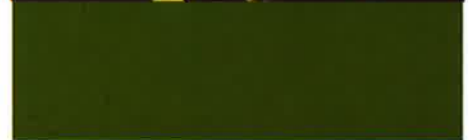




*Our Photo Album*





## YOUR WEDDING RECEPTION

### MAIN COURSE SELECTION

**Chicken Charmoula**

*white wine sauce \$129*

**Petite Filet of Beef**

*crabmeat crust \$150*

**Jumbo Grilled Shrimp**

*white wine garlic sauce \$139*

**Roasted Stuffed Flounder**

*crab imperial, citrus butter \$144*

**Grilled Filet Mignon of Beef**

*red wine reduction \$145*

**Waynesborough Crab Cakes**

*smoked tomato mustard sauce \$142*

**Pan-roasted Chilean Sea Bass**

*tomato jam \$155*

**Seared Chicken Breast Saltimbocca**

*chardonnay wine sauce \$130*

**Roasted Chicken Breast Chasseur**

*mushroom tarragon crème sauce \$135*

**Mediterranean Chicken Breast**

*vin rouge glaze du poulet \$133*

**Grilled Salmon**

*fresh dill sauce or smoked tomato chutney \$142*

**Lemon & Herb Scented Roasted Breast of Chicken**

*glaze du poulet \$127*

## DUETS

**5 oz. Filet Mignon**  
& Salmon

*fresh dill sauce or smoked tomato chutney \$144*

**Broiled 5 oz. Filet Mignon & Chicken Limon \$144**

**Lemon Herb Breast of Chicken & Sautéed Crab Cake**

*smoked tomato sauce \$134*

**Grilled Breast of Mediterranean Chicken Breast**  
& Salmon

*fresh dill sauce or smoked tomato chutney \$132*

**Grilled Herb Breast of Chicken**  
& Broiled Shrimp Stuffed with Crabmeat

*beurre noisette \$138*

**Broiled 5 oz. Filet Mignon**  
& Sautéed Crab Cake, smoked tomato sauce \$152

**Broiled 5 oz. Filet Mignon**  
& Broiled Rock Lobster Tail, drawn butter \$160

**Broiled 5 oz. Filet Mignon & Shrimp Stuffed with Crabmeat**

*beurre noisette \$157*

## VEGETARIAN

**Penne Pasta Primavera**

*Seasonal garden selections with garlic, basil, extra virgin olive oil \$100*

**Grilled Seasonal Vegetable Plate, extra virgin olive oil drizzle \$100**

**Rustic Roasted Vegetable Tartlet, Greek yogurt sauce \$100**

## MAIN COURSE ACCOMPANIMENTS

*(choose two)*

<i>Asparagus</i>	<i>Herb Roasted Potatoes</i>
<i>Broccolini</i>	<i>Lyonnais Potatoes</i>
<i>Roasted Cauliflower</i>	<i>Whipped Potatoes</i>
<i>Steamed Green Beans</i>	<i>Fingerling Potatoes</i>
<i>Sautéed Mixed Vegetables</i>	<i>Wild Rice Blend</i>

## FIRST COURSE

*(choose one)*

- Pennine, vodka sauce, basil, Reggiano parmigiana*
- Spinach Tortellini, ricotta cheese, parmesan créme, Reggiano parmigiana*
- Sweet Potato Ravioli, gorgonzola cheese, honey roasted walnuts*

## PREMIER FIRST COURSE

*(not included in package prices on page 1 + 2)*

- Seafood Bisque \$3*
- Crémé of Forest Mushroom Soup \$3*
- Wild Mushroom Ravioli, exotic mushrooms, Marsala, veal glace \$6*
- Farfalle with Chicken, gorgonzola sauce \$6*

## SECOND COURSE

*(choose one)*

- Organic Green Salad chevré crouton, grape tomatoes, cucumbers*
- Caesar Salad house-made Caesar dressing, herb croutons, shaved Reggiano cheese*

DRESSINGS *(choose two)*

- Blue Cheese*
- Balsamic Vinaigrette*
- Ranch*
- Red Wine Vinaigrette*
- Russian*



## PREMIER SECOND COURSE

*(not included in package prices on page 1 + 2)*

**Greek Salad** - romaine, cucumber, tomato, red onion, feta, Kalamata olives \$4

**Pear and Gorgonzola Salad** - baby iceberg, roasted butternut squash, candied pecans, granola, bacon \$5

**Mixed Italian Salad** - arugula, radicchio, romaine, tomato, cucumber, Reggiano parmigiana \$4

**Baby Iceberg Wedge** - blue cheese, dried blueberries, grape tomatoes, maple glazed baby carrot \$5

## PASSED HORS D'OEUVRES SELECTION

*(choose six)*

### **Served Chilled**

*Seasonal Melon with prosciutto, aged balsamic*

*Red Onion Confiture Canapé with gorgonzola, thyme*

*Smoked Salmon Crudit  with cr m , piquillo pepper, chive*

*Forest Mushroom Vol Au Vents with preserved lemon, cr m *

*Thai Shrimp Salad Croustade with lemon grass, chile paste, lime, peanuts*

*Sirloin Au Poivre with grilled rosemary focaccia crouton, red wine onions*

*Tuscan Crostini with marinated plum tomatoes, basil, extra virgin olive oil*

*Mediterranean Antipasto Skewer - artichoke, fresh mozzarella, extra virgin olive oil*

