



# Mendenhall Inn

# 2027 Wedding Packages



# Mendenhall Weddings

## Basic Information | 2027(A)

*Congratulations!*

*You're Getting Married!*

*We would like to thank you for considering the Mendenhall Inn and Inn at Mendenhall Hotel as the location for your Wedding Reception. We are confident you will find our Mendenhall Wedding Packages to be the most complete of any in the area, giving you the best value for your investment. Please feel free to contact us at any time to discuss this most important and joyous event.*

*We look forward to hearing from you!*

610-388-2100 X.529

**Zachary Angeline**  
Managing Partner

**Gianna Angeline**  
Wedding Event Specialist

**Dorothy Sonsalla**  
Director Of Sales & Weddings

**Gina Correnti**  
Wedding Event Specialist

**Roberto Alcantara**  
Maitre D'

**Mario Aguilar**  
Banquets Manager

**Juan Bustos**  
Restaurant Manager

**Angel Martinez**  
Banquet Chef

**Artemio Fuerte**  
Head Banquet Chef

**Sulaimon Oyeleye**  
Banquet Chef

The Mendenhall Inn offers two elegantly appointed ballrooms to select from.

*Gold Ballroom | Max. seating of 250 with dance floor*

*Grand Ballroom | Max. seating of 285 with dance floor*

### Deposit at the Time of Booking

Gold Ballroom | \$2,500  
Grand Ballroom | \$3,000

### Second Deposit *(10 Months Prior to Reception)*

Gold Ballroom | \$2,000  
Grand Ballroom | \$2,500

\*In the Event of A Cancellation, All Deposits are Non-Refundable

### Gold and Grand Ballroom Saturday Revenue Minimums

	<u>Gold Ballroom</u>	<u>Grand Ballroom</u>
January - March	\$8,000	\$12,000
April - June	\$10,000	\$14,000
July & August	\$9,000	\$13,000
September & October	\$12,500	\$16,500
November & December	\$11,000	\$15,000

*Minimum Revenue Guarantees are After Discounts*

*Thursday, Friday and Sunday Revenue Minimums are Reduced by \$2,000  
Revenue Minimums are not an additional cost. It is the minimum spend you must meet when you multiply your package pricing by your guest count.*

Any items supplied by outside vendors needs to be removed from Mendenhall property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. Deposits must be Cash, Personal Check or Cashier's Check (Credit Cards Not Accepted).

Final Payment must be Provided in the Form of Cash or Cashier's Check (Credit Cards Not Accepted).

Estimated Number of Guests is Due to the Sales Office 10 Days prior to the wedding.

Final Number of Guests and Payment is Due to the Sales Office 7 days prior to wedding.

**PRIVATE ROOMS FOR WELCOME PARTIES, AFTER PARTIES, ENGAGEMENT DINNERS, BRIDAL SHOWERS, AND REHEARSAL DINNERS ARE AVAILABLE.**

# Mendenhall Weddings

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# Mendenhall Weddings

## Discounts & Amenities | 2027(A)

### THURSDAY, FRIDAY & SUNDAY DISCOUNT

#### Gold Ballroom

Excludes Holiday Weekends

Silver Package | 10pp  
Gold Package | 15pp  
Platinum Package | 20pp

#### Grand Ballroom

Excludes Holiday Weekends

Silver Package | 10pp  
Gold Package | 16pp  
Platinum Package | 21pp

### WINTER DISCOUNT

#### JANUARY, FEBRUARY, MARCH

Excludes Holiday Weekends

Silver Package | 15pp  
Gold Package | 24pp  
Platinum Package | 25pp  
Applies to All Days of the week

### SUMMER DISCOUNT

#### JULY, & AUGUST DISCOUNT

Excludes Holiday Weekends

Friday Discount Applies  
For All Saturday Dates  
Additional Discount | 3pp  
For All Thursday, Friday & Sunday Dates

### STANDARD AMENITIES FOR ALL PACKAGES

- 5 Hour Reception
- White Glove Service
- Gold Chiavari Chairs
- Gold or Silver Acrylic Charger Plates
- Experienced Wedding Specialist, Maître D', and Waitstaff / Captain to Provide Exceptional & Professional Guidance.
- Full Length White Wedding Linen with Matching Napkin
  - (Linens Subject to Change)
- Fully Dressed and Decorated Sweetheart Table or Long Head Table and Cake Table
- Complimentary Parking
- Vendor Meals
  - Please Consider Providing Meals to your Vendors
  - Chef's Choice Hot Entrée @ \$40.00pp Inclusive
- The Master's Baker Custom Wedding Cake
  - Choice of Flavor and Design
- Separate Cocktail Area for Bridal Party During Cocktail Hour
- Flower Arrangements - One Glass Vase for Each Guest Table, Sweetheart Table Arrangement, and Cocktail Tables consisting of All White Seasonal Fresh Flowers with Greenery
  - (Flower Arrangements Property of the Mendenhall Inn)
  - Mendenhall Inn Will Credit \$2.50 Per Person Inclusive if All Flowers are Supplied by the couple
- No Additional Charge for a Choice of 2 Preselected Entrée and Vegetarian Entrée.
  - \$2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées
- Children's Menu- (12 and under)
  - See Page 15 for entree selections

### Hotel & Accomodations

Complimentary Overnight Room with Bottle of Champagne for the Newlyweds evening of reception.

Silver Package Includes a Deluxe King Standard Room

Upgrade to King Suite \$144.00 Additional plus tax | Upgrade to Presidential or Executive Suite \$175.00 Additional plus tax

Gold Package Includes a King Suite

Upgrade to Presidential or Executive Suite \$144.00 Additional plus tax

Platinum Package Includes the Executive or Presidential Suite

(ABOVE HOTEL ROOMS/ UPGRADES ARE PENDING HOTEL AVAILABILITY)

Special Overnight Rates for Out of Town Guests (Rate Includes a Full Hot Breakfast Buffet)

### Tasting

Included for 4 Guests | Additional Guest @ \$50.00 Per Guest. | Additional Entrée Selection ONLY @ \$35.00 Each

Silver Wedding Package Includes Pasta, Salad, Entrée, and Mini Dessert Sample

Gold & Platinum Package includes Pasta, Salad, Entrée, and Flambé Dessert.

