



## *Wedding Packages*

***Based on Five Hour Reception and Include:***

*Selection of Butled Hors D'oeuvres*

*Complete Open Bar for Four Hours with Champagne Toast*

*Bartenders charged at \$300.00 each*

*Plated or Buffet Dinner Service with Dessert Station*

*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 · French Onion Soup Boule · Filet of Beef on Crostini*

*Watermelon w/ Goat Cheese Mousse · Tuna Poke Shooter*

*Vegetable Spring Roll · Fresh Fruit Kebab · Scallop Wrapped in Bacon*

*Spinach & Artichoke Tartlet · Mini Cheesesteak · Crab Remick*

*Stuffed Mushroom Cap · Chipotle Shrimp Cups · Chicken Tikka Masala*

*Caprese Skewer · Vegetable Pakora · Crab Cigar Spring Roll*

*Bacon Wrapped Jalapeno Skewer · Beef Barbacoa Taquito*

*Chicken Satay · Shrimp Casino · Kobe Sliders · Tomato Bruschetta*

*Beef Tips Béarnaise · Short Rib Pot Pie · Vegan Caponata Phyllo Star*

*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'euvres Selections Available Upon Request*



*Fresh Large Gulf Shrimp . . . . . \$150.00 per Fifty Pieces*

*Seasonal Crudités with Dip . . . . . \$8.00 per Person*

*Nacho Bar - TriColor Tortillas, Salsa, Queso, Guacamole, Etc . . . \$8.00 per Person*

*Mediterranean Tray - Olives, Charcuterie, Bruschetta, etc. . . . \$10.00 per Person*

*International Cheese Display . . . . . \$9.50 per Person*

# *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..... \$140.00  
Portobello Mushroom with Quinoa, Diced Vegetables & Red Pepper Puree.....\$130.00  
Duet of Petit Filet Mignon with Salmon Filet ..... \$155.00  
Old Fashioned Stuffed Breast of Chicken...Rice, Bread or Spinach & Feta.\$130.00  
Salmon au Verte with Lemon Dill or Lobster Mornay..... \$140.00  
French Breast of Chicken, Lemon Pepper, Champignons or Marsala.....\$130.00  
Chicken Obadiah with Shrimp, Scallops and Lobster Cream Sauce .....\$145.00  
Duet of Petit Filet Mignon with Lobster Tail,.....\$180.00  
Broiled Filet Mignon with Port Wine Redux, Demi-Glace or Mushroom Sauce .....\$145.00  
Roasted Halibut with Pecan Herb Crust.....\$145.00  
Chicken Pomodoro with Tomatoes, Scallions and White Wine Sauce .....\$130.00  
Chilean Sea Bass with Tomato, Citrus and Soy.....\$145.00  
Sautéed Chicken with Sun Dried Tomato Cream.....\$130.00  
Roasted Prime Ribs of Beef Au Jus..... \$160.00  
Mahi Mahi with Onions, Capers and Lemon .....\$145.00  
Duet of Petit Filet Mignon with Crab Stuffed Shrimp..... \$160.00  
Smothered Chicken with Roasted Vegetables and Provolone .....\$130.00  
Sugar Seared Salmon with Roasted Corn and Red Pepper Relish ..... \$140.00  
Roasted Vegetable Wellington.....\$130.00*

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

# *Buffet Reception*

*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 ...\$130.00 per Person***

*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...\$140.00 per Person***

*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 ...\$150.00 per Person***

*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 ...\$160.00 per Person - 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 ...\$165.00 per Person - 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 - \$8.00 additional*

*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.*