



KICKAPOO CREEK CATERING

GUIDE TO YOUR WEDDING DAY:

**“LOVE IS AS MUCH OF AN OBJECT AS AN
OBSESSION, EVERYBODY WANTS IT,
EVERYBODY SEEKS IT, BUT FEW EVER ACHIEVE IT,
THOSE WHO DO WILL CHERISH IT,
BE LOST IN IT, AND AMONG ALL,
NEVER.....
NEVER FORGET IT. “**

CURTIS JUDALET



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



Kickapoo Creek
WINERY



EMERALD PACKAGE

THE EMERALD PACKAGE INCLUDES:

TEA

COFFEE

IVORY TABLES LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE

OPTIONAL CHAMPAGNE TOAST—\$2.00 PER PERSON



EMERALD PACKAGE

CHOOSE ONE OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE EN CROUTE 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 SPINACH AND FETA CHEESE

CHOOSE ONE OF OUR HOT HORS D' OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
 - STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
 - CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
 - 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 COMBINED WITH KICKAPOO CREEK WINERY'S ORIGINAL 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.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THICK SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, 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:

- MARINATED LONDON BROIL WITH A RICH GARLIC TOMATO 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 AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC SAUCE

PORK:

- PORK RAGOUT WITH SAUSAGE SERVED ON A BED OF PENNE PASTA
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK TENDERLOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED PORK TENDERLOIN IN HERB SHERRY SAUCE

SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- SEAFOOD PRIMAVERA
- HADDOCK AUGRAUTIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

STARCH SELECTIONS: (CHOOSE ONE)

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



Kickapoo Creek
WINERY

RUBY PACKAGE



THE RUBY PACKAGE INCLUDES:

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLES 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 EN CROUTE 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 SPINACH AND FETA CHEESE

CHOOSE TWO OF OUR HOT HORS D' OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
- 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 COMBINED WITH KICKAPOO CREEK WINERY'S ORIGINAL 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.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THINK SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, 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:

- MARINATED LONDON BROIL WITH A RICH GARLIC TOMATO 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 AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC SAUCE

PORK:

- PORK RAGOUT WITH SAUSAGE SERVED ON A BED OF PENNE PASTA
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK TENDERLOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED PORK TENDERLOIN IN HERB SHERRY SAUCE

SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- SEAFOOD PRIMAVERA
- HADDOCK AUGRAUTIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

STARCH SELECTIONS: (CHOOSE ONE)

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





Kickapoo Creek
W I N E R Y

SAPPHIRE PACKAGE



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
W I N E R Y

SAPPHIRE PACKAGE



CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE EN CROUTE 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 SPINACH AND FETA CHEESE

CHOOSE TWO OF OUR HOT HORS D' OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
 - STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
 - CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
 - 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 COMBINED WITH KICKAPOO CREEK WINERY'S ORIGINAL 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.
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- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.



Kickapoo Creek
W I N E R Y

SAPPHIRE PACKAGE



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

BEEF:

- MARINATED LONDON BROIL WITH A RICH GARLIC TOMATO SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 10OZ FILLET OF BEEF TENDERLOIN 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

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 AN AUTHENTIC MOLÉ
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- PORK TENDERLOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED PORK TENDERLOIN IN HERB SHERRY SAUCE

SEAFOOD:

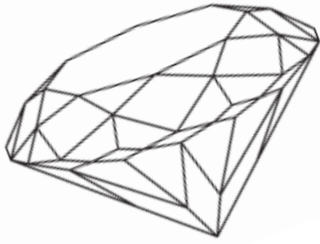
- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- SEAFOOD PRIMAVERA
- HADDOCK AUGRAUTIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

STARCH SELECTIONS: (CHOOSE ONE)

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



Kickapoo Creek
W I N E R Y

DIAMOND PACKAGE

THE DIAMOND PACKAGE INCLUDES:

4 HOUR PREMIUM OPEN BAR

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLE LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

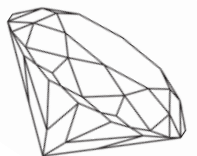
DANCE FLOOR

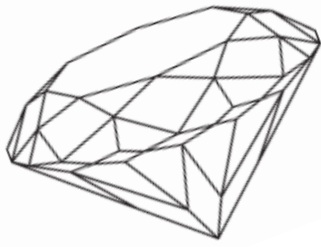
HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE





Kickapoo Creek
W I N E R Y

DIAMOND PACKAGE

CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

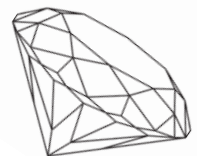
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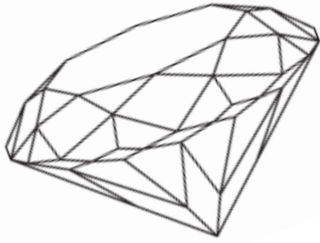
CHOOSE THREE OF OUR HOT HORS D' OEUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
- 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 COMBINED WITH KICKAPOO CREEK WINERY ORIGINAL 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.
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- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.





