

# Ceremony Packages

Our Event Coordinators can help you customize every aspect of your event from your ceremony to the décor.

Have us take care of all the details so you can focus on enjoying your special day!

## The Gazebo Package

- ~Use of Pond-Side Gazebo for Ceremony & Rehearsal
- ~White Folding Chairs including set up and removal (up to 150)  
*Additional chairs can be rented at \$2.50 each*
- ~Handcrafted White Pillars with Glass Top

## The Classic Package

- ~Use of Fountain Ballroom for Private Ceremony & Rehearsal
- ~Chair set up and removal (160 person capacity)
- ~Handcrafted White Pillars with Glass Top

## The Twilight Ceremony

- ~Ceremony must occur within the 6 hour timeframe allotted by the room rental
- ~Use of Grand Ballroom Dance Floor for Ceremony & Rehearsal
- ~Handcrafted White Pillars with Glass Top
- ~Up to 40 chairs on dance floor for immediate family and friends (all other guests seated at round tables)

## Balcony Ceremony Package

- ~Use of Balcony overlooking the Pond for Ceremony & Rehearsal
- ~Chair set up and removal (50 person capacity)
- ~Handcrafted White Pillars with Glass Top

# Hors D' Oeuvres

Each Selection Serves 50 Guests

\*Item may be offered as a passed hors d' oeuvre

## **Fruit Platter**

Fresh seasonal fruit artfully displayed and served with a sweet dipping sauce.

## **Vegetable Platter**

Garden fresh vegetables arranged market style with a creamy ranch dipping sauce.

## **Cheese Platter**

An assortment of fine domestic cheese served with an array of crackers.

## **Bruschetta\***

Crostinis topped with a traditional tomato basil bruschetta drizzled with a balsamic glaze.

## **Caprese Skewers\***

Fresh Mozzarella, grape tomatoes, artichoke hearts, olives and basil drizzled with balsamic and olive oil.

## **Antipasto Skewers \***

Fresh Mozzarella, salami, grape tomatoes, artichoke hearts, olives and basil drizzled with balsamic and olive oil.

## **Beef Crostini\***

Shaved beef served on a crostini with bleu cheese.

## **Shrimp Cocktail\***

Chilled shrimp with cocktail sauce.

## **Hummus Platter**

An assortment of our smooth and creamy house-made hummus, served with tortilla chips, pita chips and soft pita.

## **5 Layer Greek Dip**

Our house-made hummus with diced tomato, cucumbers, black olives and feta cheese served with soft pita.

## **Smoked Salmon Platter**

Capers, cucumber, red onion, egg, radish and crostinis.

All food and beverage is subject to a 6% sales tax and 20% service fee.

Prices and menu items subject to change.

# Hors D' Oeuvres

Each Selection Serves 50 Guests

\*Item may be offered as a passed hors d' oeuvre

## **Meatballs**

Classic meatballs with your choice of signature silo or barbeque.

## **Cocktail Franks**

Beef and pork cocktail franks served in a barbeque sauce.

## **Stuffed Mushrooms\***

Jumbo mushroom caps stuffed with your choice of  
Crab  
Vegetable

## **Wontons\***

Crispy wontons filled with your choice of  
Crab  
Spinach and Artichoke

## **Spanakopita\***

Spinach and feta cheese wrapped in phyllo dough.

## **Vegetable Egg Rolls\***

Filled with julienned vegetables served with an Asian dipping sauce.

## **Bacon Wrapped Scallops\***

Sea scallops wrapped in bacon.

## **Coconut Shrimp\***

Jumbo shrimp beer battered and breaded with sweet coconut, served with an orange marmalade dipping sauce.

## **Mini Crab Cakes\***

Served with a horseradish remoulade.

## **Spinach Artichoke Dip**

Spinach and artichoke in a creamy garlic parmesan sauce, served with tortilla chips.

## **Buffalo Chicken Dip**

Shredded chicken in a spicy cheese dip served with tortilla chips.

## **Jalapeno Popper Dip**

Fresh jalapenos simmered in a cheddar cream cheese sauce, served with soft pretzel bites.

## **Parmesan Pepperoncini Dip**

Tangy cheese dip made with cream cheese, parmesan cheese and pepperoncinis served with tortilla chips.

