



## Wedding Menu

1969B DeKalb Avenue, Sycamore  
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[www.SweetDreamDesserts.com](http://www.SweetDreamDesserts.com)

- **Select the style of service you prefer:**
  - Buffet Style
  - Family Style (additional charges may apply)
  - Plated
  - Hors D'oeuvres Reception

- **Select from the following menu types:**
  - Value (buffet only) \$19.95
  - Favorite \$22.95
  - Favorite carving \$23.95
  - Signature \$27.95
  - Grand \$Market Price

*\*\*\*Prices subject to change*

- **Decide if you would like to add appetizers.**
- **Join us for a personal consultation.**

*We will assist you in creating your perfect menu and determining your services and rental requirements.*
- **We welcome you to a “tasting” of menu selections.**
- **To secure our Services**

*Signed contract and 25% to secure the date*  
*25% due 60 days prior to the wedding*  
*Final balances due two weeks prior to the wedding*  
*with final guest counts*

# Value Buffet

19.95

*Prices include 3 sides, fresh baked sliced bread, china Service, Silverware and water glasses. Linens available for additional cost.*

## Buffet only

### Choose two of the following:

**Chicken Breast Herbed or BBQ**

**Henny Penny Fried Chicken**

**Lemon Pepper Chicken**

**Baked Mosticcoli**

**Pasta Primavera**

*Linguini noodles in a creamy Alfredo sauce with mixed vegetables*

**Sliced Roast Beef**

*Tender choice inside round, slow cooked*

**Roasted Turkey**

**Sliced Ham with maple glaze**

**Italian Beef with four inch Italian bread roll**

**Stuffed green peppers**

**Meatloaf**

**Cream of chicken and biscuits**

*Chicken breast pieces with peas and carrots in a creamy white sauce topped with biscuits*

**Vegetable Lasagna**

*Layered vegetables and pasta in a creamy white sauce*

**Spaghetti with meatballs**

*Made from scratch*

# Favorite Buffet or Plated

22.95

*Prices include 3 sides, fresh baked sliced bread, china plates, Silverware and water glasses. Linens available for additional cost*

**Choose two of the following:**

## **Grilled Pork Chop**

*8 oz. pork chop seasoned and grilled to perfection*

## **BBQ Ribs**

*Slow cooked with a sweet BBQ sauce*

## **Sliced Beef in au jus**

*Tender choice inside round, slow cooked*

## **Chicken Alfredo**

*Boneless chicken breast in a champagne sauce*

## **Chicken Picatta**

*Chicken breast sautéed in butter, with lemon and capers*

## **Stuffed Pork Chops**

*Stuffed with traditional or apple walnut stuffing*

## **Vegetable Lasagna**

*Layered vegetables and pasta in a creamy white sauce*

## **Spaghetti with meatballs**

*Made from scratch*

## **Chicken Primavera**

*Lingui noodles in a creamy Alfredo sauce with boneless chicken breast and mixed vegetables*

## **Sliced Turkey**

## **Pot Roast**

*Slow cooked until tender with potatoes, carrots and celery*

## **Grilled Pork Chop**

*8 oz. pork chop seasoned and grilled to perfection*

## **Sliced beef in au jus**

*Tender choice inside round, slow cooked*

## **Beef Brisket**

*Slow cooked, tender and moist*

# **Favorite Carving**

**23.95**

*Prices include two entrees, 3 sides, fresh baked sliced bread, china plates, Silverware and water glasses. Linens available for additional cost*

**Choose two of the following, or 1 from previous menu and one carved:**

### **Carved Roast Beef**

*Tender choice inside round, slow cooked*

### **Carved Turkey**

*Melts like butter*

### **Carved Pork Loin**

*Slow cooked and tender*

# Signature Buffet or Plated

27.95

*Prices include 3 sides, fresh baked sliced bread, china plates, Silverware and water glasses. Linens available for additional cost*

## Choose two of the following:

### **Chicken Devon**

*Chicken breast stuffed with broccoli floret, covered in a Mornay sauce, topped with cheddar and paprika*

### **Chicken Grand Duke**

*Chicken breast sautéed with mushroom quarters, artichoke hearts and covered in a champagne sauce*

### **Chicken Supreme**

*Chicken breast in a champagne sauce with green grapes and almonds*

### **Chicken Madeira** *chicken breast in a Madeira wine sauce*

### **Chicken Marsala** *chicken cutlet with mushrooms and Marsala wine sauce*

### **Sliced Medium Roast Beef served in au jus**

*Tender choice inside round, slow cooked*

### **Beef Tips**

*Tender beef tips in a homemade brown gravy with mushrooms on top a bed of egg noodles*

