

## 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 Tuscany Package

This package has a 5 hour maximum time slot and a 50 person minimum.  
Three hour open bar: Includes a champagne toast, call liquors, domestic beer, and House wines, and non alcoholic beverage (Coke products).

#### Hors D'Oeuvres Selections

You may choose three platters for up to 25 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

**Bruschetta** – A mixture of tomatoes, garlic, and parmesan cheese set on top of flat bread

**Spinach and Artichoke Dip** – Set with garlic toast points

#### Salad Choice

Choose one salad to feature at your event (served with warm rolls and butter).

**Goodfellow's Garden Salad**

**Caesar Salad**

**Tomato and Mozzarella Salad**

#### Plated Entrées

Please choose three of the following entrees

**Crab Stuffed Shrimp** – Jumbo shrimp stuffed with our crab stuffing and finished with a lemon tarragon cream.

**Veal Marsala** – Tender veal scallopini pan seared and finished with our mushroom Marsala sauce.

**Snapper Mediterranean** – Fresh seasonal snapper sautéed topped with a mushroom, sun dried tomato, leek lemon cream sauce.

**8oz Sliced Tenderloin Medallions** – Stockyard filet dusted with seasonings and roasted to perfection. Finished with a béarnaise sauce.

**Chicken Florentine** – Chicken medallions sautéed with spinach. Shallots, in a garlic cream sauce

\*\*All entrees served with roasted garlic mashed potatoes and a seasonal vegetable medley.

#### Sweet Endings

Choose one dessert that you would like to serve along with your wedding cake

**Vanilla Bean Cheesecake**

**Mackinac Fudge Display**

**Strawberry Shortcake**

Coffee service is included with cake and dessert.

**\$105.00 Per Person**

# Tuscany