



Full Services

Wedding Menu



Corky's Catering

1421 Fullerton Avenue | Addison, IL 60101

(630) 396-3030 or www.corkyscatering.com

Congratulations on your Engagement!

When planning your wedding, Corky's can help you put it together with style. We can provide all the services and equipment required from the most elegant affair to a simple outdoor wedding. Full liquor packages, professional service staff, lighting, linens, equipment rentals and, of course, delicious food, Corky's does it all. Please contact our Special Events Department to discuss additional options at (630) 396-3030.

Wedding Appetizers

Stationed Hors D'oeuvres

Price per tray; each tray serves 20 guests

Caprese Skewers - \$40	Fresh Sliced Fruit Tray - \$50
Antipasto Kabobs - \$35	Fruit and Cheese Tray - \$36
Bruschetta - \$30	Cheese and Cracker Tray - \$58
Hawaiian Meatballs - \$36	Fresh Vegetable Platter - \$40

Passed Hors D'oeuvres

*Please pick 3 from the list below
Included in the Wedding Buffet and Plated Packages*

Thai Coconut Curry Chicken Salad On a Wonton Crisp	Red Potato Skin with Bacon Cheddar And Chive Crème Fraiche
Whipped Goat Cheese On a Herb Crostini and Sundried Tomato	Smoked Chicken Beggars Purse With Dried Fruits
Ceviche of Cod, Shrimp and Scallop With Avocado Cream on a Blue Tortilla Chip	Roasted Chicken Quesadillas With Tomatillo Salsa and Chipotle Crème
Caprese Brochette Fresh Mozzarella, Grape Tomato and Basil	Mini Cherrywood Smoked Bacon BLT On a Garlic Crostini
Grilled Artichoke Black Bean Nacho With Queso Fresco and Sliced Jalapeno	Provolone Stuffed Arancini Served with Marinara Sauce
Warm Tomato Soup Shooter With a Mini Grilled Cheese	Coconut Crusted Meatball On a Bamboo Pick



Wedding Buffet

Select 2 or 3 Entrée Options and 1 each from Salad, Starch, and Vegetable Options.
Includes a selection of 3 Passed Hors D'oeuvres, Fresh Rolls and Maple Sage Butter

Prices do not include Staff, Rentals, Delivery and Taxes

Chicken

Chicken Breast in Lemon Sauce
Chicken Breast in Artichoke Caper Sauce
Chicken Breast in Champagne Sauce
Chicken Breast Marsala
Herb Roasted Chicken

Vegetarian

Vegetable Lasagna in a Tomato Cream Sauce
Three Cheese Lasagna with Marinara
Cheese Ravioli in Vodka Sauce
Rigatoni in Vodka Sauce
Fettuccini with Broccoli and Garlic Oil

Beef (\$4 additional)

18 Hour Smoked Beef Brisket
Braised Flank Steak with Spinach and Provolone
New York Strip Steak
Sliced Beef Brisket

Fish (\$4 additional)

Citrus Salmon

Salad

Spinach and Mixed Greens
with Balsamic Vinaigrette
Caesar Salad
Tossed Garden Salad
California Coastal Salad
Greek Tossed Salad

Starch

Au Gratin Potato
Rice Pilaf
Mashed Potatoes with Gravy
Oven Browned Potatoes
Tri Color Roasted Potatoes

Vegetables

Roasted Vegetable Medley
Green Bean Almondine
Baked Broccoli with Bread Crumbs
California Vegetable Blend

2 Entrée Selection - \$18

3 Entrée Selection - \$20



Plated Wedding

Select a Main Entrée Plus 1 Salad, Starch, and Vegetable
Includes a selection of 3 Passed Hors D'oeuvres, Fresh Rolls and Sage Butter
All Entrée choices must come with the same Salad, Starch and Vegetable

Prices do not include Staff, Rentals, Delivery and Taxes

Salad

California Coastal Salad with Poppy Seed Dressing
Spinach and Mixed Greens with Balsamic Vinaigrette
Caesar Salad with Parmesan and Caesar Dressing

Chicken - \$18

Chicken Breast in Lemon Sauce
Chicken Breast in Artichoke Caper Sauce
Herb Roasted Chicken Breast

Vegetarian - \$18

(Starch selection not included)
Vegetable Lasagna in a Tomato Cream Sauce
Three Cheese Lasagna with Marinara

Beef - \$24

Braised Flank Steak
18 Hour Smoked Beef Brisket
New York Strip Steak

Fish - \$24

Grilled Salmon with Lemon Sauce
Parmesan Crusted White Fish with Tomato
Olive Ragout

Starch

Rice Pilaf
Oven Browned Potatoes
Tri Color Roasted Potatoes

Vegetables

Green Bean Almondine
Steamed Broccoli
Roasted Vegetable Medley



Bar Packages

We offer complete beverage packages from soft drinks to premium liquor options. Drink packages are unlimited during the hours of contracted service. Please note, any beverages not consumed will be removed at the end of your event. Bartenders are required for any alcoholic packages. Glassware, service staff, and delivery fees are not included in the price. All prices are per guest based on a 2-hour minimum at 30 guests. Wine selections subject to change. Champagne toasts and specialty cocktails are available.

Standard Bar

starts at \$15

- Smirnoff
- Beefeater Gin
- Cutty Sark
- Jack Daniel's
- Bacardi Light
- 2 Wine Selections
- 2 Standard Beer Selections
- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Bottled Water
- Mixers
- Garnishes
- Ice

Premium Bar

starts at \$18

- Kettle One
- Bombay Sapphire
- Johnnie Walker Black
- Makers Mark
- Crown Royal
- Captain Morgan
- 3 Wine Selections
- 3 Beer Selections
- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Bottled Water
- Mixers
- Garnishes
- Ice

Beer & Wine

starts at \$12

- 2 Wine Selections
- 2 Standard Beer Selections
- Coke
- Diet Coke
- Sprite
- Bottled Water
- Ice

Wine Selections

Canyon Road

- Pinot Noir
- Cabernet Sauvignon
- Chardonnay
- Sauvignon Blanc
- Moscato

Available Upgrades

Canoe Ridge

- Red Blend
- Chardonnay

La Crema

- Pinot Noir
- Pinot Gris

Gloria Ferrer

- Sparkling Brut

Beer Selections

Standard

- Miller Lite
- Bud Lite
- Coors Lite
- High Life Cans

Premium

- Heineken
- Goose Island 312
- Stella
- Blue Moon

Craft Upgrades Available

- Revolution Anti Hero
- Noon Whistle Cosmo Cans
- Two Brothers Ebel Weiss
- Church Street Heavenly Helles
- Crispin Cider

Bar Mixers & Corkage

start at \$6

- Coke, Diet Coke, Sprite
- Ginger Ale
- Bottled Water
- Sweet and Sour Mix
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Maraschino Cherries
- Grenadine
- Roses Lime Juice
- Bitters
- Pimento Stuffed Olives
- Lemons
- Limes
- Pineapple Juice
- Ice