## **Hot Bean Dip**

Baked refried beans, sour cream and cheese topped with salsa, lettuce and tomato served with tortilla chips.

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# Plated Dinner Menu

Provide up to two entrées for your guests to choose from, minimum of 25 people per entrée.  
If serving more than one entrée, the group is responsible for providing a list of guest names and chosen entrée.  
All selections include choice of salad (listed below), freshly baked rolls, coffee, water and ice tea.

**Silo Signature Salad:** Mixed greens with candied pecans, dried cranberries and Asiago cheese, drizzled with our house mango chardonnay dressing.

**Mixed Green Salad:** Mixed greens with tomato, cucumber, and onion with ranch and balsamic vinaigrette.

## Vegetables & Starches

Choice of one vegetable and one starch

Buttered Corn

Glazed Carrots

Buttered Green Beans

Carrot and Bean Medley

Herb Roasted Vegetable Blend (add \$.50 per person)

Wild Rice

Baked Potato

Cheesy Potatoes

Mashed Potatoes

Roasted Sweet Potatoes

Roasted Red Skin Potatoes

## **Grilled Lemon Herb Chicken**

Lemon and garlic chicken breast topped with a lemon cream sauce.

## **Chicken Florentine**

Baked chicken breast over spinach with a sundried tomato cream sauce.

## **Chicken Cordon Bleu**

Dijon brushed chicken breast with Canadian bacon, Swiss cheese, panko bread crumbs and a light cheese sauce.

## **Filet Mignon**

Choice of bacon wrapped or herb crusted 6-ounce filet.

## **Pork Marsala**

Boneless pork loin accompanied by a mushroom marsala sauce.

## **Dijon Dill Salmon**

Baked salmon topped with a lemon Dijon dill sauce.

## **Orange Béarnaise Swordfish**

Grilled swordfish finished with a creamy orange béarnaise sauce.

## **Quinoa Stuffed Onion**

Sweet onion filled with a quinoa, walnuts, mushroom, onion and celery stuffing over a colored carrot puree.

All food and beverage is subject to a 6% sales tax and 20% service fee.

Prices and menu items subject to change.

# Dinner Buffet Menu

All buffets include choice of plated salad (listed below), freshly baked rolls, coffee, water and ice tea .

Choice of Two Entrees

Choice of Three Entrees

Children's Price (available to children 10 and under)

**Silo Signature Salad:** Mixed greens with candied pecans, dried cranberries and Asiago cheese, drizzled with our house mango chardonnay dressing.

**Mixed Green Salad:** Mixed greens with tomato, cucumber, onion with ranch and balsamic vinaigrette.

## Vegetables & Starches

Choice of one vegetable and one starch

Buttered Corn

Glazed Carrots

Buttered Green Beans

Carrot and Bean Medley

Herb Roasted Vegetable Blend (add \$.50 per person)

Wild Rice

Baked Potato

Cheesy Potatoes

Mashed Potatoes

Roasted Sweet Potatoes

Roasted Red Skin Potatoes

## **Chicken Marsala**

Boneless chicken breast accompanied by a mushroom marsala sauce.

## **Creamy Parmesan Chicken**

Season chicken breast topped with our delicious creamy parmesan sauce.

## **Champagne Chicken**

Baked chicken breast and sliced mushrooms finished with a light champagne cream sauce.

## **Beef Tips**

Slow roasted in a mushroom red wine sauce.

## **Balsamic Braised Brisket**

Tender beef brisket braised in balsamic vinegar with mushrooms and onions

## **Apple Cider Pork Loin**

Boneless pork loin brined in apple cider and slow roasted to perfection.

## **Pub Battered Cod**

Beer battered fried cod served with a tartar sauce.

## **Salmon**

Atlantic Salmon with a balsamic glaze.

## **Ham**

Sliced smoked carver ham.

## **Wild Mushroom Risotto**

Gourmet blend of Cremini, Shitake and Oyster mushrooms in a creamy risotto.

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Prices and menu items subject to change.

# Children's Menu

Choose only ONE entrée, available to children 10 years and under.  
\$10 per child

**Macaroni and Cheese**

**Chicken Tenders and Fries**

## Carved Specialties

Add a carving station to your buffet ONLY.  
Our talented chefs will be standing by to serve your guests  
Market Price

**Pork Loin**

Balsamic and herb or Apple Cider roasted pork loin.

