



## *Winterthur Premiere Package*

*Available any night of the week*



Four and Half Hour Premium Open Bar

Signature Bar Snack

Champagne Toast

Choice of Six Passed Hors d'oeuvres

Selected First Course

Selected Second Course

Coffee Service

Family-Style Dessert

Basic Wedding Cake

*Served with Fresh Berries and Fruit Coulis*

White or Ivory Floor-Length Linens; tables set for 8-10 guests

Votive Candles on Each Table

Complimentary Tasting for the Bride and Groom

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries passes to all wedding guests

Personal attendant for bride and groom

*\$133.00 per person, inclusive of service charges*

*Please contact the catering office for more information on seasonal discounts and catering minimums  
Packages are designed for groups of 100 or more. Your catering representative will customize a package  
for less people for you.*

# *Butlered Hors d'oeuvres*



## **HOT**

Spicy Beef Teriyaki with Thai Peanut Sauce  
Grilled Goat Cheese Sandwiches on Raisin Walnut Bread with Fig Jam  
Fried Gouda Cheese with Red Pepper Confit  
Red Curry Pulled Pork Quesadillas with Honey Infused Goat Cheese  
Apple and Brie Mini Panini with Honey Mustard  
Tandoori Chicken with Minted Crème Fraiche  
Lobster Burrito with Shiitake Mushrooms, Brie Cheese, and Edamame Puree  
Tempura Scallops with Ginger Sweet Pea Cream  
Coconut Crusted Lobster with Tamarind Date Chutney  
Ground Beef and Potato Fritters with Cheddar Cheese, Ancho Chile Sour Cream  
Fig Jam, Caramelized Onion, and Gorgonzola Fajita  
Award Winning - Avocado Spring Rolls with Grilled Pineapple Salsa  
Tropical Chicken Satay with Lemongrass Sauce  
Mini Grilled Vegetable Flatbread with Hummus  
Wild Mushroom Risotto Croquettes  
Habañero Black Bean Cakes with Coconut Guacamole  
Eggplant Parmesan Crisps with Fresh Mozzarella, Basil, Roasted Red and Yellow Tomatoes  
Sweet Potato Pancakes with Currant, Pecan, and Apple Chutney

## **COLD**

Fried Plantains with Hummus and Chives  
Bruschetta Skewer of Fresh Mozzarella, Tomato, and Focaccia  
Strawberries Stuffed with Chèvre Goat Cheese and Crumbled Pancetta  
Soup Shooters (Seasonal)  
Chicken Salad on Whole Grain Bread with Ricotta, Walnuts, Cherries, and Mint  
Thai Curry Shrimp Salad in a Savory Cone Cracker  
Seared Scallops on Wonton Chip with Mango Salsa  
Avocado and Crab Salad in Phyllo Cup  
Beef Carpaccio on Fingerling Potato Chip w/Horseradish Dill Sauce  
Antipasto Crustini on Flatbread (Roast Peppers, Prosciutto, Fresh Mozzarella, Olives, and Basil)  
Shrimp Cocktail Shooters with Red and Yellow Tomato Gazpacho  
Chipotle Chicken, Black Bean, Corn Salsa stuffed Profiteroles  
Sweet and Sour Duck Wraps with Hoisin Mu Shu Vegetables

## **HORS D'OEUVRES UPGRADE**

Spoons of Tuna Tarter on Seaweed Salad  
Spoons of Thai Crab Salad  
\$1 per person  
Cajun Rosemary Lamb Skewers with Lemon Dill Crème Fraiche  
\$2.00 per person  
Foie Gras Tart with Fontina, Black Currant Jam, Toasted Almonds, and Pancetta  
\$4.00 per person  
Mini Lobster Cheesecake with Mango Ratatouille  
\$2.25 per person

## *Stationary Hors D'oeuvres Options*

Individual Servings of Crudités with Gorgonzola Dip or Cheese and Crackers  
Served at Bar and Cocktail Tables  
\$2.00 per person