Alcohol Not Included. 20% Auto Gratuity Added. Some Entrées May Not be Available for Tasting

Tasting by Appointment Only | Please Contact your Sales Manager for Availability

(Final Number of Each Entrée must be Given to Sales Office 7 Days Prior)

# Mendenhall Weddings

## Enhance your Special Day | 2027(A)

### CEREMONY

**\$8.50 Per Guest**

*\$1.50 Discount on Fridays & Sundays | ½ Price Ceremonies on Thursdays*

Includes Maître D'

Ceremony will be scheduled one hour prior to reception start time.

*Outdoor and Atrium Ceremonies include white garden chairs.*

*Ballroom Ceremonies include Gold Chiavari Chairs.*

### REHEARSAL

**\$175 | Rehearsal Ceremony**

*(Fee Waived if you are having your Rehearsal Dinner at Mendenhall)*

*(It is recommended if you are having your ceremony on site to have a rehearsal.)*

**One Hour**

**Private room to rehearse your ceremony**

**Maître D' to assist coordinating with your Officiant**

**Please reach out to your wedding specialist to schedule your rehearsal ceremony!**

*Please note when scheduling your rehearsal ceremony, that the space your rehearsal ceremony takes place isn't guaranteed to be the space where your actual ceremony is held. While we try our very best to accommodate e you in the same location, it is dependent on the event schedule that week.*

### WEDDING PARTY READY ROOM

Enjoy a dedicated space for you and your Wedding Party to get your hair and makeup done.

**\$450.00**

### ADDITIONS & EXTENSIONS

**Custom Ice Carvings** | Starting at \$650.00

**Coat Attendant or Restroom Attendant** | \$160.00 Each

**Additional Bar and Bartender** | \$400.00 Each

**Additional Bar Service:**

Half Hour | \$6.50 Per Person || Sodas Only | \$4.00 Per Person

Full Hour | \$9.50 Per Person || Sodas Only | \$7.00 Per Person

**"Overtime" (Additional Time No Bar):**

Half Hour | \$5 Per Person || Full Hour | \$6 Per Person

### AFTER PARTY!

Keep the party going at Alexander's Bar and Grille.

Contact your Sales Manager for our full Late Night Food menu.

All items must be ordered by final payment and no outside food is permitted. No Exceptions.

*\*Bar Hours are Subject to Change at Managements Discretion\**

# Mendenhall Weddings

## Bar Selections | 2027(A)

### LIQUOR

Silver Wedding Package | Premium Liquor Selections (Items with star \* not included)  
 Gold & Platinum Wedding Package | Super Premium Liquor Selections Includes All Liquors Below

#### Vodka

Smirnoff  
 Citrus, Orange, Raspberry and Vanilla  
 Tito's  
 \* Grey Goose  
 \* Ketel One

#### Whiskey

Seagram's VO  
 Seagram's 7  
 Jack Daniels  
 \* Crown Royal  
 \* Jameson

#### Gin

Bombay  
 \* Tanqueray  
 \* Bombay Sapphire

#### Rum

Bacardi  
 Malibu  
 Captain Morgan

#### Bourbon

Jim Beam  
 \* Bulleit  
 \* Maker's Mark

#### Scotch

Dewar's White Label  
 \* Johnny Walker Red  
 \* Chivas 12 Year

#### Tequila

Jose Cuervo Silver & Gold  
 \* Hornitos

#### Additional Bar Items

Amaretto  
 Kahlua  
 Southern Comfort  
 Dry Vermouth  
 Sweet Vermouth  
 Apple Pucker  
 Peach Schnapps  
 Raspberry Liqueur  
 \* Bailey's Irish Cream

#### Mixers

Sodas  
 Juices  
 Rose's Lime  
 Grenadine  
 Sour Mix

### WINE & SPARKLING

Upgrade to Platinum Package Wines | \$5.00 Inclusive Additional Per Person  
 -Served at the Bar Only -

#### SILVER & GOLD PACKAGE

WOODBRIIDGE HOUSE WINES  
 Pinot Grigio | Chardonnay | Sauvignon Blanc  
 Cabernet | Merlot | Pinot Noir  
 House Prosecco

#### PLATINUM PACKAGE

WOODBRIIDGE HOUSE WINES & House Prosecco  
 Sterling Vintner's Chardonnay | Estancia Pinot Grigio  
 Robert Mondavi Cabernet | Blackstone Merlot  
 Mark West Pinot Noir

### BEER & CANNED COCKTAILS

#### Included in All Packages

Coors Light, Miller Lite, Yuengling Lager, Michelob Ultra, Assorted White Claws, and N/A Beer

Silver Package | Please select one additional beer (Excludes Beers with Star \*)

Gold & Platinum Packages | Please select two additional beers

#### National

Budweiser  
 Bud Light  
 \* Landshark  
 \* Miller High Life

#### Regional

\* Dogfish Head 60 Minute IPA  
 \* Victory IPA

#### International

Corona Light & Extra  
 Heineken  
 \* Stella Artois  
 \* Blue Moon Belgian White

