



KICKAPOO CREEK CATERING

GUIDE TO YOUR WEDDING DAY:

TEN RULES FOR A HAPPY MARRIAGE:

1. NEVER BOTH BE MAD AT THE SAME TIME
2. NEVER YELL AT EACH OTHER UNLESS THE HOUSE IS ON FIRE
3. IF ONE OF YOU HAS TO WIN AN ARGUMENT, LET IT BE YOUR MATE
4. IF YOU MUST CRITICIZE, DO IT LOVINGLY
5. NEVER BRING UP MISTAKES FROM THE PAST
6. NEGLECT THE WHOLE WORLD RATHER THAN EACH OTHER
7. NEVER GO TO SLEEP WITH AN ARGUMENT UNSETTLED
8. AT LEAST ONCE EVERY DAY SAY A KIND OR COMPLIMENTARY WORD TO YOUR PARTNER
9. WHEN YOU HAVE DONE SOMETHING WRONG, ADMIT IT AND ASK FOR FORGIVENESS
10. REMEMBER IT TAKES TWO TO MAKE A QUARREL



KICKAPOO CREEK WINERY HAS DESIGNED WEDDING PACKAGES TO ASSIST YOU WITH THE IMPORTANT DECISIONS OF YOUR SPECIAL DAY.

WEDDING PACKAGES:

EMERALD PACKAGE

RUBY PACKAGE

SAPPHIRE PACKAGE

DIAMOND PACKAGE



EMERALD PACKAGE

\$29.99 PER PERSON

THE EMERALD PACKAGE INCLUDES:

TEA

COFFEE

IVORY TABLE LINENS

BLACK OR IVORY NAPKINS

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE

COMPLIMENTARY CAKE CUTTING

CHAMPAGNE TOAST—\$2.00 PER PERSON



Kickapoo Creek
W I N E R Y

EMERALD PACKAGE

CHOOSE ONE OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
- ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY BASIL PESTO AND FETA CHEESE

CHOOSE ONE OF OUR HOT HORS D'OEUVRES:

- MINIATURE BEEF WELLINGTON
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS
- SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
- ASSORTED TREATS OF DELICATE QUICHE

CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE::

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS SERVED WITH VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- MEDITERRANEAN PASTA SALAD
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GARLIC CROUTONS, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.



Kickapoo Creek
WINERY



EMERALD PACKAGE

CHOOSE ONE ENTRÉE FROM OUR LIST OF EXPERTLY PREPARED DISHES:

BEEF:

- 2-5oz MEDALLIONS OF LEAN & TENDER TERES MAJOR WITH SUN-DRIED TOMATO AND SHALLOT CREAM SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- THIN SLICES OF ROAST BEEF WITH A RICH MUSHROOM SAUCE
- TENDER BEEF BRISKET WITH A TANGY BARBEQUE FLAVORED DEMI GLAZE

POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM SAUCE
- SEARED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH A MOLÉ SAUCE
- ITALIAN CRUSTED BREAST OF CHICKEN WITH A GRAND MARNIER SAUCE
- CHICKEN SALTIMBOCCA WITH A SAGE LEMON SAUCE

PORK:

- 8OZ SMOKED BONE IN PORK CHOP WITH A MAPLE CHIPOLTE SAUCE
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION
- 8OZ GRILLED IOWA PORK CHOP IN A RICH TOMATO SAUCE WITH CAPERS AND SHAVED PARMESAN

SEAFOOD:

- JAMAICAN JERKED BAKED TILAPIA WITH MANGO SALSA
- GRILLED SALMON WITH A ROASTED RED PEPPER AND DILL CREAM SAUCE
- ROASTED COD WITH CURRIED GARBANZO AND TOMATO CHUTNEY
- HADDOCK AU GRATIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMONDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- VEGETABLE SUNSET BLEND—BLEND OF GOLDEN & CANDY STRIPE BEETS & BUTTERNUT SQUASH

STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATO ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



Kickapoo Creek
WINERY

RUBY PACKAGE

\$39.99 PER PERSON



THE RUBY PACKAGE INCLUDES:

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLE LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE





Kickapoo Creek
W I N E R Y

RUBY PACKAGE



CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
- ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY BASIL PESTO AND FETA CHEESE

CHOOSE TWO OF OUR HOT HORS D'OEUVRES:

- MINIATURE BEEF WELLINGTON
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS
- SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
- ASSORTED TREATS OF DELICATE QUICHE

CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE::

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS SERVED WITH VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- MEDITERRANEAN PASTA SALAD
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GARLIC CROUTONS, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.





