



Celebrating over 70 years serving Indiana's Banquets!

Wedding Reception Menu

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Sit-Down Dinners

Choice of no more than two Entrées (indicator cards required) and one each from Starch and Vegetable categories (page 5).

Dinners also include house salad, rolls, coffee, and teas.

English-Style Baked Cod

with seasoned breading and lemon zest
\$21.00

Cod Dugléré

baked cod fillet topped with white wine and tomato, onion, and pepper confetti
\$21.50

Mediterranean Stuffed Tilapia

tilapia fillet stuffed with sun-dried tomatoes, Kalamata olives, spinach, and feta cheese
\$22.50

Orange Roughy

oven baked with red onion caper sauce
\$24.75

Stuffed Flounder

tender fillet with crabmeat stuffing
\$25.00

Bruschetta Chicken

panko-encrusted chicken breast with bruschetta topping and balsamic glaze
\$21.50

Stuffed Chicken Breast

tender boneless breast with seasoned dressing
\$21.00

Chicken Romano

dressed with a romano cheese-seasoned egg batter
\$21.00

Chicken Saltimbocca

pesto-marinated chicken breast roulade with prosciutto, fresh mozzarella, and basil
\$22.25

Chicken Picatta

tender boneless breast with lemon-caper sauce
\$21.50

Chicken Florentine

stuffed with a spinach and ricotta cheese filling
\$21.50

All prices are subject to 16% service charge and 6% sales tax and are in effect until December 31, 2018.

Chicken Cordon Bleu

filled with baked ham and swiss cheese
\$22.00

Harvest Stuffed Chicken Breast

boneless breast with apple-cranberry cornbread stuffing; with complementary sauce
\$21.25

Chicken Manhattan

tender fillet topped with tomato, provolone, prosciutto, and white wine mushroom sauce
\$22.00

Chicken Parmesan

juicy breaded chicken breast classically prepared with red sauce and provolone cheese
\$21.50

Roast Beef Stacks

slow roasted, tender, and thinly sliced
\$21.00

Prime Rib*

a generous portion, slow roasted to perfection
\$25.00

Filet Mignon*

broiled to perfection and topped with our signature red devil sauce
\$26.75

Beef Bracioli

stuffed with dressing and slow roasted in Rustic's own brown gravy
\$21.50

Baked Stuffed Shrimp

broiled jumbo shrimp stuffed with crabmeat and finished with Old Bay butter
\$26.75

Roast Turkey

with seasoned dressing and home-style gravy
\$21.00

Roast Pork Loin*

with herb rub
\$21.50

Stuffed Pork Chop

tender center-cut with Rustic's dressing
\$21.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Buffet Dinners

Choice of two Entrées, two Starches, and one Vegetable (page 5).

Dinners also include served house salad, rolls, coffee, and teas.

Buffet I

\$27.50

Carved Filet Mignon*
Orange Roughy with Red Onion Caper Sauce
Potato-Encrusted Salmon†
Chicken Saltimbocca

Buffet II

\$22.50

Chicken Romano
Chicken Cordon Bleu
Harvest Stuffed Chicken Breast
Beef Bracioli
Chicken Picatta
Roast Pork Loin with Herb Sauce*
Chicken Manhattan
Chicken Florentine
Mediterranean Stuffed Tilapia
Carved Steamship of Beef**
†minimum of 75 guests required

Buffet III

\$21.50

Chicken Marsala
English-Style Cod
Stuffed Chicken Breast
Roast Beef Stacks
Baked Ham with Brown Sugar Glaze
Roast Turkey with Dressing

Add-Ons

Meatballs	\$1.00
Stuffed Shells	\$1.95
Pierogies	\$1.95
Stuffed Cabbage	\$2.25
Buffet Carver	\$30.00

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Side Dishes

Starches

choose two for buffet; choose one for sit-down

Harvest Blend Rice
Garlic Roasted Redskin Potatoes
Scalloped Potatoes
Buttermilk & Chive Smashed Redskin Potatoes
Whipped Potatoes with Gravy
Glazed Sweet Potatoes
Chef's Pasta
traditional marinara | tomato-basil crème | classic alfredo

