



Wheeling Park

Event Catering
& Weddings

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Breakfasts

Plated Breakfasts

Plated breakfasts include regular and decaf coffee, hot tea, and orange juice.

Priced Per Person | Minimum 15 Guests

Classic Breakfast

| 17

Fluffy Scrambled Eggs with Chives, Smoked Bacon Strips or Sausage Links, Homestyle Breakfast Potatoes, Slow Baked Tomato, Toast and Butter at Table

Wheeling Park Breakfast

| 20

Spinach and Goat Cheese Frittata, Hashbrown Potatoes, Sausage Links, Fruit Cocktail, Toast and Butter at Table

Sweet Temptations Breakfast

| 19

Sugar-Dusted French Toast topped with Cinnamon Baked Apples, Fresh Berry Parfait with Vanilla Yogurt

Buffet Breakfasts

Buffet breakfasts include regular and decaf coffee, hot tea, and orange juice.

Priced Per Person | Minimum 25 Guests

60 Minute Service

Continental

| 14

- Seasonal Fruits and Berries
- Assorted Breakfast Breads and Pastries
- Whipped Butter and Jellies

The Sunrise

| 20

- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon and Sausage
- Homestyle Country Potatoes
- Seasonal Fruits and Berries
- Breakfast Breads, Muffins, and Pastries
- Whipped Butter and Jellies

Buffet Enhancements

Sausage Gravy & Biscuits

| 3

Buttermilk Biscuits

French Toast

| 3

Raspberry Sauce, Sugar

Pancakes with Assorted Toppings

| 5

Chocolate Chips, Bananas, Berries, Maple Syrup

Breaks

À La Carte Enhancements

Priced Per Dozen

Danishes & Muffins	30
Cookies & Brownies	30
Assorted Bagels & Cream Cheese	40

Priced Each (On Consumption)

Whole Fruit	2
Assorted Bags of Chips	3
Granola Bars	4
Assorted Sodas	3
Bottled Water	4

Priced Per Gallon (On Consumption)

Regular & Decaf Coffee	50
Assorted Herbal Teas	40
Iced Tea (Sweet or Unsweet)	45
Lemonade	45

Lunches

Plated Lunches

Plated lunches include fresh rolls and butter, iced tea, and lemonade. Salad entrées include your choice of soup of the day or dessert. Hot entrées include your choice of house salad or dessert.

Priced Per Person

Penne Pasta Primavera Olive Oil, Seasonal Vegetables, Tomatoes, Roasted Garlic, Parmesan Cheese	21	Chicken Breast Marsala Marsala Mushroom Sauce, Roasted Herb Potatoes, Seasonal Vegetables	26
Cheese Tortellini Alfredo Chicken Strips, Grape Tomatoes, Chives	24	Sliced Pork Loin Roasted Onion and Apples, Butter Mashed Potatoes, Honey Glazed Carrots	29
Steak Salad Iceberg Lettuce, Boiled Eggs, Bacon Bits, Blue Cheese, Diced Tomatoes, Choice of Dressing	24	Atlantic Salmon Fillet Lemon Cream Sauce, Rice Pilaf, Broccoli Florets	29
Chicken or Salmon Caesar Salad Romaine, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing	24	Marinated Flank Steak Peppercorn Sauce, Roasted Fingerling Potatoes, Slow Baked Tomato, Broccoli	30

Dessert Options

(Select One)

- Apple Crisp
- Lemon Bars
- Chocolate Cake
- Cheesecake
- Tiramisu
- Cookies & Brownies
- Fresh Fruit Cocktail

Buffet Lunches

Buffet lunches include iced tea and lemonade.

Priced Per Person | Minimum 25 Guests

60 Minute Service

Salad Buffet | 22

- Spinach, Romaine, Spring Mix, Dressings
- Chicken Strips and Poached Shrimp
- Shredded Carrots, Red Onions, Olives, Tomatoes, Cucumbers, Sliced Mushrooms, Croutons, Parmesan Cheese, Bacon Bits, Sliced Baguettes

Deli Board | 24

- House Salad, Choice of Dressings
- Sliced Ham, Turkey, Salami, Roast Beef
- Sharp Cheddar, Swiss, American
- White, Wheat, Marbled Rye
- House Potato Salad
- Freshly Baked Cookies and Brownies

All-American Backyard Buffet | 29

- Hot Dogs and Hamburgers
- BBQ Chicken and Pulled Pork
- Corn on the Cob
- Coleslaw, Baked Beans, Macaroni Salad
- Cornbread
- Fruit Salad or Watermelon
- Freshly Baked Cookies and Apple Pie

