



Wedding Menu

Alice's Restaurant



Included with your Package

Serving Staff for your Meal, Glass plates, Silverware, Glass water glasses

Coffee, Tea and Fruit Juice

White Linen tablecloths rectangle 114X54

Main course

Your Menu for your Dinner should be as special as the two of you are .

Your Favorite foods not what everybody else wants

Remember this is your day


Dessert

Are you having wedding cake? What is your favorite dessert?

Let's look at what's new at Alice's

Email alicesrestaurants@outlook.com

Phone – Commissary (519) 446-2949





Wedding Menu

Alice's Restaurant



Salad

Elegant Spinach Salad,

goat cheese with Blueberries, strawberries and Apples

Mandarina Salad,

spring mix with Mandarin oranges, cucumber, red onion, celery, red pepper

Ultimate Caesar,

Romaine lettuce, Grape tomatoes, Sliced Red Onion, Bacon, Shredded Monterrey Jack Cheese and Cheddar, Crotons, Caesar Dressing

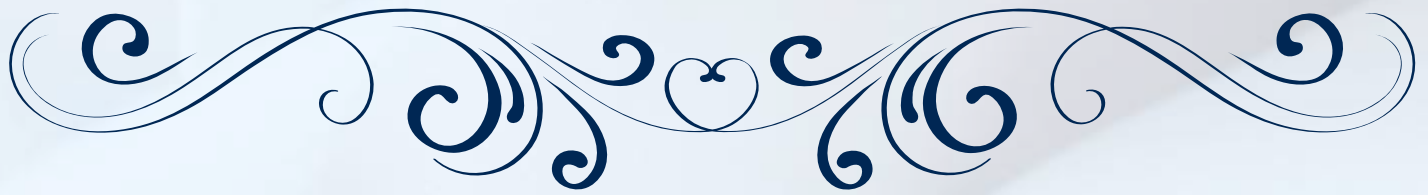
Princess Tossed Salad,

Iceberg Lettuce, Romaine Lettuce, Spinach, Arugula
Sliced Red Peppers, red onion, Cucumber, Celery, radish, Cubed tomatoes, Sliced Mushrooms, Shredded Carrot

Zesty Quinoa Salad

Quinoa, Black Beans, diced red onion, Diced Green Pepper, Kale, Cherry tomatoes
Diced, Cucumber diced





Main course

Meat Entrée

Steak

Strip lion / Sirloin / Rib Eye / Round

Braised Beef Ribs / Sirloin Roast

Pork

Baby Back Ribs / Boneless Centre cut Pork Chops / Standing Crown Rib Roast

Chicken

¼ Chicken with white and dark pieces / Shish Kabobs Chicken or chicken and Vegetable / Chicken Marcella / Roasted Chicken

Lamb (served with Mint Jelly) extra cost

Roasts / Chops

Fish (cost extra)

Deep fried Alaskan Pollock, Haddock

Shrimp (extra cost) / Lobster tails extra cost





Main course



Potato Entrée

County Roasted

A mix of white and red potatoes with skins on, Spiced just right and with chunks of onion and Red Peppers

Dirty Mashed potatoes

Mashed potatoes with skins on mixed with tons of butter

Double baked potatoes

Baked potatoes, scooped and filled with cheese and bacon and then rebaked

Garlic Potatoes like never Before

Potatoes whipped with garlic and served with our garlic drizzle on it

Bacon, Garlic and Cheese Simmered Potatoes

Red and white potatoes sliced and baked in the oven in our inhouse cheese sauce loaded with garlic and bacon

Grilled Sweet potatoes

Seasoned with spices rolled in canola oil and then Broiled in the oven

Sweet potatoes

Mashed and topped with our sweet brown sugar and butter





Main course



Vegetables

Grilled Vegetables

Broccoli, Cauliflower, Carrots, Red Peppers, Onions, Brussel Sprouts, Spinach,
Squash, turnip, zucchini,

Our Autumn Blend – Squash, Turnip Mashed together

Sweet Vegetables

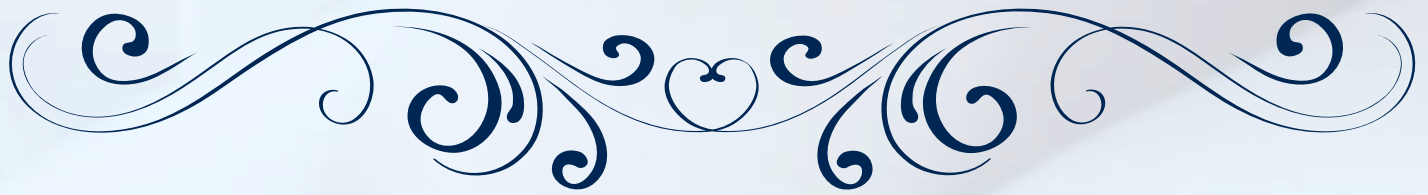
A Steamed mixed of vegetables

Served with an Orange Ginger sauce

Brussel sprouts

Tell us what Vegetables you like and would like to see on your Menu





Main course



Pastas

Angels Choice

Spaghetinni, Simmered with Diced onion, Red Peppers, Mushrooms, Smothered with our Garlic Butter sauce served with parmessan cheese

A taste of little Italy

Italian mild sausage diced with onion, mixed peppers in our inhouse Red sauce with mixed Pasta Noodles

Lasagna

Meat or Vegetable its your choice but all our filled with love

For the love of Pasta

Rotoni Noodles Rolled in a butter and parmessan Sauce then served Smothered in our Vegetable and Cheese red Sauce

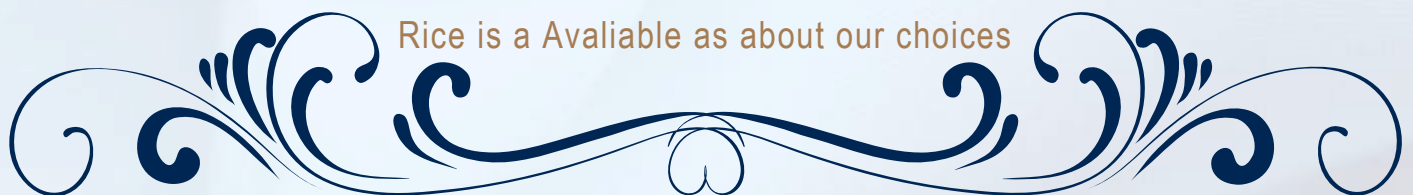
Stuffed Manicotti

Manicotti Stuffed with spinach and cheese

Tortellini

Cheese or meat stuffed served with our red sauce or our Garlic Butter sauce

Rice is a Avaliable as about our choices





Dessert



Lemon Berry Parfaits

Assorted berries Layered with our sweet, yet lemon Cream sauce topped with a small shortbread cookie

NO Bake Cheesecake this isn't from New York

Our inhouse made cheesecake is not baked and filled with cream cheese and on a graham, crust served with your choice of topping

Or our New York Style Baked Cheesecake is a piece of heaven

The Bar is open

Cheesecake bar – Ask about this your guests get to design their own cheesecake

Brownie bar – We supple the chocolate brownie and your guests get to top them just the way they want, and we can add ice cream too

Sundae Bar – this is our fan favorite with numerous choices that make your Sundae perfect





Pick your Choices

A decorative flourish consisting of elegant, symmetrical scrollwork and swirls in a dark blue color, positioned below the title.

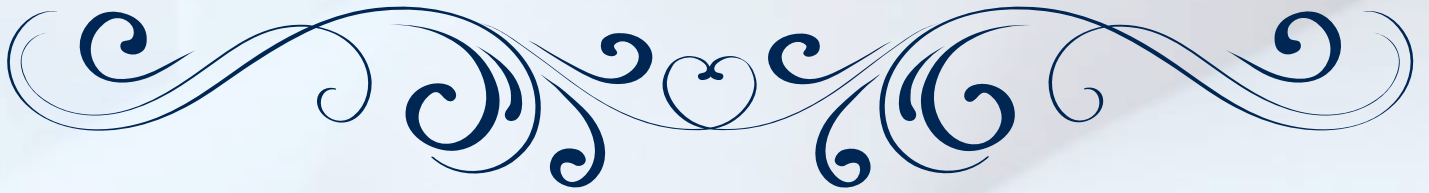
1 Salad / One potato / One meat / One vegetable / one Dessert
-Buffet style 29.50– Family Style 32.50

1 Salad / one potato / one pasta / one meat / one Vegetable / one dessert –
Buffet Style 32.50 Family Style 35.50

1Salad / One potato/ one pasta / Two meats / two Vegetables / Two desserts
Buffet Style 36.50 Family Style 38.50

Or custom Design your menu and we will price it out for you





The extras

Taxes and Gratitude not included in pricing



Glass Wine glasses 7oz - .50 each

Cloth Napkins Assorted colors .60 each

Runners Assorted Colors 5.00 each

Chair Covers with Sash From 4.00

Table Shirting – 2.00 per foot

Round tablecloths –

90 inch 7.00

108 inch -11.00

120 inch – 14.00

Rectangle tablecloths

120 X 54 – 5.50

120X 74 - 6.00

Tent rental –

10X 10 no sides – 150.00 with sides 175.00

10X20 no sides 200.00 with Sides 225.00

Outdoor bar rental – 125.00 We also have bartender Service please ask for pricing