#### High Noon & Surfside

Additional \$5 Per Person  
 Cases of 24 Cans available for \$135 Each

#### Upgrade the Silver Package to Super Premium Selections

Beer Only | \$4 Per Person || Beer & Liquor | \$9 Per Person

ALL PRICING IS INCLUSIVE OF ALL TAX AND SERVICE CHARGE

# Mendenhall Weddings

## Silver Package | 2027(A)

ALL PRICING IS INCLUSIVE OF ALL TAX AND SERVICE CHARGE  
PRICING DOES NOT INCLUDE ANY UPGRADED ENTREES OR ENHANCEMENTS

### GOLD BALLROOM

\$129 per person

### GRAND BALLROOM

\$139 per person

#### 5 HOUR RECEPTION

1 HOUR OF COCKTAILS & HORS D' OEUVRES | 4 HOURS DINNER & DANCING

#### BAR SERVICES

5 Hour Premium Open Bar  
(See Beverage Selections Page)

“Signature Drink” for your “Special Day”

#### ADD ON: WINE SERVICE DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE  
\$4.00PP ADDITIONAL (INCLUSIVE)

ONE UPGRADED RED AND ONE UPGRADED WHITE  
\$7.00PP ADDITIONAL (INCLUSIVE)

#### CHAMPAGNE TOAST

CHAMPAGNE WILL BE READY AT ALL GUEST SEATS TO TOAST THE NEWLYWEDS!

#### HORS D' OEUVRES

#### MENDENHALL BUFFET HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

- International & Domestic Cheeses with Assorted Crackers
- Assorted Vegetable Crudit  Display
- Warm Spinach & Artichoke Dip Served with Garlic Toast Points

#### PASSED PUFFS

Unlimited for 1 hour

- Beef Frank's in a Blanket | Potato Puff's
- Sweet Potato Pockets | Buffalo Chicken Turnovers

#### BUTLERED HORS D' OEUVRES

Unlimited for 1 hour

Select (5) five additional hors d' oeuvres below to be passed

#### Meat

Mini Beef Wellingtons  
Philly Cheesesteak Eggrolls  
Beef Empanadas  
Asian Beef Satay  
Sausage Stuffed Mushrooms  
Prosciutto Wrapped Melon (Cold)

#### VEGETARIAN

Caprese Skewers (Cold)  
Smoked Gouda Arancini  
Spanakopita  
Spinach & Cheese Stuffed  
Mushrooms  
Tomato, Basil and Locatelli  
Bruschetta (Cold)

#### Chicken

Smoked Chicken Quesadilla  
Buffalo Chicken Wontons  
Mini Chicken Cordon Bleu  
Sesame Chicken Satay  
Buffalo Chicken Bites  
Asian Chicken Bites

#### Seafood

Ahi Tuna Skewers (Cold)  
Blue Crab Deviled Eggs (Cold)  
Coconut Butterfly Shrimp  
Wonton Wasabi Shrimp  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Clams Casino

# Mendenhall Weddings

## Silver Package | 2027(A)

### STATIONS

ALL STATION PRICING IS IN ADDITION TO THE PACKAGE PRICE.  
ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

#### BUFFET STATIONS

NO ATTENDANT REQUIRED

##### Sushi Station | 8

Chef's Selection Assorted Sushi Rolls  
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

##### Wing Bar | 8

Crispy Pieces of Tender Boneless Wings

##### Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub  
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch & Celery Sticks.

##### Philly Station | 8

Fresh Amoroso Rolls & Philly Style Beef Steak

Toppings include Fried Onions, Sautéed Mushrooms,  
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

##### Mac & Cheese Bar | 8

Four Cheese Mac & Cheese with Toasted Breadcrumbs

Bacon Bits | Kennett Square Mushrooms  
Buffalo Sauce | Garlic Aioli

##### Slider Station | 8

*-Choice of Two Sliders-*

##### **BBQ Sliders**

Seasoned pork pulled off the bone then simmered in BBQ  
Sauce, finished with a red cabbage slaw.

##### **Beef Sliders**

Seasoned & Grilled, finished with your choice of cheese & fried  
onions.

##### **Buffalo Chicken Sliders**

Grilled breast of chicken finished with a crumbled bleu cheese,  
tangy buffalo sauce and ranch dressing.

##### **Crab Cake Sliders**

Mini broiled crab cakes finished with chipotle remoulade

*All Slider Stations are served with House Made Potato Chips*

##### Flatbread Station | 8

Chef's Choice of Assorted Gourmet Flatbread Pizzas

#### ACTION STATIONS

MINIMUM ONE ATTENDANT REQUIRED (\$140 INCLUSIVE)  
TWO ATTENDANTS SUGGESTED FOR WEDDINGS 150+

##### Crab Cake Station | 11

Lump Crabmeat Moistened with Mendenhall's Signature Blend  
of Herbs and Seasonings. Pan Seared to Order and Served with  
Cocktail and Tartar Sauce.

##### Mashed Potato Martini Station | 9

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

##### Toppings

Cheddar Cheese | Butter Balls | Sour Cream  
Bacon Bits | Chives | Bordelaise Sauce  
Mini Marshmallows | Brown Sugar

##### Pasta Station | 10

Made to Order for your guests.

*Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.*

##### Choice of Two Pastas

**Rustic Tortellini** - Cheese tortellini with a sun-dried tomato  
pesto cream sauce

**Penne Ala Voula** - Vodka sauce with Crispy Prosciutto

**Bolognese** - Meat Ragu in a Red Sauce

**Fra Diavolo** - Spicy Tomato Marinara

**Rotini Primavera** - Mixed Vegetables tossed in a Garlic Alfredo

##### Mediterranean Gyro Station | 9

Choice of Chicken or Lamb Gyro

##### Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce |  
Diced Tomatoes | Kalamata Olives | Cucumber Sauce | Pita Bread

##### Oyster Shucking Station | 9

Fresh Oysters Shucked by our Chefs

Served with Cocktail Sauce, Mignoelette Sauce, Lemon Wedges &  
Tabasco

##### Southwest Street Taco Station | 8

**-Your Choice of Two of the Proteins Below -**

Blackened Baha Fish | Caribbean Jerk Chicken

Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

**Served on Flour Tortillas with the following toppings:**

Lettuce, Pico De Gallo, Sour Cream, Guacamole,  
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