A Touch of Italy | 32

- Caesar Salad
- Garlic Breadsticks
- Chicken Breast Marsala
- Penne alla Vodka
- Tomato Mozzarella Salad with Onion and Basil
- Roasted Vegetables, Rosemary Potatoes
- Tiramisu

South of the Border | 32

- Chili Marinated Flank Steak
- Cilantro Lime Cod
- Black Beans and Rice
- Street Corn
- Corn and Flour Tortillas
- Shredded Lettuce, Tomatoes, Onions, Sour Cream, Black Olives
- Dessert

Slider Buffet | 34

- Philly Steak
- Mushrooms and Onions
- Hamburgers with Toppings
- Pulled Pork
- Jo Jo Potatoes
- Dessert

Custom Buffet Lunches

Custom buffet lunches include market assorted vegetables, fresh rolls and butter, iced tea, and lemonade.

Priced Per Person | Minimum 25 Guests

60 Minute Service

Two Entrée | 32 Three Entrée | 38

Entrées

(Select Two or Three)

Penne Pasta Primavera

Vegetable Olive Oil

Sliced Marinated Flank Steak of Beef

Red Wine Sauce

Brown Sugar Baked Ham

Bourbon Pineapple Glaze

Herb Roasted Pork Loin

Apple and Pear Chutney

Roasted Bone-In Lemon Chicken

Rosemary Pan Gravy

Roasted Turkey Breast

Stuffing, Traditional Gravy

Pan Seared Chicken Breast

Marsala Wine Sauce, Mushrooms

House Meatloaf

Tomato Glaze

Broiled Salmon Medallions

Lemon Butter Sauce

Buttermilk Marinated Fried Chicken

Waffle, Maple Gravy

BBQ Baby Back Ribs

***Grilled Beef Top Sirloin (6 oz) | +14 Per Person**

Garlic Herb Butter

Salad or Soup

(Select Two)

- House Salad
- Classic Caesar
- Coleslaw
- Potato Salad
- Pasta Salad
- Soup of the Day

Sides

(Select Two)

- Scalloped Potatoes
- Mashed Potatoes
- Roasted Rosemary Fingerling Potatoes
- French Fries
- Tater Tots
- Mushroom Rice

Desserts

(Select Two)

- Fruit Tart
- Apple Crisp
- Lemon Bars
- Cheesecake
- Tiramisu
- Carrot Cake
- Chocolate Fudge Cake
- Red Velvet Cake
- Brownies & Blondies
- Chocolate Mousse
- Fresh Fruit & Berries

Hor d'oeuvres

Cold Hors d'oeuvres

Priced Per Person

Crudité Display | 4

Assorted Fresh Vegetables, Buttermilk Ranch

Domestic Cheese Display | 6

Assorted Cheeses, Crackers, Grapes

Hummus Platter | 6

Hummus, Pita, Fresh Vegetables

Seasonal Fresh Fruit | 7

Fresh Fruit and Berries

Whole Cheese Display | 10

Brie, Goat Cheese, Boursin, Cheddar, Swiss,
Blue Cheese, Crackers, Pita Chips, Grapes

Antipasto Display | 12

Salami, Prosciutto, Soppressata, Ham, Provolone
Cheese, Marinated Mozzarella Balls, Artichokes,
Olives, Peppers, Sliced Baguette

Priced Per 45 Pieces

Large Shrimp Cocktail | 100

Hot Hors d'oeuvres

Priced Per 50 Pieces

Assorted Mini Quiche | 100

Spanakopita | 100

Vegetable Spring Roll | 100

Soy Sauce

Beef Empanadas | 130

Cilantro, Sour Cream

Coconut Shrimp | 160

Sweet and Sour Sauce

Chicken Satay | 200

Sauces

Bacon Wrapped Scallops | 230

Crab Cakes | 250

Tartar Sauce

Dinners

Plated Dinners

Plated dinners include fresh rolls and butter, regular and decaf coffee, hot tea, and iced tea.

Priced Per Person | Minimum 15 Guests

Chicken Franchise

| 32

Pan Jus, Roasted Rosemary Fingerling Potatoes,
Seasonal Vegetable

Dessert: Chocolate Cake

Continental Strip Steak

| 40

Red Wine Reduction, Mashed Potatoes,
Seasonal Vegetable

Dessert: New York Style Cheesecake

Salmon Fillet

| 34

Lemon Thyme Sauce, Roasted Asparagus,
Baby Carrots

Dessert: Chocolate Mousse

Salad Options

(Select One)

- **Mixed Greens**

Mixed Baby Lettuce, Carrots, Red Onions, Tomatoes, Croutons,
Cucumbers, Ranch and Balsamic Dressings

- **Classic Caesar**

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

- **House Salad**

Blue Cheese, Tomato, Bacon Bits, Balsamic Dressing

Custom Buffet Dinners

Custom dinner buffets include fresh bread, regular and decaf coffee, hot tea, and iced tea.

