

## Goodfellow's Restaurant Wedding Packages

Choose a package below that suits your wedding event. All Entrée packages are plated.  
To customize your menu please contact our banquet chef Erika Lynch at (906) 847-0260.

### The Gondola Package

This package has a 6 hour maximum time slot and a 35 person minimum.  
Three hour open bar: Includes a champagne toast, deluxe liquors, domestic and import beers, house wines, and non alcoholic beverage (Coke products).

#### Hors D'Oeuvres Selections

You may choose three platters for up to 50 people each for your cocktail and appetizer hour.  
An additional fee applies for extra persons or selections.

#### Assorted Cheeses and Seasonal Fruit Display Vegetable Crudités Platter

**Italian Antipasto Platter** – Artichoke Hearts, Roasted Red Peppers, Assorted Olives, Rolled Salami, and Pepperoni, Tomatoes and Fresh Mozzarella.  
Served with Toast Points.

#### Beef and Chicken Sates

**Barbeque Dipped Shrimp** – Jumbo shrimp dipped in our barbeque sauce and oven roasted

**Chilled Seafood Platter** – Served along with cocktail sauce, a zesty mustard sauce and lemons (Lobster cocktail and Shrimp cocktail)

#### Smoked Whitefish Platter

#### Crab Deviled Eggs

**Mini Crab Cakes** – Served with a roasted red pepper aioli

**Assorted Bread Bowl Spreads** – Spinach dip, Crab and Artichoke dip and a creamy cheese spread

#### Salad Choice

Choose two salads to feature at your event (served with warm rolls and butter).

#### Goodfellow's Garden Salad

#### Caesar Salad

#### Tomato and Mozzarella Salad

#### The Wedge Salad

#### Plated Entrées

Please choose three of the following entrees

**Rack of Lamb** – Slow roasted to perfection drizzled with a rosemary Lamb jus

**Surf and Turf** – 5 oz filet char grilled and served with a 6oz lobster tail

**Veal Chop** – 12oz veal chop center cut veal chop pan seared and slow roasted, finished with a port wine morel mushroom cream sauce

**Chicken Oscar** – Tender chicken scallopini sautéed and topped with fresh jumbo lump crab meat and sauce Hollandaise

**Potato Encrusted Sea Bass** – Pan seared and oven roasted finished with a Meniere sauce

**Black Angus Prime Rib** – 12oz prime rib (the elite of prime rib)

\*\*All entrees served with garlic au gratin potatoes and chef's vegetable choice

#### Sweet Endings

#### Chocolate Fountain Display

Coffee service is included with cake and dessert.

# Gondola

**\$ 145.00 Per Person**