**Roast Beef**

Seasoned and cooked to perfection, served with a horseradish sauce.

**Beef Tenderloin**

Bacon wrapped beef tenderloin.

**Prime Rib**

Our special house recipe! Roasted over night and served with a horseradish sauce.

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# Late Night Menu

A minimum of 30 people per item

## **Silo Chips and Dip**

Kettle chips served with our house French onion dip.

## **Tortilla Chips and Salsa**

Add guacamole for \$1.00 per person.

## **Zippers**

Pretzels tossed with our spicy house-made seasoning.

## **Cheese-It Snack Mix**

## **Gardetto Snack Mix**

## **Mixed Nuts**

## **Pizza (minimum of 3 pizzas per order)**

Chef's choice assortment of party cut pizzas (4 people per pizza).

## **Mexican Bar**

Mini chicken tacos and taquitos with tortilla chips and salsa. Add guacamole for \$1.00 per person.

## **Dim Sum Bar**

Mini chicken pot stickers, crab wontons and spinach artichoke Rangoon's.

# Sweet Endings

## **Mini Dessert Bar**

Salted Caramel Crème Brule Cups

Mini Peanut Butter Cream Pie

Mini Key Lime Pie

Mini Tiramisu

*Additional dessert options available , please contact your  
event coordinator for information and pricing.*

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Prices and menu items subject to change.

# Hosted Beverage Packages

All packages include soft drinks and juice.

Bar service will stop 30 minutes prior to the event's scheduled ending time.

Packages are priced accordingly no substitutions.

Cash bar services can be made available for any beverages not included in the hosted bar package.

## **Package # 1 Beer and Wine**

Choice of 1 domestic draft beer and house wines (chardonnay, moscato, merlot and cabernet).

## **Package # 2 Beer, Wine and Well Brand Liquor**

Choice of 1 domestic draft beer, house wines (chardonnay, moscato, merlot and cabernet) and cocktails made with well brand liquor.

## **Package # 3 Beer, Wine and Call Brand Liquor**

Choice of 1 domestic draft beer, house wines (chardonnay, moscato, merlot and cabernet) and cocktails made with call brand liquor.

## **Package # 4 Beer, Wine and Premium Brand Liquor**

Choice of 1 domestic draft beer, house wines (chardonnay, moscato, merlot and cabernet) and cocktails made with premium brand liquor.

## **Package # 5 Non-Alcoholic**

Includes soft drinks and juice (pineapple, orange and cranberry).

# The Silo Beverage Service

## CASH BAR

### **Soft Drinks and Juice**

Coke products, pineapple, orange and cranberry juice available

### **Domestic Draft Beer**

### **Domestic Bottled Beer**

Bud Light, Budweiser, Miller Lite, Coors Light

### **Premium Bottled Beer**

Heineken and Corona

### **Well Brand Liquors**

Vodka, Gin, Rum, Scotch, Whiskey-Bourbon, Tequila, Peach Schnapps, Amaretto.

### **Call Brand Liquors**

Absolut, Bacardi Rum, Captain Morgan's Rum, Malibu Rum, Southern Comfort, Jim Beam, Jack Daniels Seagram's V.O, Seagram's 7

### **Premium Brand Liquors**

Kettle One, Stoli Vanilla, Crown Royal, Jameson, Dewars, Jose Cuervo, Baileys, Kahlua, Tangueray.

### **Specialty Drinks**

Bloody Mary, Martinis, Old Fashion, etc...

### **House Wines**

Chardonnay, Moscato, Merlot, Cabernet.

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# *Additional Beverage Offerings*

**Coffee Service** (*Coffee at guest tables*)

**Champagne Toast**

**Sparkling Juice Toast** (*White Grape*)

**Champagne Punch** (*approx. 50 servings*)

**Red Sangria** (*approx. 50 servings*)

**White Sangria** (*approx. 50 servings*)

**Fruit Punch** (*approx. 50 servings*)

**Lemonade** (*approx. 50 servings*)

**Domestic Keg** (*Bud, Bud Light, Miller, Miller Lite, Coors, Coors Light*)

**Premium or Micro Brew Keg**

*If you're interested in having other types of beer or wine available, please contact event coordinator for information and pricing.*

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