Priced Per Person | Minimum 35 Guests

90 Minute Service

One Entrée | 36 Two Entrée | 42

Entrées

(Select One or Two)

Chicken Breast Marsala

Marsala Mushroom Sauce

Breaded Chicken Parmesan

Marinara, Baked Mozzarella

Roasted Bone-In Lemon Chicken

Rosemary, Lemon, Natural Juices

Chicken Fajita

Boneless Chicken Strips, Peppers, Onions, Fajita Sauce

BBQ Chicken Wings

Buttermilk Fried Chicken

Salmon Medallion with Lemon Sauce

Lemon Sauce, Fresh Herbs

Salmon Medallion with Pimento Sauce

Pimento Sauce, Roasted Baby Sweet Potatoes

Baked Cod with White Wine Sauce

White Wine Sauce, Capers, Roasted Tomato Sauce

English Style Beer Battered Cod

Tartar Sauce, Lemon

Baked Cod with Tomato Sauce

Peppers, Olives, Onion, Tomato Sauce

Roasted Pork Loin

Wild Mushrooms, Red Wine Sauce

BBQ Pulled Pork

With Baked Beans and Coleslaw

St. Louis Style Pork BBQ Ribs

Fire-Braised, Roasted Baby Peppers

Italian Sausage

Peppers, Onions, Marinara Sauce

French Style Beef Stew

Mushrooms, Pearl Onion, Red Wine Sauce

Beef Hamburger (6 oz)

Cheddar, American, Lettuce, Tomato, Onion

*Newburg Style Shrimp & Scallops | +3 Per Person

Lobster Sauce

*Carved Prime Rib | +14 Per Person

Bourguignon Sauce, Baked Tomato

Salads

(Select Two)

House Salad

Baby Lettuce, Carrots, Onions, Tomatoes, Cucumbers, Choice of Dressings

Classic Caesar

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Spinach Salad

Spinach, Mushrooms, Tomatoes, Bacon Bits, Blue Cheese Dressing

Classic Iceberg

Iceberg Lettuce, Egg, Bacon Bits, Tomatoes, Crumbled Blue Cheese, Ranch Dressing

Caprese Salad

Tomatoes, Mozzarella, Basil, Onions, Balsamic Dressing

Mediterranean Salad

Roasted Vegetables and Mushrooms, Chickpeas, Balsamic Dressing

Rotini Pasta Salad

Tomatoes, Peas, Carrots, Peppers, Olives, Chives, Italian Dressing

Sides

(Select One from Each Group)

1.

- Tortellini alla Rosa with Vodka Sauce
- Pasta with Chunky Marinara & Basil
- Penne Primavera with Olive Oil
- Rigatoni with Bolognese & Parmesan
- Meat or Vegetable Lasagna
- Traditional Mac & Cheese

2.

- Assorted Seasonal Vegetables
- Green Beans with Onion & Bacon
- Ratatouille with Mozzarella
- Honey Butter Baby Carrots
- Broccoli & Cauliflower with Bread Crumb Butter Topping

3.

- Roasted Garlic Mashed Potatoes
- Rice Pilaf with Peas & Carrots
- Mushroom Rice
- Roasted Rosemary Potato with Olive Oil
- Baked Italian Polenta with Tomato
- Roasted Red Potato with Mushroom & Onion
- Scalloped Potatoes

Desserts

(Select One)

- Apple Pie
- Cheesecake
- German Chocolate Cake
- Strawberry Pound Cake
- Chocolate Cream Pie
- Cherry Pie
- Bourbon Pecan Pie
- Peanut Butter Pie
- Gluten Free Chocolate Cake
- Chef's Choice Sugar Free Dessert
- Fresh Fruit & Berries

Additional Dessert Choices | +2 Per Person

Buffet Enhancements

Coleslaw	2
Corn on the Cob	2
Potato Salad	2
BLT Salad	3
Salad Add On: Chicken Breast	5
Salmon Medallion (4 oz)	5

Bar Packages

Bar packages include mixed drinks, domestic bottled beer, a selection of house wines, and soda.

Priced Per Person

3 Hour Service

Platinum | 40 Gold | 30 Silver | 25

Platinum

- Grey Goose
- Bombay Sapphire
- Bacardi
- Crown Royal
- Woodford Reserve
- Johnnie Walker Black

40 Per Person

Additional Hour | +10 Per Person

Gold

- Absolut
- Tanqueray
- Bacardi
- Jack Daniels
- Makers Mark
- Dewars

30 Per Person

Additional Hour | +9 Per Person

Silver

- Smirnoff
- Beefeater
- Bacardi
- Canadian Club
- Jim Beam
- Dewars

25 Per Person

Additional Hour | +8 Per Person

Beer & Wine Bar

Includes bottled beer, wines, and soft drinks.