Kickapoo Creek
WINERY

DIAMOND PACKAGE

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

BEEF:

- MARINATED LONDON BROIL WITH A RICH GARLIC TOMATO SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 10OZ FILLET OF BEEF TENDERLOIN 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

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 AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC SAUCE

PORK:

- PORK RAGOUT WITH SAUSAGE SERVED ON A BED OF PENNE PASTA
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK TENDERLOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED PORK TENDERLOIN IN HERB SHERRY SAUCE

SEAFOOD:

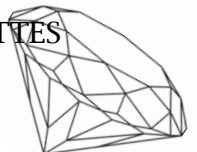
- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- SEAFOOD PRIMAVERA
- HADDOCK AUGRAUTIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

STARCH SELECTIONS: (CHOOSE ONE)

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





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 A LEMON CITRUS SAUCE AND A BONELESS BREAST OF CHICKEN WITH CHICKEN VELOUTE
- SHRIMP AND SCALLOP KABOB PAIRED WITH A MARINATED BEEF KABOB SERVED OVER A BED OF JASMINE 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



Kickapoo Creek
W I N E R Y

CHILDRENS MENU

10 AND UNDER

PLEASE CHOOSE ONE:

CHICKEN TENDERS WITH FRIES AND A FRUIT CUP

INDIVIDUAL CHEESE PIZZA WITH A FRUIT CUP

MAC & CHEESE WITH CARROT STICKS AND A FRUIT CUP

MINI BURGER OR CHEESE BURGERS WITH FRIES AND A FRUIT CUP

GRILLED CHEESE WITH FRIES AND A FRUIT CUP

CANDY BUFFET

PLEASE CHOOSE 8 ITEMS

- PRETZELS
- 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 PEANUTBUTTER CUPS



Kickapoo Creek
W I N E R Y

DINNER BUFFET OFFERINGS

ENTRÉES (CHOOSE TWO)

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

BEEF:

- MARINATED LONDON BROIL WITH A RICH GARLIC TOMATO SAUCE
- 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 SAUCE

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 AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC SAUCE

PORK:

- PORK RAGOUT WITH SAUSAGE SERVED ON A BED OF PENNE PASTA
- BRAISED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK TENDERLOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED PORK TENDERLOIN IN HERB SHERRY SAUCE

SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- SEAFOOD PRIMAVERA
- HADDOCK AUGRAUTIN SUPREME

VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

STARCH SELECTIONS: (CHOOSE ONE)

- OVEN ROASTED BAKED POTATO
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES 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 KICKAPOO CREEK'S ORIGINAL VINAIGRETTE.

CAESAR SALAD

CRISP ROMAINE, 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.

CARVING STATION OPTIONS :

CARVED BY ONE OF OUR PROFESSIONAL CHEFS

PRIME RIB OF BEEF WITH A GARLIC DEMI GLAZE AND HORSERADISH SAUCE
BOURBON GLAZED VIRGINIA HAM WITH A PINEAPPLE AND CHERRY CHUTNEY
HERB ENCRUSTED BEEF TENDERLOIN WITH AUS JUS AND A HONEY DIJON AIOLI
ROAST BONELESS BREAST OF TURKEY WITH A CRANBERRY AIOLI AND A CREAMY TURKEY SAUCE

ACTION STATIONS:

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

STIR FRY STATION WITH PLAIN WHITE RICE, ORIENTAL VEGETABLES, TENDER CUTS OF BEEF AND BITE SIZED SHRIMP TO CHOOSE FROM



HORS D 'OEUVRES

ADDITIONAL HORS D 'OEUVRES MAY BE ADDED A LA CARTE

APPETIZERS ARE PRICED BY QUANTITIES OF FIFTY.

HOT SELECTIONS:

- BACON WRAPPED WATER CHESTNUTS
- SWEET AND SOUR MEATBALLS
- BARBEQUED MEATBALLS
- CRAB STUFFED MUSHROOMS
- PIGS IN A BLANKET
- BARBEQUED COCKTAIL FRANKS
- VEGETABLE STUFFED EGGROLLS WITH HOT MUSTARD DIP
- ITALIAN SAUSAGE STUFFED MUSHROOMS
- CHICKEN STUFFED EGG ROLLS WITH SWEET AND SOUR SAUCE
- BUFFALO WINGS WITH BUTTERMILK AND GARLIC DIPPING SAUCE
- CHICKEN DRUMMIES WITH BARBEQUE SAUCE

COLD SELECTIONS:

- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH A SPINACH PESTO AND FETA CHEESE
- SMOKED SALMON MOUSSE SERVED ON A MARINATED SLICE OF ENGLISH CUCUMBER
- FRESH SEASONAL FRUIT KABOB WITH A GRAND MARNIER GLAZE AND JULIENNE FRESH TARRAGON
- POACHED TIGER SHRIMP SHELL SERVED WITH TANGY COCKTAIL SAUCE
- TOMATO AND BLACK BEAN BRUSCHETTA WITH ROASTED CORN AND GREEN CHILIES SERVED ON TOAST POINTS AND TOPPED WITH CHIHUAHUA CHEESE
- CRAB SALAD SERVED IN A CRISP LEAF OF FRESH ENDIVE
- HERB AND GOAT CHEESE STUFFED CHERRY TOMATO
- PEPPERED BEEF TENDERLOIN WITH CARAMELIZED ONIONS SERVED ON TOASTED CROSTINI
- PROSCIUTTO WRAPPED ASPARAGUS



Kickapoo Creek
W I N E R Y

AFTER HOUR SNACK COMBINATIONS

- MINIATURE SLIDERS WITH FRENCH FRIES AND CONDIMENTS
- CHICKEN FRITTERS AND FRIES WITH ALL THE CONDIMENTS
- HOT DOGS AND FRIES WITH ALL THE CONDIMENTS
- CHEESE OR SAUSAGE PIZZA WITH CHEESE BREAD

DESSERT OFFERINGS

- WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE
- TURTLE CHEESECAKE
- LAYERED STRAWBERRY SHORTCAKE
- DOUBLE CHOCOLATE LAYER CAKE
- WHITE CHOCOLATE MOUSSE
- CARROT CAKE
- CHOCOLATE CREAM PIE
- DUTCH APPLE PIE TOPPED WITH A BRANDY FLAVORED WHIPPED TOPPING
- DARK CHOCOLATE MOUSSE AND A KALUA BROWNIE GARNISHED WITH SHAVED WHITE CHOCOLATE
- CHOCOLATE COVERED STRAWBERRIES
- DARK CHOCOLATE OR WHITE CHOCOLATE MOUSSE TULIP CUPS



RENTAL ITEMS

KCW OFFERS ADDITIONAL RENTAL ITEMS FOR YOUR SPECIAL DAY.

CEREMONY CHAIRS: WHITE WOOD=\$2.75 PER CHAIR

CEREMONY CHAIRS: WHITE METAL=\$1.75 PER CHAIR

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

CEREMONY ARBOR: \$50.00

PIPE AND DRAPE SYSTEM FOR BACKDROP OR ROOM SEPARATION: \$75.00

ICICLE LIGHTS UNDER TABLE SKIRTING: \$15.00 PER TABLE

CHAIR COVER AND ONE SASH: \$3.00 PER CHAIR

CHARGER PLATES: \$2.00 PER PLATE

CUSTOM TABLE LINENS: PRICES VARY

TABLE RUNNERS: PRICES VARY

CUPCAKE STAND: \$50.00

MOVING WINE BARRELS: \$50.00

BIRD CAGE: \$35.00

AV RENTAL:

PROJECTOR AND SCREEN: \$100.00

32" FLAT SCREEN PANEL TV WITH BUILT-IN DVD PLAYER: \$75.00



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/\$18.99**

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/\$18.99**

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/\$18.99**

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/\$20.50**

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/\$19.50**

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/\$19.50**

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.

Kringle's Cranberry **\$5.50/\$20.99**

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 refreshing treat, or as an accompaniment to a great turkey dinner.

Susan **\$5.50/\$19.50**

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/\$20.99**

This wine tastes like blueberry pie with the addition of blackberry fruit. A complex wine with a long sweet finish makes this wine great for sipping or dessert.



KCW WINE LIST

RED WINE

Red October

\$5.50/\$21.50

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. **Silver medal winner in the Commercial Wine Competition at the 2005 Illinois State Fair**

St Croix

\$7.50/\$21.99

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.

Marquette

\$6.50/\$21.50

Rich butter, creamy oak, dark cherries, black peppercorn, and nutmeg make this complex wine with great tannic profile the perfect wine to drink, or enjoy with a meal. Try it with beef or wild game.

2002 KCW Zinfandel

\$5.50/\$21.50

Earthy aromas and tannins smoothed from a near 10 years of aging make this Zinfandel made from the best grapes of the Amador Valley, a great bet for slow sipping or with a rich meal.

Frontenac

\$7.50/\$21.99

True to type, this deep purple wine with blueberry aroma and inviting palate of blackberry, black currant, and plum displays the attributes of the Frontenac grape.

Norton

\$7.50/\$21.50

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/\$19.99

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

Sangria

\$6.50/\$21.99

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!



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

BOTTLED BEER: ADDITIONAL \$3.00 PER PERSON PER HOUR

KEGS:

DOMESTIC KEG—\$250.00

BUD LIGHT, MILLER LIGHT OR COORS LIGHT

IMPORTED KEG—\$400.00