### **Stuffed Pork Chop**

*Stuffed with traditional or apple walnut stuffing*

### **Lasagna**

*Made from scratch, layers of pasta, sauce and cheese*

### **Shrimp Scampi with rice pilaf**

### **Portabella Mushrooms**

*Stuffed with cubed bread stuffing and sautéed onions and peppers*

# Grand Plated

## Market Price

*Prices include 3 sides, fresh baked sliced bread, china plates, Silverware and water glasses. Linens available for additional cost*

### Choose two of the following:

#### **Prime Rib**

#### **Filet Mignon**

#### **New York Strip**

#### **Steak Diane**

*Medallions of filet sautéed with brandy and mushrooms  
Covered with a demi glaze*

#### **Veal Oscar**

*Medallions of veal topped with asparagus, snow crab and Oscar sauce*

#### **Shrimp Scampi with rice pilaf**

#### **Lobster Thermador**

*Lobster bites with scallops in a cream sauce  
Served in a puff pastry shell*

#### **Chicken Supreme**

*Chicken breast in a champagne sauce with green grapes  
and garnished with sliced almonds*

#### **Chicken Etouffee**

*Spicy smothered chicken over rice*

#### **Pig Roast**

*Available off site or on site for an additional \$300 fee*

## Choice of Sides for all Menus

### Salads

Tossed Salad      Luncheon Salad      Caesar Salad

### Starches

Twice baked potatoes	Mashed potatoes and gravy	
Scalloped Potatoes	Au Gratin Potatoes	
Red Striped Potatoes	Baked Potato	
Oven Roasted Potatoes	Duchess Potatoes	
Fresh Yams	Pasta Primavera	Rice Pilaf
Baked Beans	Pasta Salad	Potato Salad

### Vegetables

Green Bean Almandine	Malibu Blend
Sicilian Blend	Normandy Blend
Glazed Carrots	Buttered Corn

**Other options available upon request  
For any of the menus or sides**



# Hot and Cold Appetizers

3 selections \$4-7    4 selections \$8-10    6 selections \$11-16

**Fruit Tray**

**Beef wellington bites** (*Baked tender filet w/ sauce wrapped in puff pastry*)

**Crudité** (*Vegetable tray*)

**Shrimp rounds** (*white or wheat bread rounds cream cheese cocktail sauce and fresh shrimp*)

**Cheese and cracker tray**

**Shrimp cocktail**

**Hot wings**

**Phyllo cups** (*flakey pastry filled with pesto or sun-dried tomato cream cheese*)

**Honey BBQ wings**

**Chicken or Beef kabobs**

**BBQ meatballs**

**Crab stuffed mushrooms**  
(*mushrooms stuffed with special crab mix*)

**Cheese kabobs**

**Chicken or Beef sate**  
(*Skewered teriyaki chicken or beef*)

**Antipasto kabobs**

**BBQ ribs** (*cut into small portions*)

**Cocktail meatballs**

**Pear or Raspberry brie**

**Assorted Mini Quiche**

**Bacon wrapped Chestnuts**

**Bruschetta**

**Asparagus wraps**  
(*Asparagus wraps with Asiago cheese*)

**Tortellini Kabobs**

**Artichoke dip** (*with baguette slices*)

**Mac and cheese bites** (*Available with Bacon or Lobster*)

## Appetizer stations available at additional charge

**Mashed or baked potato bar** \$9. Per person

*Many topping options or mini turkey dinner or beef with gravy dinner and more*

**Nacho bar** \$9. Per person *All the fixings for nachos*

**Sandwich carving station with appetizers.** Starts at \$16.95 per person. *Carved beef, turkey, or ham with potato rolls and 6 appetizer options*

