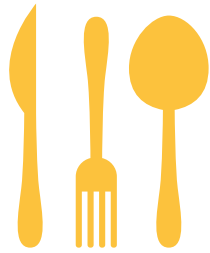


The background of the entire page is a close-up photograph of various appetizers, likely dumplings or sliders, served on wooden skewers. The items are garnished with fresh green herbs and sesame seeds. The lighting is warm and soft, creating a high-quality, professional look.

Wheeling Park

The logo for 'Catering' features the word in a large, elegant, white cursive font. Above the letters 't' and 'e' are three white icons representing a knife, a fork, and a spoon. Below the cursive text, the words 'EVENTS MENU' are written in a smaller, clean, white, all-caps sans-serif font.

Catering
EVENTS MENU



CATERING EVENTS MENU

Wheeling Park can comfortably accommodate any event, large or small. From an intimate corporate luncheon to a grand wedding reception, we have meeting spaces and banquet facilities to meet your every need. Our on-site catering department will assist with the perfect meal selection for your function and thoughtfully tailor the menu according to your wishes.

Wheeling Park



EVENT MENU

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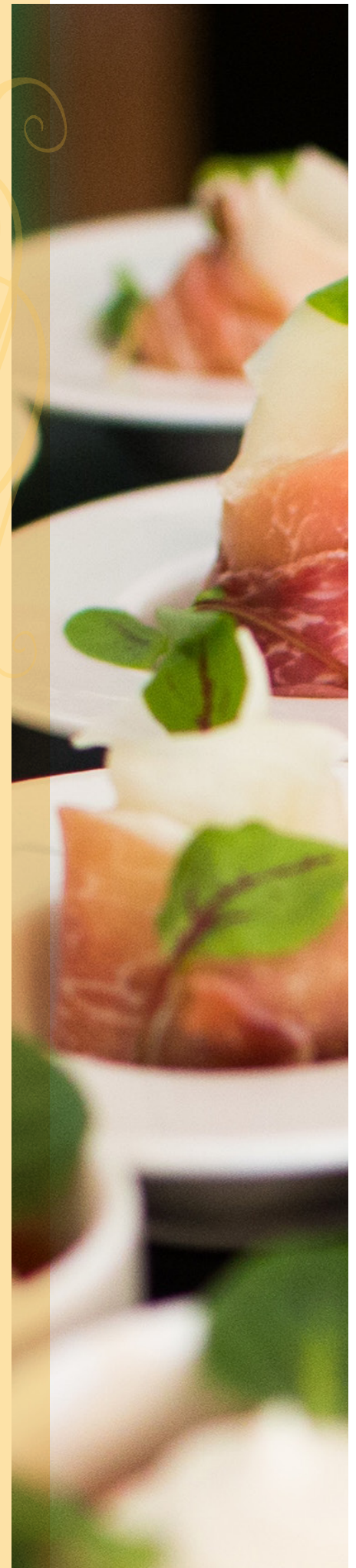
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PLATED BREAKFAST

Plated Breakfasts include Regular and Decaffeinated Coffee, Hot Tea, and Orange Juice.

Priced Per Person

Classic Breakfast 15

- *Fluffy Scrambled Eggs with Chives*
- *Homestyle Breakfast Potatoes*
- *Smoked Bacon Strips*
- *Slow Baked Tomato*
- *Toast and Butter at table*

Wheeling Park Breakfast 18

- *Fruit Cocktail*
- *Ham and Cheese Omelet*
- *Hashbrown Potato*
- *Sausage Links*
- *Toast and Butter at table*

Sweet Temptations Breakfast 19

- *Fresh Berry Parfait with Vanilla Yogurt*
- *French Toast, Sugar-Dusted and topped with Cinnamon Baked Apples*



BREAKFAST BUFFETS

Breakfast Buffets include Regular and Decaffeinated Coffee, Hot Tea, and Orange Juice.

Priced Per Person, Based on 90 Minutes of Service

Continental 12

- *Seasonal Fruits and Berries*
- *Assorted Breakfast Breads and Pastries*
- *Whipped Butter and Jellies*

The Sunrise 20

- *Seasonal Fruits and Berries*
- *Breakfast Breads, Muffins, and Pastries*
- *Whipped Butter and Jellies*
- *Farm Fresh Scrambled Eggs*
- *Applewood Smoked Bacon and Sausage*
- *Homestyle Country Potatoes*

BREAKFAST BUFFET ENHANCEMENTS

Sausage Gravy with Buttermilk Biscuits 3

Oatmeal with Brown Sugar 2

French Toast with Raspberry Sauce and Sugar 3

Pancakes with Assorted Toppings 5

- *Chocolate Chips, Bananas, Berries, Maple Syrup*



PLATED LUNCHESES

Plated Lunches include Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Lemonade.

Salad Entrées include your choice of Soup of the Day or Dessert.

Hot Entrées include your choice of House Salad or Dessert.

Priced Per Person

Penne Pasta Primavera 21

- Tossed with House Basil Pesto, Olive Oil, Seasonal Assorted Vegetables, Tomatoes, Roasted Garlic, and Parmesan Cheese

Cheese Tortellini Alfredo 24

- With Crumbled Blue Cheese, Grape Tomatoes, Chives, and Chicken Strips

Chicken Breast 26

- Topped with Marsala Mushroom Sauce, Roasted Herb Potatoes, and Seasonal Vegetables

Sliced Pork Loin 29

- Topped with Roasted Onion and Apples, Mustard Demi Glaze, Butter Mashed Potatoes, Honey Glazed Carrots

Atlantic Salmon 29

- Filet with Lemon Cream Sauce, Rice Pilaf with Peas and Carrots, and Broccoli Florets

Marinated Flank Steak 30

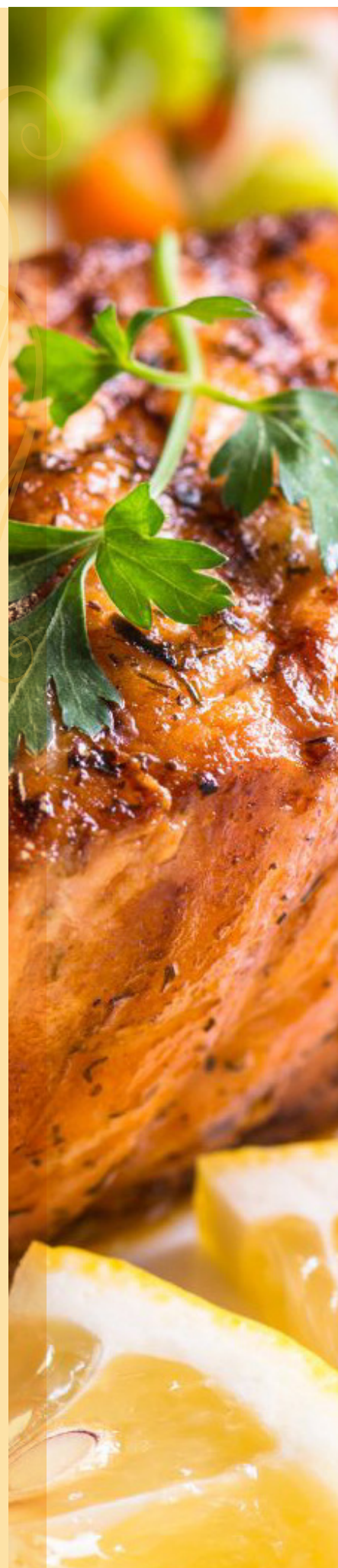
- Peppercorn Sauce, Roasted Fingerling Potato, Slow Baked Tomato, and Broccoli

Cobb Salad with Chicken 20

- Iceberg Lettuce, Boiled Eggs, Bacon Bits, Blue Cheese, Diced Tomatoes, and choice of Dressing

Salmon Caesar Salad 24

- Atlantic Salmon on Crisp Romaine with Garlic Croutons, Parmesan Cheese, and Classic Caesar Dressing



LUNCH BUFFETS

Lunch Buffets include Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Lemonade.

Priced Per Person, Based on 90 Minutes of Service

Salad Buffet..... 22

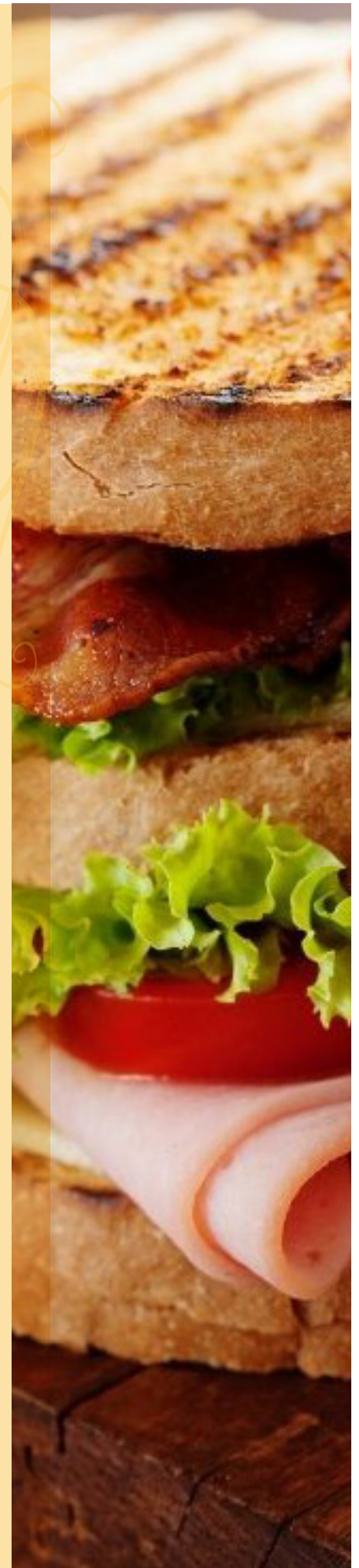
- *Fruit Cocktail*
- *Spinach, Romaine, and Spring Mixed Lettuce*
- *Shredded Carrots, Red Onion, Broccoli, Olives, Tomato, Cucumber, Peas, Croutons, Parmesan Cheese, Bacon Bits, Sliced Mushrooms*
- *Chicken Strips*
- *Poached Shrimp*
- *Sliced Baguette*
- *Three Dressings*

Deli Board..... 24

- *House Salad with choice of Dressings*
- *House Potato Salad*
- *Sliced Ham, Turkey, Salami, Roast Beef*
- *Sharp Cheddar, Swiss, or American Cheese*
- *White, Wheat, Marbled Rye Bread*
- *Lettuce, Tomato, Onion, Dill Pickles*
- *Soup of the Day*
- *Freshly Baked Cookies and Brownies*

A Touch of Italy 32

- *Tomato Mozzarella Salad with Onion and Basil*
- *Caesar Salad*
- *Garlic Bread Sticks*
- *Penne Pasta Primavera with Vegetables and House Pesto*
- *Chicken Breast Marsala*
- *Assorted Roasted Vegetables*
- *Roasted Rosemary Potato*
- *Tiramisu*



LUNCH BUFFETS

BBQ Celebration..... 34

- *BBQ Bone-In Chicken*
- *Pork Ribs*
- *Beef Brisket pulled Texas-Style*
- *Coleslaw*
- *BLT Salad*
- *Potato Salad*
- *Corn on the Cob*
- *Baked Beans*
- *Cornbread*
- *Chocolate Cake*

All-American Backyard Buffet 29

- *Hot Dogs and Hamburgers with Buns and The Works*
- *BBQ Chicken*
- *Pulled Pork*
- *Corn on the Cob*
- *Coleslaw*
- *Baked Beans*
- *Macaroni Salad*
- *Fruit Salad or Watermelon*
- *Cornbread*
- *Freshly Baked Cookies and Apple Pie*
- *Iced Tea and Lemonade*



LUNCH BUFFETS

CUSTOMIZED LUNCH BUFFET

Customized Lunch Buffets include Market Assorted Vegetables, Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Lemonade.

Priced Per Person

Two Entrée.....	32
Three Entrée.....	38

Salad or Soup

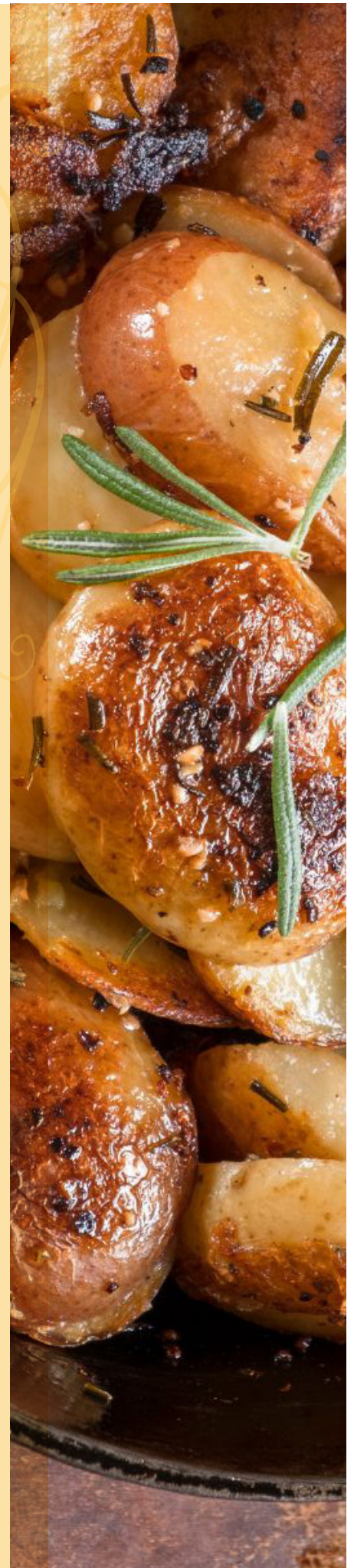
- House Salad with choice of Dressings or Classic Caesar Salad
- Choice of Potato Salad, Traditional Coleslaw, or Pasta Salad
- Soup of the Day

Entrées (Select Two or Three)

- Penne Pasta Primavera with Vegetable Olive Oil and House Pesto
- Sliced Marinated Flank Steak of Beef with Red Wine Sauce
- Brown Sugar Baked Ham with Bourbon Pineapple Glaze
- Herb Roasted Pork Loin with Mushroom Sauce
- Roasted Bone-In Lemon Chicken with Rosemary Pan Gravy
- Roasted Turkey Breast with Stuffing and Traditional Gravy
- Pan Seared Breast of Chicken with Marsala Wine Sauce and Mushrooms
- House Meatloaf with Barbeque Glaze
- Broiled Salmon Medallions with Lemon Butter Sauce
- Buttermilk Marinated Fried Chicken with Waffle and Maple Gravy
- BBQ Baby Back Ribs
- Grilled 6 oz. Beef Top Sirloin Steak with Garlic Herb Butter (Add \$14)

Sides (Select Two)

- Scallop Potatoes
- Mashed Potatoes
- Roasted Rosemary Fingerling Potatoes
- Rice Pilaf with Peas and Carrots
- French Fries
- Tator Tots
- Mushroom Rice
- Spanish Rice with Turmeric, Tomato, Peppers, and Shrimp



Dessert (Select Two)

- *Fresh Fruit Cocktail with Berries*
- *Fruit Tart*
- *Lemon Bars*
- *Chocolate Fudge Cake*
- *Carrot Cake*
- *Apple Crisp*
- *Cheesecake*
- *Brownies and Blondies*
- *Pecan Pie*
- *Red Velvet Cake*
- *Tiramisu*
- *Chocolate Mousse*



PLATED DINNERS

Plated Dinners are served with Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea.

Priced Per Person

The Chicken 32

- *Mixed Baby Lettuce, Carrots, Red Onion, Tomato, Croutons, Cucumber, and choice of Ranch or Balsamic Dressing at table*
- *Herb Roasted Chicken Breast, Mushroom Sauce*
- *Roasted Rosemary Fingerling Potatoes*
- *Chef's choice of Seasonal Vegetable*
- *Chocolate Cake*

The Beef 40

- *House Salad, Blue Cheese, Sliced Onion, Bacon Bits, Tomatoes, Balsamic Dressing*
- *Continental Strip Steak with Red Wine Reduction*
- *Mashed Potatoes*
- *Chef's choice of Seasonal Vegetable*
- *New York Style Cheesecake*

The Salmon 34

- *Classic Caesar Salad: Romaine Lettuce, Croutons, Parmesan Cheese, and Dressing*
- *Salmon Filet, Red Pepper Coulis*
- *Roasted Asparagus*
- *Baby Carrots*
- *Lemon Orzo*
- *Chocolate Mousse*



DINNER BUFFETS

Dinner Buffets include Fresh Bread, Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea.

Priced Per Person, Based on 90 Minutes of Service

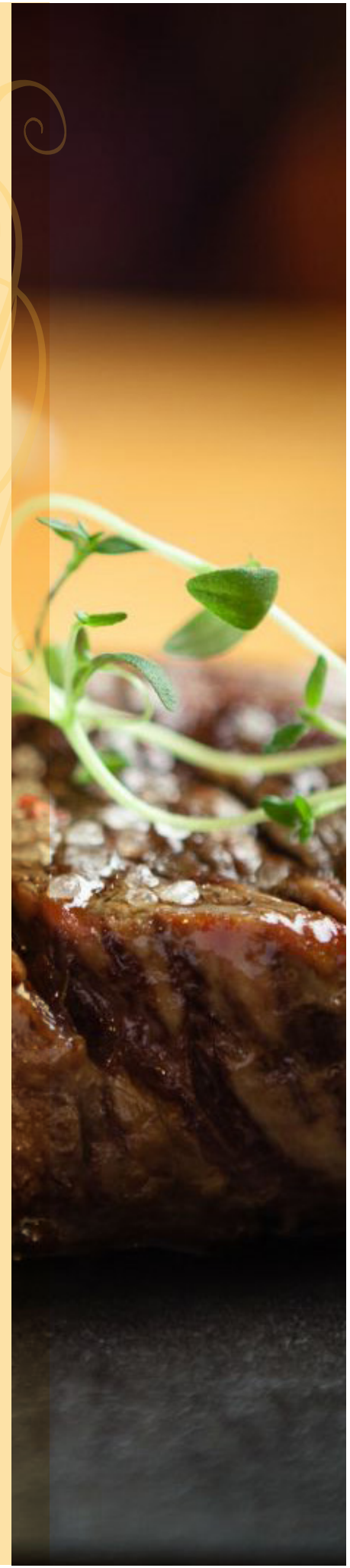
One Entrée	36
Two Entrée.....	42

Salads (Select Two)

- *House Salad: Baby Lettuce, Carrots, Onion, Tomato, Cucumber, Two Dressings*
- *Classic Caesar Salad: Romaine Lettuce, Parmesan Cheese, Croutons, Dressing*
- *Spinach Salad: Mushrooms, Bacon Bits, Tomato, Blue Cheese Dressing*
- *Wedge Salad: Iceberg Lettuce, Egg, Bacon Bits, Tomato, Crumbled Blue Cheese, Ranch Dressing*
- *Caprese Salad: Tomato, Mozzarella, Basil, Onion, Balsamic Dressing*
- *Mediterranean Salad: Roasted Vegetables and Mushrooms, Chickpeas, Balsamic Dressing*
- *Rotini Pasta Salad: Tomatoes, Peas, Carrots, Peppers, Olives, Chives, Italian Dressing*

Entrées (Select One or Two)

- *Chicken Breast with Marsala Mushroom Sauce*
- *Breaded Chicken Parmesan topped with Marinara and baked Mozzarella*
- *Roasted Bone-In Chicken scented with Rosemary and Lemon, Natural Juices*
- *Chicken Fajita with Boneless Chicken Strips, Peppers, Onion, Fajita Sauce*
- *Chicken Wings tossed with Barbecue Sauce*
- *Buttermilk Fried Chicken*
- *Salmon Medallion with Lemon Sauce and Fresh Herbs*
- *Salmon Medallion with Pimento Sauce and Baby Roasted Sweet Potatoes*
- *Baked Cod with White Wine Sauce, Capers, and Roasted Tomatoes*
- *English-Style Beer Battered Cod with Tartar Sauce and Lemon*
- *Baked Cod topped with Peppers, Olives, and Onion over Tomato Sauce*
- *Newburg-Style Shrimp and Scallops simmered in Lobster Sauce (Add \$3)*
- *Roasted Pork Loin, sliced hunter-style with Wild Mushrooms in Red Wine Sauce*
- *Barbecue Pulled Pork served with Baked Beans and Coleslaw*
- *St. Louis-Style Pork Barbecue Ribs, fire braised with Roasted Baby Peppers*
- *Italian Sausage with Peppers, Onion, and Marinara Sauce*
- *6 oz. Beef Hamburger served with Cheddar, American, LTO, and Bun*
- *French-Style Beef Stew with Mushrooms and Pearl Onion in Red Wine Sauce*
- *Sliced Prime Rib in rich Bourguignon Sauce and Baked Tomato (Add \$4)*
- *5 oz. Sirloin Steak, Roasted Onion Sauce, and Baked Tomato (Add \$4)*



Sides (Select One from each Group)

1) Select One:

- Tortellini Ala Rose with Vodka Sauce
- Pasta with Chunky Marinara and Basil
- Penne Primavera with Assorted Vegetables tossed with Pesto and Olive Oil
- Rigatoni Pasta with Bolognese Sauce and Parmesan Cheese
- Meat or Vegetable Lasagna
- Traditional Mac and Cheese

2) Select One:

- Assorted Seasonal Vegetables
- Green Beans with Onion and Bacon
- Ratatouille topped with Mozzarella
- Honey Butter Baby Carrots
- Broccoli and Cauliflower with Bread Crumb Butter Topping
- Eggplant Parmesan

3) Select One:

- Mashed Potato with Roasted Garlic
- Rice Pilaf with Carrots and Peas
- Mushroom Rice
- Roasted Potato with Rosemary and Olive Oil
- Baked Italian Polenta with Tomato
- Roasted Red Bliss Potato with Onion and Mushrooms
- Scalloped Potatoes

Dessert (Select One, Additional Choices Add \$2)

- Apple Pie
- Cheesecake
- German Chocolate Cake
- Strawberry Pound Cake
- Chocolate Cream Pie
- Cherry Pie
- Bourbon Pecan Pie
- Peanut Butter Pie
- Chef's choice Sugar Free Dessert
- Gluten Free Chocolate Cake
- Fresh Fruits and Berries



DINNER BUFFET ENHANCEMENTS

Colelslaw	2
Corn on the Cob	2
Salad Add On: Chicken Breast	4
Potato Salad	2
BLT Salad	3
4 oz. Salmon Medallion	5



BAR PACKAGES

Platinum Bar Package

\$40 per person for 3 hours includes mixed drinks, sodas, domestic bottled beer, and a selection of house wines.

Note: \$10 per person additional hour

- *Vodka – Grey Goose*
- *Gin – Bombay Sapphire*
- *Rum – Bacardi*
- *Whiskey – Crown Royal*
- *Bourbon – Woodford Reserve*
- *Scotch – Johnnie Walker Black*

Gold Bar Package

\$30 per person for 3 hours includes mixed drinks, sodas, domestic bottled beer, and a selection of house wines.

Note: \$9 per person additional hour

- *Vodka – Absolut*
- *Gin – Tanqueray*
- *Rum – Bacardi*
- *Whiskey – Jack Daniels*
- *Bourbon – Makers Mark*
- *Scotch – Dewars*

Silver Bar Package

\$25 per person for 3 hours includes mixed drinks, sodas, domestic bottled beer, and a selection of house wines.

Note: \$8 per person additional hour

- *Vodka – Smirnoff*
- *Gin – Beefeater*
- *Rum – Bacardi*
- *Whiskey – Canadian Club*
- *Bourbon – Jim Beam*
- *Scotch – Dewars*

Beer & Wine Bar

\$15 per person for 3 hours includes bottled beer, wines, and soft drinks.

Note: \$5 per person additional hour

Soft Bar

\$12 per person for 3 hours includes bartender and soft drinks.

Note: \$3 per person additional hour



Wedding Packages

Our Wedding Packages pair all the essentials with flexible, per-person pricing.

SETTING

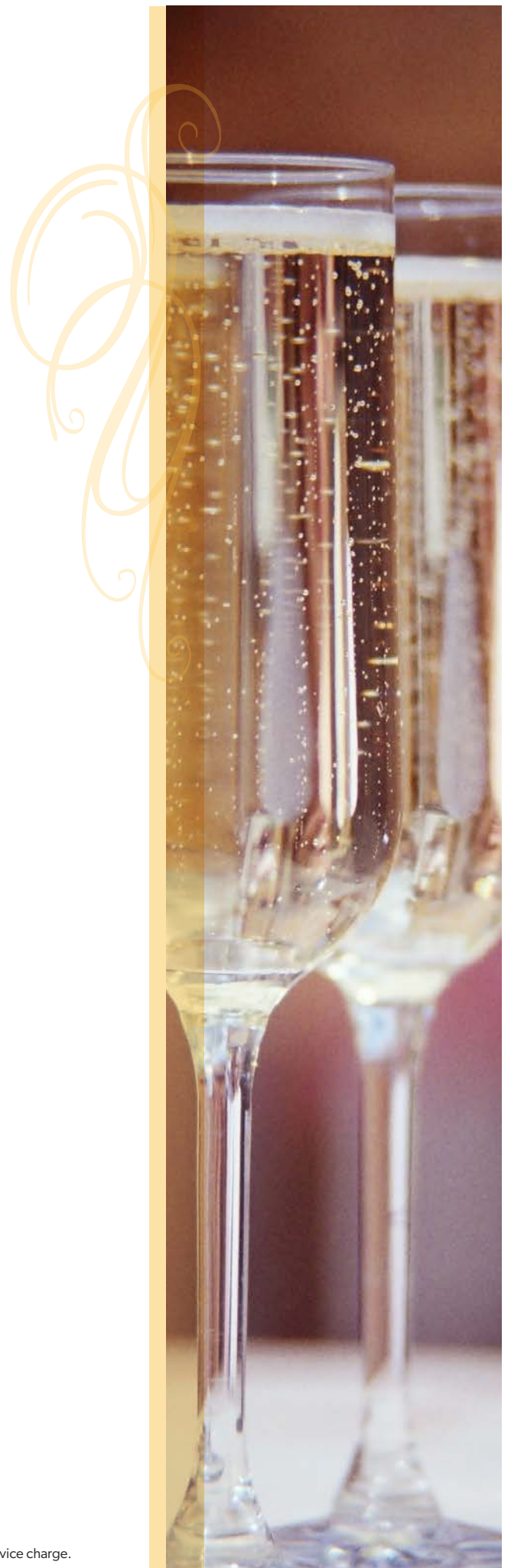
- *Classic Table Linens in White or Ivory*
- *Colored Napkins*
- *Stemware & Flatware*
- *Upholstered Banquet Chairs*
- *Hardwood Dance Floor*
- *Staging for Band or DJ*
- *Customized Wedding Venue Layout*

FOOD & BEVERAGE

- *Plated or Buffet Dinner*
- *Cake Cutting Service*
- *Complimentary Menu Tasting for 4 Guests (Plated Dinner Only)*
- *Four-Hour Bar Package with Bartender*
- *Champagne Toast for Bridal Party*

ACCOMMODATIONS

Our team will kindly assist in reserving accommodations at our sister facility, Oglebay, located just a short drive away.



WEDDING MENU

COLD HORS D'OEUVRES

Priced Per Person

Crudité Display with Dips	8
Cubed Cheese Display with Crackers	10
Whole Cheese Display	16
• Brie, Goat Cheese, Boursin, Cheddar, Swiss, Blue Cheese, Crackers, Pita Chips, Grapes	
Seasonal Fresh Fruit with Yogurt Dip	8
Pita and Traditional Chickpea Hummus	5
Antipasto Display	14
• Salami, Prosciutto, Sopressata, Ham, Provolone Cheese, Marinated Mozzarella Balls, Artichokes, Olives, Peppers, Sliced Baguette	
Large Shrimp Cocktail	100 (Per 45 Pieces)
• Cocktail Sauce and Lemon	

HOT HORS D'OEUVRES

Sold by 50 Pieces

Assorted Mini Quiche	100
Chicken Satay with Sauces	200
Spanakopita	100
Chicken Potstickers with Teriyaki Sauce	90
Vegetable Spring Roll with Soy Sauce	100
Scallops Wrapped in Bacon	230
Crab Cakes with Tartar Sauce	250
Beef Empanada with Cilantro and Sour Cream	130
Coconut Shrimp with Sweet and Sour Sauce	160



WEDDING PLATED DINNERS

Wedding Plated Dinners include Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, 4-Hour Silver Bar Service, and Cake Cutting Service.

Priced Per Person

Plated Option 1 80

- *Iceberg Wedge, Crispy Croutons, Blue Cheese, Grape Tomato, Onion, Bacon Bits, choice of Dressing*
- *8 oz. Continental Strip with Red Wine Reduction*
- *Chef's choice of Seasonal Vegetables*
- *Roasted Garlic Mashed Potatoes*

Plated Option 2 70

- *Roasted Butternut Squash Salad: Baby Kale, Arugula, Roasted Butternut Squash and Red Onions, Parmesan Cheese, Pomegranate Vinaigrette*
- *Chicken Piccata with White Wine Sauce, Capers, Parsley*
- *Chef's choice of Seasonal Vegetables*
- *Rice*

Plated Option 3 70

- *Caprese Salad: Vine Ripe Tomatoes, Buffalo Mozzarella, Red Shaved Onion, Fresh Basil, Balsamic Olive Oil Drizzle*
- *Pan Seared Salmon Shrimp with Cream Sauce*
- *Greek Lemon Roasted Baby Potatoes*
- *Chef's choice of Seasonal Vegetables*



WEDDING BUFFET DINNERS

Wedding Buffets include Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, Silver Bar Package, and Cake Cutting Service.

Priced Per Person, Based on 90 Minutes of Service

Silver Buffet 75

- Spinach Dip Stuffed Pumpernickel Bread
- Italian Sausage Bites in Marinara
- Garden Salad and choice of Dressings
- Pan Seared Chicken Breast with Marsala Wine Sauce and Mushrooms
- Carved Pork Loin with Sauce
- Penne Pasta Primavera with Olive Oil, Vegetables, Pesto, and Parmesan Cheese
- Roasted Fingerling Potatoes
- Chef's assorted Seasonal Vegetables

Gold Buffet 85

- Meatballs in Marinara
- Vegetable Crudités with Dip
- Cheese Display of Assorted Diced Cheese and Crackers
- Mixed Field Greens with Toppings and choice of Dressing
- Spinach Salad with Shrimp, Tomato, Onion, and White Balsamic Vinaigrette
- Pan Seared Chicken Breast with Lemon Sauce
- Crab Stuffed Sole Filet with Lobster Sauce
- Sliced Marinated Beef Flank Steak with Foraged Mushrooms
- Roasted Garlic Mashed Potato
- Chef's choice of Seasonal Assorted Vegetables
- Penne Pasta with Marinara or Alfredo



WEDDING BUFFET DINNERS

Diamond Buffet 98

- *Mini Crab Cakes with Pimento Sauce*
- *Baked Artichoke and Spinach Dip with French Bread*
- *Vegetable Crudités with Dip*
- *Cheese Display of Assorted Diced Cheese and Crackers*
- *Seasonal Field Greens with Toppings and Dressings*
- *Classic Caesar Salad*
- *Antipasta Salad*
- *Fresh Seasonal Fruit and Berries with Yogurt Dip*
- *Carved Roasted Prime Rib Au Jus with Horseradish Cream*
- *Chicken Parmesan topped with Provolone Cheese, Fresh Tomato, and Marinara*
- *Shrimp Scampi with Onion, Garlic in an Herb Olive Oil Blend*
- *Cheese Tortellini Ala Rosa served in a Cream Sauce with Vodka and Tomato*
- *Au Gratin Potato baked golden brown*
- *Chef's choice of Seasonal Assorted Vegetables*





Wheeling Park

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www.Oglebay.com/Wheeling-Park