WEDDINGS AT 3 Willows EVENT Center



Buffet #1

- Plated Garden Salad
- 2 Entrées
- 1 Side
- 1 Vegetable

Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

Entrée Options (Pick 2):

Baked Ham - with Brown Sugar Glaze Stuffed Shells - with Romano, Riccota, Parmesan, & Mozzarella Beef Tips - in a Mushroom Beef Gravy

Baked Haddock

Baked Ziti

Seasoned House Chicken

Side Options (Pick 1): Mashed Potatoes; Garlic Mashed Potatoes; Roasted Potatoes; Wild Rice; Rice Pilaf; Macaroni & Cheese

Vegetable Options (Pick 1): Buttered Corn; Roasted Carrots; Green Beans

*Add additional side or vegetable for \$4 per person



*All Prices Subject to a 20% Service Charge and 8% Applicable Tax

*All menu prices are subject to market changes

*Beverages not included

Buffet #2

- 1 Plated Garden Salad

- 2 Entrées1 Side1 Vegetable

Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

Entrée Options (Pick 2):

Baked Salmon - with a Light Dill Lemon Sauce

Chicken Marsala - Golden pan-fried Chicken Cutlets topped with Sautéed Mushrooms in a Rich Marsala Sauce

Slow Roasted Sliced Beef - with Demi-Glace

Chicken Riggies - Chicken, Mushrooms, Onions, Hot Cherry Peppers, Roasted Red Peppers, Black Olives, & Parmesan Cheese in a Creamy Red Sauce served over Rigatoni

Pasta Annabella - Chicken, Roasted Tomatoes, Roasted Portobello Mushrooms, & Spinach in a Garlic Wine Sauce

Side Options (Pick 1): Mashed Potatoes; Garlic Mashed Potatoes; Roasted Potatoes; Wild Rice; Rice Pilaf; Macaroni & Cheese

Vegetable Options (Pick 1): Buttered Corn; Roasted Carrots; Green Beans; Zucchini, Onion, & Carrot Blend

- *Add additional side or vegetable for \$4 per person
- **Add a carving station for \$7 per person (see Buffet #3 for carving station options)



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^{**}Buffet #2 includes all options available listed in Buffet #1 as well as :



Buffet #3

- 1 Plated Garden Salad
- 2 Entrées
- 1 Carving Station
- 1 Side
- 1 Vegetable

Garden Salad:

Mixed leafy greens with tomatoes, cucumbers, carrots, and onions served with Italian dressing

**Buffet #3 includes all options available listed in Buffet #1 & Buffet #2 as well as :

Entrée Options (Pick 2):

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce

Shrimp Scampi - served over Farfalle

Frutti Di Mare - Shrimp, Scallops, Mussels, & Lobster Meat served in a Spicy Arrabbiata Sauce over Penne

Carving Station Options (Pick 1): Slow Roasted NY Strip of Beef; Ham; Roasted Turkey with Gravy; Pork Loin with Gravy

Side Options (Pick 1): Mashed potatoes; Garlic mashed potatoes; Roasted potatoes; Wild rice; Rice pilaf; Macaroni & cheese

Vegetable Options (Pick 1): Buttered corn; Roasted carrots; Green beans; Zucchini, onion, & carrot blend

*Add additional side or vegetable for \$4 per person



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Dinner Stations

50 Person Minimum - 1 Hour Serving Time Pick 2 Stations & Pick 1 Carving Station OR Slider Station

Macaroni & Cheese Station

Elbows; Bacon; Pepperoni; Popcorn Chicken; Pulled Pork; Doritos; Jalapeños; Cheese Sauce; Buffalo Sauce

Mashed Potato Station

Mashed Potatoes; Gravy; Corn; Bacon; Chicken; Cheese; Sour Cream; Scallions; Butter

Taco Station

Soft Tortillas; Adobo Chicken; Beef Barbacoa; Pork Carnita; Pico de Gallo; Sour Cream; Jalapeños; Black Olives; Cheddar Jack Cheese

Pasta Station

Penne; Three Cheese Tortellini; Marinara Sauce; Alfredo Sauce; Riggie Sauce; Grilled Chicken; Meatballs; Broccoli

Carving Station (Pick 1):

Ham; Pork Loin with Gravy; Turkey with Gravy; Roast Beef with Demi-Glace

Sliders Station (Pick 2):

Cheeseburger with Lettuce, Tomato, & Onion; Pulled Pork; Fried Chicken; Reuben; Shaved Roast Beef; Italian Combo with Ham & Salami



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Family Style Dinner Options

Family style meals will be placed on the table in larger portions for guests to help themselves as if you were having a dinner at home!

Family Style Dinner Includes:

Garden Salad with Italian Dressing; Dinner Rolls; Butter

Entrée Options (Pick 2):

Baked Ham - with Brown Sugar Glaze

Slow Roasted Beef - with Demi-Glace

Seasoned House Chicken

Chicken Riggies - Chicken, Mushrooms, Peppers, Onions, Hot Cherry Peppers, Roasted Red Peppers, Black Olives, & Parmesan Cheese in a Creamy Red Sauce served over Rigatoni Shrimp Scampi - served over Farfalle

Side Options (Pick 1): Mashed potatoes; Garlic mashed potatoes; Roasted potatoes; Wild rice; Rice pilaf; Macaroni & cheese

Vegetable Options (Pick 1): Buttered corn; Roasted carrots; Green beans

*Add additional side or vegetable for \$4 per person



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Plated Dinner #1

- 2 Entrées
- 1 Vegetarian Option

Plated Dinner Includes:

Plated Garden Salad with Italian Dressing; Dinner Rolls; Butter

Entrée Options (Pick 2):

Harvest Chicken - Chicken Breast stuffed with Zucchini, Squash, and Roasted Tomato in a Creamy Sun Dried Tomato Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Sausage Stuffed Chicken Breast - Rolled Chicken Breast with a Sausage Stuffing, covered in a Cheddar Wine Mornay, served with Mashed Potatoes & Seasonal Vegetables

Chicken Piccatta - Sautéed Chicken Breast in a Caper Lemon Butter Sauce over Linguini

Chicken Bianco - Sautéed Chicken & Mushrooms in a Light Bianco Wine Sauce served over Rice

Pesto Crusted Salmon - served with a Madeira & Caper Cream Sauce, served with Lemon Herb Risotto

Seared Sirloin Steak - Cooked to Medium, topped with Demi-Glace, served with Garlic Mashed Potatoes & Seasonal Vegetables

Mediterranean Shrimp - Marinated Artichoke Hearts, Mushrooms, Green peppers, Tomatoes & Shrimp with Fresh Herbs in a Garlic White Wine Sauce over Penne

Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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- 2 Entrées
- 1 Vegetarian Option

Plated Dinner Includes:

Plated Garden Salad with Italian Dressing; Dinner Rolls; Butter

**Plated Dinner #2 includes all options available listed in Plated Dinner #1 as well as :

Entrée Options (Pick 2):

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Filet Mignon - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Chicken Oscar - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

Sausage Stuffed Pork Loin - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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Choose 2 app stations from the 'Hors D'oeuvre Stations' section of this menu

See Bar Package #1 in the Bar Package Menu

Food & Beverage Inclusive Package #1

• 2 App Stations Passed Prior to the Reception
• Garden Salad

• 2 Entrées

• (Vegetarian Options Available)

• Bar Package #1 for 4 Hours

• Champagne for the Head Table

Entrée Options (Pick 2):

Harvest Chicken - Chicken Breast stuffed with Zucchini, Squash, and Roasted Tomato in a Creamy Sun Dried Tomato Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Sausage Stuffed Chicken Breast - Rolled Chicken Breast with a Sausage Stuffing, covered in a Cheddar Wine Mornay, served with Mashed Potatoes & Seasonal Vegetables

Chicken Piccatta - Sautéed Chicken Breast in a Caper Lemon Butter Sauce over Linguini

Chicken Bianco - Sautéed Chicken & Mushrooms in a Light Bianco Wine Sauce served over Rice

Pesto Crusted Salmon - served with a Madeira & Caper Cream Sauce, served with Lemon Herb Risotto

Seared NY Strip Steak - Cooked to Medium, topped with a Red Wine Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Seared Sirloin Steak - Cooked to Medium, topped with Demi-Glace, served with Garlic Mashed Potatoes & Seasonal Vegetables

Mediterranean Shrimp - Marinated Artichoke Hearts, Mushrooms, Green peppers, Tomatoes & Shrimp with Fresh Herbs in a Garlic White Wine Sauce over Penne

Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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Food & Beverage Inclusive Package #2

See Bar Package #2

& Wine Standard
Tier Package Options
in the
Bar Package Menu

Charcuterie TableGarden Salad

• 2 Entrées

• 1 Vegetarian Option

• Bar Package #2 for 4 Hours

• Champagne for the Head Table

• Table Side Wine Services (Red & White)

Charcuterie Table:

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

Entrees (Pick 2):

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Filet Mignon - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Chicken Oscar - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

Sausage Stuffed Pork Loin - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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Choose 2 app stations from the 'Hors D'oeuvre Stations' section of this menu

See Bar Package #3
& Wine Standard
Tier Package Options
in the
Bar Package Menu

Food & Beverage Inclusive Package #3

• 2 App Stations Passed Prior to the Reception

Charcuterie Table

Garden Salad

• 2 Entrées

• 1 Vegetarian Option

• Bar Package #3 for 4 Hours

• Champagne for the Head Table

• Table Side Wine Services (Red & White)

Charcuterie Table:

Grapes; Cantalope; Assorted berries; Salami; Pepperoni; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow squash; Zucchini; Hummus; Ranch

Entrees (Pick 2):

Prime Rib of Beef - Cooked to Medium, with Au Jus & Horseradish Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables

Filet Mignon - Cooked to Medium, with a Cabernet Demi-Glace, served with Roasted Potatoes & Seasonal Vegetables

Chicken Oscar - Sautéed Chicken Breast topped with Crab Meat, Asparagus, & a Creamy Swiss Cheese Sauce, served with Garlic Mashed Potatoes

Sausage Stuffed Pork Loin - topped with a Marsala Demi-Glace Gravy, served with Mashed Potatoes & Seasonal Vegetables

Chicken Francaise - Egg & Parmesan Cheese coated Chicken Breast cooked in a Lemon Butter & Sherry Wine Sauce, served over Linguini

Braised Pork Belly - marinated in a Miran Wine Mixture, served over White Rice with an Asian Style Broth, Pickled Radish, & Green Onion

Vegetarian/Vegan Options (Pick 1):

Roasted Cauliflower Steak - served with Zucchini Noodles & Wild Rice, topped with a Balsamic Reduction

Stuffed Portobello Cap - Tri-Colored Peppers, Onions, Spinach, & Wild Rice



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Cocktail Hour Hors D'oeuvres Packages

100 Person Minimum - 1 Hour Serving Time Passed - Prior to the Reception Only

Passed Hors D'oeuvres (Pick 3):

Roasted Red Pepper Gouda Shooters with Mini Grilled Cheese Sandwiches;
Deli Skewers; Caprese Skewers; Shrimp Bites; Mini Quiche; Spinach Artichoke Bites;
Ahi Tuna Cucumber Bites with Citrus Aioli; Bacon-Wrapped Scallops;
Shrimp Cocktail; Sweet & Sour Meatballs; Bruschetta

Hors D'oeuvre Bars (Pick 2)

100 Person Minimum - 1 Hour Serving Time Build Your Own - Prior to the Reception Only

Macaroni & Cheese Bar

Elbows; Bacon; Pepperoni; Popcorn Chicken; Pulled Pork; Doritos; Jalapeños; Cheese Sauce; Buffalo Sauce

Mashed Potato Bar

Mashed Potatoes; Gravy; Corn; Bacon; Chicken; Cheese; Sour Cream; Scallions; Butter

Taco Bar

Soft Tortillas; Adobo Chicken; Beef Barbacoa; Pork Carnita; Pico de Gallo; Sour Cream; Jalapeños; Black Olives; Cheddar Jack Cheese



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Grazing Table Hors D'oeuvres Packages

1 Hour Serve Time- Prior to the Reception Only

Seacuterie Table

Marinated Sliced Tuna on Cucumbers with a Wasabi Citrus Aioli; Chilled Shrimp with Cocktail Sauce; Bacon-Wrapped Scallops; Mini Crab Cakes; Cheese & Shrimp Phyllo Cups; Cold Mussels Salpicon topped with fine diced Red & Green Peppers, Red Onion, Pickled Onions, Oil & Vinegar, and Smoked Salmon Creme Fraiche with Dill, Lemon, & Horseradish; Rice Crackers; Sliced Baguette

Charcuterie Table

Grapes; Cantalope; Assorted berries; Pepperoni; Salami; Assorted cheeses; Crackers; Broccoli; Celery; Carrots; Grape tomatoes; Cauliflower; Cucumbers; Mushrooms; Yellow Squash; Zucchini; Hummus; Ranch



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Rehearsal Dinner Packages

Backyard BBQ - 20 Guest Minimum

Hot Dogs; Hot Sausage; Hamburgers; Cheeseburgers; Salt Potatoes; Macaroni Salad; Baked Beans

Southern - 20 Guest Minimum -

Pulled Pork; Smoked Chicken; Macaroni & Cheese; Macaroni Salad; Baked Beans; Corn Bread

Italian Night - 20 Guest Minimum

Lasagna; Meatballs; Seasoned Sausage, Peppers, and Onions; Green Beans;
Tossed Salad; Garlic Bread

Maple Room Package - 20 Guest Minimum

Roasted Chicken; Seared Pork Chops; Macaroni & Cheese; Mashed Potatoes; Vegetable Medley; Applesauce

Post Wedding Breakfast Buffet

30 Guest Minimum

Assorted Muffins; Danishes; Fresh Fruit; Orange Juice; Coffee

30 Guest Minimum

Scrambled Eggs; French Toast; Home Fries; Breakfast Sausage; Fresh Fruit; Orange Juice; Coffee

30 Guest Minimum

Eggs Benedict; French Toast; Scrambled Eggs; Bacon; Fresh Fruit; Sausage; Yogurt



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Bridal Suite Packages

Available with Bridal Suite Rentals Only 5 Guest Minimum

Breakfast Package

Assorted Muffins; Danishes; Fresh Fruit; Orange Juice; Coffee

Charcuterie Package

Add an Alcohol Package

(Bridal Party must be 21 and over)

Mimosa Package Hard Seltzer Package Bloody Mary Package Beer Package



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