



## Winterthur Premiere Package

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Four and Half Hour Premium Open Bar

Signature Bar Snack

Champagne Toast

Six Butler Passed Small Bites

First Course

Pre-Selected Choice of Two Main Courses

Standard Wedding Cake

*Served with Fresh Berries and Fruit Coulis*

Assortment of Miniature Desserts

Coffee Service

Floor-Length Poly Linens in Solid Colors

Cotton Dinner Napkins in White or Ivory

Votive Candles

Complimentary Tasting for the Couple

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries Admission for all Wedding Guests

Personal Attendant for the Couple

**\$160 - \$175 per person**

(\$165 PER PERSON INCLUDES FOODSERVICE OUTSIDE OF THE VISITOR CENTER)

SALES TAX, SERVICE CHARGES, AND GRATUITY WILL NOT BE ADDED TO THE INVOICE

THE CATERING MINIMUM IS \$24,000 ON A SATURDAY AND \$16,000 ON A FRIDAY

PACKAGES ARE DESIGNED FOR GROUPS OF 100 OR MORE

IF THE EVENT HAS LESS THAN 100 GUESTS, A SURCHARGE OF \$15 PER PERSON APPLIES

# Small Bites

## BEEF

Spicy Beef Teriyaki, Thai Peanut Sauce

Open Faced Slider

Bacon Aioli, Black Diamond Cheddar

Korean Bulgogi Beef Kebabs

Sesame, Chile, Kimchee Aioli

All Beef Pigs n' a Blanket

Guinness Mustard

Cajun Black and Blue Angus Beef Slider

Tasso Ham Remoulade

Steak au Poivre Semolina Crostini

Roquefort-Dijon Aioli

Beef Tenderloin on a Toasted Brioche

Green Peppercorn Hollandaise

Beef Carpaccio, Parmesan Frico, Upland Cress

*\$1.50 additional pp*

## PORK

Kennett Square Stuffed Mushrooms

Fennel Sausage, Asiago, and Tomato Pesto

Prosciutto and Melon with Mascarpone

Pulled Pork, Apple Coleslaw on Brioche

Focaccia Crostini, San Daniele Prosciutto

Fig Butter, Ricotta Salada, Micro Arugula

Mini BLT, Fried Green Tomatoes

Applewood Smoked Pork Belly

Piggy Back Dates, Bacon-Gorgonzola Wrap

Polenta Crisp

Deviled Quail Egg, Smoked Paprika, Prosciutto Crumble

*\$1.50 additional pp*

## POULTRY

Sweet and Sour Duck Wraps

Hoisin Mu Shu Vegetables

Athenian Chicken Salad

Za'atar Pita Chips

Almond Tarragon Chicken Salad, Sweet Pea Blini

Asian Pesto Chicken Kebabs

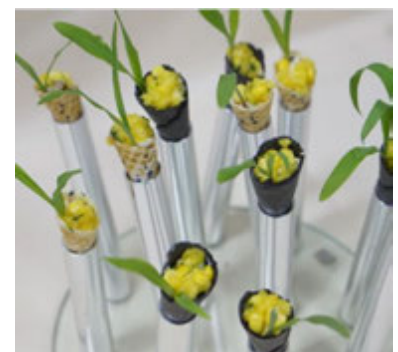
Scallion, Sesame, Mandarin

Tex Mex Chicken Salad

Chipotle Honey, Chorizo Aioli, Micro Cilantro

Chicken Satay with Lemongrass

Lychee and Garlic Hoisin Glaze



# Small Bites

## VEGETARIAN

French Toast Bites, Sage Derby Cheddar  
Macadamia Nuts, Cranberry Kumquat Chutney

Smoked Gouda Pimento Grilled Cheese Bites

Bruschetta, Seasonal Roasted Vegetables  
Walnut-Fig Escabeche

Wild Mushroom Risotto Croquettes

Avocado Spring Roll with Pineapple Salsa

Stuffed Strawberries, Truffle Honey Goat Cheese  
Pistachio Brittle

Crispy Artichoke Heart Fritter, Lemon Tahini Fondue



## SEAFOOD

Shrimp Cocktail Shooters, Creamy Cajun Cocktail Sauce

Shrimp-Chorizo Skewers  
Smoked Paprika Mayo, Tomato Pepper Relish

Seared Scallop, Mango Salsa, Wonton Chip

Crab Nacho Chip, Avocado, Cilantro Ancho Pesto

Pretzel Crusted Mini Crab Cake, Mirin-Yuzu Aioli  
Crispy Ginger Threads

Mini Lobster Taco, Salsa Verde  
*\$1.50 additional pp*

Scallop-Shrimp Ceviche, Popcorn, Lime Tobiko  
*\$1.50 additional pp*

Lobster-Mascarpone Mac and Cheese Bites  
Wild Mushrooms, Tarragon *\$1.50 additional pp*

