



Strock Enterprises, Inc.

Pricing Specifics: Minimum of 50 people.

Children under 2, no charge. Ages 2-9, half price.

Prices do not include 6% tax on the entire total and gratuity on the catering costs only. Gratuity is your choice between 18 to 22 percent.

All Signature Meats: listed as (SM) in our menu, are slow cooked over charcoal on our custom roasters. A whole pig roast is cooked, carved & served, all on our farm, for you to see and experience!

Wedding Menu

Please Note: all pricing is subject to change, based on market.

All Wedding Packages Include:

- Chips, pretzels, and Ranch dip for appetizers
- Rolls for dinner
- Formal plastic setting with linen look napkins
- Set-up, maintain, and tear-down buffet
- Cut & serve dessert with plates and napkins
- Bus tables and package leftovers

Plus choose from the lists on page two:

- Two appetizers
- Three side dishes
- Two drinks

Note: Drinks are not included at offsite caterings.

One Entrée

\$38/person

Choose one from the list below.

Entrée Items:

(SM) Boneless Grilled Chicken Breast

Pick one marinade:

BBQ or Strock Special

Chicken Milano

Lasagna (*Beef or Vegetarian*)

(SM) Marinated Boneless Pork Chops

Parmesan Chicken

(SM) Roast Turkey

Southern Style Pulled Pork

(SM) Whole Pig Roast (+\$150 service)

Two Entrées

\$44/person

Choose one or both of your selections from either entrée list.

Entrée Items:

Chicken Marsala

Crab Cakes

Glazed Ham Loaf

Lemon Herb Tilapia

Shrimp au Gratin

Smoked Ham

Specialty Entrées

Add \$5/person

Replace an entrée for an exceptional dining experience.

Entrée Items:

Braised Short Ribs

(SM) Grilled Marinated Salmon

(SM) Marinated Flank Steak

Slow Roasted Beef Brisket

Substitute any entrée with a choice from the Specialty Entrées.

What People are Saying:

"Strock Enterprises was the perfect venue for our big day! The staff was amazing and helpful during the whole process. Our day ran smoothly and by the end of the night our guests were excited to share their positive thoughts on the food. My husband and I would recommend this venue to anybody who is looking!" - Victoria, bride, January 2024

Appetizers

Bacon Roll-ups
Beer Dip with Crackers
Buffalo Chicken Dip (*mild or medium*) with Tortilla Chips
Cheese and Crackers
Farmer's Salsa
Fresh Fruit Tray with Dip (*June-September*)
Grandma's Sweet Italian Meatballs
Honey Buffalo Meatballs
Pretzel Bites with Dips (*Mustard, Cheese*)
Southern Chicken Bites (with or without waffles)
Spinach Dip with Garlic Crostini
Vegetable Tray with Ranch Dip

Add on an Appetizer from this list + \$3.40 per person.

Sides

Baked Beans with Shredded Pork
Baked Corn
Baked Penne with Vegetables
Baked Potato
Creamy Cole Slaw
Fettuccini Milano
Garlic Roasted Asparagus
Green Beans (*with or without Almonds*)
Garden Fresh Pasta Salad
Macaroni and Cheese
Marsala Glazed Carrots
Mashed Potatoes (*with or without Garlic*)
Roasted Fingerling Potatoes
Roasted Vegetables
Scalloped Potatoes with Cheese
Seasoned Corn
Sweet Potato Casserole (*with Pecan Topping*)
Tossed Salad (*Mixed Lettuce, Cucumbers, Tomatoes, Croutons. Choose 2 Dressings: Ranch, Italian, Balsamic, Thousand Island, Wild Raspberry Vinaigrette*)

Additional Sides: + \$3.40 per person, per choice

Desserts

\$4.50/person: Dark Chocolate Mousse (plain) or with optional flavors - Orange, Raspberry, Mint, Peanut Butter

\$3.50/person: Cupcakes - Consult for flavors

Specialty Appetizers

Crab Dip with Garlic Crostini
Marinated Chicken on a Stick
Mini Crab Cakes
Shrimp Cocktail seasoned with Old Bay
Stuffed Mushrooms (*with Crab or Sausage*)

Substitute with one of the Specialty Appetizers for + \$4.15 per person.

Or, add a Specialty Appetizer for + \$7.50 per person.

Drinks

Iced Tea (*Sweet or Unsweetened*)
Lemonade
Soda (*Cans only, Coke or Pepsi Products*)
Punch Selections:
 Sunshine
 Non-alcoholic Sangria

Coffee can be ordered and served separately, regular and/or decaf.

30-50 guests \$45
51-100 \$90
101-150 \$135
150+ \$170

Note: Drinks are not included at off-site Weddings.

Specialty Salads

Add \$5 per person:

Caesar Salad (*Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing*)

Mixed Green Salad (*Mixed Lettuce, Seasonal Fruit and Nuts with White Balsamic or Wild Raspberry Vinaigrette*)

Wedge Salad (*Romaine Lettuce, Tomato, Red Onions, Bacon with Ranch or Blue Cheese Dressing*)