - Lobster Claws & legs, Lobster Tails, Crab Legs, Ceviche

Smoked Salmon (+5 per person)

smoked salmon, lemon-caper cream cheese, cornichon, capers, pickled red onions and artisan crackers

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****consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

More information about the safety of consuming raw food is available upon request.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Wedding Menu Options

Passed Appetizers

Choose 3

- Crispy Crab Cakes with Mango-Pineapple Salsa
- Lamb Lollypops with Tzatziki (GF)
- Crispy Sweet Chili Chicken Skewers
- Mini cheeseburgers
- Caprese Skewers (GF)
- Tuna Poke Wontons
- Cranberry, Apple, Brie & Hot Honey Crostini
- Tenderloin Crisps with Caramelized Onion, Arugula and Horseradish Cream Sauce
- Clams Casino
- Vegetarian Spring Rolls with sweet chili sauce
- Quesadillas (Chicken or Vegetarian)
- Fried Pork Belly Tacos
- Beef Wellington
- Grilled Cheese Lollypops
- Scallop & Bacon (GF) (+2 per person)
- Mini Lobster Rolls (MK per person)

Salad

Garden (GF)

mixed spring greens, sliced cherry tomatoes, cucumber, onion, shaved carrots, smoked lemon vinaigrette

Caesar

fresh chopped romaine, parmesan cheese, croutons, house made caesar dressing

Greek (GF) (+1 per person)

cucumber, tomatoes, olives, onion, feta cheese, peppers, greek dressing

Wedge (GF) (+2 per person)

baby iceberg lettuce, tomatoes, onions, bacon, bleu cheese dressing

Park (GF) (+2 per person)

baby spinach, onion, strawberries, goat cheese, candied pecans, balsamic vinaigrette

Vegetable Choices

Choose 1

- Sauteed Asparagus (GF)
- Sauteed Broccolini (GF)
- Marinated Vegetable Medley (GF)
- Sauteed Haricot Verts with Roasted Tomatoes & Almonds (GF)
- Oven Roasted Broccoli & Cauliflower (GF)
- Roasted Butternut Squash (GF)
- Baby Carrots with Tops (GF) (+2 per person)
- Sauteed Brussels Sprouts (GF) (Add Bacon +1/person; Add Parm Cheese +1 per person)

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Wedding Entrée Option Menu

Entrees

Marinated Glazed Salmon 65

honey garlic soy marinated salmon, scallions, rice pilaf (GF)

Seafood Stuffed Cod 65

crab & shrimp stuffed cod, beurre blanc sauce, jasmine rice

Sea Bass 65

Pan seared lemon thyme sea bass, turmeric saffron basmati rice, brown butter sauce (GF)

Blackened Mahi Mahi 64

pan seared blackened mahi mahi, wild rice, mango salsa (GF)

Statler Chicken 67

pan seared and roasted statler chicken, garlic mashed potatoes, rosemary & thyme gravy (GF)

Chicken Caprese 63

roasted chicken stuffed with roasted tomatoes, fresh mozzarella cheese, pesto tossed bucatini pasta, topped with roasted tomatoes & lemon herb vinaigrette (vegetables included) (GF)

Fried Stuffed Chicken 63

panko fried chicken breast, sage stuffing, white sausage gravy, bacon & chive mashed potatoes

French Cut Pork Chop 68

12oz french cut pork chop, garlic mashed potatoes, port wine cream sauce (GF)

Grilled Hanger Steak 65

sliced grilled shoulder tender, oven roasted potatoes, cowboy butter (GF)

Filet Mignon 77

pan seared filet, garlic mashed potatoes, red wine demi glaze

New York Strip 75

grilled 8oz. thick cut ny strip, basil parmesan mashed potatoes, brandy peppercorn cream sauce (GF)

Vegetarian and Vegan Options available

Vegetable Stir Fry (Can Be Vegan)

Sundried Tomato Spaghetti

Butternut Squash Ravioli

Blackened Tofu (Vegan)

If you are looking for a customized menu for ethnic, cultural, or even family favorite preferences, our culinary team can provide unique solutions to cater to your specific requirements.

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