### **Served Warm**

*Coconut Fried Shrimp with orange chili rice wine vinegar marmalade*

*Chicken Skewers with peanut dipping and sweet soy drizzle*

*Vegetable Spring Rolls with Thai sweet chile sauce*

*Artichoke Beignet with white truffle drizzle*

*Beef Wellington with mushroom duxelles*

*Scallops wrapped in Bacon*

*Apricot Brie En Cro te*

*Spanakopita*

## PREMIER PASSED HORS'DOEUVRES

*(not included in package prices on page 1 + 2)*

*add \$4.00 per piece*

### ***Served Chilled***

*Ahi "Poke", jalapeno, citrus dressing, wonton cracker*

*Jumbo Shrimp Cocktail, classic cocktail sauce, lemon*

*Oysters on the Half Shell, mignonette, tabasco sauce, horseradish, lemon*

### ***Served Warm***

*BBQ Shrimp and Grits Asian Spoon, tasso ham, blackening seasoning, scallion*

*Waynesborough Mini Crab Cake, smoked tomato mustard sauce*

*Crab Imperial Vol-au-Vent, mayonnaise, peppers, lemon*

*Mini Peking Duck Spring Roll, vegetables, hoisin sauce*

*Oysters Rockefeller, spinach, bacon, pernod cream*

*Lump Crab Toast, lime, cilantro, avocado mash*

*Tempura Shrimp, dipping sauce*

## STATIONARY STARTERS

*(not included in package prices on page 1 + 2)*

**Grilled Chilled Atlantic Salmon**, creamy Greek yogurt dill sauce, pumpernickel squares \$9

**Hummus Spreads**, roasted red pepper, cilantro jalapeno, Waynesborough garlic, crispy pita chips \$6

**Raw Bar**, clams, oysters, jumbo shrimp, crab claws, creamy Dijon mustard sauce, tabasco, fresh lemon \$28

**Smoked Salmon Board**, chopped hard cooked egg, capers, red onion, cr me fraiche, crostini, artisan crackers \$10

**Antipasto Array**, soppressata, capicola, speck, bresaola, imported cheese, marinated olives, mushrooms \$12

**Spinach Artichoke Dip**, artisan crackers \$4

**Eastern Shore Crab Dip**, baguette chips, artisan crackers \$9

**Pasta Station**, cheese tortellini, penne rigate, farfalle, mini cheese ravioli, alfredo sauce, tomato-basil sauce, extra virgin olive oil, garlic, pesto sauce \$8

**Sushi and Sashimi Display**, California vegetable, spicy tuna, salmon, shrimp, California crab, pickled ginger, wasabi \$12 (3 piece per person, 25 person minimum)

## PREMIER SERVICES

**Extra Hour Open Bar** \$6.00 per person + 20% service charge

**Hand Carved Ice Sculpture** \$500.00 per standard carving

**Indoor Wedding Ceremony Fee** \$250.00 per hour

## WHAT'S IN THE SELECTION PRICE?

All main course selections listed on page 1 + 2 include the following:

- **Bar**
  - *Four Hour Open Bar*
  - *Domestic Champagne Toast*
- **Food**
  - *One Hour Unlimited Butlered Hors d'oeuvres*
  - *Epicurean Cheese, Fruit, and Crudités Display*
  - *Choice of First Course*
  - *Choice of Second Course*
  - *Choice of Main Course*
  - *House Baked Rolls with Whipped Butter*
  - *Wedding Cake Service on a decorated plate with premium Ice Cream or Sorbet served in a Chocolate Tourban*
  - *Coffee Service*
- **Linen & Candles**
  - *White Floor Length Undercloths, Table Linens, and Napkins*
  - *Votive candles*
- **Valet Parking Service**
- **6% PA Sales Tax and 20% gratuity**

*Selection prices are subject to change.*



## WEDDING RECEPTION GUIDELINES

**Cancellation:** *In the event that you cancel your event, we will gladly refund the deposit, if the date is re-booked with a function equivalent to the size and capacity of your cancelled event.*

**Extras:** *Flowers, wedding cakes, entertainment, and photographers are not furnished by Waynesborough. You are welcome to use any vendor that you desire. Please ask for our preferred vendors list including florists, bands, DJ's, and bakers.*

**Deposit:** *A \$3,000 deposit is required to hold or book a date.*

**Discounts:** *Waynesborough will discount all Friday and Sunday Receptions. In addition, Saturday Receptions in January through March are discounted.*

**Duration:** *All evening affairs are five hours from the start of hors d'oeuvres hour. The open bar closes for thirty minutes after your cocktail hour, and for the final thirty minutes of your reception. Non-alcoholic beverages and coffee continue to be served. Should you choose to extend your wedding beyond five hours, each additional half hour will be charged three-hundred and fifty dollars for extended labor, plus any additional food or beverage costs.*

**Minimum and Maximum # of Guests:** *The maximum number of guests suggested for a buffet or station wedding is two hundred (200). The maximum number of guests for a sit-down dinner is two hundred and twenty (220). There will be a minimum guarantee of one hundred (100) people for all evening affairs using the ballroom.*

**Pictures** *are permitted on Waynesborough's grounds. Restrictions are in place to stay clear of the putting greens and fairways for safety reasons.*

## TIME TABLE

Ninety (90) Days Prior to event: *Fifty percent (50%) of the total estimated bill will be due. Personal checks and cash are the only acceptable payment methods.*

Fourteen (14) Days Prior to event: *A preliminary count of the number of people attending is due.*

Ten (10) Days Prior to event: *Final payment is due.*

Three (3) Days Prior to event: *The final guaranteed count is due. No allowance or credit will be extended, if any less than guaranteed count is served.*