



The Mimslyn Inn
Wedding Menus | Package

DIAMOND Plated Wedding \$60.00 per person

Menu Selections (choose 2 Entrees or 1 Duo Entree):

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, Herbed Demi-Glace, Yukon Whipped Potatoes

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

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

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

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

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

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 Portobello Mushrooms.

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

GOLD Buffet Wedding Selections Wedding Buffets 50 person minimum, \$40.00 per person

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

SILVER Buffet Wedding Selections Wedding Buffets 50 person minimum, \$35.00 per person

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

Inclusions: 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.

\$5.00 Upcharge for Buffet, Plated Remove one Entree

Wedding Menus | Package

Hors d'oeuvres and Appetizers

Cold Hors d'Oeuvres *Priced per 50 pieces, Serves 25 people*

Grilled Vegetables with Peppers, Zucchini, and Squash	\$85
Sun-Dried Tomato Tartlet with filling	\$100
Bruschetta topped with Tomato and Basil	\$100
Boursin Barquettes with Pepper Jelly	\$125
Assorted Canapes with a variety of specialties	\$125
Prosciutto and Melon- Parma Ham-wrapped cantaloupe	\$125
Salmon Dill Pinwheels- Smoked Salmon, Cream Cheese and Dill	\$125
Finger Sandwiches- Chicken Salad, Ham and Cheese Spreads	\$125
California Rolls with Ginger, Soy and Wasabi	\$165
Philadelphia Rolls -Smoked Salmon, Avocado, and Cream Cheese	\$175
Lump Crab Bouchees, tossed in Mild Horseradish	\$165
Jumbo Shrimp with Cocktail Sauce, Horseradish, Lemon	\$175
Mini Desserts – Assortment of Mini Desserts	\$115
Chocolate Covered Strawberries	\$175
Chocolate Covered Bananas Served on a skewer	\$150

Cheese Displays *Selection of Imported and Domestic Cheese with Sliced Baguettes, Breadsticks and Water Crackers*

To serve up to 50 \$200 To serve up to 100 \$350 To serve up to 200 \$650

Vegetable Crudités *Fresh Vegetables with Dips*

To serve up to 50 \$150 To serve up to 100 \$250 To serve up to 200 \$500

Antipasto Display *Italian Meats, Marinated and Grilled Peppers, Imported and Domestic Olives, Assorted Flatbread*

To serve up to 50 \$175 To serve up to 100 \$325 To serve up to 200 \$500

Fresh Seasonal Fruit *Selection of Melons, Berries and Citrus*

To serve up to 50 \$150 To serve up to 100 \$275 To serve up to 200 \$400

Hot Hors d'Oeuvres *Price per 50 pieces, Serves 25 people*

Petite Lobster Quiche- Mini Quiche with Lobster Meat and Cream Cheese	\$125
Cheese Quesadillas with a Cilantro-Sour Cream Dipping	\$125
Jalapeño Poppers served with Raspberry Sauce	\$100
Italian Meatballs with Fresh Tomato Basil Sauce	\$100
Button Mushroom Caps with Cream Cheese, Herb and Onion	\$115
Chicken Chilito Wrapped with Bell Pepper and Jalapeño Cheese	\$120
Chicken Fingers- Southern breaded, with Honey Mustard	\$125
Buffalo Wings with Celery and Bleu Cheese	\$125
Panang Shrimp Spring Rolls with Sweet & Sour Hot Mustard	\$135
Malaysian Beef Satays with Light Curry Glaze	\$135
Beef Wellington Beef in Puff Pastry, with Bordelaise Sauce	\$155
Coconut Shrimp with Tangy Duck Sauce	\$135
Baby Lamb Chops with Mint-Chutney Sauce	\$185
Vegetable Empanada -Eggplant, Sun-Dried Tomatoes and Black Beans	\$125
Tuscan Fontina Bites -Fried Chicken, Sun-Dried Tomatoes, and Fontina Cheese	\$125
Mini Maryland Crab Cake served with Anchovy Remoulade	\$175

Baked Wheel of Brie Serves up to 75, \$175

Apples and Brown Sugar atop a bed of French Brie Cheese, Wrapped in Puff Pastry. Served warm with French Bread.

