

# **AstorÎs**

## **Wedding & Rehearsal Menu**

*Reserved for 20 or more guests*

*All entrees include:*

### ***Classic Bread Service and Astor House Side Salad***

Dressing choices: Hazelnut Balsamic Vinaigrette, Champagne Herb, House Ranch, Classic Caesar or Three Cheese Gorgonzola  
Fat Free Ranch or Raspberry Vinaigrette

### **Entrée Selections:**

#### ***NORTHERN WHITEFISH IN PARCHMENT***

Fresh whitefish baked in parchment with lemon and honey butter. Served with new potatoes and seasonal vegetable

#### ***SLOW ROASTED PRIME RIB***

Slow roasted choice prime rib served alongside butter whipped potatoes with rosemary au jus

#### ***ROASTED CHICKEN BREAST***

Topped with a fresh herb chimichurri and served with wild rice and seasonal vegetable

#### ***HOMEMADE ZUCC HINI RAVIOLI***

Roasted vegetables folded inside thinly sliced zucchini with ricotta, baked in basil marinara with melted mozzarella

#### ***FAMOUS REBEL RIBS***

Fall off the bone baby back ribs served with buttermilk mashed potatoes and southern style slaw

*\$49.95 per person*