Vegetables

choose one for both buffet and sit-down

Fresh Vegetable Medley
Green & Yellow Beans with Carrots
Green Beans Almandine
Broccoli and Carrots
Winter Mix Vegetables
Italian Green Beans and Carrots
Sugar Snap Peas with Red Peppers
Seasoned Corn
Green Beans with Mushrooms
Roasted Root Vegetables (seasonal)
Herbed Zucchini

All Wedding Reception Menus Include

Champagne Toast for the Head Table
Cutting and Serving of Wedding Cake
Wedding Punch
Traying of Cookies
China Dinner Service
Recognition of Your Event on the Marquee
Skirted Specialty Tables
White or Colored Linens
(tablecloths, overlays, and napkins)
Fully Licensed Facility
with Liquor Liability Insurance
Room Rental Waived
(when minimum requirements are met)
Coordination and Attentive Service of Your Event

Hors d'Oeuvres

From simple to elegant, hors d'oeuvres can add just the right touch to your affair. Selections are replenished for one hour and priced per guest. Mix hot or cold items at no additional cost.

Cold Selections

Orange-Cranberry Spread with Baguettes
Vegetable Crudit  with Dip
Continental Cheese Display with Crackers
Seasonal Fresh Fruit Display
Classic Bruschetta*
Rye Bread Bowl with Spinach Dip
Mini Vegetable Pizzas*
Grilled Vegetable Platter
Seafood Salad Endive Boats*
Shrimp Cocktail (*at market price*)

Hot Selections

Stuffed Mushrooms Parmesan*
Swedish Meatballs
Assorted Mini Quiche*
Sweet & Tangy Meatballs
Breaded Ravioli with Red Sauce*
Spring Rolls*

Select Two: \$4.50

Each Additional Item: \$1.95

*self-serve display or passed

Special Requests

Don't see what you're looking for? We would be happy to customize any of our menus to meet the needs of your event and your guests!

If you're having trouble making a decision, ask us! Our event managers have years of experience and can help make your planning process even easier.

We are also able to accommodate your guests with dietary restrictions. Simply inform us of these needs when planning your event.

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Facility

La Prima Room

This room features the cozy ambience of a natural wood interior and a stone fireplace. It is the perfect atmosphere for rehearsal dinners, Christmas parties, showers, and small receptions. The La Prima Room can comfortably accommodate up to 50 guests.

Parkview Room

Our Parkview Room can comfortably accommodate up to 200 guests or a maximum of 120 guests with round-table seating. The Parkview Room can also be divided into two sections, allowing for a variety of room arrangements. This adaptable room will accommodate any moderately-sized event.

Groveside Room

For larger events, we suggest our Groveside Room. It accommodates up to 400 guests or a maximum of 220 guests with round-table seating and features the versatility of three divisions. The Groveside Room provides a spacious and cordial atmosphere for moderate to large events.

Beverages

The sale and service of alcoholic beverages is regulated by the Pennsylvania Liquor Control Board. As a fully licensed facility, Rustic Lodge abides by and is responsible for the administration of these regulations.

We would be happy to assist you in selecting the beverage service that best fits your needs. Listed below are our most popular suggestions.

Open Bar

An open bar is designed to allow the host to pay for all beverages at the conclusion of the event, with charges reflecting the actual amount consumed. A \$4.50 per person bar set-up fee will provide mixers, plasticware, soft drinks, garnishes, and bartenders for the event.

Recommended for groups of more than 65 guests.

Cash Bar

A cash bar is designed to allow your guests to pay for their drinks individually with cash or a credit card. Rustic Lodge does not set sales minimums that must be met; however, a \$50 bartender fee will apply.

Bar Tab

For groups of no more than 65 guests, the host will pay for all beverages at the conclusion of the event, with the charges based on cash bar pricing. A \$50 bartender fee will apply.

Non-Alcoholic Bar

A non-alcoholic bar will supply soft drinks and punch for the entire event at a cost of \$4.50 per person. A self-serve station will also provide coffee, hot tea, iced tea, and water.

Champagne, table wine, and other special requests will be gladly arranged.