Spicy Tuna Tartare, Savory Cone, Black Sesame  
Coconut-Cilantro Chutney, *\$1.50 additional pp*



## OTHER

Lollipop Lamb Chop, Ouzo Mint & Olives  
*\$3.00 additional pp*

## MINI COCKTAIL PAIRINGS

Classic Mojito  
Patron Margarita  
Dogfish Head 120 Minute IPA  
*Starting at \$1.50 additional pp*



# Suggested Stationary Hors D'oeuvres

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## THREE TIER DISPLAY

Individual Cheese Boards with Imported and Domestic Cheeses  
Seasonal Fruit, Fig Jam, Crostini

Seasonal Vegetable Crudité with Gorgonzola Dip

Antipasto Salad in Stemless Martini Glasses  
Pepperoni, Prosciutto, and Capicola  
*\$10 additional per person*



## MINI TACOS AND GUACAMOLE

Mini Shrimp Tacos  
Mini Chicken Tacos  
Beef Quesadillas

Mini Margaritas

Fresh Guacamole, Mild Salsa, Sour Cream  
House-made Corn Tortilla Chips (Blue and Regular)  
*\$12.50 additional per person*



## RAW BAR

Blue Point Oysters on the Half Shell  
Littleneck Clams on the Half Shell  
Crab Claws  
Seared Scallops with Gazpacho  
Steamed Shrimp

Cocktail Sauce, Lemons, Hot Sauce, Horseradish Sauce  
*\$20 additional per person*  
*Custom Ice Carvings start at \$750*



## ASIAN STATION

California & Spicy Tuna Rolls  
Seaweed Salad

Pork, Shrimp, Vegetable Dumplings  
Seaweed Slaw

Sweet and Sour Tofu

Orange Pecking Duck, Vegetarian and Shrimp Summer Rolls  
*\$15.00 additional per person*

# First Courses

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## YOUR CHOICE OF ONE OF THE FOLLOWING:

Kennett Square Mushroom Bisque

Gingersnap Pumpkin Soup, Cranberry Reduction and Candied Pecans

Italian Wedding Soup

Belgian Endive, Bibb Lettuce, Vanilla Poached Pear  
Saga Bleu Cheese, Raisin Walnut Croutons, White Port Dressing

Heirloom Tomatoes, Goat Cheese, Rosemary Crisps, White Balsamic Syrup

Heirloom Tomatoes, Burrata Basil, Olive Oil

Crisp Goat Cheese, Beets, Fig Compote, Mache, Frisee, and Sherry Shallot Vinaigrette

Baby Spinach, Oak Leaf, and Endive Salad  
Honey Toasted Pine Nuts, Crumbled Feta, Fig Vinaigrette

Shaved Fennel on Red and Green Lettuce Leaves  
Roasted Mushrooms, Shredded Parmesan Cheese, White Balsamic Vinaigrette

Asparagus, Lardons, Hard Boiled Duck Egg  
Bacon Vinaigrette

Duck Confit, Mizuna, Orange Segments, Candied Pecans, Dried Apricots

Asparagus, Prosciutto Crisps, Tomato Focaccia Croutons  
Meyer Lemon Chardonnay Reduction

Napoleon of Flatbread, Stilton Mousse, Sliced Pears, Currents, Pistachio Oil and Fig Jam

Wild Mushroom Stuffed Artichoke Bottom, Composed Greens, Roasted Tomato, Ricotta Salada

Smoked Trout, Arugula, Endive, Sherry Shallot Dressing  
with Almonds, Crispy Artichokes, Lemon Poppy Sauce  
*\$3.00 additional per person*

Seasonal Vegetable Tower, Basil Mascarpone, Avocado, Yellow Tomato Gazpacho  
*Add Shrimp or Crab \$3 additional per person*

Four Cheese Ravioli, Buttered Truffle Emulsion, Locatelli, Micro Basil, Confetti Vegetables  
*\$2.25 additional per person*

Pan Seared Crab Cake with Mango Tartar Sauce and Apple Jicama Slaw  
*\$3 additional per person*

# Main Course

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**YOUR CHOICE OF TWO OF THE FOLLOWING  
CHOICE OF MORE THAN TWO ENTRÉES STARTS AT \$7**

