



RUBY PACKAGE

\$85.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Full-service buffet dinner. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE BUFFET DINNER

Choice of salad, two entrees, one starch and one vegetable, artisan rolls and butter.

SALAD OPTIONS *(Choose one)*

Chopped salad - Chopped iceberg lettuce, heirloom grape tomatoes, apple-wood smoked bacon, crumbled blue cheese, crispy onion, house made blue cheese dressing.

Artisan greens - Spring mixed greens, heirloom cherry tomatoes, shaved red, yellow and candy cane beets, watermelon radish, sweet peppers, Kentucky soy vinaigrette dressing.

House salad - Spring greens, english cucumber, red onion, heirloom cherry tomatoes, shredded carrot, cheddar cheese, garlic croutons, buttermilk garlic ranch dressing.

ENTREE OPTIONS *(Choose two)*

- Pork loin, apple brandy compote (Prepared medium well)
- Breaded pork cutlets, smothered with mushrooms and whiskey caramelized onion (Prepared medium well)
- Spinach and ricotta stuffed chicken breast meyer with lemon cream sauce
- Roasted herbed chicken, with thyme jus
- Slow-cooked pot roast
- Braised beef short ribs
- Red wine demi pan-seared salmon
- Buttermilk dill braised onion grilled mahi mahi, chili lime butter
- Cauliflower steak, green tahini (Vegan/Vegetarian)

ACCOMPANIMENT OPTIONS *(Choose one starch and one vegetable)*

Starches

- Wild rice pilaf with dried fruit
- Ricotta & chive mashed potatoes
- Smoked gouda creamy polenta
- Au Gratin potatoes

Vegetables

- Grilled fresh asparagus
- Roasted root vegetable medley
- Sautéed french fresh green beans with balsamic onions
- Wilted garlic kale
- Chef's choice fresh seasonal

Prices Valid Through 7.31.2026



EMERALD PACKAGE

\$89.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Full-service plated dinner. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE PLATED DINNER

Choice of salad, two entrees, artisan rolls and butter.

SALAD OPTIONS *(Choose one)*

Chopped Wedge - Chopped iceberg lettuce, heirloom grape tomatoes, apple-wood smoked bacon, crumbled blue cheese, crispy onion, house made blue cheese dressing.

Artisan Greens - Spring mixed greens, heirloom cherry tomatoes, shaved red, yellow and candy cane beets, watermelon radish, sweet peppers, Kentucky soy vinaigrette dressing.

Caesar Salad - Chopped romaine lettuce, garlic croutons, heirloom grape tomatoes, shaved parmesan, creamy caesar dressing, white anchovies.

Chef's Choice Seasonal Salad

ENTREE OPTIONS *(Choose two)*

- Bone-in-maple brined pork chop, bacon, jalapeno jam. Sweet potato puree sauteed fresh green beans. (Prepared medium well)
- Spinach, ricotta stuffed chicken breast, meyer lemon cream sauce, grilled fresh broccolini, crispy fingerling potatoes
- Smoked airline chicken breast, espresso bbq glaze, au gratin potatoes, sauteed fresh greens
- Braised beef short ribs, red wine demi, grilled asparagus, creamy smoked gouda polenta
- Cornmeal crusted snapper, sweet corn succotash, baked sweet potato with honey butter
- Habanero bbq shrimp, grilled peppers, onion, creamy white grits, pico de gallo
- Smoked tricolor fresh carrots, ancient grains, Tabasco vinaigrette

Prices Valid Through 7.31.2026



DIAMOND PACKAGE

\$99.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Choice of three server passed Hors d'oeuvres. Full-service plated dinner. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE PLATED DINNER

Choice of three server passed Hors d'oeuvres, salad, two entrees, artisan rolls and butter.

HORS D'OEUVRES *(Choose three)*

Hot

- Sausage and asiago stuffed mushrooms
- Pretzel crusted chicken; honey mustard sauce
- Vegetable egg rolls
- Chicken lemongrass pot stickers
- French onion tarts
- Chicken or beef souvlaki skewers, tzatziki sauce

Cold

- Mini avocado toasts
- Mini cheese balls
- Heirloom tomato bruschetta
- Antipasto skewers

SALAD OPTIONS *(Choose one)*

- Chopped wedge
- Artisan greens
- Caesar salad
- Chef's choice seasonal salad

ENTREE OPTIONS *(Choose two)*

- Bone-in-maple brined pork chop, bacon, jalapeno jam. Sweet potato puree sauteed fresh green beans. (Prepared medium well)
- Pork loin, apple brandy compote, red kin marble potatoes sauteed fresh greens (Prepared medium well)
- Spinach, ricotta stuffed chicken breast, meyer lemon cream sauce, grilled fresh broccolini, crispy fingerling potatoes
- Smoked airline chicken breast, espresso bbq glaze, au gratin potatoes, sauteed fresh greens
- 12oz NY strip, whiskey peppercorn sauce, crispy brussel sprouts, with bacon and balsamic, buttermilk mashed potatoes
- Braised beef short ribs, red wine demi, grilled asparagus, creamy smoked gouda polenta
- Cornmeal crusted snapper, sweet corn succotash, baked sweet potato with honey butter
- Oven-roasted branzino with charred lemon, tomatoes and capers, wild rice pilaf, wilted kale
- Grilled portabella steak, red wine sauce, crispy fingerling potatoes, grilled fresh broccolini

Prices Valid Through 7.31.2026



RALPH'S GARAGE REHEARSAL DINNER

\$32.00 PER PERSON

Plus service charge & tax

Relax and enjoy the celebration with your wedding party, family and friends with your choice of buffet dinner.

FULL-SERVICE BUFFET DINNER

Choice of salad, two entrees, one starch and one vegetable, artisan rolls and butter.

ITALIAN FEAST

- Caesar salad
- Tuscan chicken and salmon with wine caper sauce
- Grilled broccolini
- Lemon and parmesan
- Chef's choice of pasta
- Herbed focaccia bread with olive oil
- Mini cannoli

OPA MEDITERRANEAN MEAL

- Grilled chicken and beef
- Grilled vegetables
- Sun-dried tomato
- Orzo salad
- Warmed pita
- Feta cheese
- Chimichurri & tzatziki sauces
- Cucumber and tomato salad
- Baklava

REHEARSAL DINNER ENHANCEMENTS

- Plated meal option
- Color coordinated linens (based on availability)
- Open bar with call brand liquor, beer & wine
- Complimentary space rental for your rehearsal dinner, with a confirmed reception at the Roberts Centre.

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