

Astor's

Wedding & Rehearsal Menu

Reserved for 20 or more guests

All entrees include:

Classic Bread Service and Astor House Side Salad

Dressing choices: Hazelnut Balsamic Vinaigrette, Champagne Herb, House Ranch, Classic Caesar or Three Cheese Gorgonzola
Fat Free Ranch or Raspberry Vinaigrette

Entrée Selections:

NORTHERN WHITEFISH IN PARCHMENT

Fresh whitefish baked in parchment with lemon and honey butter. Served with new potatoes and seasonal vegetable

SLOW ROASTED PRIME RIB

Slow roasted choice prime rib served alongside butter whipped potatoes with rosemary au jus

ROASTED CHICKEN BREAST

Topped with a fresh herb chimichurri and served with wild rice and seasonal vegetable

HOMEMADE ZUCCHINI RAVIOLI

Roasted vegetables folded inside thinly sliced zucchini with ricotta, baked in basil marinara with melted mozzarella

FAMOUS REBEL RIBS

Fall off the bone baby back ribs served with buttermilk mashed potatoes and southern style slaw

\$46.95 per person