Breast of Chicken Stuffed with Spinach, Ricotta and Toasted Pine Nuts  
Vegetable Farro Risotto, Pesto Drizzle

Marjoram and Merlot Braised Short Ribs  
Herb and Buttermilk Mashed Potato

Airline Chicken Breast a la Plancha with Chive Lemon Thyme and Pickled Shallot Butter  
Savory Mushroom Risotto

Dual Entrée - Portobello Crusted Chicken Breast and Pan Seared Scallops with Lemon Risotto, Balsamic  
Drizzle and Mushroom Demi-Glace

Dual Entrée - Pecan Grilled Chicken and Scampi-Style Shrimp  
Sour Cream and Scallion Smashed Potato

Herbs, Cheese and Panko Crunch Salmon  
Fingerling Potatoes, Lemon Chardonnay Butter Sauce

Mediterranean Grouper with Roasted Peppers and Onions, Basil-Pesto  
Mascarpone-citrus Polenta

Cast Iron Seared Hanger Steak  
Horseradish Upland Cress Gremolata, White Cheddar Mashed Potatoes

Grilled Filet Mignon with White Cheddar Mashed Potatoes  
Zinfandel Shallot Compound Butter  
*\$10 additional per person*

Smoked Filet Mignon & Pan Seared Day Boat Scallops  
Summer Nectarine Salad, Roasted Tri Colored Fingerling Potatoes  
*\$12 additional per person*

Grilled Filet Mignon with Jumbo Lump Crab Cake  
Yukon Gold Mashed Potato and Dijon Shiraz Sauce  
*\$12 additional per person*

Grilled Filet Mignon with Red Wine Shallot Compound Butter  
Main Lobster Whipped Potatoes  
*\$25 additional per person*

# Dessert

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## **ICE CREAM SUNDAE BAR**

Chocolate and Vanilla Ice Cream  
Caramel Sauce, Chocolate Syrup, Sprinkles, Maraschino Cherries  
Crushed Oreos, Walnuts, M&M's, Brownie Bits, Whipped Cream  
*\$12.00 per person*

## **MINI DESSERT TOWERS**

*Substitute for Family Style Desserts*  
Assorted Petite Fours  
Truffles  
Mini Cupcakes  
Cannoli  
Chocolate Mousse Shots  
Crème Brulee  
*\$5.00 per person*

## **GOURMET COFFEE AND CORDIAL**

Coffee, Decaf, Gourmet Tea Display  
Shaved Chocolate, Whipped Cream, Candied Orange Rinds  
Flavored Syrups  
Jamison, Godiva Chocolate Liquor, Baileys Irish Cream, Kahlua  
*\$5.00 per person*

## **S'MORES BAR**

Chocolate Dipped Graham Cracker Display  
Original, Strawberry and Chocolate Marshmallow Dips  
*\$5.00 per person*

# After Party

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**INCLUDES ONE HOUR AFTER PARTY  
WITH OPEN BAR AND CHOICE OF THREE SMALL BITES \$25 PER PERSON**

## **SMALL BITES**

Kobe Beef Sliders  
Crispy French Fries or Sweet Potato Fries  
Mac & Cheese Bites  
All Beef Pigs in a Blanket, Guinness Mustard  
Mini Philly Cheesesteaks  
Flatbread Style Pizza  
Woodside Farms Ice Cream Shooters or Cones  
Mini S'mores  
Mini Grilled Cheese with Tomato Soup Shots  
Mini Chicken Tacos  
BBQ Pulled Pork Sliders, Crunchy Cole Slaw

## Premium Bar Selections

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Ketel One Vodka	Amaretto	Dogfish Head 60 Minute IPA
Tanqueray Gin	Seagram's 7	Blue Moon White Ale
Bacardi White Rum	Captain Morgan	Amstel Light
Dewar's Scotch Whiskey	Jose Cuervo Tequila	Coke, Diet Coke, Sprite,
Jack Daniel's Bourbon	House Red Wine	Ginger Ale
Dry Vermouth	House White Wine	Orange & Cranberry Juices
Sweet Vermouth	Peach Schnapps	Sour Mix, Lime Juice, Tonic,
		Club Soda

