

Wedding Packages Menus

DIAMOND Plated Wedding Selections

\$60.00 each

*Diamond Plated Meals include Cheese and Cracker Display with Fruit Garnish
and*

*Plated Salad, Fresh Rolls and Butter,
Freshly Brewed Coffee, Decaf, and Iced Tea.*

White Linens and Wedding Cake Cutting and Serving also included.

Filet with Gingered Carrot, Grilled Portobello, and Balsamic and Leek Sauce with Red Bliss Potatoes.

New York Strip on Wild Mushroom Ragout, topped with Black Truffle and Boursin Cheese, served with Herbed Demi-Glace and Yukon Whipped Potatoes

Broiled Mahi-Mahi with Braised Celery, Roasted Roma Tomatoes, and Buffalo Mozzarella served with Jasmine Rice with Split Garbonzo Beans and Daikon Seed.

Searred Coriander-Crusted Ahi Tuna with Baby Bok Choy, Basmati Rice, and Ponzu Sauce

Chicken Wellington: Stuffed with Mushroom Duxelle, Boursin Cheese, and Prosciutto, with Herb Veloute Sauce with Roasted Asparagus.

Roasted Duck Breast with White Balsamic and Champagne over Spinach and Tomato Orzo

Wedding Package Selections, Reception Specialty Stations and Wedding Beverage Packages do not include banquet room rental fees, applicable taxes, or service fees. These items are in addition to the per person price of the Package Selection.

Duo: Knobb Creek Bourbon Flat-Iron Steak topped with Seared Scallops and Shallot Butter with Scalloped Potatoes

Duo: “Black and Blue” – Broiled Filet and Seared Tuna with Green Pea and Parmesan Whipped Potatoes, with Pomegranate Demi-Glace

Duo: Filet Mignon and Baked Chicken – Filet Mignon brushed with Herbed Butter and Baked Chicken with Oregano and Lemon-Caraway Cream. Served with Mixture of Wild Rice and Portabello Mushrooms.

Duo: Filet Mignon and Marinated Baked Prawns – Filet Mignon served Medium to Medium-Rare, with a Roasted Red Pepper Merlot Demi-Glace, with Three Jumbo Prawns Baked with Scampi Seasoning. Served with Grilled Asparagus and Black Pearl Rice Medley.

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GOLD Buffet Wedding Selections

Wedding Buffets 50 person minimum

\$40.00 each

*Gold Buffet Meals include Cheese and Cracker Display with Fruit Garnish Appetizer
and
Plated Salad, Fresh Rolls and Butter,
Freshly Brewed Coffee, Decaf, and Iced Tea.
White Linens and Wedding Cake Cutting and Serving also included.*

The Newlywed

Plated Fresh Mixed Green Salad with Black Olives and Grape Tomatoes
with Champagne Basil Vinaigrette Dressing, and Herbed Croutons
Sliced Tenderloin with Black Truffle Demi-Glace
Baked Herb Chicken with Shiitake Mushroom Ragout
Baked Tilapia with Lemon Cream
Herbed Israeli Couscous
Horseradish Sour Cream Mashed Potatoes
Roasted Aromatic Asparagus garnished with Peppers

The Bridal Suite

Plated Mesclun Mixed Green Salad
with Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, or Blue Cheese
Dressing
Chicken Chasseur
Beef Tips Portobello
Seafood Newburg
Jasmine Rice with Split Garbanzo Beans and Daikon Seed
Roasted Asparagus with Shallot and Garlic
Sautéed Baby Green Beans

The Dragon and Phoenix

Plated Mixed Green Salad with Asian Dressing
Red Curry Chicken Breast with Sweet-Hot Vegetables
Korean BBQ Spareribs
Shrimp Skewers
Sesame Sticky Rice
Stir-fried Asian Vegetables
Fried Potstickers

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SILVER Buffet Wedding Selections

Wedding Buffets 50 person minimum

\$35.00 each

*Silver Buffet Meals include Cheese and Cracker Display with Fruit Garnish Appetizer
and*

