



Winterthur Stations Package



Four and a Half Hour Premium Open Bar

Champagne Toast

Choice of Six Passed Hors d'oeuvres

Choice of Two Stations

Dessert Table Display

Coffee Service

Basic Wedding Cake

Served with Fresh Berries and Fruit Coulis

White or Ivory Floor-Length Linens with Cocktail Seating

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

\$143.00 per person, inclusive of service charges and tax

*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
- Avocado Spring Rolls with Grilled Pineapple Salsa
- Tropical Chicken Satay with Lemongrass Sauce
- Mini Grilled Vegetable Flatbread with Pesto
- 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

Stations



Mexican Station

Ancho Chili Honey Glazed Chicken with Mole and Tomatillo Sauces

Black Bean Cakes with Grilled Peach Salsa

Avocado and Mango Salad with Watercress and Cilantro Lime Dressing

Tri-Color Tortilla Crusted Crab Cakes
With Chipotle Remoulade and Tomato Corn Salad

Skirt Steak and Gouda Cheese Quesadilla
Served with Sour Cream and Tomato Lime Salsa

ASIAN STATION

Pan Seared Miso Salmon with Thai Peanut Dressing and Udon Noodle Salad

Steamed Vegetable Potstickers with Soy Ginger Sauce

Sesame Chicken with Asian Vegetable Slaw

Pan Fried Cashew Rice Cakes with Thai Chili Coconut Sauce

Crispy Chinese Noodles

INDIAN STATION

Samosas with Cucumber Mint and Tamarind Date Sauces

Lentil, Tomato, Sweet Pea, and Coriander Salad

Palak Paneer

Tandoori Chicken with Roasted Eggplant Chutney
and Sweet Ginger Lime Basmati Rice

Assorted Breads to include
Grilled Chapati, Pappadam, and Puri
Add \$5.00 per person

ITALIAN STATION

Three Tiered Antipasto Display
Grilled Portobello Mushrooms
Sliced Fresh Mozzarella and Tomatoes
Sautéed Broccoli Rabe and Toasted Garlic Oil

Roasted Pepper & Smoked Mozzarella Ravioli with Shiitake Mushrooms, Toasted Pine Nut Alfredo, and
Balsamic Reduction

Pan Seared Chicken wrapped in Prosciutto and topped Fresh Mozzarella

Arugula Caesar Salad with Focaccia Croutons and Cherry Tomatoes

Sliced Baguettes and Mini Ciabatta Rolls
Add \$2.00 per person

ICED SEAFOOD COCKTAIL RAW BAR

Jumbo Shrimp

Seared Scallops in the Shell with Tomato Lime

Crab Claws

Little Neck Clams

Oysters on the Half Shell
Served with Tabasco, Cocktail Sauce and Horseradish Aioli

Add \$18.00 per person

CARRIBEAN STATION

Macadmia Nut crusted Catfish with Banana Jam

Bay Scallop Ceviche

Jerk Chicken Cakes with Fresh Fruit Salsa

Plantain Fritters

Mango Vanilla Rum Soup Shooters

CAJUN CREOLE STATION

Grilled Chicken with Jalapeno Corn Bread Crust and Black Bean Sauce

Gumbo Braised Short Ribs with Tasso Ham Rice

Breaded Eggplant stuffed with Andouille Sausage and Goat Cheese

Cajun Mussels with Home-Style Chili

Fried Green Tomatoes with Cayenne Pepper, Remoulade, and Vegetarian Jambalaya
Add \$1.00 per person

DESSERT TABLE

Wedding Cake served at Dessert Station

Assorted Gourmet Miniature Pastries and Miniature Tarts

Fresh Seasonal Fruit & Berries

Miniature Cookies and Brownies

Miniature Crème Brulee

Chocolate Covered Strawberries

Homemade Ice Cream Shooters

Coffee, Decaffeinated Coffee, and Assorted Tea

Shaved Chocolate, Fresh Whipped Cream, Chocolate Covered Espresso Beans, Candied Orange Rinds,
Cinnamon Sticks

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

Cordial Station.....\$5.00pp	Beverages for the Bridal Party during Photos, Non-Alcoholic.....\$3.00pp
Chair Bows – Visitor Center only...\$5.00pp	Beer, Wine, and Non-Alcoholic.....\$5.00pp
Children's Meals.....\$25.00pp	Estate Silver Cloud Rolls Royce available for Photos.....\$500.00
Vendor Meals..... \$40.00pp	Announcements, Photos on Flat Screens – Visitor Center Only.....\$250.00 - \$500.00
Standard Seating.....\$2.00pp	Asian Lanterns – Visitor Center only.....\$200.00
Pre-Ceremony Cocktails..... <i>please ask your catering representative</i>	Additional Spirits.....\$95.00
Ceremony Set-up Fee – Visitor Center only.....\$4.00pp	Additional Station...\$18.00pp plus surcharge
Votives on Outside Railing – Visitor Center only.....\$200.00	Golf Outing..... <i>please ask your catering representative</i>
Extra Hour of Bar, extension of Wedding\$12.00pp	Off-Site Cocktail Reception (location other then where the dinner is).....\$10.00
Upgraded Linens..... <i>please ask your catering representative</i>	

Wedding Cakes



CAKE FLAVORS

White
Vanilla
Chocolate
Marble
Devil's Food
* Chocolate Chip

* Pound
* Carrot
* Lemon Pound
* Chocolate
* Hazelnut
* Toasted Almond
* Red Velvet

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	Add \$2 per person
Specialty	Add \$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