

Wedding Selections 2012



*Thank you for choosing the McKinley and inviting us to be a part of your special day.
Our job is to assist you every step of the planning process and execute your event
beyond expectations.*

*The McKinley is committed to providing the best in creative catering, both in menu and
presentation. We always give customized attention to the details of each
individual event, from the informal to the extraordinary.*



Included in your wedding package



- ≈ Montage Display including
Domestic & Imported Cheeses, Fresh Seasonal Fruit
and Vegetables, Assorted Meats served with assorted crackers and dips*
- ≈ Champagne Toast*
- ≈ Four (4) Hour Open House Bar*
- ≈ Cutting & Serving of your Wedding Cake*
- ≈ Five (5) Hour Reception*
- ≈ Coffee & Hot Tea*



*In addition to the package pricing,
there will be a room rental fee that will apply.*

All pricing will be subject to 20% service charge and 8% sales tax (or current tax)

Discounts offered during January, February and March in addition to Fridays & Sundays.

Plated Service

Salads

The McKinley Salad

Mesclun greens with crumbly blue cheese, candied walnuts & raisins served with homemade balsamic vinaigrette

Spring Salad

Spring greens with chick peas, kalamata olives & fresh grape tomatoes dressed with pommerey mustard vinaigrette

Spinach Salad

Fresh baby spinach, sliced strawberries & toasted almonds served with our own unique summer salad dressing

Romaine Salad

Crisp Romaine lettuce with toasted garlic croutons, black olives, cherry tomato and shredded parmesan cheese

Entrée Selection

Filet Mignon

Tender 8oz Center Cut Filet with three preparations to choose from

- Porcini crusted with herb butter
- Topped with Gorgonzola Brandy cream sauce
- Cabernet Demi-Glace & Shiitake truffle compound butter

Prime Rib Au Jus

Succulent Prime Rib of Beef roasted perfectly and served with Au Jus

Chicken Piccata

Tender Chicken sautéed in a Lemon Butter sauce with Capers

Chicken Marsala

Tender Chicken Medallions and fresh mushrooms sautéed in a rich Marsala Wine sauce

Veal Francaise Veal medallions dipped in egg batter and pan fried with fresh lemon

Stuffed Chicken

Mediterranean: Stuffed with sautéed spinach and three cheese blend, served with a roasted garlic cream sauce

Cordon Bleu: Traditional filling of baked ham and Swiss cheese, served with a chardonnay cream sauce

Roasted Poblano Pepper: Filled with roasted Poblano Peppers & Monterey jack cheese & served with grilled tomato chipotle coulis

Chilean Sea Bass

Lightly seasoned and pan seared with a flamed Brandy cream sauce

Maple Soy Salmon

Grilled Fresh salmon marinated in pure maple syrup, soy sauce and secret spices

Ahi Tuna

Sushi grade Ahi Tuna seared to medium rare served with Balsamic Reduction

Eggplant Oscar

Roasted eggplant & red bell pepper wrapped around grilled asparagus & Boursin cheese and finished with creamy Hollandaise

Pasta Primavera

Penne Pasta and sautéed Seasonal Vegetables served in a creamy Parmesan and Garlic sauce

Combination Dinners

6oz Filet Mignon & Broiled Sea Scallops

6oz New York Strip & Maple Soy Salmon

Poblano Stuffed Chicken & Cajun Style Swordfish

Mediterranean Chicken & Grilled Ahi Tuna



Please choose a starch and vegetable from Accompaniments.