Kickapoo Creek
WINERY

RUBY PACKAGE



CHOOSE UP TO TWO ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

BEEF:

- 2-5oz MEDALLIONS OF LEAN & TENDER TERES MAJOR WITH SUN-DRIED TOMATO AND SHALLOT SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- THIN SLICES OF ROAST BEEF WITH A RICH MUSHROOM SAUCE
- TENDER BEEF BRISKET WITH A TANGY BARBEQUE FLAVORED DEMI GLAZE

POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH A MOLÉ SAUCE
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- CHICKEN SALTIMBOCCA WITH A SAGE LEMON SAUCE

PORK:

- 8OZ SMOKED BONE IN PORK CHOP WITH A MAPLE CHIPOTLE SAUCE
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION
- 8OZ GRILLED IOWA PORK CHOP IN A RICH TOMATO SAUCE WITH CAPERS AND SHAVED PARMESAN

SEAFOOD:

- JAMAICAN JERKED TILAPIA WITH MANGO SALSA
- GRILLED SALMON WITH A ROASTED RED PEPPER AND DILL CREAM SAUCE
- ROASTED COD WITH CURRIED GARBANZO AND TOMATO CHUTNEY
- HADDOCK AU GRATIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMONDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- VEGETABLE SUNSET BLEND—BLEND OF GOLDEN & CANDY STRIPE BEETS & BUTTERNUT SQUASH

STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATO ROSETTES
- RICE PILAF
- TWICE BAKED POTATO





Kickapoo Creek
W I N E R Y

SAPPHIRE PACKAGE

\$49.99 PER PERSON



THE SAPPHIRE PACKAGE INCLUDES:

4 HOUR HOUSE BRAND OPEN BAR

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLE LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE



Kickapoo Creek
WINERY

SAPPHIRE PACKAGE



CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
 - ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BASIL PESTO AND FETA CHEESE

CHOOSE TWO OF OUR HOT HORS D' OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
 - CRAB STUFFED SILVER DOLLAR MUSHROOMS
 - SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
 - ASSORTED TREATS OF DELICATE QUICHE

CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE:

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS SERVED WITH VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
 - MEDITERRANEAN PASTA SALAD
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GARLIC CROUTONS, GRATED PARMESAN CHEESE



Kickapoo Creek
WINERY

SAPPHIRE PACKAGE



CHOOSE UP TO TWO ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

BEEF:

- 2-5OZ MEDALLIONS OF LEAN & TENDER TERES MAJOR WITH A ROASTED SUNDRIED TOMATO AND SHALLOT CREAM SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 10OZ FILLET OF BEEF WITH BRANDIED ONIONS AND A RICH DEMI GLAZE
- 10OZ CUT OF BROILED PRIME RIB WITH A ROSEMARY DEMI GLAZE SERVED WITH A CREAMY HORSE RADISH SAUCE
- 8OZ GRILLED RIBEYE WITH BRANDY HORSERADISH DEMI GLAZE

POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPL E CREAM
- SEARED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH A MOLÉ SAUCE
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- CHICKEN SALTIMOCCA WITH LEMON SAGE SAUCE

PORK:

- 8OZ SMOKED BONE IN PORK CHOP WITH CHIPOLTE MAPLE
- SLICED PORK LOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION
- 8OZ GRILLED IOWA PORK CHOP IN A RICH TOMATO SAUCE WITH CAPERS AND SHAVED PARMESAN

SEAFOOD:

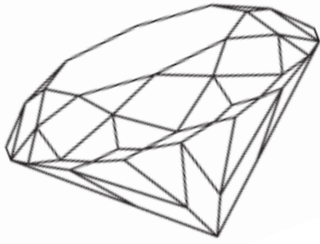
- JAMAICAN JERKED BAKED TILAPIA WITH MANGO SALSA
- GRILLED SALMON WITH A ROASTED RED PEPPER AND DILL CREAM SAUCE
- ROASTED COD WITH CURRIED GARBANZO AND TOMATO CHUTNEY
- HADDOCK AU GRATIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- VEGETABLE SUNSET BLEND—BLEND OF GOLDEN & CANDY STRIPE BEETS & BUTTERNUT SQUASH

STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATO ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



Kickapoo Creek
WINERY

DIAMOND PACKAGE

\$59.99 PER PERSON

THE DIAMOND PACKAGE INCLUDES:

4 HOUR PREMIUM OPEN BAR

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLE LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

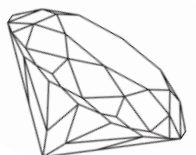
DANCE FLOOR

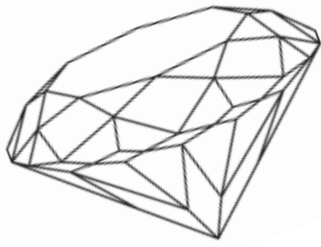
HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE





DIAMOND PACKAGE

CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
 - ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BASIL PESTO AND FETA CHEESE

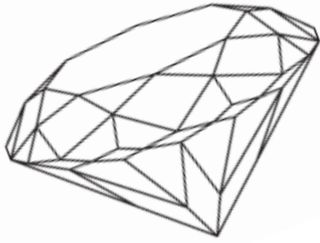
CHOOSE THREE OF OUR HOT HORS D'OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
 - CRAB STUFFED SILVER DOLLAR MUSHROOMS
- SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES

CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE:

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS SERVED WITH VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
 - MEDITERRANEAN PASTA SALAD
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GARLIC CROUTONS, GRATED PARMESAN CHEESE





Kickapoo Creek
WINERY

DIAMOND PACKAGE

CHOOSE UP TO THREE ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

BEEF:

- 2-5OZ MEDALLIONS OF LEAN & TENDER TERES MAJOR WITH SUNDRIED TOMATO AND SHALLOT CREAM SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 10OZ FILLET OF BEEF WITH BRANDIED ONIONS AND A RICH DEMI GLAZE
- 10OZ CUT OF BROILED PRIME RIB WITH A ROSEMARY DEMI GLAZE SERVED WITH A CREAMY HORSE RADISH SAUCE
- 8OZ GRILLED RIBEYE WITH BRANDY HORSERADISH DEMI GLAZE

POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM
- SEARED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH A MOLÉ SAUCE
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- CHICKEN SALTIMOCCA WITH LEMON SAGE SAUCE

PORK:

- 8OZ SMOKED BONE IN PORK CHOP WITH CHIPOLTE MAPLE SAUCE
- SLICED PORK LOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION
- 8OZ GRILLED IOWA PORK CHOP IN A RICH TOMATO SAUCE WITH CAPERS AND SHAVED PARMESAN

SEAFOOD:

- JAMAICAN JERKED BAKED TILAPIA WITH MANGO SALSA
- GRILLED SALMON WITH A ROASTED RED PEPPER AND A DILL CREAM SAUCE
- ROASTED COD WITH CURRIED GARBANZO AND TOMATO CHUTNEY
- HADDOCK AU GRATIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- VEGETABLE SUNSET BLEND—BLEND OF GOLDEN & CANDY STRIPE BEETS & BUTTERNUT SQUASH

STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATO ROSETTES
- RICE PILAF





SPLIT PLATE OPTIONS

FOR THE DIAMOND AND SAPPHIRE PACKAGES ONLY

PLEASE CHOOSE ONE:

- 4OZ FILLET MIGNON AND A MARINATED GRILLED BREAST OF CHICKEN WITH A FOREST MUSHROOM SAUCE
- 4OZ GRILLED ATLANTIC SALMON WITH AN ORANGE TERRAGON GLAZE AND GRILLED BONE-LESS BREAST OF CHICKEN WITH A GRAIN MUSTARD CREAM SAUCE
- SHRIMP AND SCALLOP KABOB PAIRED WITH A MARINATED BEEF KABOB SERVED OVER A BED OF BASMATI RICE

VEGETARIAN / VEGAN OFFERINGS

PLEASE CHOOSE ONE:

