

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

Wedding Reception Menu

The following menu prices include your salad, dinner rolls, butter rosettes,
Coffee, hot tea and iced tea with lemon

Seafood Stuffed Chicken Breast ~

Tender Breast of Chicken Wrapped Around a Blend of Baby Scallops, Black Tiger
Shrimp, Crabmeat, Onions, Peppers and Seasoned Breadcrumbs
Pecan Wild Grain Rice and Sautéed Baby Root Vegetables
\$16.95++

Chicken Nona ~

Breast of Chicken with Chopped Mushrooms, Tomatoes, Green Onions, and Fresh
Herbs in a Brandy and Cream Reduction Sauce
Wild Rice and Baby Green Beans with Baby Carrot Garnish
\$16.95++

Champagne Chicken ~

Lightly Breaded and Topped with Champagne Supreme Sauce
Timbale of Rice Pilaf and Fresh Vegetable Medley
\$16.95++

Medallions of Stuffed Chicken ~

Breast of Chicken Filled with Dried Cherries, Pine Nuts, Light Sausage and Herb
Bread Crumbs, Sliced and Fanned for Presentation
Parsley New Potatoes and Seasonal Fresh Sautéed Vegetables Accompany this
Plate
\$16.95++

Stuffed Game Hen ~

Roasted Hen, Stuffed with Wild Grain Rice and Drizzled with a Rich Sauce
Sautéed Baby Root Vegetables
\$17.95++

Pork Loin ~

Traditional Roasted Center Cut Pork Loin with Natural Pan Gravy
Steamed Broccoli and Mixed Pepper Strips, Seasoned & Roasted Potatoes
\$15.95++

Pork Bavarian ~

Roasted Pork Tenderloin Seasoned with Garlic, Pepper and Caraway Seed
Rosemary Bliss Potatoes and Baby French Green Beans
\$15.95++

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

Chipotle Maple Glazed Pork ~

Cut from Prime Iowa Rack of Pork, Grilled and Brushed with a Mildly Spicy
Chipotle and Vermont Maple Glaze. Served with Rosemary Bliss Potatoes and
Chefs Choice of Vegetables.

\$15.95++

Grilled Beef Tenderloin ~

Grilled Beef Tenderloin with Portabella Mushroom and Merlot Demi Glaze,
Mushroom Carved Baby Red Potatoes, Almondine Baby French Green Beans

\$23.95++

Grilled New York Strip ~

Grilled New York Strip Steak Topped with Maitre d' Hotel Butter
Fresh Mix of Sautéed Vegetables, Baby Red Twice Baked Potato

\$20.95++

Seared & Stacked Tenderloin ~

Seared and Stacked Beef Tenderloin Medallions with Roasted Red Pepper Coulis,
Roasted Garlic Duchesse Potatoes, Honey and Dill Baby Carrots

\$22.95++

Seafood Stuffed Orange Roughy ~

Stuffed Orange Roughy with Black Tiger Shrimp, Scallops, and Crabmeat
All topped with Lemon Dill Beurre Blanc Sauce
Timbale of Rice Pilaf and Fresh Vegetable Medley

\$19.95++

Herb Crusted Atlantic Salmon Filet ~

Atlantic Salmon Filet Rolled in Seasoned Breadcrumbs and Sautéed
Served with Pecan Wild Rice and a Steamed Mix of Fresh Vegetables

\$17.95++

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

Duet Entrées ~

Pork Tenderloin & Ribeye ~

Seared Pork Tenderloin Medallions with Portabella Mushroom Pan-Jus
Grilled Ribeye served over a Cabernet demi glaze
Roasted Garlic Mashed Potatoes and Sautéed Baby Root Vegetables
\$20.95++

Petite Filet & Chicken Nona ~

A Petite Beef Tenderloin Filet with Wild Mushroom Merlot Demi Glaze
Breast of Chicken with a Sauce of Mushrooms, Tomatoes, Green Onion, and
Fresh Herbs in a Brandy Reduction Sauce
Blend of Wild Rice and Baby French Green Beans Compliment This Selection
\$23.95++

Lamb Chops & Stuffed Shrimp ~

Pan Seared Rack of New Zealand Lamb with Mint Jelly
Bay Scallop Stuffed Black Tiger Shrimp with Herb Lemon Butter
Roasted Medley of Vegetables and Dauphinoise Potatoes
\$27.95++

Herb Crusted Atlantic Salmon & Pork Loin ~

Atlantic Salmon Filet Rolled in Seasoned Breadcrumbs and Sautéed
Traditional Roasted Center Cut Pork Loin with a Rich Pan Gravy
Served with Steamed Broccoli with Mixed Pepper Strips and Roasted Bliss Potatoes
\$19.95++

Peppercorn Crusted Tenderloin with Grilled Salmon ~

Beef Tenderloin Rubbed with Peppercorn and Slow Roasted
Cut into Medallions and Served over a Cabernet Demi Glaze
Grilled Atlantic Salmon Filet with Citrus Herb Beurre Blanc
Sautéed Baby Root Vegetables and Mushroom Carved Baby Red Potatoes
\$20.95++

