



HOTEL ALEX JOHNSON WEDDING MENU

605.342.1210 – 523 SIXTH STREET – RAPID CITY, SD 57701 – ALEXJOHNSON.COM



HORS D'OEUVRES

Our Suggestion | Selecting 3–4 of your favorite items and ordering enough for at least 1–2 pieces per person per item.
Priced per 50 pieces

GYRO SKEWER Grilled beef, onion, grape tomato, and cucumber skewered and served with classic tzatziki sauce. GF	\$100	FRESH CRUDITÉ WITH HOUSE RANCH Crisp garden vegetables paired with creamy, herb-infused house-made ranch dressing. GF	\$75
CRAB RANGOON Crispy wontons filled with a savory blend of crab and cream cheese, paired w/ sweet and sour sauce.	\$85	PETITE BRIE EN CROÛTE Warm, creamy brie wrapped in puff pastry with bacon and raspberry preserves.	\$75
CHARCUTERIE BOARD A curated display of artisan meats, cheeses, olives, and accompaniments. GFA	\$150	CLASSIC SHRIMP COCKTAIL DISPLAY Chilled jumbo shrimp served with zesty cocktail sauce and fresh lemon wedges. GF	\$100
CAPRESE TARTLET Tomato, mozzarella, and basil baked in phyllo pastry, finished with a drizzle of balsamic glaze.	\$75	FRIED VEGETABLE SPRING ROLLS Crisp golden rolls filled with fresh vegetables, served alongside a sweet chili dipping sauce.	\$85
SMOKED SALMON CROSTINI Delicate smoked salmon atop toasted crostini with herbed cream cheese and capers.	\$100	BEEF TARTINE Tender sliced beef layered with basil pesto, roasted red pepper, & parmesan on rosemary focaccia.	\$90
FRESH FRUIT DISPLAY WITH HONEY YOGURT DIP A colorful selection of seasonal fruits served with a luscious honey-yogurt dipping sauce. GF	\$75	BACON & BLEU CHEESE STUFFED MUSHROOMS Savory mushroom caps filled with smoky bacon, creamy bleu cheese, and fresh herbs. GF	\$85
CAVIAR CANAPÉ An elegant one-bite indulgence topped with fine caviar—simple, refined, unforgettable. GFA	\$180	SHRIMP CEVICHE ON EDIBLE SPOON Zesty citrus-marinated shrimp served elegantly on an edible spoon for a refined bite.	\$125
SPANAKOPITA Flaky phyllo triangles filled with spinach, feta cheese, and Mediterranean herbs.	\$80	MEATBALLS Juicy, hand-rolled meatballs glazed in a savory bbq or swedish sauce. GFA	\$80

WEDDING BUFFET OPTIONS

SALADS

FRESH GARDEN SALAD

Mixed greens with tomato, carrot, onion, cucumber, and croutons served with assorted dressings.

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan, and garlic croutons.

BERRY SPINACH SALAD

Baby spinach with strawberries, blueberries, red onion, almonds, bleu cheese, and raspberry vinaigrette.

VEGETABLES

LEMON-THYME GLAZED CARROTS

Tender green top carrots tossed in a fragrant lemon-thyme butter glaze.

SAUTÉED HARICOTS VERTS WITH ALMONDS

French green beans sautéed lightly and topped with toasted almonds.

HERB ROASTED MIXED VEGETABLES

A medley of seasonal vegetables roasted to perfection with herbs and olive oil.

STARCHES

ROSEMARY ROASTED RED POTATOES

Crispy red-skinned potatoes roasted with fresh rosemary and garlic.

WHIPPED YUKON GOLD POTATOES

Mashed potatoes made from buttery Yukon Golds.

WILD RICE PILAF

Nutty wild rice simmered with herbs and vegetables.

LEMON GARLIC ROASTED TRI-COLOR POTATOES

Blend of roasted potatoes tossed with lemon and garlic.

PLATED ENTRÉES

Served w/ a plated salad, one starch, one vegetable, dinner rolls & butter.

NEW YORK STRIP

Strip steak drizzled with a rich red wine and balsamic glaze.

\$30

LEMON-HERB SALMON

Grilled salmon topped with a bright, fresh blueberry and lemon compote.

\$28

BRAISED SHORT RIB

Slow-cooked beef short rib in red wine demi-glace—meltingly tender.

\$33

CHICKEN OSCAR

Roasted Airline chicken breast layered with crab, asparagus, and hollandaise sauce.

\$25

GRILLED PORK CHOP

Thick-cut and finished with a bold, sweet and spicy cherry chutney

\$23

ENHANCED DESSERTS

Priced per 50 pieces

HOUSE-MADE CANNOLI Crisp pastry shells filled with sweet ricotta cream and dusted with powdered sugar.	\$80	ROOT BEER FLOAT BAR Nostalgic and fun—root beer and creamy vanilla ice cream.	\$125
LEMON TARTLETS Bright, tangy lemon curd in buttery tart shells topped with a kiss of meringue.	\$150	MINI CHEESECAKE DISPLAY An assortment of bite-sized cheesecakes featuring fruit, chocolate, and caramel varieties.	\$100
ICE CREAM BAR A customizable station featuring classic and seasonal ice cream flavors with all the toppings.	\$150	FRENCH ASSORTMENT An elegant medley of French confections—macarons, beignets, and petit fours.	\$185

LATE NIGHT SNACKS

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PRETZEL BITES WITH BEER CHEESE Soft, warm pretzel bites served with creamy beer cheese for the perfect midnight munch.	\$90	CHICKEN WINGS Choice of classic buffalo, honey BBQ, or garlic parmesan sauce. Served with ranch or blue cheese	\$125
SPINACH & ARTICHOKE DIP A crowd favorite—creamy spinach and artichokes baked with parmesan and served with toasted pita.	\$100	SLIDERS Juicy mini burgers served on soft brioche buns with condiments and toppings.	\$175
NACHO DISPLAY Build-your-own nachos with tortilla chips, cheese sauce, and a spread of classic toppings.	\$125	POTSTICKERS Golden pan-seared dumplings filled with chicken and vegetables, paired with soy dipping sauce.	\$85
COCKTAIL SANDWICH Mini sandwiches crafted with premium meats, cheeses, and spreads—easy to grab, hard to resist.	\$200	CHEESE & CRACKER TRAY A timeless combination of assorted cheeses, crackers, and seasonal garnishes.	\$80

BEVERAGE & BAR SERVICE

HOSTED BEVERAGE

COFFEE SERVICE	\$28 PER GALLON	ICE TEA	\$25 PER GALLON
LEMONADE	\$25 PER GALLON	HOT TEA	\$3.5 EACH
FRUIT PUNCH	\$25 PER GALLON	SOFT DRINKS	\$3.50 EACH

BAR SERVICE

A bartender is required for all hosted and cash bars. Please inquire about additional details or beer, wine and liquor lists.

*INQUIRE ABOUT SIGNATURE & CRAFT COCKTAILS FOR YOUR SPECIAL DAY.

TOP SHELF COCKTAILS

KEG BEER

HOUSE WINES

IMPORTED AND DOMESTIC BEER

CALL BRANDS

HOUSE CHAMPAGNE