- SPICED BASMATI RICE WITH BRAISED LENTIL AND DICED TOMATOES AND SHALLOTS (VEGAN)
 - GRILLED WILD MUSHROOM POLENTA WITH ROASTED VEGETABLE MEDLEY (VEGAN)
 - SAFFRON COUSCOUS PILAF WITH PINE NUTS AND FRESH HERBS (VEGAN)
 - STUFFED EGGPLANT ROULADE WITH RICOTTA CHEESE AND MARINA SAUCE
- VEGETABLE ENCROUTE ROASTED VEGETABLES IN A DELICATE PUFF PASTRY AND BOURSIN CHEESE SAUCE
- STUFFED PORTABELLA MUSHROOM WITH WILD RICE, PARMESAN CHEESE AND TOPPED WITH SEASONED BREAD CRUMBS AND A SIDE AND A SIDE OF VEGETABLE MEDLEY
- SEASONED VEGETABLE KEBOBS SERVED OVER A WILD RICE BLEND AND CROWNED WITH A TOMATO RAGOUT (VEGAN)
- BUTTERNUT SQUASH RAVIOLI ACCENTED WITH A LIGHT CREAM SAUCE AND TOPPED WITH A CROWN OF ROASTED JULIENNE VEGETABLES



CHILDRENS MENU

10 AND UNDER

PLEASE CHOOSE ONE:

CHICKEN TENDERS WITH FRIES AND A FRUIT CUP.....\$11.95

INDIVIDUAL CHEESE PIZZA WITH A FRUIT CUP.....\$8.99

MAC & CHEESE WITH CARROT STICKS AND A FRUIT CUP.....\$7.99

MINI BURGER OR CHEESE BURGERS WITH FRIES AND A FRUIT CUP.....\$8.95

GRILLED CHEESE WITH FRIES AND A FRUIT CUP.....\$6.95

CANDY BUFFET

\$300

PLEASE CHOOSE 8 ITEMS

- | | | | |
|------------------|------------------|-------------------|------------------|
| · PRETZEL STICKS | · REGULAR M&M'S | · SKITTLES | · JELLY BEANS |
| · HERSHEY KISSES | · STARBURST | · CHEESE BALLS | · REESE'S PIECES |
| · PEANUT M&M'S | · CHEX MIX | · RED VINES | · GUMMY BEARS |
| · MINI PB CUPS | · JOLLY RANCHERS | · TOOTSIE ROLLS | · AIR HEADS |
| · LAFFY TAFFY | · GOLD FISH | · ANIMAL CRACKERS | |



Kickapoo Creek
WINERY

DINNER BUFFET OFFERINGS

ENTRÉES (CHOOSE TWO).....\$32.95 PER PERSON

ADDITIONAL ENTRÉE SELECTIONS MAY VARY DEPENDING UPTON ITEM OR
ITEMS SELECTED.

BEEF:

- MARINATED FLAT IRON STEAK WITH A PEPPERCORN DEMI GLAZE WITH CARMELIZED ONIONS
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- DELICATE BEEF STROGANOFF IN A CREAMY WILD MUSHROOM SAUCE
- BRISKET OF BEEF IN A TANGY BARBEQUE

POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH A MOLÉ SAUCE
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- CHICKEN SALTIMBOCCA WITH A SAGE BEURRE BLANC

PORK:

- 4OZ SMOKED BONE IN PORK CHOP WITH A MAPLE CHIPOLTE SAUCE
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION
- 4OZ GRILLED IOWA PORK CHOP IN A RICH TOMATO SAUCE WITH CAPERS AND SHAVED PARMESAN

SEAFOOD:

- JAMAICAN JERKED BAKED TILAPIA WITH MANGO SALSA
- GRILLED SALMON WITH A ROASTED RED PEPPER AND DILL CREAM SAUCE
- ROASTED COD WITH CURRIED GARBANZO AND TOMATO CHUTNEY
- HADDOCK AU GRATIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- VEGETABLE SUNSET BLEND—BLEND OF GOLDEN & CANDY STRIPE BEETS & BUTTERNUT SQUASH

STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATO ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



DINNER BUFFET OFFERINGS

SALAD SELECTION (CHOOSE ONE)

FRESH GARDEN SALAD

SPRING ARCADIAN BLEND GARNISHED WITH ROMA TOMATO WEDGES AND THIN SLICES OF ENGLISH CUCUMBERS SERVED WITH GARLIC AND HERB CROUTONS BUTTERMILK RANCH AND BALSAMIC DRESSING.

