



Wedding Menu

1969B DeKalb Avenue, Sycamore
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- **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

Linguini 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

Customized Wedding Cake *	3.00 per slice	
Cupcakes	3.00	
Dessert Martinis	3.00	
Sweetie Pies	3.00	
Full Sized Sliced Pies	3.00 per slice	
Cookies	3.00	
Shortbread Cookies	1.50 and up	
Bites <i>about 1" by 1" size</i>	1.50	
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: