



2022
Wedding
Menus



GRAND
JUNCTION
CONVENTION CENTER

the historic
AVALON
THEATRE

970-263-5700 | Info@GrandJunctionEvents.com

Wedding Buffet Reception

WEDDING BUFFET RECEPTIONS COMES WITH GOURMET CHEESE AND BERRY DISPLAY AND BEVERAGE SERVICE

Dinner Buffet \$51++

ALL DINNER BUFFETS COME WITH FRESHLY BAKED DINNER ROLLS AND BUTTER.

SALAD SELECTION (CHOICE OF ONE):

GJCC HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER, PICKLED RED ONION AND CROUTONS SERVED WITH GJCC HOUSE VINAIGRETTE AND RANCH DRESSING

SUPER FOOD (GF/DF/V)

SUPER FOOD SALAD MIX, PEACHES, ROAST BUTTERNUT SQUASH, CUCUMBERS, ROASTED PIPITS AND Raspberry vinaigrette

CAESAR SALAD

ROMAINE LETTUCE, FRESHLY GRATED PARMESAN CHEESE, TOASTED GARLIC CROUTONS AND TRADITIONAL CAESAR DRESSING

CAPRESE SALAD (GF/V)

MOZZARELLA CHEESE, SLICED ROMA TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

ENTRÉE SELECTION (CHOICE OF ONE)

ADDITIONAL SELECTION + \$4 PER PERSON

TUSCAN ROAST PORK LOIN (GF)

GARLIC AND HERB ROASTED PORK LOIN MEDALLIONS TOPPED WITH TOMATO-BASIL BRUSCHETTA DRIZZLED WITH BALSAMIC GLAZE AND GARNISHED WITH MICRO GREENS

MISO GLAZED SALMON (GF)

SERVED OVER A BED OF CHARRED BABY BOK CHOW

ROASTED QUINOA RATATOUILLE (GF)

STEWED VEGETABLES AND GRILLED TOFU SERVED WITH TOASTED QUINOA

CITRUS HERB CHICKEN (GF/DF)

PAN SEARED CHICKEN BREAST, SERVED WITH GRILLED LEMON AND THYME JUS

BEEF BOURGUINON

RED WINE AND MIREPOIX BRAISED BEEF CHUCK TOPPED WITH ROSEMARY PAN SAUCE WITH ROASTED CREMINI MUSHROOMS, PEARL ONION AND BABY CARROTS

STARCH SELECTIONS (CHOICE OF ONE):

ADDITIONAL STARCH SELECTION + \$2 PER PERSON

ROASTED GARLIC MASHED POTATOES (V & GF)

HERB ROASTED BABY POTATOES (V & GF)

GINGER COCONUT RICE (V & GF)

SMOKED CHEDDAR MASHED POTATOES (V & GF)

WILD RICE PILAF (V & GF)

ORZO AND PARMESAN PILAF (V & GF)

VEGETABLES SELECTIONS (CHOICE OF ONE):

ADDITIONAL VEGETABLE SELECTION + \$2 PER PERSON

SEA SALT ROASTED BROCCOLI (V & GF)

CHEF'S SEASONAL VEGETABLE MEDLEY (V & GF)

SEA SALT AND DILL BABY CARROTS (V & GF)

GRILLED ASPARAGUS WITH PARMESAN (V & GF)

SAUTÉED GREEN BEANS WITH RED PEPPERS (V & GF)

HERB ROASTED ROOT VEGETABLES (V & GF)

CIDER GLAZED ROOT VEGETABLES (V & GF)

Elevated Additions

Entrée

SURF AND TURF (GF) +\$14PP

GRILLED SIRLOIN STEAK SERVED WITH SUCCULENT CRAB MEAT AND TOPPED WITH A SILKY BÉARNAISE

PALISADE PEACH PORK CHOP (GF) +\$8PP

MAPLE BRINED GRILLED PORK CHOP TOPPED WITH PALISADE PEACH CHUTNEY

PAN SEARED WILD-CAUGHT SALMON (GF) +\$10PP

WILD-CAUGHT SALMON SEARED AND SERVED WITH HERB BUTTER AND CRISPY FRIED CAPERS

APPETIZERS

(SELECTION OF ONE - +\$4PP, SELECTION OF TWO +\$7PP, SELECTION OF THREE +\$10PP)

ITALIAN SAUSAGE STUFFED MUSHROOM (GF)

CREMINI MUSHROOM STUFFED WITH SPICY ITALIAN SAUSAGE TOPPED WITH PARMESAN CHEESE

POTATO LATKES (V)

PAN SEARED MINI POTATO LATKES TOPPED WITH CRÈME FRAICHE AND CHIVES

CURRIED CHICKEN SALAD (DF)

SUN DRIED CHERRIES, PHYLLO CUP

PROSCIUTTO WRAPPED ASPARAGUS (GF)

LOCAL GOAT CHEESE, BALSAMIC GLAZE

ROASTED BEET BITES (V)

BLUE CHEESE, CANDIED WALNUT, GRILLED CROSTINI

SAVORY CARAMELIZED ONION AND GOAT CHEESE TARTLET (V)

SOUP

(CHOICE OF ONE +\$6.00 PER PERSON)

CHARRED TOMATO BISQUE (GF)

CREAMY POTATO LEEK (GF)

FOREST MUSHROOM (GF/DF)

SWEETS

(CHOICE OF ONE +\$6 PER PERSON)

FLOURLESS CHOCOLATE TORTE

WITH FRESH BERRIES AND WHIPPED CREAM

MINI WILD BERRY CHEESECAKES

CHOCOLATE COVERED STRAWBERRIES AND PETITE FOURS

OVEN ROASTED BEEF TENDERLOIN STATION

(SERVES 25 PEOPLE PER ORDER - \$400)

SERVED WITH HORSERADISH CREAM, gourmet mustard, and an assortment of rolls

BAKED POTATO BAR (GF)

\$22 PER PERSON

SWEET POTATOES AND YUKON GOLD POTATOES

TOPPINGS TO INCLUDE:

**MAPLE SYRUP, BROWN SUGAR, SOUR CREAM, CHIVES, BACON, WHIPPED BUTTER, BLEU CHEESE, REGGIANO,
ROASTED MUSHROOMS, ROASTED GARLIC AND CHEDDAR CHEESE**