Stuffed Orange Roughy with Medallions of Stuffed Chicken Breast ~

Stuffed Orange Roughy with Black Tiger Shrimp, Scallops, and Crabmeat
All topped with Lemon Dill Beurre Blanc Sauce
Breast of Chicken Filled with Dried Cherries, Pine Nuts, Light Sausage and Herb
Bread Crumbs, Sliced and Fanned for Presentation
Pecan Wild Grain Rice and Steamed Broccoli and Mixed Pepper Strips
\$19.95++

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

~Salads to choose from~

*Baby Greens and Romaine Hearts Tossed with Toasted Pine Nuts, Mushrooms,
Onions, Garlic Croutons and Vine Ripened Tomato Wedges

Tossed Garden Salad with an Array of Julienne Vegetables

Fresh Spinach Salad with Vine Ripened Tomatoes, Red Onions & Candied
Walnuts

Mixed Greens and Fresh Spinach with Mushrooms, Julienne Vegetables, Walnuts,
Mandarin Orange Sections

Winter Salad Greens with a Blend of Romaine and Iceberg Lettuce, Quartered
Artichoke Hearts, Black & Green Olives, and Thinly Sliced Red Onions

Please Choose Two Dressings

French, Ranch, Herb Vinaigrette, Poppy Seed, Raspberry Vinaigrette,
And Honey Mustard

Childrens Meals

Jello Salad with Fruit on a Bed of Lettuce
Four Strips of Chicken served with ketchup on the side
Mashed Potatoes and Vegetable
Dinner Rolls and Butter Rosettes
Lemonade and Milk will be offered

Cup of Fruit Cocktail
Hot Dog on a Bun with ketchup and mustard on the side
Macaroni & Cheese and Vegetable
Dinner Rolls and Butter Rosettes
Lemonade and Milk will be offered

\$9.00++ per meal

*An additional charge may be added

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

Buffets

The following buffet menus include dinner rolls & butter, coffee, hot tea and iced tea with lemon
Buffets require a minimum of 50 guests

~Premium Dinner Buffet~

Mixed Greens and Fresh Spinach with Mushrooms, Julienne Vegetables, Walnuts,
Mandarin Orange Sections Served with Herb Vinaigrette and Ranch Dressings
Colorful Homemade Garden Pasta Salad
Gourmet Cheese Tray with Assorted Flavored Crackers
Fresh Carved Fruit Displays with California Fruits

~Chef Carved Meats~

Slow Roasted Prime Rib of Beef with Cracked Pepper Horseradish Sauce and
Natural Pan Au Jus
Honey and Brown Sugar Glazed Ham

~Side Attractions~

Toasted Pecan Wild Rice, Twice Baked Potato, Baby Green Beans,
Seasonal Fresh Sautéed Vegetables

\$27.95++

~The Reception Buffet~

Tossed Garden Salad with an Array of Julienne Vegetables Served with Ranch &
French Dressings on the Side

Chef Carved Meats~ your choice of two

Steamship of Beef, Baked Ham, Roasted Turkey, OR Roasted Loin of Pork
Appropriate Condiments

Cold Hors d'oeuvres Selections ~ your choice of two

Smoked Salmon Canapés, Deviled Eggs, Stuffed Celery, Crudités and Dip,
Domestic Cheese and Cracker Tray with Grapes, Salmon Coronets, and
Sliced Seasonal Fresh Fruit

Hot Hors d'oeuvres Selections ~ your choice of two

Chicken Tenders with Barbecue and Honey Mustard Sauces, Buffalo Wings with
Blu Cheese and Ranch Dressing, Delicate Crab Stuffed Mushrooms, Andouille
Sausage Encroute, Eggrolls with Sweet & Sour and Plumb Sauces, and
Breaded Shrimp with Cocktail Sauce

\$23.95++

* Additional charge per person for groups fewer than 50 guests

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

~ The MARK Buffet ~

Salads ~ your choice of two

Tossed Garden Salad with an Array of Julienne Vegetables
Served with Ranch & French Dressings on the Side
Garden Pasta Salad
Caesar Salad
Fruited Jello Molds

Chef Carved Meats~ your choice of two

Steamship of Beef, Baked Ham, Roasted Turkey, OR Roasted Loin of Pork
Appropriate Condiments

~Chef's Side Dishes~

Seasonal Fresh Sautéed Vegetables, Parsley New Potatoes,
Garden Rice Pilaf
\$18.95++

Buffets require a minimum of 50 guests

An additional charge of \$2.50 per person will be added for guarantees fewer than 50

~Snacks

Served in one pound portions

Potato Chips, \$6.00++
Pretzels, \$3.50++
Tortilla Chips, \$3.50++
Chex Mix, \$7.00++
Roasted Peanuts in the Shell, \$7.00++
Deluxe Mixed Nuts, \$10.00++