Buffet Selection

Salads

Choose one to be served to your guests

House Salad

Mesclun greens with crumbly blue cheese, candied walnuts & raisins served with homemade balsamic vinaigrette

Spring Salad

Spring greens with chick peas, kalamata olives & fresh grape tomatoes dressed with pommerey mustard vinaigrette

Spinach Salad

Fresh baby spinach, sliced strawberries & toasted almonds served with our own unique summer salad dressing

Romaine Salad

Crisp Romaine lettuce with toasted garlic croutons, black olives, cherry tomato and shredded parmesan cheese

Entrée Selections



Chicken Piccata

Tender chicken sautéed in a lemon butter sauce with capers

Chicken Marsala

Tender chicken medallions and fresh mushrooms sautéed in a rich Marsala wine sauce

Chicken Francaise

Boneless breast of chicken dipped in egg batter & pan fried with fresh lemon

Parmesan Breaded Chicken

Parmigiano Reggiano cheese with slow roasted roma tomatoes

Broiled or Blackened Tilapia Filet

Served broiled with lemon ~or~ blackened with cajun spice

Norwegian Salmon

Grilled Fresh salmon marinated in pure maple syrup, soy sauce and secret spices

Poached Salmon with Lemon and Dill

Pacific Northwest salmon filet poached to a delicate flakiness

Bourbon Street Pork Tenderloin

Sauteed pork tenderloin medallions with a bourbon dijon demi-glace

Pasta Selections • Tortellini • Penne • Farfalle • Gemelli

Served with • Homemade Marinara • Harvest Marinara • Primavera • Alfredo • Ala Vodka • Carbonara • Roasted Red Pepper Alfredo • Pesto Alfredo • Puttanesca • Pomodoro

Carving

Santa Fe Flank Steak Garnished with roasted garlic, button mushrooms and jalepenos served with a bourbon chipotle bbq sauce.

Roast Turkey Breast Garnished with fried leeks and served with lemon caper and herb aioli

Top Round of Beef Garnished with roasted button mushrooms and served with a creamy horseradish sauce

Honey Baked Ham Garnished with grilled pineapple rings and served with a creole honey mustard sauce

Prime Rib of Beef
Served medium rare with a creamy horseradish sauce

Beef Tenderloin
Lightly seasoned and grilled served with Cabernet demi-glace and caramelized balsamic onions

Please choose two from Accompaniments.

Two Entree Selection

Includes two from the Entree Selections
or
One Entree Selection & One Carving

Three Entree Selection

Includes three from the Entree Selection
or
Two Entree Selections & One Carving

Accompaniments

Parsley Red Potatoes Steamed red potatoes with butter and parsley

Red Skinned Smashed Potatoes Skin on red potatoes mashed with butter and cream

Rosemary Roasted Potatoes Yukon Gold potatoes with fresh rosemary

Herbed Fingerling Potatoes A classic heritage potato baked with fresh herbs

Traditional Rice Pilaf or Wild Rice Pilaf

Whipped Potatoes: Roasted Garlic, Truffle, Olive Oil & Herb or Bacon, Cheddar & Chive

Parmesan Green Beans with Crispy Fried Mushrooms

Haricots Verts Fresh, young, thin green beans with sweet cream butter & fresh dill

Grilled Seasonal Vegetables Fresh zucchini, yellow squash and red peppers grilled with garlic and white wine

Glazed Baby Carrots Steamed baby carrots with butter, brown sugar and garlic

Steamed Yellow Squash & Fresh Dill

Green Beans Almandine Tender green beans and toasted almonds in a light butter sauce



Hors d'oeuvres

Bacon Wrapped Scallops

Thai Chicken or Beef Satay

Smoked Jamaican Jerk Chicken Kabob

Florentine Stuffed Mushrooms

Mini Maryland Crab Cakes

Gyoza Pork Dumplings

Shrimp Cocktail

Bourbon Infused Chicken Tempura

**Poblano Pepper & Sausage
Stuffed Mushrooms**



All hors d'oeuvres are priced per person and will be butlered for one (1) hour during your cocktail reception.

Enhancements

Beverage Service

Upgrade your bar from House Liquor to *Premium Liquor*



After dinner *Cordial Bar*



Monogrammed Ice Luge



Aromatic addition after dinner
Flavored Coffee Bar

Services

Let us take care of booking your

- ≈ Cake*
- ≈ Florist*
- ≈ Entertainment*
- ≈ Decorating*
- ≈ Transportation*
- ≈ Lodging*

As well as any other services you may need.

Products

- ≈ Centerpieces for tables*
- ≈ Centerpieces with flowers for tables*



Vicky Jones

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