STRAWBERRY SPINACH SALAD

TENDER LEAVES OF BABY SPINACH WITH ROASTED ALMONDS, SESAME SEEDS AND VINAIGRETTE.

CAESAR SALAD

CRISP ROMAINE, GARLIC CROUTONS, GRATED PARMESAN CHEESE TOSSED WITH A CLASSIC CAESAR DRESSING

BACON RANCH PASTA SALAD

CHILLED TRI-COLOR ROTINI BITS OF SMOKED COUNTRY BACON, SHARP CHEDDAR CHEESE AND SLICED BLACK OLIVES.

MEDITERRANEAN PASTA SALAD

CARVING STATION OPTIONS : \$75 CARVING FEE

CARVED BY ONE OF OUR PROFESSIONAL CHEFS

PRIME RIB OF BEEF WITH A GARLIC DEMI GLAZE AND HORSERADISH SAUCE.....\$9.00 PER PERSON

BOURBON GLAZED VIRGINIA HAM WITH A PINEAPPLE AND CHERRY CHUTNEY.....\$5.00 PER PERSON

HERB ENCRUSTED BEEF TENDERLOIN WITH AUS JUS AND A HONEY DIJON AIOLI.....\$12.00 PER PERSON

ROAST BONELESS BREAST OF TURKEY WITH A CRANBERRY AIOLI AND A CREAMY TURKEY SAUCE.....\$4.75 PER PERSON

SILVER DOLLAR ROLLS CRUSTED WITH POPPY SEED, FENNELSEED, AND SESAME SEED\$2.00 PER PERSON

ACTION STATIONS: \$50 ATTENDANT FEE

PASTA STATION WITH PENNE AND FARFALLE PASTA, A RICH BOLOGNAISE SAUCE, A CREAMY GARLIC ALFREDO AND A VARIETY OF TOPPINGS, JULIENNED CHICKEN, BLACK OLIVES, ROMA TOMATOES, MUSHROOMS AND FRESH BASIL.....\$7.00 PER PERSON

STIR FRY STATION WITH WHITE RICE, ORIENTAL STYLE VEGETABLES, TENDER CUTS OF BEEF AND BITE SIZED SHRIMP TO CHOOSE FROM.....\$7.50 PER PERSON



HORS D 'OEUVRES

ADDITIONAL HORS D 'OEUVRES MAY BE ADDED A LA CARTE .

APPETIZERS ARE PRICED BY QUANTITIES OF FIFTY.

HOT SELECTIONS:

COLD SELECTIONS:

- BACON WRAPPED WATER CHESTNUTS.....\$70
WITH BALSAMIC VINEGAR REDUCTION
- SWEET AND SOUR MEATBALLS.....\$65
- BARBEQUED MEATBALLS.....\$65
- CRAB STUFFED MUSHROOMS.....\$95
- PIGS IN A BLANKET.....\$60
- BARBEQUED COCKTAIL FRANKS.....\$55
- VEGETABLE STUFFED EGGROLLS WITH HOT MUSTARD
DIP.....\$60
- ITALIAN SAUSAGE STUFFED MUSHROOMS.....\$70
- CHICKEN STUFFED EGG ROLLS WITH SALSA.....\$75
- BUFFALO WINGS WITH BUTTERMILK AND GARLIC
DIPPING SAUCE.....\$75
- CHICKEN DRUMMIES TOSSED IN BARBEQUE SAUCE.....\$75

- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH
A BASIL PESTO AND FETA CHEESE.....\$75
- SMOKED SALMON MOUSSE SERVED ON A MARINATED
SLICE OF ENGLISH CUCUMBER.....\$80
- FRESH SEASONAL FRUIT KEBAB WITH A GRAND
MARNIER TARRAGON GLAZE.....\$65
- POACHED TIGER SHRIMP SHELL SERVED WITH TANGY
COCKTAIL SAUCE.....\$90
- TOMATO AND BLACK BEAN BRUSCHETTA WITH
ROASTED CORN AND GREEN CHILIES SERVED ON TOAST
POINTS AND TOPPED WITH FETA CHEESE.....\$75
- CRAB SALAD SERVED IN A CRISP LEAF OF FRESH
ENDIVE WITH LEMON AIOLI.....\$90
- HERB AND GOAT CHEESE STUFFED CHERRY TOMATO
.....\$60
- PEPPERED BEEF TENDERLOIN WITH CAMELIZED
ONIONS AND ROASTED TOMATO SERVED ON TOASTED
CROSTINI.....\$75
- PROSCIUTTO WRAPPED ASPARAGUS.....\$85