# Wedding Packages

## Grand Package Market price

**Appetizers:** Shrimp Cocktail, Pear and Raspberry Brie, Bacon Wrapped Chestnuts, Cheese and Cracker Tray

**Salad**            **Fresh Baked Sliced Bread and Butter**

**Entrée:** Prime Rib or New York Strip, Chicken Grand Duke, Duchess Potatoes, Malibu Blend Vegetables

**Dessert/ Wedding Cake**

## Favorite buffet 30.35

**Appetizers:** Bacon wrapped chestnuts, cheese trays, and cocktail meatballs

**Salad**            **Fresh Baked Sliced Bread and Butter**

**Entrée: BBQ Ribs & Beef Brisket**

**Sides:** Red Striped Potatoes, Malibu vegetables

**Dessert/ Wedding Cake**

## Signature Package 38.90

**Appetizers:** Crudité or Fruit Tray, Cheese Tray, Asparagus Wraps, Stuffed Mushrooms **Fresh baked sliced bread**

**Entrée:** Tender Sliced or Carved Beef, Chicken Devon

**Sides:** Tossed Salad, roasted potatoes, Green Bean with onions and bacon

**Dessert/Wedding cake**

## **Value Package 25.60**

**Appetizers:** *Veggie Trays, Cheese and cracker trays, Cocktail meatballs*

**Fresh baked slicked bread**

**Entrees:** Sliced roast beef, herbed chicken breast

**Sides:** Mashed potatoes, Malibu blend vegetables

**Dessert/wedding cake**

## **Bridal Shower Buffet 11.50 per person**

Cheese Kabobs, Fruit Kabobs, mini croissant sandwiches (choice of chicken, ham, egg, turkey, or tuna salads) and cucumber sandwiches on cocktail breads.

**Luncheon Salad:** Crisp romaine, spinach and iceberg lettuce, topped with mandarin oranges, strawberries, candied pecans, and red onion. Served with orange poppy seed dressing.

**Dessert:** Filled Cupcakes

## **After Wedding Breakfast Menus**

**Continental** 7.25 per person

Homemade banana, pumpkin, cranberry, walnut and sugar free banana breads, scones and crumb cake. Fruit tray, bagels and cream cheese, juice and coffee or tea

**Quiche Breakfast** 9.00 per person

Your choice of several varieties of quiche: spinach and red peppers, broccoli and cheese, bacon and green onion and Lorraine (bacon and sausage). Includes roasted potatoes, fruit salad, coffee and juice.

**Scrambled Egg Breakfast** 9.50 per person

Includes bacon, sausage, oven roasted potatoes, choice of biscuits and gravy or French toast, fruit salad, and coffee

**French Toast Casserole** 8.95 per person

Includes fruit salad and coffee

**Biscuits and gravy** 7.95 per person

Includes fruit salad and coffee

Add juice and milk 2.40 for both

Add browned potatoes 1.25 per person

**Egg Strata** 9.95 per person

Two or three combinations of crumbled bacon, sausage, diced ham, green onions or peppers, and includes roasted potatoes, fruit bowl and coffee.

## Ask about our Rehearsal dinner options

Attendants/server fees

- Attendants/Servers will be provided ~ \$150.00 for each server for up to 4-hours an event. The number of servers is based on the individual wedding and style of services chosen. We can discuss this with you at the time of booking. Some services will be an additional charges for servers.

## Dessert Menu

<b>Customized Wedding Cake *</b>	<b>3.00 per slice</b>	
<b>Cupcakes</b>	<b>3.00</b>	
<b>Dessert Martinis</b>	<b>3.00</b>	
<b>Sweetie Pies</b>	<b>3.00</b>	
<b>Full Sized Sliced Pies</b>	<b>3.00 per slice</b>	
<b>Cookies</b>	<b>3.00</b>	
<b>Shortbread Cookies</b>	<b>1.50 and up</b>	
<b>Bites</b> <i>about 1" by 1" size</i>	<b>1.50</b>	
Pecan Tassies	Rhubarb Tassies	Brownie Bites
Pumpkin Crème Brule		Lemon Square Bites
Key Lime Square Bites		Raspberry Tarts
Half Sized Cookies		Cheesecake Bites

*Additional charges for plates, forks, napkins and display stands*

A \$150.00 deposit holds the day and will be refunded when cake or cupcake parts are returned the following Tuesday after the event.

\*Cakes are priced per slice. Currently the price is \$3.00 per slice. There will be additional charges for fillings and ganache or for details made of rolled fondant, gum paste or royal frosting, the charge for these is determined with each design. Please make an appointment to meet with a designer to create your personal cake.

All embellishments, flowers and cake toppers will be arranged and delivered prior to the wedding day. We require some sort of greens around the base of all wedding cakes. This will be an added charge of \$10.00 to \$30.00 depending on the choice of cake. Details will be discussed at the design appointment.

All prices are subject to change

**If you choose to get two services with us we can give you an additional 5% discount of the two services**

Notes: