OAK GLEN

Wedding

MENU

2026

Bridal Party Spread

BEVERAGES

Mimosa Bar $85
Includes two 750ml bottles of LaMarcca champagne served with orange juice.

Beer Buffet $140
A variety of 20 domestic beers of your choice.

Craft Beer Buffet $150
A variety of 20 craft beers of your choice.

BREAKFAST & APPETIZERS

Muffins $45
10 fresh blueberry muffins. (NF)

Fruit Tray $90
Fresh seasonal fruit for 15 guests. (GF) (DF) (V) (NF)

Meat and Cheese Tray $90
Freshly cut meats served with crackers and bread. For 15 guests. (GF) (NF)

LUNCH

Traditional Boxed Lunch $14.95
Your choice of ham or turkey sandwich, bag of chips, apple and a cookie. (NF)

Caesar Wrap $16.95
Romaine lettuce topped with Caesar dressing, tomatoes, Parmesan cheese and croutons. Served with chips, apple and a cookie. *Add grilled chicken for $2.* (NF) (V)

Veggie Wrap $18.95
Mixed greens, grilled zucchini, tomatoes, cucumber, herbs and olives with hummus. Served with chips, apple and a cookie. (GF) (DF) (V) (NF)

Heggie's Pizza $20
Choice of cheese, pepperoni or sausage. (NF)

Wedding Menu

HORS D'OEUVRES DISPLAYS

Pricing per 100 people attending

Charcuterie Table $395
Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits. Served with crackers.

Fresh Fruit $320
Seasonal fruit and yogurt dip. (NF) (V)

Fresh Veggie $320
Served with green goddess dip and garlic hummus or ranch. (GF) (DF) (V)

Spinach & Artichoke Dip $350
Creamy spinach and artichoke dip served with Crostini French bread and crackers. (NF) (V)

Shrimp Cocktail $250/180 pieces
Served over ice with cocktail sauce. (GF) (DF) (NF)

(DF) = Dairy Free (GF) = Gluten Free (NF) = Nut Free (V) = Vegetarian

Passed Hors d'oeuvres

All pricing is per 100 pieces

Thai Peanut Skewers $225
Chicken satay skewers topped with Thai peanut sauce. (GF)

Potstickers $195
Chicken and lemongrass potstickers served with dipping sauce. (DF) (NF)
Pork and vegetable available

Bruschetta Crostini $195
Crostini French bread topped with bruschetta tomato salad, fresh basil, feta and reduced balsamic vinegar. (V) (NF)

Meatballs $195
Large meatballs served with your choice of Swedish, Parmesan garlic, Korean, buffalo or honey BBQ sauce. (NF)

Minnesota Sushi $195
Dill pickles rolled up with cream cheese and ham. (NF)

Bacon Wrapped Dates $195
Dates wrapped in maple bacon. (DF) (GF) (NF)

Coconut Shrimp $230
Coconut battered shrimp deep fried with sweet chili thai dipping sauce. (NF)

Cuban Egg Roll $195
Deep fried egg rolls with pork, ham, Swiss cheese, pickles with Dijonaise. (NF)

Crab Rangoon Cream Cheese Wontons $200
Cream cheese wontons filled with crab, served with sweet and sour sauce. (NF)
Plain cream cheese wontons available

Reuben Battered Rice Crispy Roll $150/50 servings
Breaded rice crisps filled with corned beef, sauerkraut with 1000 island dipping sauce. (NF)

Butler Passing $50/server
Buffet style also available

Entrees

Price of each entree includes:
salad, side and vegetable choice

CHICKEN

Parmesan Crusted Chicken $39.95
Panko-Parmesan cheese crusted chicken breast topped with tomato basil sauce. (NF)

OG Chicken $39.95
Chicken breast stuffed with breading, topped with white wine mushroom sauce. (NF)

Bruschetta Chicken $39.95
Baked chicken breast topped with bruschetta and melted provolone cheese. (GF) (NF)

Chicken Piccata $39.95
Thinly sliced breaded chicken, topped with capers, butter and parsley. (NF)

Chicken Marsala $39.95
Chicken breast simmered in a savory marsala wine. Topped with fresh herbs, mushrooms and garlic. (NF)

Le Cordon Bleu $39.95
Chicken breast stuffed with ham and Swiss cheese, topped with Parmesan cheese and Dijon mustard sauce. (GF) (NF)

BEEF

Beef Tenderloin $49/$57
6 or 8 oz. beef tenderloin with green coconut curry sauce. (DF) (GF) (NF)

House Sirloin Steak $38/$42
6 or 8 oz. sirloin topped with a garlic butter medallion. (GF) (NF)

Braised Beef $44.95
Tender, slow cooked braised beef rib served with crispy onions, topped with red wine reduction. Served with horseradish side. (NF)

Hanger Steak $39/$45
6 or 8 oz. tender cut of beef topped with chimichurri sauce. (DF) (GF) (NF)

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Entrees

Please select two entrees and one: salad, side, vegetable, vegetarian or vegan

PORK

Tennessee Whiskey Pork Chop $41.95
12 oz. bone-in pork chop topped with a Tennessee whiskey glaze. (DF) (GF) (NF)

Pork Ribeye $41.95
8 oz. pork steak with pineapple salsa. (DF) (GF) (NF)

Apple Chutney Pork Chop $41.95
12 oz. bone-in pork chop topped with a sweet apple chutney glaze. (DF) (GF) (NF)

Pork Tenderloin $37/$41
6 or 8 oz. center cut pork tenderloin topped with cherry wine sauce. (DF) (GF) (NF)

FISH

Fried Walleye $44.95
Fried walleye, breaded in panko and roasted to perfection. Served with a lemon wedge and Tartar sauce. (NF)

Blackened Salmon $44.95
Cajun seasoned salmon, broiled and topped with lemon butter. (GF) (NF)

PASTA / VEGETARIAN

Four Cheese Tortellini $36.95
Tossed with tomato basil sauce, garnished with Parmesan cheese. (NF) (V)

Mushroom Ravioli $36.95
Mushroom filled ravioli tossed with marsala mushroom sauce. (NF) (V)

Pasta Florentine $36.95
Rigatoni with creamy white sauce of tomatoes, spinach, garlic and mushrooms. (NF) (V)

Add chicken to any Pasta for $5/each.

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Entrees

Add-Ons Available: Horseradish, Pesto, Curry, Mushrooms and Onions, Salsa Verde, Fried Garlic or Onions, Peppercorn Sauce

VEGAN

Cauliflower Steak $31.95
Served with tomato basil sauce. (DF) (GF) (NF) (V)

Honey Spiced Carrots $31.95
Roasted carrots over a tzatziki spread with toasted pumpkin seeds. (DF) (GF) (NF) (V)

Charred Cabbage $31.95
Cabbage with a creamy miso mushroom sauce. (DF) (GF) (NF) (V)

Chef's Choice $35.95
Seasonal vegetables to accommodate allergies. (DF) (GF) (NF) (V)

Children's Menu

Chicken Tenders & Fries
Mini Corn Dogs
Macaroni & Cheese

All meals $18.95 and (NF)

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Salads

Served family style.
Please select one option.

Caesar
Romaine lettuce with Caesar dressing, Parmesan cheese and croutons. (NF) (V)

Mixed Greens
Romaine lettuce, bacon bits, blueberries, candied pecans and goat cheese with sweet onion vinaigrette. (GF)

Italian Chop
Iceberg lettuce, Roma tomatoes, pepperoncini, red onion, black olives, Parmesan cheese and croutons with Italian dressing. (NF) (V)

Spinach Apple
Spinach and romaine lettuce, pumpkin seeds, apple slices and Parmesan cheese topped with raspberry vinaigrette. (GF) (NF) (V)

Greek Salad
Iceberg lettuce, cucumber, tomatoes, red onion, feta and olives with red wine vinaigrette. (GF) (NF) (V)

Oak Glen Salad
Romaine lettuce with cucumbers, tomatoes, onion, cheese, croutons with herbs and ranch dressing. (NF) (V)

Vegetables

Select One

Garlic Green Beans
Tossed in garlic butter and seasoning. (GF) (NF) (V)