Kickapoo Creek
W I N E R Y

AFTER HOUR SNACK COMBINATIONS

- MINIATURE SLIDERS WITH FRENCH FRIES AND CONDIMENTS...\$3.00 PER PERSON
- CHICKEN FRITTERS AND FRIES WITH ALL THE CONDIMENTS...\$3.50 PER PERSON
- HOT DOGS AND FRIES WITH ALL THE CONDIMENTS...\$3.50 PER PERSON
- CHEESE OR SAUSAGE PIZZA...\$4.00 PER PERSON

DESSERT OFFERINGS:

- WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE.....\$5.50 PER PERSON
- TURTLE CHEESECAKE.....\$5.00 PER PERSON
- LAYERED STRAWBERRY SHORTCAKE.....\$4.75 PER PERSON
- DOUBLE CHOCOLATE LAYER CAKE.....\$4.50 PER PERSON
- WHITE CHOCOLATE MOUSSE.....\$4.00 PER PERSON
- CARROT CAKE.....\$4.50 PER PERSON
- CHOCOLATE CREAM PIE.....\$4.50 PER PERSON
- DUTCH APPLE PIE TOPPED WITH A BRANDY FLAVORED WHIPPED TOPPING.....\$4.50 PER PERSON
- DARK CHOCOLATE MOUSSE AND A KALUA BROWNIE GARNISHED WITH SHAVED WHITE CHOCOLATE.....\$4.50 PER PERSON
- CHOCOLATE COVERED STRAWBERRIES.....\$1.25 PER PERSON
- DARK CHOCOLATE OR WHITE CHOCOLATE MOUSSE TULIP CUPS.....\$0.75 PER PERSON



RENTAL ITEMS

KCW OFFERS ADDITIONAL RENTAL ITEMS FOR YOUR SPECIAL DAY

White Wood Chairs—\$3.50 per chair

White Metal Chairs—\$2 per chair

Mahogany Chairs—\$3.50 per chair

Chiavari Chairs—\$7 per chair

Chiavari Bar Stools—\$10 per chair

Chair Cover and one Standard Sash—\$3.50 per chair

Ceremony Arbor—\$50.00

Bistro Tables—\$15.00 per table/\$32 with linen

Votive Candle and Cup—\$.50 each

Round Beveled Mirrors—\$1.50 each

Centerpieces (Pewter Base, Glass Cone-Shaped Vase and 6 Votives) - \$6.00 each

Pipe and Drape System for Backdrop or Room Separation—Prices Vary

Icicle Lights under Table Skirting—\$15.00 per table

Charger Plates—\$2.00

Table Linens—Prices Vary

Table Runners—Prices Vary

Wine Glass Card Holder—\$25.00

Bird Cage Card Holder—\$35.00

Place Card Holder—\$40.00

Moving Wine Barrels—\$50.00 per barrel

AV Rental:

Projector and Screen—\$100.00

32" Flat Screen Panel TV with Built-in DVD Player—\$100.00



KCW WINE LIST

WHITE WINE

Misty Creek \$5.50/\$18.50

This medium bodied wine is made up of equal parts barrel fermented Chardonnay and steel fermented Chardonnay giving it a lightly oaked aroma with hints of green apple and peaches. The taste is crisp and refreshing and lingers on the palate.

Sun Kiss \$5.50/\$17.50

Fruity, clean, and refreshing with just a kiss of sweetness, this wine has aromas of peach, citrus, and a hint of pineapple. Made from the Seyval grape it is perfectly suited to our growing and wine making region.

