



WEDDING PACKAGES

PLATINUM

\$60 PER PERSON PLATED DINNER

Choose Three Hors D'oeuvres

Antipasto Tray
Gourmet Fruit & Cheese Display
Fresh Vegetables with Dip
BBQ or Spicy Wings
Seafood Stuffed Mushroom Caps
Smoked Red Pepper Hummus
BBQ or Swedish Meatballs
Buffalo Chicken Dip with Pita Chips
Spinach & Artichoke Dip with Pita Chips

Choose One Salad

Caesar Salad
Tossed Garden Salad
Spinach Salad

*Freshly Baked Yeast Rolls with Honey
Cinnamon Butter*

Choose One or Two Plated Entrées

Chicken Marsala
Chicken Chardonnay
Tuscan Chicken
USDA Choice Sirloin
Sliced Chuck Tenderloin
10 oz. Prime Rib
Broiled Salmon

Combinations:

Chuck Tenderloin & Choice of Chicken
Sirloin & Choice of Chicken
(Vegetarian Options Available)

Choose One Starch

Garlic Mashed Redskins
Duchess Potatoes
Parsley Buttered Redskin Potatoes
Wild Rice

Choose One Vegetable

Steamed Broccoli
Green Beans with Bacon & Mushrooms
Roasted Root Vegetables
Maple Glazed Carrots
Roasted Italian Vegetables
Fresh Green Beans with Garlic Butter

Top Shelf Bar Package

Top Shelf Liquor, Beer, Wine, Soda, and
Coffee Station

All Wedding Packages Include

Reception Space with Hosted Parking
On-Site
Tables with Floor Length White Linen
Tablecloths
Choice of Linen Napkin Color
Chairs with White Chair Covers
Choice of Chair Sash Tie Color
China, Flatware, Water Goblets, and
Bar Glassware
Risers, Pipe & Drape with Four LED
Up-Lights for the Head Table
6" or 12" Mirror Centerpieces with
Four Tea Light Candles & Votive Candle
Holders
Projector & Screen with Audio for
Photo Montage
Color Coordinated LED Lighting
Throughout the Facility
Complimentary Cake Cutting Service
Complimentary Menu Tasting
Complimentary One Night Stay at the
Adjacent Holiday Inn Hotel
*Ceremony Space Available for an
Additional Fee

Add a Late-Night Snack to any Package for \$5.50 Per Person

Hot Dog Bar
Pizza Station
Tater Bar
Taco Bar
Nacho Bar

Ask About Our Additional Enhancements Guaranteed to Make Your Space Truly Shine - Cost Varies

GOLD

\$50 PER PERSON BUFFET DINNER (BEST VALUE)

Choose Two Hors D'oeuvres

Antipasto Tray
Gourmet Fruit & Cheese Display
Fresh Vegetables with Dip
Smoked Red Pepper Hummus
BBQ or Spicy Wings
BBQ or Peppercorn Meatballs
Buffalo Chicken Dip with Pita Chips
Spinach & Artichoke Dip with Pita Chips

Choose One Salad

Caesar Salad
Tossed Garden Salad
Spinach Salad

*Freshly Baked Yeast Rolls with Honey
Cinnamon Butter*

Choose Two Entrées

Herb Chicken
Tuscan Chicken
Chicken Marsala
Chicken Chardonnay
Honey Glazed Ham
BBQ Pork Ribs
Italian Sausage & Peppers
Herb Crusted Pork Loin
Roast Turkey
Sirloin Beef Tips
Italian Meat Lasagna
Carved Prime Rib

Choose One Starch

Garlic Mashed Redskins with Gravy
Duchess Potatoes
Parsley Buttered Redskin Potatoes
Au Gratin Potatoes
Wild Rice

Choose One Vegetable

Broccoli with Cheese Sauce
Green Beans with Bacon & Mushrooms
Maple Glazed Carrots
Roasted Italian Vegetables
Fresh Green Beans with Garlic Butter

Call Bar Package

Name-Brand Liquor, Beer, Wine, Soda,
and Coffee Station

SILVER

\$40 PER PERSON BUFFET DINNER

Choose One Hors D'oeuvre

Gourmet Fruit & Cheese Display
Fresh Vegetables with Dip
BBQ Meatballs
Buffalo Chicken Dip with Pita Chips
Spinach & Artichoke Dip with Pita Chips

Choose One Salad

Caesar Salad
Tossed Garden Salad

*Freshly Baked Yeast Rolls with Honey
Cinnamon Butter*

Choose One Entrée

Herb Chicken
Chicken Chardonnay
Sirloin Beef Tips
Roast Turkey
Italian Meat Lasagna
Honey Glazed Ham
Beef Pot Roast

*Add an additional entree
for \$4.00 per person*

Choose One Starch

Garlic Mashed Redskins with Gravy
Duchess Potatoes
Parsley Buttered Redskin Potatoes
Wild Rice

Choose One Vegetable

Broccoli with Cheese Sauce
Sicilian Blend Vegetables
Green Beans with Bacon & Mushrooms
Maple Glazed Carrots
Buttered Corn

House Bar Package

Well Liquor, Beer, Wine, Soda, and Coffee
Station

- Food and beverage pricing is based on 100+ guests. We are happy to host events with less than 100 guests.
- Please contact us for more information and pricing.
- Pricing is subject to 6% Michigan sales tax and 20% service charge.
- All Bar Packages include five (5) hours of hosted bar service.
- Pricing is subject to change based on current market prices.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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