#### MENDENHALL'S PREMIUM BUFFET STATIONS

##### Antipasta Display | 14

Upgraded International & Domestic Cheeses  
Prosciutto Ham | Capicola | Genoa Salami | Cherry Peppers  
Marinated Artichokes | Roasted Red Peppers | Anchovies  
Kalamata Olives | Sliced Rustic Breads | Gourmet Crackers

##### Seafood Station | MP

Shrimp Cocktail | Blue Crab Claws | Oysters on the Half Shell  
Lemon Infused New Zealand Mussels with Sweet Chili Mousse

# Mendenhall Weddings Silver Package | 2027(A)

## COFFEE AND TEA BAR

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, & A SELECTION OF HERBAL TEAS.  
SERVED ON OUR BEAUTIFULLY DRESSED COFFEE BAR.

BAR ALSO INCLUDES FRESH WHIPPED CREAM, LEMON RINDS, SHAVED CHOCOLATE,  
NON-ALCOHOLIC FLAVORED SYRUPS, CINNAMON, AND ASSORTED SUGARS

SET UP FOR THE FINAL 3 HOURS OF YOUR RECEPTION.

## WEDDING CAKE

YOUR CUSTOM APPOINTED WEDDING CAKE WILL BE SLICED AND SERVED TO YOUR SEATED GUESTS.  
THE REMAINDER WILL BE SERVED BUFFET STYLE ALONG WITH WHIPPED CREAM WITH YOUR COFFEE STATION.

## SWEET ENDING STATIONS

ALL STATION PRICING IS IN ADDITION TO THE PACKAGE PRICE.  
ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

### “Cake Tini” Bar | 4

Your Custom Wedding Cake will be sliced and served in a Chilled Martini Glass.

#### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

### “Cheesecake Tini” Bar | 6

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

#### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

### Selection of Gourmet Miniature Desserts Station | 6

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs  
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | 3 Additional

### Flambé Bananas Foster Station | 11

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.

Served over Vanilla Ice Cream.

### Flambé Coffee Bar | 10 per Coffee

Minimum 45 Coffees | (Attendant Fee : \$145 Each)

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua

Keoke Coffee: Brandy & Kahlua

### Make Your Own Sundae Bar | 11

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

#### Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's

Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

# Mendenhall Weddings

## Gold Package | 2027(A)

ALL PRICING IS INCLUSIVE OF ALL TAXES AND SERVICE CHARGES  
PRICING DOES NOT INCLUDE ANY UPGRADED ENTREES OR ENHANCEMENTS

### GOLD BALLROOM

**\$154 per person**

### GRAND BALLROOM

**\$164 per person**

#### 5 HOUR RECEPTION

1 HOUR OF COCKTAILS & HORS D' OEUVRES | 4 HOURS DINNER & DANCING

#### BAR SERVICES

5 Hour Super Premium Open Bar

(See Beverage Selections Page)

“Signature Drink” for your “Special Day”

#### ADD ON: WINE SERVICE DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE  
\$4.00PP ADDITIONAL (INCLUSIVE)

ONE UPGRADED RED AND ONE UPGRADED WHITE  
\$7.00PP ADDITIONAL (INCLUSIVE)

#### CHAMPAGNE TOAST

CHAMPAGNE WILL BE READY AT ALL GUEST SEATS TO TOAST THE NEWLYWEDS!

#### HORS D' OEUVRES

#### MENDENHALL GRAND BUFFET

#### HORS D' OEUVRES DISPLAY

*Unlimited for 1 hour*

International & Domestic Cheeses with Assorted Crackers  
Gourmet Selection of Prosciutto Ham | Capicola | Genoa Salami  
Cherry Peppers | Marinated Artichokes | Roasted Red Peppers  
Kalamata Olives | Anchovies | Sliced Rustic Breads  
Gourmet Crackers | Assorted Vegetable Crudité Display  
Warm Spinach & Artichoke Dip Served with Garlic Toast Points

#### PASSED PUFFS

*Unlimited for 1 hour*

Beef Frank's in a Blanket | Potato Puff's  
Sweet Potato Pockets | Buffalo Chicken Turnovers

#### BUTLERED HORS D' OEUVRES

*Unlimited for 1 hour*

Select (10) Ten additional hors d' oeuvres below to be passed

#### Meat

Mini Beef Wellingtons  
Philly Cheesesteak Eggrolls  
Beef Empanadas  
Asian Beef Satay  
Sausage Stuffed Mushrooms  
Grilled Mini Lamb Chops  
Filet of Beef on Crostini (Cold)  
Prosciutto Wrapped Melon (Cold)

#### VEGETARIAN

Caprese Skewers (Cold)  
Smoked Gouda Arancini  
Spanakopita  
Raspberry Brie Filo  
Tomato, Basil and Locatelli  
Bruschetta (Cold)  
Spinach & Cheese Stuffed  
Mushrooms

#### Chicken

Smoked Chicken Quesadilla  
Buffalo Chicken Wontons  
Mini Chicken Cordon Bleu  
Sesame Chicken Satay  
Buffalo Chicken Bites  
Asian Chicken Bites

#### Seafood

Ahi Tuna Skewers (Cold)  
Blue Crab Deviled Eggs (Cold)  
Coconut Butterfly Shrimp  
Wonton Wasabi Shrimp  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Clams Casino  
Crab Stuffed Mushrooms

# Mendenhall Weddings

## Gold Package | 2027(A)

### STATIONS

2 STATIONS INCLUDED IN PACKAGE

PLEASE SELECT 1 BUFFET STATION & 1 ACTION STATION

ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

#### BUFFET STATIONS

NO ATTENDANT REQUIRED

##### Sushi Station

Chef's Selection Assorted Sushi Rolls  
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

##### Wing Bar

Crispy Pieces of Tender Boneless Wings

##### Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub  
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch & Celery Sticks.