Jubilee Gold \$5.50/\$16.50

This golden blend of Traminette and St. Peppin has a floral and grape aroma that makes this sweet wine fun and delicious. **Silver Medal Winner in the Commercial Wine Competition at the 2005 Illinois State Fair.**

ROSÉ WINE

Kickapoo Blush \$5.50/\$17.50

With hints of strawberry, lychee, black cherry, and rose this blush is as refreshing as it is fragrant. Made from Seyval Blanc, Lacrosse, and Chancellor grapes, the moderate acids are well balanced with the sweetness of this crisp pink wine

Rory's Rosidae \$5.50/\$17.99

Pomegranate is proposed to be one of America's healthiest fruits. This wine has a bright acidity, tangy pomegranate flavor, and just enough sweetness to make the wine balanced and smooth on the tongue.

INFUSED WINE

Pêche Blanc \$5.50/\$18.50

In China, the peach was said to be consumed by the immortals due to its mystic virtue of conferring longevity on all who ate them. We don't know if drinking this wine will make you immortal but it does taste like biting into a fresh peach. Forget dessert and enjoy this wine instead.

Dave \$5.50/\$17.99

Did you know that the strawberry is the only fruit to have its seeds on the outside? Made with an infusion of natural strawberry and a hint of peach this wine is as juicy and unique as the fruit it is made from.

Green Apple \$5.50/\$16.50

Just like biting into a crisp green apple! We start with a Prairie Star grape base and then add natural green apple flavor to make America's favorite fall-time fruits.

Kickapoo Cranberry \$5.50/\$18.50

Cranberries have long been used as both a food and a natural remedy because of their high antioxidant and vitamin C levels. This cranberry infused wine is sure to cure your hankering for the tart fruit. Enjoy this wine as a re-freshing treat, or as an accompaniment to a great turkey dinner.

Susan \$5.50/\$17.99

Created especially for the Susan G. Komen Race for the Cure. This is a bold fruity red wine infused with raspberry syrup.

Two Berry \$5.50/\$18.50

This wine tastes like blueberry pie with the addition of blackberry fruit. A complex wine with a long sweet finish

Wild Cherry \$5.50/\$16.50

This wine has a rich cherry aroma that will entice you to take a sip and the delicious tart cherry flavor will leave



KCW WINE LIST

RED WINE

Red October **\$5.50/\$2.50**

An unpretentious wine with a hint of berries and currants. The smooth, structured finish allows this wine to stand alone or be the perfect compliment to a hearty meal. Red October is a blend of Corot Noir, Chancellor Noir, and St. Croix grapes.

St Croix **\$7.50/\$24.99**

Named after the St. Croix river in Wisconsin., The New York Times has given this grape rave reviews . With an attractive ruby color and rich cherry vanilla aroma, this smooth finish will have you coming back for another glass.

Norton **\$7.50/\$19.49**

One of America's best grapes. found in the wild by Dr. Norton in the 1800's . This is an exceptional wine with a nice oak aroma, plum and black pepper flavors and a sweet chocolate finish.

Nookeenay Meskwaai **\$5.50/\$16.50**

With a savory blend of St. Croix and Foch grapes this subtle ruby colored wine lives up to its Kicka-poo tribe name meaning Red Shadow. A perfect sweetness balances the acidity of this fun red wine.

Sangria **\$6.50/\$20.50**

A fruit-filled wine that is refreshing and easy to drink with a wide variety of foods. The secret to our Sangria is plenty of Orange and Raspberry with a dash of sweet Strawberry. Opening a bottle of Kickapoo Creek Sangria is sure to start any party, just make sure you have enough!

Kickapoo Koncord **\$5.50/\$16.50**

Made from the Concord grape named after the Village of Concord, Massachusetts. This wine is robust, aromatic, and especially fruity and sweet.



HOSTED BAR OPTIONS

OPEN BAR:

FIRST HOUR

HOUSE BRAND COCKTAILS: \$13.00 PER PERSON \$10.00 EACH ADDITIONAL HOUR

PREMIUM BRAND COCKTAILS: \$17.00 PER PERSON \$10.00 EACH ADDITIONAL HOUR

BOTTLES BEER: ADDITIONAL \$3.00 PER PERSON PER HOUR

KEGS:

DOMESTIC KEG—\$250.00

BUD LIGHT, MILLER LITE, OR COORS LIGHT

IMPORTED KEG—\$400.00