



Wedding Plated Menu

Poultry Dishes

Chicken Marsala

- A Boneless Chicken Breast lightly floured, sautéed in a Sweet Marsala Wine Sauce with fresh Mushrooms and Capers

Chicken Connemara

- A Boneless, Skinless Chicken Breast cooked in a Lemon, Wine and Garlic Sauce with Artichoke Hearts, Capers and Diced Red Peppers

Chicken Allouette

- A Boneless, Skinless Chicken Breast stuffed with an Herb Cheese Stuffing, rolled in Bread Crumbs, baked and finished in a Chardonnay Cream Sauce

Apple Plum Chicken

- A Chicken Breast filled with fresh Apple and Plum Stuffing, finished with a Port Wine Sauce

Chicken Saltimbocca

- A Boneless, Skinless Chicken Breast stuffed with a combination of Prosciutto Ham and Provolone Cheese served in a Caramelized Onion Marsala Sauce

Wedding Plated Menu

continued

Pasta Dishes

Fettuccine Di Mare

- Fettuccine Pasta in a rich Cream Sauce with Shrimp, Scallops, Crabmeat and a variety of fresh Vegetables

Baked Lasagna

- Layers of Pasta, Cheese and Italian Sausage topped with Mozzarella Cheese and served on a bed of Marinara Sauce

Penne Primavera

- Tube Pasta in a rich Cream Sauce tossed with assorted Vegetables

Meat Dishes

Steak Marsala

- A twelve-ounce New York Strip Steak sautéed in a Sweet Marsala Wine Sauce with fresh Mushrooms and Capers

Pepper Steak

- A twelve-ounce New York Strip Steak sautéed in a Gravy of Red Bell Peppers, Onions, Mushrooms, Wine and Garlic

Filet Mignon

- An eight-ounce certified Beef Filet prepared in a Jameson Portabella Mushroom Cream Sauce

Filet Oscar

- A six-ounce Filet topped with Crabmeat, Asparagus and Béarnaise Sauce

Dublin Pork Loin

- Slow cooked Pork Loin finished in a Port Wine Raisin Sauce

Wedding Plated Menu

continued

Seafood Dishes

Atlantic Salmon

- An eight-ounce Filet of fresh Atlantic Salmon baked and served in a Tomato Basil Beurre Blanc

Irish Seafood Bake

- A combination of Shrimp, Scallops and Surimi Crabmeat cooked in a White Wine Cream Sauce and baked

All entrées are served with choice of soup or salad, potato (excluding pasta entrées), vegetable, rolls with butter and freshly brewed coffee.

Starch Suggestions:

Irish Champ Mashed Potatoes

Roasted Baby Red Potatoes with Rosemary & Garlic

Long Grain Rice

Baked Sweet Potatoes - Sliced and Topped with Pecan Maple Syrup

Cork Sweet Potato Hash – Red, Sweet and Russet Potatoes diced with Red Pepper, Onions and Mushrooms

Vegetable Suggestions:

Dublin Parsnips & Carrots in a Parsley Butter Sauce

Julienne of Fresh Seasonal Vegetables

Irish Broccoli and Cauliflower – steamed broccoli and cauliflower tossed in a Polonaise sauce.

Wedding Menus are available with the purchase of an Irish Cottage Wedding Package.

Reference the grid on the Event Planning & Packages page of The Irish Cottage Boutique Hotel website to determine menu availability based on room preference and group size. Room and menu availability is based upon season, day of the week and previous commitments. Use grid as a general guide only.

Minimum 15 meals for each entrée selection.

Wedding Packages and Menus subject to change.

To create a custom Irish Cottage Wedding Package contact our wedding planner.

The Irish Cottage Boutique Hotel, 9853 US Hwy 20, Galena, Illinois 61036
local: 815.776.0707, toll-free: 866.284.7474
www.TheIrishCottage.com