##### Philly Station

Fresh Amoroso Rolls & Philly Style Beef Steak

Toppings include Fried Onions, Sautéed Mushrooms,  
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

##### Mac & Cheese Bar

Four Cheese Mac & Cheese with Toasted Breadcrumbs

Bacon Bits | Kennett Square Mushrooms  
Buffalo Sauce | Garlic Aioli

##### Slider Station

-Choice of Two Sliders-

##### BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ  
Sauce, finished with a red cabbage slaw.

##### Beef Sliders

Seasoned & Grilled, finished with your choice of cheese & fried  
onions.

##### Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese,  
tangy buffalo sauce and ranch dressing.

##### Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

*All Slider Stations are served with House Made Potato Chips*

##### Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

#### ACTION STATIONS

ONE ATTENDANT INCLUDED

TWO ATTENDANTS SUGGESTED FOR WEDDINGS 150+ (\$140)

##### Crab Cake Station | 3 Additional

Lump Crabmeat Moistened with Mendenhall's Signature Blend  
of Herbs and Seasonings. Pan Seared to Order and Served with  
Cocktail and Tartar Sauce.

##### Mashed Potato Martini Station

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

##### Toppings

Cheddar Cheese | Butter Balls | Sour Cream  
Bacon Bits | Chives | Bordelaise Sauce  
Mini Marshmallows | Brown Sugar

##### Pasta Station

Made to Order for your guests.

*Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.*

##### Choice of Two Pastas

**Rustic Tortellini** - Cheese tortellini with a sun-dried tomato  
pesto cream sauce

**Penne Ala Voula** - Vodka sauce with Crispy Prosciutto

**Bolognese** - Meat Ragu in a Red Sauce

**Fra Diavolo** - Spicy Tomato Marinara

**Rotini Primavera** - Mixed Vegetables tossed in a Garlic Alfredo

##### Mediterranean Gyro Station

Choice of Chicken or Lamb Gyro

##### Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce |  
Diced Tomatoes | Kalamata Olives | Cucumber Sauce | Pita Bread

##### Oyster Shucking Station | 4 Additional

Fresh Oysters Shucked by our Chefs

Served with Cocktail Sauce, Mignoeette Sauce, Lemon Wedges &  
Tabasco

##### Southwest Street Taco Station

-Your Choice of Two of the Proteins Below -

Blackened Baha Fish | Caribbean Jerk Chicken  
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

Served on Flour Tortillas with the following toppings:

Lettuce, Pico De Gallo, Sour Cream, Guacamole,  
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

### MENDENHALL'S PREMIUM BUFFET STATIONS

#### Seafood Station | MP

Shrimp Cocktail | Blue Crab Claws | Oysters on the Half Shell  
Lemon Infused New Zealand Mussels with Sweet Chili Mousse

# Mendenhall Weddings Gold Package | 2027(A)

## COFFEE AND TEA BAR

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, & A SELECTION OF HERBAL TEAS.  
SERVED ON OUR BEAUTIFULLY DRESSED COFFEE BAR.

BAR ALSO INCLUDES FRESH WHIPPED CREAM, LEMON RINDS, SHAVED CHOCOLATE,  
NON-ALCOHOLIC FLAVORED SYRUPS, CINNAMON, AND ASSORTED SUGARS

SET UP FOR THE FINAL 3 HOURS OF YOUR RECEPTION.

## WEDDING CAKE

YOUR CUSTOM APPOINTED WEDDING CAKE WILL BE SLICED AND SERVED TO YOUR SEATED GUESTS.  
THE REMAINDER WILL BE SERVED BUFFET STYLE ALONG WITH WHIPPED CREAM WITH YOUR COFFEE STATION.

## SWEET ENDING STATIONS

SELECT ONE OPTION FROM BELOW (INCLUDED)  
DESSERT STATION DISPLAYED FOR 1.5 HOURS

### “Cake Tini” Bar

Your Custom Wedding Cake will be sliced and served in a Chilled Martini Glass.

#### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

### “Cheesecake Tini” Bar

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

#### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

### Selection of Gourmet Miniature Desserts Station

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs  
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | 3 Additional

### Flambé Bananas Foster Station

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.

Served over Vanilla Ice Cream.

### Make Your Own Sundae Bar

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

#### Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's  
Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

## ENHANCE YOUR DESSERT DISPLAY

### Flambé Coffee Bar | 10 per Coffee

Minimum 45 Coffees | (Attendant Fee : \$145 Each)

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua

Keoke Coffee: Brandy & Kahlua

# Mendenhall Weddings

## Platinum Package | 2027(A)

ALL PRICING IS INCLUSIVE OF ALL TAXES AND SERVICE CHARGES  
PRICING DOES NOT INCLUDE ANY UPGRADED ENTREES OR ENHANCEMENTS

### GOLD BALLROOM

**\$204 per person**

### GRAND BALLROOM

**\$209 per person**

#### 5 HOUR RECEPTION

1 HOUR OF COCKTAILS & HORS D' OEUVRES | 4 HOURS DINNER & DANCING

#### BAR SERVICES

5 Hour Super Premium Open Bar  
(See Beverage Selections Page)

“Signature Drink” for your “Special Day”

#### WINE SERVICE INCLUDED DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE  
INCLUDED

ONE UPGRADED RED AND ONE UPGRADED WHITE  
\$4.00PP ADDITIONAL (INCLUSIVE)

#### CHAMPAGNE TOAST

CHAMPAGNE WILL BE READY AT ALL GUEST SEATS TO TOAST THE NEWLYWEDS!