Peas and Carrots
Steamed peas & carrots. (GF) (NF) (V)

Cauliflower
Steamed cauliflower in a garlic butter sauce. (GF) (NF) (V)

Broccolini
Tossed in garlic butter and seasoning. (GF) (NF) (V)

Maple Bourbon Carrots
Glazed with brown sugar and Jim Beam reduction. (NF) (V)

Minnesota Blend
Roasted broccoli, red pepper, cauliflower. (DF) (GF) (NF) (V)

Bacon Brussels Sprouts
Available June-September. (GF) (NF)

Buttered Corn
Tossed in butter and salt. (V)

Sides

Select One

Au Gratin Potatoes
Tender sliced potatoes baked in garlic and creamy cheese sauce. (GF) (NF) (V)

Herb-Roasted Potatoes
Baby red potatoes tossed in olive oil and seasoned to perfection. (NF) (V)

Garlic Mashed Potatoes
Make it Loaded $1/person
Loaded toppings: Cheddar cheese, chive & onion, seasoned sour cream, bacon bits. (GF) (NF)

Seasoned Wild Rice
With carrots, celery and onion. (DF) (GF) (NF) (V)

Herbed Couscous
Couscous tossed in olive oil with fresh herbs. (NF) (V)

Sweet Potato Mash
Mashed sweet potatoes with butter, garlic and salt. (GF) (NF) (V)

Veggie Medley
Blend of carrots, broccoli, zucchini and squash, with garlic butter and seasoning. (GF) (NF) (V)

Desserts

Macaroons
Assorted flavors available ($2.50/each)

Petite Four
Saint Germain ($3.50/each)

Cheesecake Minis
Sea-salt butter, raspberry or lemon jelly ($3/each)

Dessert Cup Minis
Chocolate, lemon meringue, tiramisu, vanilla and raspberry (3.50/each)

-Tiramisu
-Strawberry Shortcake
-Tuxedo Truffle Mousse Cake
-Apple Crumble
-White Chocolate Raspberry Cream Cheese Cake

$250/sheet cake
~100 servings of 3 ounce slices

Late Night Bites

Heggie's Pizza $20/pizza
Choice of cheese, pepperoni or sausage. (NF)

Mac n' Cheese Bar $5/person
Creamy macaroni & cheese with bacon bits and bread crumbs.
(*Minimum of 100)*

Pot Roast Sliders $4.50/each
Pot roast topped with sauteed onions. Served on rolls with Horseradish sauce. (NF)
(Minimum of 50)

BBQ Pork Sliders $4.50/each
Shredded tender pork mixed with BBQ sauce. Served on rolls. (NF)
(Minimum of 50)

Potato Bar $6.95/person
Choice of: baked potato, French fries, Tater Tots, onion rings or mashed potatoes. Served with toppings: Nacho cheese sauce, bacon bits, chives, sour cream, salsa and jalapeños. (NF)
(*Minimum of 100)*

Mini Sammies $4.50/each
Turkey, provolone & sriracha mayo
Ham, swiss & Dijonaise
Roma tomato, fresh mozzarella & basil with balsamic glaze (V)
(Minimum of 50 sammies per variety)

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Beverages

Add a champagne toast or
wine pour for an additional $200

WINE

House Wine $35/bottle
Josh Series (750ml)
Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Merlot

House Champagne $30/bottle
LaMarcca (750ml)

DRAFT BEER

Each keg contains about 120 16 oz. glasses

Domestic Beer $375/keg
Coors Lights, Mich Golden Light, Busch Light, Miller Lite, Hamm's
Seasonal options available

Craft Beer $475/keg
Summit EPA & Saga, Deschutes Fresh Squeezed, Farm Girl, Modello, Castle Danger
Plenty of other options available as well!

Seltzer $475/keg
Truly Wild Berry

MIXED COCKTAILS

Rail $8/drink
Call $9/drink
Top Shelf $10/drink

NON-ALCOHOLIC

Coffee Station $175
Two 3-gallon pots of regular and decaf. Includes cream, sugar and sweetener.

Unlimited Soda $350
Includes complimentary soda and juice.

Pricing includes service charge, not tax.