## Suggested Upgrades

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Beverages for the Bridal Party during Photos Beer, Wine, Soda, Water.....\$7pp	Children's Meals.....\$25 pp
Off-Premise Catering.....\$15 pp <i>Food service outside the Visitor Center</i>	Vendor Meals.....\$40 pp
Water Station.....\$3 pp <i>Served upon guest arrival</i>	Upgraded Linens, Chairs, Table Settings..... <i>Please ask your catering representative</i>
Butlered Champagne.....\$6 pp <i>Served upon guest arrival</i>	Extra Hour of Bar, Event Extension.....\$14pp <i>30 Minute event extension \$7pp</i>
Specialty Cocktails.....\$3 pp <i>Served during cocktail hour (mojitos, sangria)</i>	Estate Silver Cloud Rolls Royce available for Photos.....\$500 Photos and Driver.....\$1,500



# Tableside Wine Service

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## **\$6.00 PER PERSON**

CHOICE OF TWO OF THE FOLLOWING

Chalone Vineyards Pinot Noir	Monterey County, California
Clean Slate Riesling	Germany
New Harbor Sauvignon Blanc	Marlborough, New Zealand
Stellino di Notte Pinot Grigio	Veneto, Italy
Sterling Vintners Collection Meritage	Central Coast, California
Terrazas Malbec	Mendoza, Argentina
Wente Riverbank Riesling	Monterey County, California
Wente Sandstone Merlot	San Francisco, California
Wente Southern Hills Cabernet Sauvignon	San Francisco, California

## **\$9 PER PERSON**

CHOICE OF TWO OF THE FOLLOWING

Bottefa Vinaia Pinot Grigio	Italy
Ferrari-Carrano Fume Blanc	Sonoma, California
Hayman & Hill, Meritage	Napa Valley, California
Jade Mountain Cabernet Sauvignon	North Coast, California
Sterling Vintners Collection Zinfandel	Napa Valley, California
Wente Riva Ranch Chardonnay	Monterey County, California

## **\$12 PER PERSON**

CHOICE OF TWO OF THE FOLLOWING

Bouchaine Copeland Estate Pinot Noir	Napa Valley, California
Bouchaine Estate Vineyard Chardonnay	Napa Valley, California
Simi Cabernet Sauvignon	Alexander Valley, California
Sterling Vineyards Napa Chardonnay	Napa Valley, California
Wente Reliz Creek Pinot Noir	Monterey County, California
Whitehaven Sauvignon Blanc	Marlborough, New Zealand
Willamette Pinot Noir	Willamette Valley, Oregon

## **CHAMPAGNE AND SPARKLING WINE**

Domaine Chandon Brut	Napa Valley, California	\$42
Moet and Chandon Imperial	Epernay, France	\$78
Veuve Cliquot Yellow Label	Reims, France	\$82
Perrier Jouet	France	\$90
Dom Pérignon	France	\$195



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**WWW.THEMASTERSBAKER.COM  
INFO@THEMASTERSBAKER.COM**

The Master's Baker has been in business for over 40 years. Still a family business, Jerie Weldon's children, their spouses, and their grandchildren all contribute to the business. The Master's Baker offers many different cake options for the Winterthur Wedding Package. The cake flavors and fillings are listed below. You may choose different flavors for each tier of your cake. Round and Square cakes are included.

#### CAKE FLAVORS

Vanilla Cream	Raspberry Parfait (Vanilla Cream cake with a Raspberry Swirl)	Lemon Raspberry (Lemon Velvet cake with a Raspberry Swirl)
Chocolate Cream		Carrot Spice
Marble Ribbon	Strawberry Parfait (Vanilla Cream cake with a Strawberry Swirl)	Apple Spice
Chocolate Chip		Pina Colada
Chocolate Raspberry (Chocolate Cream cake with a Raspberry Swirl)	Mint Chocolate Chip	Pumpkin Spice
Red Velvet	Lemon Velvet	Lemon Blueberry
	Almond	Confetti (Vanilla Cream cake with Sprinkles)
	Banana	

#### FILLINGS

Strawberry Jelly	Lemon Jelly	* Mocha Whipped Butter Cream Icing
Strawberry Whipped Butter Cream Icing	* Lemon Zest Whipped Butter Cream Icing	* Cannoli Cream
Raspberry Jelly	Bavarian Creme	Peanut Butter Icing
Raspberry Whipped Butter Cream Icing	Cream Cheese	Whipped Chocolate Butter Cream Icing

#### ICING

Butter Cream Icing  
\* Fondant (1/8" thick over Butter Cream Icing)

Dessert Tables are also available!

**PLEASE VISIT OUR WEBSITE FOR CAKE PHOTOS AND MORE INFORMATION.**

Open Tuesday -Friday 9-5, Saturday 9-12

*\* Additional charges apply.*