#### HORS D' OEUVRES

#### MENDENHALL GRAND BUFFET HORS D' OEUVRES DISPLAY

*Unlimited for 1 hour*

International & Domestic Cheeses with Assorted Crackers  
Gourmet Selection of Prosciutto Ham | Capicola | Genoa Salami  
Cherry Peppers | Marinated Artichokes | Roasted Red Peppers  
Kalamata Olives | Anchovies | Sliced Rustic Breads  
Gourmet Crackers | Assorted Vegetable Crudité Display  
Warm Spinach & Artichoke Dip Served with Garlic Toast Points

#### SEAFOOD STATION

*Unlimited for 1 hour | Served on Ice around a one block ice carving*  
*Shrimp Cocktail | Blue Crab Claws | Oysters on the Half Shell,*  
*Lemon Infused New Zealand Mussels with Sweet Chili Mousse,*  
*and Assorted Sushi.*  
*If Under 75 Adults. \$250 Fee Applies for Ice Carving.*

#### PASSED PUFFS

*Unlimited for 1 hour*  
Beef Frank's in a Blanket | Potato Puff's  
Sweet Potato Pockets | Buffalo Chicken Turnovers

#### BUTLERED HORS D' OEUVRES

*Unlimited for 1 hour*

Select (12) Twelve additional hors d' oeuvres below to be passed

#### Meat

Mini Beef Wellingtons  
Philly Cheesesteak Eggrolls  
Beef Empanadas  
Asian Beef Satay  
Sausage Stuffed Mushrooms  
Grilled Mini Lamb Chops  
Filet of Beef on Crostini (Cold)  
Prosciutto Wrapped Melon (Cold)

#### VEGETARIAN

Caprese Skewers (Cold)  
Smoked Gouda Arancini  
Spanakopita  
Raspberry Brie Filo  
Tomato, Basil and Locatelli  
Bruschetta (Cold)  
Spinach & Cheese Stuffed  
Mushrooms

#### Chicken

Smoked Chicken Quesadilla  
Buffalo Chicken Wontons  
Mini Chicken Cordon Bleu  
Sesame Chicken Satay  
Buffalo Chicken Bites  
Asian Chicken Bites

#### Seafood

Ahi Tuna Skewers (Cold)  
Blue Crab Deviled Eggs (Cold)  
Coconut Butterfly Shrimp  
Wonton Wasabi Shrimp  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Clams Casino  
Crab Stuffed Mushrooms  
Shrimp Lejon

# Mendenhall Weddings

## Platinum Package | 2027(A)

### STATIONS

3 STATIONS INCLUDED IN PACKAGE

PLEASE SELECT 2 BUFFET STATION & 1 ACTION STATION

ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

#### BUFFET STATIONS

NO ATTENDANT REQUIRED

##### Sushi Station

Chef's Selection Assorted Sushi Rolls  
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

##### Wing Bar

Crispy Pieces of Tender Boneless Wings

##### Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub  
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch & Celery Sticks.

##### Philly Station

Fresh Amoroso Rolls & Philly Style Beef Steak

Toppings include Fried Onions, Sautéed Mushrooms,  
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

##### Mac & Cheese Bar

Four Cheese Mac & Cheese with Toasted Breadcrumbs

Bacon Bits | Kennett Square Mushrooms  
Buffalo Sauce | Garlic Aioli

##### Slider Station

-Choice of Two Sliders-

##### BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ  
Sauce, finished with a red cabbage slaw.

##### Beef Sliders

Seasoned & Grilled, finished with your choice of cheese & fried  
onions.

##### Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese,  
tangy buffalo sauce and ranch dressing.

##### Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

*All Slider Stations are served with House Made Potato Chips*

##### Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

#### ACTION STATIONS

ONE ATTENDANT INCLUDED.

TWO ATTENDANTS SUGGESTED FOR WEDDINGS 150+

##### Crab Cake Station | 3 Additional

Lump Crabmeat Moistened with Mendenhall's Signature Blend  
of Herbs and Seasonings. Pan Seared to Order and Served with  
Cocktail and Tartar Sauce.

##### Mashed Potato Martini Station

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

##### Toppings

Cheddar Cheese | Butter Balls | Sour Cream  
Bacon Bits | Chives | Bordelaise Sauce  
Mini Marshmallows | Brown Sugar

##### Pasta Station

Made to Order for your guests.

*Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.*

##### Choice of Two Pastas

**Rustic Tortellini** - Cheese tortellini with a sun-dried tomato  
pesto cream sauce

**Penne Ala Voula** - Vodka sauce with Crispy Prosciutto

**Bolognese** - Meat Ragu in a Red Sauce

**Fra Diavolo** - Spicy Tomato Marinara

**Rotini Primavera** - Mixed Vegetables tossed in a Garlic Alfredo

##### Mediterranean Gyro Station

Choice of Chicken or Lamb Gyro

##### Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce |  
Diced Tomatoes | Kalamata Olives | Cucumber Sauce | Pita Bread

##### Oyster Shucking Station

Fresh Oysters Shucked by our Chefs

Served with Cocktail Sauce, Migniette Sauce, Lemon Wedges &  
Tabasco

##### Southwest Street Taco Station

-Your Choice of Two of the Proteins Below -

Blackened Baha Fish | Caribbean Jerk Chicken  
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

Served on Flour Tortillas with the following toppings:

Lettuce, Pico De Gallo, Sour Cream, Guacamole,  
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

# Mendenhall Weddings

## Platinum Package | 2027(A)

### COFFEE AND TEA BAR

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, & A SELECTION OF HERBAL TEAS.  
SERVED ON OUR BEAUTIFULLY DRESSED COFFEE BAR.

BAR ALSO INCLUDES FRESH WHIPPED CREAM, LEMON RINDS, SHAVED CHOCOLATE,  
NON-ALCOHOLIC FLAVORED SYRUPS, CINNAMON, AND ASSORTED SUGARS

SET UP FOR THE FINAL 3 HOURS OF YOUR RECEPTION.

### WEDDING CAKE

YOUR CUSTOM APPOINTED WEDDING CAKE WILL BE SLICED AND SERVED TO YOUR SEATED GUESTS.  
THE REMAINDER WILL BE SERVED BUFFET STYLE ALONG WITH WHIPPED CREAM WITH YOUR COFFEE STATION.

### SWEET ENDINGS

INCLUDED IN YOUR PACKAGE  
DESSERT STATION DISPLAYED FOR 1.5 HOURS

#### Selection of Gourmet Miniature Desserts Station

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs  
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

Fresh Fruit Kabob Displayed in A Watermelon

#### Flambé Coffee Bar

(Attendant Fee : \$145 Each)

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua

Keoke Coffee: Brandy & Kahlua

### SWEET STATIONS

SELECT ONE OPTION FROM BELOW (INCLUDED)  
DESSERT STATION DISPLAYED FOR 1.5 HOURS

#### "Cake Tini" Bar

Your Custom Wedding Cake will be sliced and served in a Chilled Martini Glass.

##### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

#### "Cheesecake Tini" Bar

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

##### Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

#### Flambé Bananas Foster Station

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.

Served over Vanilla Ice Cream.

#### Make Your Own Sundae Bar

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

##### Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's  
Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

# Mendenhall Weddings

## Appetizer Selections | 2027(A)

### STARTERS

SELECT (1) FOR ALL GUESTS  
SELECT (2) | \$2.50PP ADDITIONAL INCLUSIVE

ALL STARTERS SERVED WITH FRESHLY BAKED ROLLS AND BUTTER

### SOUPS

House Made Escarole Soup with Meatballs  
New England Clam Chowder  
Wild Mushroom Bisque  
Crab Bisque  
Additional \$1 per person Inclusive (Crab Bisque Only)

Shrimp & Tomato Basil Bisque  
Manhattan Clam Chowder  
Maryland Crab  
Lobster Bisque  
Additional \$3 per person Inclusive (Lobster Bisque Only)

Have your soup served in a Toasted Bread Bowl  
Additional \$11pp Inclusive

### PASTA

Rustic Tortellini

Lobster Ravioli

### SALADS

ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

#### Arcadian Mix Salad

Romaine and Arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing.

#### Caesar Salad

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing.

#### Classic Steakhouse Wedge

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy french leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle.

#### Strawberry and Feta Salad | Additional \$2.50

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by Garlic Boursin Crustines and poppy seed dressing.  
*\*No Additional Fee if Using Platinum Package*

#### Citrus Beet Salad | Additional \$2.50

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette.  
*\*No Additional Fee if Using Platinum Package*

#### Mediterranean Salad | Additional \$2

Red Peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio.  
*\*No Additional Fee if Using Platinum Package*

#### Asian Cashew Salad | Additional \$2.50

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette.  
*\*No Additional Fee if Using Platinum Package*

# Mendenhall Weddings

## Entree Selections | 2027(A)

### CHICKEN

#### Harvest Chicken

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection with a rich chicken supreme sauce.

#### Chicken Roma

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction.

#### Chicken Piccata

A boneless breast of chicken simmered in a rich velour. Finished with a light lemon, capers and white wine cream sauce.

#### Chicken Mediterranean

Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce.

#### Chicken Neapolitan

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion velour sauce.

#### Chicken Saltimbocca

Chicken breast topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

#### Chicken Marsala

Finished with a Kennett Square mushroom marsala Demi sauce.

### BEEF

#### \* Short Ribs | Additional \$5

8oz Short Rib, Yukon Mashed, Root Vegetable & Roasted Garlic Cabernet Demi Glaze

#### Veal Saltimbocca | Additional \$12

Veal medallions topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

#### Tenderloin En Crouete | Additional \$16

6oz center cut of beef tenderloin topped with mushroom duxelles and cheddar cheese, wrapped in puff pastry and baked, served with a rich bordelaise sauce.

### HOUSE CUTS

ALL HOUSE CUTS SERVED WITH CHOICE OF (1) SAUCE:  
TYME BUTTER , BORDELAISE SAUCE. OR BÉRNAISE SAUCE

#### 6oz Center Cut Sirloin

#### 8oz Center Cut Sirloin

Additional \$5 Per Person

#### 12oz New York Strip

Additional \$14 Per Person

#### 6oz Center Cut Filet Mignon

Additional \$10 Per Person

#### 8oz Center Cut Filet Mignon

Additional \$15 Per Person

#### Slow Roasted Prime Rib of Beef

Served with Horseradish Mousse

#### 8oz Cut

Additional \$8 Per Person

#### Queen Cut | 12-14oz

Additional \$14 Per Person

### ADD SURF TO ABOVE ENTREES

#### 6oz Maine Lobster Tail

Additional \$MP Per Person

#### Baked Stuff Shrimp

Additional \$10 Per Person

#### 4oz Lump Crab Cake

Additional \$8 Per Person

#### 4oz Jumbo Lump Crab Cake

Additional \$11 Per Person

ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

\* INDICATES DINNER COMES WITH ITS OWN STARCH & VEGETABLE.

# Mendenhall Weddings

## Entree Selections | 2027(A)

### SEAFOOD

#### \* Maple Citrus Salmon

North Atlantic salmon filet marinated & broiled, complemented with an apricot scented basmati rice & an English cucumber, daikon radish & blood orange relish. Finished with a fig balsamic glaze.

#### Stuffed Shrimp | Additional \$7

Two Shrimp Stuffed with our house made Lump Crabmeat Imperial. Served with a Lemon Butter Sauce.

#### Stuffed Salmon with Crabmeat Imperial Additional \$7

North Atlantic salmon served with herb compound butter and house made Lump Crab Imperial.