15 Per Person

Additional Hour | +5 Per Person

Soft Bar

Includes bartender and soft drinks.

12 Per Person

Additional Hour | +3 Per Person

Host Bar

Priced On Consumption

\$300 minimum; \$25 bartender fee

Beer

Domestic | 5 Imported | 6

Liquor

Call Drinks | 10 Premium | 13

Wine by the Glass

Selection of House Wines | 9

Cash Bar

Priced On Consumption

\$25 bartender fee

Beer

Domestic | 6 Imported | 8

Liquor

Call Drinks | 11 Premium | 14

Wine by the Glass

Selection of House Wines | 10

Wedding Packages

Package Inclusions

Our wedding packages pair all the essentials with flexible, per person pricing.

Setting

- Classic Table Linens (White or Ivory)
- Colored Napkins
- Stemware & Flatware
- Banquet Chairs
- Hardwood Dance Floor
- Customized Venue Layout

Food & Beverage

- Plated or Buffet Dinner
- Cake Cutting Service
- Complimentary Menu Tasting for Plated Dinners (4 Guests)
- 4-Hour Bar Package with Bartender
- Bridal Party Champagne Toast

Accommodations

Our team will kindly assist with reserving accommodations at Oglebay Park Resort, just a short drive away.

Wedding Dinners

Plated Wedding Dinners

Plated wedding dinners include fresh rolls and butter, regular and decaf coffee, hot tea, iced tea, 4-hour silver bar package, and cake cutting service.

Priced Per Person

Choose one or two plated options

Chicken Franchise

Lemon Butter Sauce, Rice, Seasonal Vegetables

| 70

Continental Strip Steak (8 oz)

Red Wine Reduction or Herb Butter,
Seasonal Vegetables, Boursin Mashed Potatoes

| 80

Pan Seared Salmon

Saffron Lemon Sauce, Greek Lemon Roasted
Baby Potatoes, Seasonal Vegetables

| 70

Salad Options

(Select One)

- **Iceberg Wedge**
Iceberg Lettuce, Crispy Croutons, Blue Cheese, Grape Tomato, Onion, Bacon Bits, Choice of Dressing
- **Roasted Butternut Squash Salad**
Baby Kale, Arugula, Roasted Butternut Squash, Red Onion, Parmesan, Pomegranate Vinaigrette
- **Mixed Greens**
Mixed Greens, Toasted Almonds, Dried Cranberry, Feta, Balsamic Vinaigrette
- **House Salad**
Baby Lettuce, Carrots, Onion, Tomato, Cucumber, Italian and Ranch

Buffet Wedding Dinners

Buffet wedding dinners include fresh rolls and butter, regular and decaf coffee, hot tea, iced tea, silver bar package, and cake cutting service.

Priced Per Person

90 Minute Service

Silver Buffet

| 75

- Spinach Dip, Crostini, Naan Bread
- Italian Sausage Bites with Marinara
- Garden Salad, Choice of Dressings
- Pan Seared Chicken Breast, Marsala Wine Sauce, Mushrooms
- Carved Pork Loin, Apple and Pear Chutney
- Tortellini alla Rosa
- Roasted Fingerling Potatoes
- Seasonal Vegetables

Diamond Buffet

| 98

- Mini Crab Cakes, Remoulade Sauce
- Baked Artichoke and Spinach Dip, French Bread
- Vegetable Crudités with Dip
- Assorted Diced Cheeses and Crackers
- Seasonal Field Greens and toppings, Choice of Dressing
- Classic Caesar Salad
- Antipasta Salad
- Fresh Seasonal Fruit and Berries, Yogurt Dip
- Carved Roasted Prime Rib Au Jus, Horseradish Cream
- Chicken Parmesan, Provolone Cheese, Fresh Tomato, Marinara
- Shrimp Scampi, Onion, Garlic, Herb Olive Oil Blend
- Cheese Tortellini alla Rosa, Cream Sauce, Vodka Tomato
- Au Gratin Potato
- Seasonal Vegetables

Gold Buffet

| 85

- Meatballs with Marinara
- Vegetable Crudités with Dip
- Assorted Diced Cheeses and Crackers
- Mixed Field Greens and toppings, Choice of Dressings
- Spinach Salad with Shrimp, Tomato, Onion, White Balsamic Vinaigrette
- Pan Seared Chicken Breast, Lemon Sauce or Pan Jus
- Maple Glazed Salmon
- Sliced Marinated Beef Flank Steak, Foraged Mushrooms
- Roasted Garlic Mashed Potatoes
- Seasonal Vegetables
- Penne Pasta with Marinara or Alfredo



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