Fresh Rolls and Butter, Freshly Brewed Coffee, Decaf, and Iced Tea

White Linens and Wedding Cake Cutting and Serving also included

Tuscan Wedding

Plated Caesar Salad

Baked Ziti

Chicken Ravioli

Lasagna with Meat Sauce

Potato Gnocchi with Marinara and Parmesan

Italian-style Green Beans

Baked Garlic Bread

Blue Ridge Mountain Barbecue

Plated Mixed Green Salad with a Variety of Dressings

Smoked Sausage

House Smoked Pulled Pork

Chicken with Tangy Bourbon BBQ Sauce

Creamy Country Potato Salad and Southern Cole Slaw

Buttered Corn on the Cob

BBQ Baked Beans

Corn Bread

Southern Comfort

Plated Garden-Fresh Green Salad with a Variety of Dressings

Southern Fried Chicken

Chicken-fried Steak

Baked Honey-glazed Ham

Home-style Mashed Potatoes with Peppercorn Gravy

Country-style Green Beans

Corn Bread

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Reception Specialty Stations

Carver/Attendant Fee -- \$50

Italian Pasta Duo

Two Pastas and two Sauces: Marinara and Alfredo

\$4.50 per person

Add Chicken, additional \$1.50 per person, 50-person minimum

The Salad Bar

Fresh Romaine or Spinach and Mixed Greens

With Tomatoes, Pepperoncini, Cucumbers,

Mushrooms, Croutons, and Dressings

\$3.25 per person, 50-person minimum

Carved Turkey

Carved Roasted Turkey

With Cranberry, Dijon Mustard, and Sliced Rolls

\$5.75 per person, 50-person minimum

Carved Ham and Dijon

Carved Turner Country Ham with

Whole-Grain Mustard and Sliced Rolls

\$7.95 per person, 50-person minimum

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Carved Stuffed Pork Loin

Carved Center-Cut Loin with Cornbread Stuffing,

Madeira Sauce, and Sliced Rolls

\$6.95 per person, 50-person minimum

Carved Peppered Tenderloin of Beef

Carved Tenderloin with Creamy Horseradish Brandy Sauce

And Sliced Rolls

\$8.95 per person, 50-person minimum

Carved Baron of Beef

Carved Top Round with Au Jus, Creamy Horseradish,

Dijon Mustard, and Sliced Rolls

\$6.95 per person, 50-person minimum

Steamship Leg of Lamb with Mint Pistou

Natural Lamb Jus, Rolls

Market Price, 50-person minimum

Lobster and Shrimp Gratinee Station

Lobster and Shrimp served with Sherry Cream,

ladled and served into a Champagne Glass,

lightly hand-torched and served to your guests

\$13.95 per person, 50-person minimum

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Carved Smoked Salmon

Sides of Smoked Salmon with Breads,
Cream Cheese, Capers, Red Onion, and Egg

\$8.75 per person, 50-person minimum

Seafood Martini Bar

Martini Glasses filled with Field Greens,
Jumbo Shrimp and Scallops.

Garnish your Seafood Martini with your choice of:

Avocado, Papaya, and Cilantro Relish

OR

Tomato, Yellow Pepper, Red Onion, and Cilantro Salsa
and a Splash of Lime Vinaigrette

OR

White Balsamic Vinaigrette

\$10.95 per person, 50-person minimum

Oriental Stir-Fry

Chef will prepare Stir-Fried Chicken, Beef, or Shrimp
with Oriental Vegetables and Fried Rice served with

Sweet and Sour, and Hot Mustard Sauce

\$10.25 per person, 50-person minimum

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Wedding Beverage Packages

(3 Consecutive Hours)

Value Package – \$18.00 per guest

Three consecutive hours of open bar service of house brand cocktails, house wines, draft beer selections, and soft drinks

Call Package – \$20.00 per guest

Three consecutive hours of unlimited bar service of CALL BRAND cocktails, house wines, draft beer, and soft drinks

Top Shelf Package – \$22.00 per guest

Three consecutive hours of unlimited bar service of TOP SHELF cocktails, house wines, bottled beer, and soft drinks

Draft-Beer-and-Wine-Only Package –\$12.00 per guest

Three consecutive hours of unlimited bar service of DOMESTIC DRAFT BEER and HOUSE WINES

Bottled-Beer-and-Wine-Only Package – \$14.00 per guest

Three consecutive hours of unlimited bar service of DOMESTIC BOTTLED BEER and HOUSE WINES

Bartender will be provided by The Mimslyn Inn, and all Virginia ABC laws apply to these types of functions. It is our policy that we do not serve already-intoxicated guests.

Cocktail server(s) can be added to your reception for an additional charge.

Keg beer is also available, and can replace the bottled beers mentioned above for the same price. No other substitutions are applicable at these prices.

A Champagne or sparkling wine toast can be added on at a per-person cost beginning at \$4.00.

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