#### Parmesan Crusted Swordfish | Additional \$10

With Roasted Tomato, Fennel, and Gremolata Sauce

#### Parmesan Crusted Cod | Additional \$10

With a balsamic bruschetta topping

#### Stuffed Atlantic Flounder | Additional \$4

Stuffed with Sautéed Spinach and Artichoke hearts with a Boursin White Wine Sauce.

#### Mendenhall Signature Crab Cakes | Additional \$15

Jumbo lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.

#### Classic Broiled Crab Cakes | Additional \$10

Lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.

#### \* Shrimp & Scallops Mendenhall Style Additional \$15

Seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish & served with wasabi mashed potatoes.

#### Halibut | Additional \$10

with a Lemon Infused Parmesan Golden Crust

#### \* Stripped Bass | Additional \$7

With julienne vegetables & Teriyaki Sauce. Served over Jasmin Rice

### VEGETARIAN

ALL VEGETARIAN MEALS EXCEPT TORTELLINI CAN BE PREPARED VEGAN UPON REQUEST

#### \* Garden Vegetable Tart

Oven roasted garden vegetables layered in a crispy crust baked to perfection. Accompanied by a portabela and grilled vegetables topped with melted mozzarella cheese and a rich roasted pepper sauce.

#### \* Vegetable Rataouille

Seasonal Squashes, Peppers, Tomatoes and Eggplant baked with olive oil, garlic, and onions. Served over basmati rice.

#### Rustic Tortellini

Tri-Colored cheese tortellini with a sun-dried tomato pesto cream sauce, cracked peppercorn and shaved Locatelli cheese.

#### Eggplant Parmesan

Breaded eggplant Slices, layered with mozzarella cheese and a fresh red basil tomato sauce. Topped with parmesan cheese.

### ACCOMPANIMENTS

CHOOSE (1) STARCH AND (1) VEGETABLE

- Parmesan Roasted Yukon Gold Potatoes
- Garlic and Horseradish Mashed Potatoes
- Yukon Mashed Potatoes
- Duchess Potatoes
- Rice Pilaf
- Roasted Fingerling Potatoes

- Steamed Fresh Medley of Seasonal Vegetables
- Haricot Verts Finished with Pine Nuts & Shredded Carrots
- Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (Additional \$1 Per Person)
- Broccoli & Baby Cooked Carrots

Children's Menu | (12 and under) | All Served with Fries | *Select Two*

Grilled Chicken Breast | Chicken Tenders | Grilled Cheese | Cheeseburger. Children's Pasta with Red Sauce or Butter | \$40.00 Per Child  
6oz Kids Filet | \$50.00 Per Child

ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

\* INDICATES DINNER COMES WITH ITS OWN STARCH & VEGETABLE.

# MENDENHALL VENDOR SUGGESTIONS

## OUR PREFERRED VENDORS FOR OUR OWN EVENTS

**Morby Photography | 484-351-6881**

www.MorbyPhotography.com

**Schaffer Sound Productions | 610-627-5900**

www.sspdj.com

**Brandywine Valley Talent | 610-715-5462**

Featuring "Jelly Roll Band"

www.bvtlive.com

**Sweet Peas of Jennersville Florals | 610-345-1763**

www.swpeas.com

**The Master's Baker | 610-436-9888**

www.themastersbaker.com

**"I DO" Invitations | 610-804-2420**

### PHOTOGRAPHERS

Morby Photography	484-351-6881
Christopher Vitale	610-453-0308
Jana Bannan	302-743-6291
Christopher Ginn Studios	christopherginn.com
Moonloop Photography	302-428-9596
Fantail Photography	484-639-5721

### FLORISTS

Sweet Peas of Jennersville	610-345-1763
Matlack Florist	610-431-3077
Blue Sky Florals	302-530-6774
Marcus Hook	610-485-3281
Blue Moon Florist	610-873-7900
Kati Mac	610-431-9414

### LIMOUSINE SERVICE

Ace Limousine	610-494-6545
City Wide Limos	610-502-4366
Delaware Express	302-454-7800

### DISC JOCKEY/ LIGHTING SERVICES

Schaffer Sound Production	610-627-5900
Silver Sounds Productions	610-640-0838
VIP DJ Entertainment	610-384-3850
DJ Perry Angelozzi	610-405-8940
Eclipse Entertainment	210-768-7711
WIRED UP Entertainment	302-563-9092
Must Be The Music DJ's	302-438-2507

### CIVIL WEDDING CEREMONIES

Reverend Norman Viss	215-586-1673
Reverend Patrick Downes	302-239-2100
Journeys of the Heart	215-663-8980

### VIDEOGRAPHERS

Allure Films	610-789-8433
Valley Creek Wedding Productions	215-525-9904
Bob Hogan Productions	484-571-8590
PGP Wedding Films	302-379-4906
Shutter and Sound	443-241-2736

### SALONS

Philly Hair and Makeup Co.	267-687-7936
Joseph Anthony Hair Salon	610-459-4663
Calista Grand Salon and Spa	610-399-6677
Nicholas Castaldi's "The Salon"	610-388-0670

### DECOR RENTAL

Designs by Daisy	484-319-7216
The Bee & The Wasp	610-585-1590
Lilac & Lace	610-217-9221

### LIVE ENTERTAINMENT

Brandywine Valley Talent	610-358-9010
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*Representing: Jellyroll, Elevations, Big Ric Rising, The Experience, Carnivale, City Rhythm, Philadelphia Funk Authority, Strangers Band, Back2Life, De Ja Blue Band, Level V, Foster the Beat*

### PHOTO BOOTHS

Bette's Bounces	610-358-4771
London Photo Booth	484-883-3975
Wilmington Photobooth Co.	302-388-3619
Schaffer Sounds	610-627-5900
Silver Sounds Productions	610-640-0838

### PIPE AND DRAPE

EBE Entertainment	215-634-7700
ShIPLEY Enterprises	215-941-6531