Assorted Tart Station

Choice of 3

Cheesesteak, Tomato- Basil, and Fresh Mozzarella – Kennett Square Mushroom and Cheese – Grilled Pineapple, Ham, and Fresh Mozzarella – Apple, Bleu Cheese, Spinach, and Chicken

\$4.00 per person

Bruschetta Station

Roasted Red Pepper – Spinach and White Bean – Olive Tapenade,  
Served with Assorted Breads and Flatbreads

\$4.00 per person

## *First Courses*

*Your choice of one of the following*



## **SOUPS**

Kennett Square Mushroom Bisque

Chilled Cucumber Curry Soup with Eggplant Caponata

Gingersnap Pumpkin Soup with Cranberry Reduction and Candied Pecans

Grilled Tomato Gazpacho with Shrimp

*Add \$5.00 per person*

## **APPETIZERS**

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

Ravioli Trio of Mushroom, Cheese, and Spinach with Toasted Pine Nut Alfredo

*Add \$2.25 per person*

Pan Seared Crab Cake with Balsamic Reduction, Fried Pesto stuffed Gnocchi and Apple Jicama Slaw

*Add \$3.00 per person*

## **SALADS**

Grape Poached Apples with Baby Spinach, Toasted Almond Slices, Manchego Cheese, and Sherry Vinaigrette

Baby Arugula, Roasted Asparagus, Crumbled Feta with Orange Segments, and Cherry Walnut Vinaigrette

Ruby Red Salad of Watermelon, Radishes, Beets, and Red Onion, and Pomegranate Vinaigrette

Mizuna Greens with a Vegetable Terrine Wedge, Apple Cucumber Slaw, and Sun-Dried Tomato Vinaigrette

Fresh Mozzarella Roulade of Yellow Peppers and Pesto over Vine Ripe Tomatoes, Baby Red Oak Lettuce, and Cabernet Vinaigrette

*Add \$1.00 per person*

# Second Courses



Breast of Chicken stuffed with Spinach, Ricotta and Toasted Pine Nuts, served with Smoked Mozzarella Risotto with Puttanesca Sauce

Cabernet Braised Short Ribs in Smoked Chili Sauce with Gorgonzola Polenta and Roasted Vegetables

Pumpkin Seed crusted French Chicken Breast with Dried Cherry Demi-Glace and Sweet Potato Mash

Sustainable Chipotle crusted Tilapia, Capellini Pasta, Shaved Asparagus and Yellow Tomato Gazpacho Sauce

Mediterranean Grilled Chicken, topped with Capers, Olives, Sun Dried Tomatoes, Feta Cheese with Arugula Pesto Sauce and Eggplant Tabouli

Dual Entrée - Portobello Crusted Chicken Breast and Pan Seared Scallops with Lemon Risotto and Mimosa Champagne Sauce

Dual Entrée - Pecan Grilled Chicken and Grilled Tamarind Shrimp with a Soba Noodle Pancake

Roulade of Salmon stuffed with Lingonberry Almond Dill, Shredded Potato and Pistachio Sage Sauce  
*Add \$5.00 per person*

Grilled Sirloin topped with Fresh Mozzarella and Cherry Tomato Salad with a Horseradish Potato Croquette  
*Add \$12.50 per person*

Bacon crusted Filet of Beef with Tandoori Grilled Shrimp, Lyonnaise Potato, and Balsamic Fig Reduction  
*Add \$13.00 per person*

Sustainable Sesame Seared Black Cod with Miso Sauce, Toasted Sunflowers Seeds, and Vegetable Dumplings  
*Add \$13.00 per person*

Grilled Filet Mignon with Jumbo Lump Crab Cake, Smoked Paprika Mashed Potatoes, and an Ancho Chile Mole Sauce  
*Add \$14.00 per person*

Grilled New York Strip Steak and a Lobster Turnover with Scalloped Potato Leek Pie and a Citrus Dill Butter  
*Add \$18.00 per person*