Served per pint

Salsa, \$4.25++
Honey Mustard Dip, \$6.00++
Dill Dip, \$6.00++
Ranch Dip, \$6.00++
French Onion Dip, \$6.00++

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

Cold Hors D'Oeuvres

Gourmet Cheese Tray with Fresh Fruit Garnish, \$125.00++
Fresh Vegetable Crudités with House Dip, \$100.00++
Fresh Fruit Platter with Yogurt Dip, \$95.00++
Port Wine Cheese Spread with New York Flat Breads, \$60.00++
Smoked Salmon and Cream Cheese Tray, \$75.00++
Each Tray & Platter Serves Approximately 50 Guests

Assorted Finger Sandwiches, \$50.00++
Deviled Eggs & Gourmet Canapés, \$55.00++
Boiled Shrimp & Cocktail Sauce, \$130.00++
Endive Stuffed with Flavored Cream Cheese, \$120.00++
50 Pieces Per Order

Hot Hors D'Oeuvres

Breaded Shrimp, \$80.00++
Bacon Wrapped Scallops, \$150.00++
Crab Stuffed Mushrooms, \$75.00++
Andouille Sausage Stuffed Mushrooms, \$50.00++
Pork Eggrolls, \$65.00++
Crab Rangoon, \$45.00++
Mini Quiche, \$65.00++
Rumaki, \$65.00++
Hawaiian Chicken Brochettes, \$115.00++
Beef Brochettes, \$120.00++
Andouille Sausage Encroute, \$40.00++
Spicy Chicken Wings, \$50.00++
Stuffed Potato Skins, \$55.00++
Jalapeno Poppers, \$40.00++
Chicken Tenders, \$40.00++
BBQ Italian Meatballs, \$40.00++
Mini Tacos, \$40.00++
Appropriate Sauces are Included
50 Pieces Per Order

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

~ Bar Service ~

There is a \$70.00 bartender fee for each bartender working.
One fee will be waived per \$500 in bar sales.

~ Full Bar Service ~

Call Brand Cocktails, \$4.25

Large Domestic Beer ~ Miller & Budweiser Products are Available, \$4.00

House Wine, per glass ~ Chardonnay, White Zinfandel and Merlot, \$3.25

Soda, per glass ~ Pepsi Brand Products, \$1.75

Wine Coolers, \$4.00

If you wish to host beverages, volume containers such as kegs, carafes, and
canisters are more affordable.

Domestic Keg Beer, \$150.00++

(Serves approximately 140 cups)

Wine, Carafe of Chardonnay, White Zinfandel or Merlot, \$16.95

(Serves about 6 glasses)

Soda, Canisters of Pepsi Brand Products, \$70.00++

(Serves approximately 60 cups per canister)

~ Wine ~

~ White~

Woodbridge, Chardonnay, \$18.95++

Round Hill, Chardonnay, \$24.95++

Bargetto-Cypress, Chardonnay, 26.95++

~ Blush ~

Woodbridge, White Zinfandel, \$16.95++

Round Hill, White Zinfandel, \$17.95++

Beringer, White Zinfandel, \$19.95++

~ Champagne ~

JFJ, \$16.95++

Folonari, Asti, (sparkling wine), \$27.95++

\$26.95++ Dom Perignon, \$300.00++

~ Red ~

Woodbridge, Merlot, \$24.95++

Round Hill, Cabernet Sauvignon,

Kendall-Jackson, Merlot, \$51.95++

Wine and champagne sales served during dinner are not applied toward the bar
minimum.

All prices subject to an 18% service charge and applicable sales tax
All prices subject to change without notice

The MARK of the Quad Cities
Catering provided by ARAMARK Sports & Entertainment

If you have a selection of wine that is not on our menu, please ask in advance.
Do you want champagne at the head table? _____. Non-Alcoholic sparkling fruit juice is also available.
Will wine be served to your guests with dinner? _____. Please ask about special wines for wedding receptions.

~Most asked questions...

Who will be our contact person at the reception? _____

What time does the wedding start? _____

Where is the wedding taking place? _____

Are you taking pictures before or after the wedding? _____

Do the wedding invitations state a specific time for the reception to start or immediately after the ceremony? _____

How many people will sit at the head table? _____

How many guests do you expect at the reception? _____

Do you need high chairs? _____ If so, how many? _____

We do provide a cake cutting service at \$45.00. Do you need this service? _____

Will you be cutting the cake before or after dinner? _____

~Reminders:

We encourage the use of candles as a centerpiece; however, due to fire code they need to be enclosed.

We will light candles for you. What time? _____

We do ask that no alcoholic beverages be brought into the building or on the property. There are strict laws in Illinois about the consumption of alcohol. Alcohol may only be purchased from ARAMARK Sports and Entertainment and must be consumed on the property of The MARK of the Quad Cities.