



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

THE ENCHANTED BUFFET

\$30 – Select two entrees, one starch, one vegetable and one salad.
Served with dinner rolls and butter.

CHICKEN MARSALA

Tender chicken breast sautéed in a rich Marsala wine mushroom sauce.

LANDMARK POT ROAST

Slow-braised beef pot roast served with pan gravy and root vegetables.

CHICKEN FRANCAISE

Egg-battered chicken finished in a light lemon-butter and white wine sauce.

OVEN-BAKED COD WITH BÉARNAISE

Delicate white fish baked to perfection and topped with classic béarnaise sauce.

BURGUNDY BEEF TIPS

Beef tenderloin tips simmered in a hearty burgundy wine reduction.

HERB-CRUSTED PORK LOIN

Roasted pork loin with a savory herb crust and pan gravy.

THE CELEBRATION BUFFET

\$35 – Select two entrees, two starch, one vegetable and one salad.
Served with dinner rolls and butter.

ROSEMARY CHICKEN WITH ORANGE BEURRE BLANC

Roasted chicken paired with a bright citrus butter sauce.

LONDON BROIL*

Marinated flank steak, perfectly grilled and sliced to order.

APPLE BOURBON PORK LOIN

Tender pork loin glazed w/ sweet apple bourbon reduction.

GRILLED SALMON WITH TERIYAKI GLAZE

Fresh salmon fillet brushed with a teriyaki glaze.

SIRLOIN AU POIVRE

Seared sirloin coated in cracked peppercorn and finished with cognac cream sauce.

BOURSIN CREAM CHICKEN

Pan-seared chicken breast smothered in creamy Boursin cheese sauce.

THE HAPPILY EVERAFTER BUFFET

\$40 – Select two entrees, two starches, two vegetables and one salad.
Served with dinner rolls and butter.

CHICKEN DIJONNAISE

Pan-seared chicken with a rich, creamy Dijon mustard sauce.

PRIME RIB*

Slow-roasted prime rib, carved and served with au jus and creamy horseradish.

GINGER PEACH PORK

Grilled pork loin topped with a warm ginger-peach glaze.

ROASTED CHICKEN WITH LEMON ARTICHOKE CREAM

Tender roasted chicken paired with a light lemon-artichoke cream sauce.

BEEF BRISKET

Slow-cooked beef brisket, tender and flavorful with a smoky-sweet glaze.

CILANTRO LIME SALMON WITH AVOCADO CREMA

Grilled salmon with bright cilantro-lime seasoning and cool avocado crema.

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 **\$30**
Strip steak drizzled with a rich red wine and balsamic glaze.

BRAISED SHORT RIB **\$33**
Slow-cooked beef short rib in red wine demi-glaze—meltingly tender.

GRILLED PORK CHOP **\$23**
Thick-cut and finished with a bold, sweet and spicy cherry chutney

ITALIAN CAVATAPPI PASTA SALAD
Curly pasta with fresh vegetables, Italian herbs, and zesty vinaigrette.

CREAMY POTATO SALAD
Traditional potato salad with a touch of mustard, herbs, and a creamy dressing.

PEAR SALAD
Mixed greens, sliced pears, bleu cheese, and candied nuts dressed in champagne vinaigrette.

BOURBON-GLAZED BRUSSELS SPROUTS
Crisp Brussels sprouts caramelized in a rich bourbon glaze.

PROSCIUTTO-WRAPPED ASPARAGUS (+3)
Tender asparagus spears wrapped in savory prosciutto and oven-roasted.

BROCCOLI WITH HOLLANDAISE (+2)
Steamed broccoli florets with classic hollandaise sauce.

LOADED WHIPPED POTATOES (+3)
Mashed potatoes with cheddar, bacon, and green onion.

GARLIC TRUFFLE PARMESAN BABY BAKERS (+3)
Petite roasted potatoes finished with truffle oil, parmesan, and herbs.

TRUFFLE & SMOKED GOUDA MAC 'N' CHEESE (+3)
Creamy baked macaroni with smoked gouda and a hint of truffle essence.

LEMON-HERB SALMON **\$28**
Grilled salmon topped with a bright, fresh blueberry and lemon compote.

CHICKEN OSCAR **\$25**
Roasted Airline chicken breast layered with crab, asparagus, and hollandaise sauce.

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