# Premium Bar Selections

Ketel One Vodka	Amaretto	Sam Adams Lager, Stella Artois,
Tanqueray Gin	Seagram's 7	Amstel Light
Bacardi White Rum	Captain Morgan	Coke, Diet Coke, Sprite, Orange
Dewar's Scotch Whiskey	Jose Cuervo Tequila	and Cranberry Juices, Sour Mix,
Jack Daniel's Bourbon	House Merlot and Chardonnay	Lime Juice, Tonic, Club, and
Dry Vermouth	Peach Schnapps	Gingerale
Sweet Vermouth		

# Signature Cocktail Ideas

We would customize a cocktail just for you. Some of our favorite ideas include mojitos, sangria, apple-cranberry martinis, chocolate martinis, irish dancers, bellinis, and fruit-infused liquors.

*Please ask your catering representative for costs*

# Optional Upgrades

Pre-Selected Choice of More than One Entrée.....\$5.00pp	Extra Hour of Bar, extension of Wedding .....\$12.00pp
Dessert Table Display.....\$12.00pp	Upgraded Linens..... <i>please ask your catering representative</i>
Homemade Ice Cream Shooters.....\$2.00pp	Beverages for the Bridal Party during Photos, Non-Alcoholic.....\$3.00pp
Cordial Station.....\$5.00pp	Beer, Wine, and Non-Alcoholic.....\$5.00pp
Chair Bows – Visitor Center only - \$5.00pp	Estate Silver Cloud Rolls Royce available for Photos.....\$500.00
Children's Meals.....\$25.00pp	Announcements, Photos on Flat Screens – Visitor Center Only.....\$250.00 - \$500.00
Vendor Meals..... \$40.00pp	Asian Lanterns – Visitor Center only.....\$200.00
Milk and Cookies.....\$5.00pp	Additional Spirits.....\$95.00
Pre-Ceremony Cocktails..... <i>please ask your catering representative</i>	Additional Course..... <i>please ask your catering representative</i>
Ceremony Set-up Fee – Visitor Center only.....\$4.00pp	Golf Outing..... <i>please ask your catering representative</i>
Votives on Outside Railing – Visitor Center only.....\$200.00	Off-Site Cocktail Reception (location other than where the dinner is).....\$10.0
Less than 8 people per table \$50.00 per table	

# *Wedding Cakes*

## *Kimberly Withers*

### CAKE FLAVORS

White	* Carrot
Vanilla	* Lemon Pound
Chocolate	* Chocolate
Marble	* Hazelnut
Devil's Food	* Toasted Almond
* Chocolate Chip	* Red Velvet
* Pound	

### FILLINGS

Chocolate Buttercream  
Mocha Buttercream  
Strawberry Buttercream  
Raspberry Buttercream  
Chocolate Hazelnut Buttercream  
Apricot Marmalade  
Raspberry Marmalade

\* Vanilla Custard  
\* Chocolate Bavarian  
\* Chocolate Ganache  
\* Chocolate Mousse  
\* Chocolate Hazelnut Mousse  
\* White Chocolate Mousse  
\* Strawberry Mousse  
\* Pineapple/Cream Cheese  
\* Cream Cheese  
\* Caramel Cream  
\* Cappuccino Cream  
\* Lemon Curd  
• Fresh Fruit & Cream

## ICINGS

Buttercream

Flavored Buttercreams (lemon or almond)

\* White Chocolate Buttercream

\* Fondant

## SPECIALTY CAKES

### ITALIAN RUM CREAM CAKE

Chopped pecan and coconut folded into white cake, and then soaked with light rum. Filled with creamy mixture of custard, pecans, coconut, and rum. Iced with Cream Cheese.

### GINGERBREAD

Layers of gingerbread cake with lemon mousse filling. Iced with spiced buttercream.

### KAHLUA CAKE

Double chocolate cake soaked with Kahlua, and filled with a mocha buttercream. Iced with chocolate ganache.

### BERRIES-N-CREAM CAKE

Velvety white cake with mixed berries and cream in between each layer.