Lump Crab, Spinach, and Artichoke Dip Serves up to 75 people, \$150

This creamy hot dip is served with Pita Points and fresh fried Tri-Colored Tortilla Chips.

Wedding Menus | Speciality Stations

Reception Specialty Stations Carver/Attendant Fee - \$50

Italian Pasta Duo \$4.50 per person, 50-person minimum

Two Pastas and two Sauces: Marinara and Alfredo, Add Chicken, additional \$1.50 per person

The Salad Bar \$3.25 per person, 50-person minimum

Romaine or Spinach and Mixed Greens With Tomatoes, Pepperoncini, Cucumbers, Mushrooms, Croutons, Dressings

Carved Turkey \$5.75 per person, 50-person minimum

Carved Roasted Turkey With Cranberry, Dijon Mustard, and Sliced Rolls

Carved Ham and Dijon \$7.95 per person, 50-person minimum

Carved Turner Country Ham with Whole-Grain Mustard and Sliced Rolls

Carved Stuffed Pork Loin \$6.95 per person, 50-person minimum

Carved Center-Cut Loin with Cornbread Stuffing, Madeira Sauce, and Sliced Rolls

Carved Peppered Tenderloin of Beef \$8.95 per person, 50-person minimum

Carved Tenderloin with Creamy Horseradish Brandy Sauce And Sliced Rolls

Carved Baron of Beef \$6.95 per person, 50-person minimum

Carved Top Round with Au Jus, Creamy Horseradish, Dijon Mustard, and Sliced Rolls

Steamship Leg of Lamb with Mint Pistou Market Price, 50-person minimum

Natural Lamb Jus, Rolls

Lobster and Shrimp Gratinee Station \$13.95 per person, 50-person minimum

Lobster and Shrimp served with Sherry Cream, ladled and served into a Champagne Glass

Carved Smoked Salmon \$8.75 per person, 50-person minimum

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

Seafood Martini Bar \$10.95 per person, 50-person minimum

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

Oriental Stir-Fry \$10.25 per person, 50-person minimum

Stir-Fried Chicken, Beef, or Shrimp, Oriental Vegetables and Fried Rice served with Sweet and Sour and Hot Mustard Sauce

Vegetarian and Vegan Banquet Options

Roasted Portabella Roasted Portabella over Parmesan Polenta Cake, Topped with Boursin Creamed Spinach, Roasted Asparagus and Grape Tomatoes (Plated/Vegan by removing Cheese from Polenta and Sautéing Spinach)

Pasta Primavera Sautéed Mixed Vegetables tossed in a Boursin Garlic Wine Sauce with Linguini (Plated and Buffet/Vegetarian)

Vegetable Curry House Blend Curry, Mixed Sautéed Vegetables over White Rice (Plated and Buffet/ Vegan)

Vegetable Lasagna Mushroom, Spinach, Onion, Marinara Sauce, Ricotta and Mozzarella (Plated and Buffet/ Vegetarian)

Vegetable Stir Fry Mixed Vegetable, Light Soy Sauce, Fried Rice (Plated and Buffet/ Vegan by removing egg from fried rice)

Additional Dessert Choices

Pie Display \$5.00 per person

Apple Pie | Cherry Pie | Chocolate Cream Pie | Coconut Cream Pie | Banana Crème Pie | Key Lime Pie | Pecan Pie | Pumpkin Pie

Cakes \$6.00 per person

Crepe Brulee Cheesecake | Colossal Turtle Cheesecake | Tiramisu | Chocolate Toffee Mousse with Kahlua

Wedding Menus | Beverage

Wedding Beverage Packages

Value Package – \$20.00 per guest

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

Call Package – \$22.00 per guest

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

Top Shelf Package – \$24.00 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 – \$14.00 per guest

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

Bottled-Beer-and-Wine-Only Package – \$16.00 per guest

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

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.

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.
