



Sample Wedding Packages

Packages starting at \$130.00 per person

Based on Five Hour Reception and Include:

Selection of Butled Hors D'oeuvres

Complete Open Bar for Four Hours - Champagne Toast

Bartenders charged at \$300.00 each

China, Silverware, Glassware and Floor Length Table Linens & Napkins

Formal Attired Serving Staff, Service Charges and Sales Taxes

Hors D'oeuvres - Selection of Six

*Arancini Rice Balls · Melon with Prosciutto · Chicken Quesadilla
Mini Crab Cake · Fried Fantail Shrimp · Filet of Beef on Crostini
Watermelon w/ Goat Cheese Mousse · Sesame Ahi Tuna & Wasabi Mayo
Vegetable Spring Roll · Fresh Fruit Kebab · Scallop Wrapped in Bacon
Spinach & Artichoke Tartlet · Mini Cheesesteak · Spanakopita
Stuffed Mushroom Cap · Chipotle Shrimp Cups · Chicken Tikka Masala
Caprese Skewer · Vegetable Pakora · Shrimp Spring Roll · Crab Remick
Chicken Satay · Shrimp Casino · Kobe Sliders · Tomato Bruschetta
Beef Tips Béarnaise · Short Rib Pot Pie · Spicy Cauliflower Florets
Italian Style Roast Pork Spring Roll · Ricotta, Thyme & Fig Jam Crostini
Eggplant Caponata Crostini · Individual Crudités Cups · Pig in Blanket
Raspberry & Brie Phyllo · Chicken Parm Bites · Red Pepper Bruschetta
Additional Hors O'euvers Selections Available Upon Request*



Fresh Large Gulf Shrimp - additional cost

Seasonal Crudités with Dip - additional cost

Nacho Bar - TriColor Tortillas, Salsa, Queso, Guacamole, Etc - additional cost

Mediterranean Tray - Olives, Charcuterie, Bruschetta, etc. - additional cost

International Cheese Display - additional cost

Sit Down Receptions

Include First Course, Second Course Entrée(s) with Two Vegetables, and Dessert Station

Salads & Appetizers

Choice of One

*Williamson Caesar Salad · Spinach Salad with Honey Mustard
Garden Salad w/ Dressing Choice · Heirloom Tomatoes with Fresh Mozzarella
Hearts of Lettuce with Bleu Cheese Dressing, Crumbled Bacon and Tomato
Spring Mix Greens w/ Candied Pecans, Crumbled Feta, Craisins & Vinaigrette
Bibb Lettuce, Spinach and Roast Vegetables with Balsamic Vinaigrette
Romaine, Mandarin and Caramelized Onion with Honey Tarragon
Tropical Fruit Medley · Gemelli with Spinach & Roasted Tomatoes
Cheese Ravioli · Penne with Roasted Vegetables · Tri Colore Tortellini
· Chilled Tortellini, Roasted Vegetables & Sun-Dried Tomato Pesto
Fusilli with Crispy Pancetta & Peas in Cream Sauce*

Entrees

*Roasted Filet of Beef with Kennett Mushroom Sauce
Portobello Mushroom with Quinoa, Diced Vegetables & Red Pepper Puree
Duet of Petit Filet Mignon with Salmon Filet
Old Fashioned Stuffed Breast of Chicken...Rice, Bread or Spinach & Feta
Salmon au Verte with Lemon Dill or Lobster Mornay
French Breast of Chicken, Lemon Pepper, Champignons or Marsala
Chicken Obadiah with Shrimp, Scallops and Lobster Cream Sauce
Duet of Petit Filet Mignon with Lobster Tail
Broiled Filet Mignon with Port Wine Redux, Demi-Glace or Mushroom Sauce
Roasted Halibut with Pecan Herb Crust
Chicken Pomodoro with Tomatoes, Scallions and White Wine Sauce
Chilean Sea Bass with Tomato, Citrus and Soy
Sautéed Chicken with Sun Dried Tomato Cream
Roasted Prime Ribs of Beef Au Jus
Mahi Mahi with Onions, Capers and Lemon
Duet of Petit Filet Mignon with Crab Stuffed Shrimp
Smothered Chicken with Roasted Vegetables and Provolone
Sugar Seared Salmon with Roasted Corn and Red Pepper Relish
Roasted Vegetable Wellington*

❖ ❖ ❖ *Custom Entrees & Vegetarian Selections Available Upon Request* ❖ ❖ ❖

Buffet Receptions

*Include Selections as Listed; Salad may be served as a Preplated First Course
Selections may be served hot or cold at the client's choice.*

Buffet #1

*Sautéed Breast of Chicken, Picatta, Marsala, Sun Dried Tomato Cream or Pomodoro
Braised Boneless Short Ribs with Au Jus
Client's Choice of Fresh Pasta with Sauce
Selection of Two Vegetables, Salad and choice of Dessert Station Included*

Buffet #2

*Choice of Two Primary Entrees
Carved Virginia Ham with Fruit Sauce, Carved Breast of Turkey & Gravy
Herb Crusted Lamb Chops au Jus, Sautéed Crab Cakes
Heritage Pork Tenderloin with Apple Brandy Au Jus
with
Client's Choice of Fresh Pasta with Sauce
Selection of Two Vegetables, Salad and choice of Dessert Station Included*

Buffet #3

*Carved Roast Choice Filet of Beef **or** Carved Roast Choice Sirloin of Beef
With
Salmon Filet with Your Choice of Sauce **or** Crab Stuffed Shrimp
Choice of Fresh Pasta with Alfredo, Marinara, Pesto or Rosa Sauce
Selection of Two Vegetables, Salad and choice of Dessert Station Included*

Buffet #4 - Three Entrée Cold Buffet

*Poached Salmon w/ Crème Fraîche · Sliced Filet of Beef Béarnaise
Roast Duck with Raspberry, Orange and Arugula
Mediterranean Pasta Salad
Fresh Mozzarella with Cherry Tomatoes and Basil **or** Choice of Salad
Asparagus Vinaigrette · Cold Roasted Vegetable Medley
Seasonal Fruit Display · Dessert Station*

Buffet #5 - Three Entrée Hot Buffet

*Carved Roast Choice Filet of Beef with Demi Glaze **or** Mushroom Sauce
Breast of Chicken Pomodoro with Tomatoes, Scallions & White Wine Sauce
Crab Stuffed Shrimp with Cocktail Sauce & Chipotle Aioli
Seasonal Classic Risotto
Selection of Two Vegetables, Salad and choice of Dessert Station Included*

Vegetables and Starches

Choice of Two with Entree

*Roasted New Potatoes · Irish Whiskey Carrots · Haricot Verts w/ Lemon Zest
Roasted Carrot Medley · Lemon Pecan Rice · Green Beans Amandine
Garlic Mashed Potatoes · Roasted Cauliflower Duet · Turmeric Rice Pilaf
String Beans Francaise · Orange Gingered Carrots · Long Grain and Wild Rice
Grilled Tomato Florentine · Twice Baked Potato · String Beans Parisian
Roasted Vegetable Medley · Broccoli, Au Gratin or Hollandaise · Classic Risotto
Zucchini Squash - Sautéed or Roasted · Roasted Sweet Potatoes · Green Beans & Pimento
Haricot Verts, Asparagus and Grape Tomatoes · Roasted Asparagus
Individual Potato Gratin · Steamed Broccoli with Roasted Peppers*

Dessert Stations

Included in the Package Price per person, Please select one of the following...

Assorted Miniature Sweets Table

Bite Size Bars, Cakes, Mousse Cups, Tarts, Crème Puffs and Eclairs

Ice Cream Sundae Bar

Three Ice Cream Flavors hand scooped in Waffle Bowls with a variety of Condiments

S'mores Station

Create your own with Assorted Chocolate Squares, Marshmallows & Graham Crackers

Milk & Cookie Bar

Variety of Custom Made Cookies with an Assortment of Milks

Custom Pie-in-a-Jar - additional cost

Apple, Peach and Strawberry Shortbread Pies baked in Mini Mason Jars

Please ask about Our Late Night Suggestions

Soft Pretzels - Popcorn Stations - Slider Bar - Donut Walls - And More!

Additional Details

Wedding Packages are based on a minimum of 100 guests, for a Five Hour Reception with Catering Staff on Site for a Maximum of Eight (8) Hours. On Site Ceremony may result in Staff Overtime of \$70.00 per Staff Person per hour, depending on the venue. Clients may provide their own Open Bar for a deduction from the Package prices. Client will provide their own Wedding Cake. Williamson Caterers does not charge cake cutting fees.

All Packages Include Custom Blended Coffee, Brewed Decaf, Gourmet Teas, Bakery Fresh Rolls and Butter. Menu Additions and Substitutions are Welcome. Prices Are Subject to Market Fluctuation.