### SUNSHINE CAKE

Vanilla cake with alternating layers of raspberry marmalade and lemon curd fillings. Iced with lemon buttercream.

### STRAWBERRY SHORTCAKE

Thinly sliced strawberries on a bed of whipped cream, in between layers of moist vanilla cake.

### CREAMSICKLE CAKE

Melt-in-your-mouth orange chiffon cake and white chocolate mousse filling, with a fluffy white icing.

### BLACK FOREST CAKE

Chocolate ganache, whipped cream, and cherries in between layers of dark chocolate cake. Iced with chocolate buttercream.

## PRICE LIST:

Basic	included in package
*Upgraded	\$2 per person
Specialty	\$4 per person

## ADDITIONAL CHARGES:

Fresh Fruit, Fondant, Intricate designs



BRANDY ALMOND BUTTERCREAM

Vanilla cake layers and apricot jam

RASPBERRY BUTTERCREAM

Choice of vanilla or chocolate cake layers

VANILLA BUTTERCREAM

Choice of vanilla or chocolate cake layers

LEMON CAKE

With vanilla buttercream and raspberry jam

MOCHA BUTTERCREAM

Choice of chocolate and vanilla cake layers, raspberry jam optional

SPICE CAKE

With vanilla buttercream

WHITE CHOCOLATE MOUSSE

Light and airy white chocolate mousse, sandwiched with a combination of chocolate and vanilla cake layers and raspberry jam. Liz Marden's signature cake

MILK CHOCOLATE MOUSSE

Clouds of light chocolate flavor, rich and creamy, but not too sweet, with your choice of vanilla or chocolate layers.

DARK CHOCOLATE MOUSSE

Rich dark chocolate mousse with chocolate cake for chocolate lovers.

MANDARIN ORANGE MOUSSE

Vanilla or chocolate cake layers with mandarin orange mousse and mandarin oranges folded into the bottom layer of mousse

MOCHA MOUSSE

Mocha mousse between chocolate or vanilla cake layers, raspberry jam optional

STRAWBERRY MOUSSE

Strawberry mousse with vanilla cake

BANANAS FOSTER

Banana mousse, sandwiched between vanilla cake layers that have a delicate hint of rum flavoring

Additional Cake Flavors

Marble

Chocolate Chip

Carrot Cake with White Chocolate

Cream Cheese Icing

Buttercream Flavors

Chocolate

White Chocolate

Rum

Strawberry

Peanut Butter

Bananas Foster

# Wedding Wine List



## UPGRADED WINE WITH DINNER SERVICE \$6.00 MORE PER PERSON

### Choice of 2 of the following

Stellino di Notte Pinot Grigio	Italy
* Casa Lapostolle Sauvignon Blanc	Chile
* Terrazas Chardonnay	Argentina
Casa Lapostolle Cabernet Sauvignon	Chile
Navaro Correas Malbec	Argentina

## UPGRADED WINE WITH DINNER SERVICE \$9.00 MORE PER PERSON

### Choice of 2 of the following

Ferrari-Carrano Fume Blanc	Sonoma, California
** Girasole Chardonnay	California
** Girasole Cabernet Sauvignon	California
Marques de Grinon Tempranillo	Spain
* Sterling Vitners Collection Zinfandel	Napa Valley, California

## UPGRADED WINE WITH DINNER SERVICE \$12.00 MORE PER PERSON

### Choice of 2 of the following

Whitehaven Sauvignon Blanc	Marlborough, New Zealand
* Sterling Vineyards Napa Chardonnay	Napa Valley, California
Willamette Pinot Noir	Willamette Valley, Oregon
Hayman & Hill, Merlot	Napa Valley, California

## CHAMPAGNE AND SPARKLING WINE

* Domaine Chandon Brut	Napa Valley, France	\$42.00
Moet and Chandon White Star	Epernay, France	\$78.00
Veuve Cliquot Yellow Label	Reims, France	\$82.00
Perrier Jouet	France	\$90.00
Dom Perignon	France	\$230.00

\* = Sustainably Grown

\*\* = Organic