# The Westminster Catering Center Wedding Packages

"You know you're in love when you can't fall asleep because reality is finally better than your dreams." Dr. Seuss

As you prepare to spend your lives together, please take a moment to review our wedding packages. Know that when you reserve the Westminster Catering & Conference Center for your wedding, our wedding coordinators will ensure that your special day is a dream come true by making everything perfectly yours.

All wedding packages are complete with:

- A complimentary whirlpool suite for the wedding couple
  - Multi-tiered wedding cake
- Choice of white or ivory floor length table cloths
  - Choice of napkin color
  - Choice of centerpiece
  - Complimentary champagne toast
- Reception coordinator to assist you throughout your special day

Let the Westminster Catering and Conference Center make it a day to remember!

# **Timeless Package**

# \$69.95 per person A plated package including:

Five hour wedding celebration
Four course dinner service
Private event venue
Tables, chairs, white chair covers and sashes\*\*\*
Choice of white or ivory table linens & choice of colored napkins
China, glasses & silverware
Table centerpieces

# Five hour beverage bar:

Open bar: beer, wine, premium mixed drinks, and soda

#### **Celebration hour:**

Vegetable, fruit, and international cheese display
Our signature crab dip served with assortment of breads
Fresh bruschetta

# Please select two appetizers (Butler Served):

Mini cheese quiche
Spanakopita
Pigs in a blanket
Italian or BBQ meatballs
Teriyaki chicken tenders
BBQ shrimp wrapped in bacon

#### Salad selection of one:

Our signature salad: fresh spring lettuce with toasted almonds, mandarin orange, tomato and cucumbers tossed in a balsamic dressing
 Classic garden salad: a blend of iceberg lettuce, shredded carrots, cucumbers and tomato with your choice of dressing
 Caesar: fresh romaine tossed in a creamy Caesar dressing, with parmesan and croutons

#### Entrée selection of two:

*Maryland crab cakes:* two petite crab cakes paired with your choice of tartar or cocktail sauce

**Peppercorn crusted filet mignon**: a juicy and tender filet paired with a brandy demi glaze

*Chicken Chesapeake:* baked chicken breast topped with crab imperial

*Irish chicken:* a boneless chicken breast stuffed with smoked salmon and spinach then finished with a Bailey's Irish cream sauce

#### **Choice of one starch:**

Twice baked potato
Herb roasted potatoes
Chef's garlic smashed potatoes
Rice pilaf

# **Choice of one vegetable:**

Seasonal vegetable medley
Broccoli and cauliflower florets
Buttered dill carrots
Green beans almandine
Country style green beans

# **Dessert**

A stunning multi-tiered wedding cake

\*\*\*Ivory chair covers are an additional charge

20% service charge & 6% tax additional

410-857-1901 WestminsterCateringCenter.com

# **Everlasting Package** \$56.95 per person A plated package including:

Four hour wedding celebration
Four course dinner service
Private event venue
Tables, chairs, white chair covers and sashes\*\*\*
Choice of white or ivory table linens & choice of colored napkins
China, glasses & silverware
Table centerpieces

# Four hour beverage bar:

Open bar: beer, wine, house mixed drinks, and soda

#### **Celebration hour:**

Vegetable, fruit, and international cheese display

Please select one:
Hot spinach and artichoke dip
OR
Hot crab dip
Served with assortment of breads

# Please select two appetizers (Butler served):

Mini cheese quiche Spanakopita Pigs in a blanket Italian meatballs

#### Salad selection of one:

Our signature salad: fresh spring lettuce with toasted almonds, mandarin orange, tomato and cucumbers tossed in a balsamic dressing
 Classic garden salad: a blend of iceberg lettuce, shredded carrots, cucumbers and tomato with your choice of dressing
 Caesar: fresh romaine in a creamy Caesar dressing, parmesan and croutons

#### Entrée selection of two:

Baked New England haddock: topped with a Ritz cracker and butter crumble, then baked with lemon and herbs
Oven roasted chicken: accompanied with frilled marinated vegetables served with an herb sauce
Roasted and marinated sirloin steak: sliced, finished with a cabernet mushroom demi glaze
Chicken Chesapeake: baked chicken stuffed with crab imperial Tilapia and crab au gratin: tilapia topped with fresh lump seasoned crab meat and cheese blend, breadcrumb encrusted and baked to perfection

## Choice of one starch:

Herb roasted potatoes Chef's garlic smashed potatoes Rice pilaf

# Choice of one vegetable:

Seasonal vegetable medley
Broccoli and cauliflower florets
Buttered dill carrots
Green beans almandine
Country style green beans

# **Dessert**

A stunning multi-tiered wedding cake

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# **Devotion Package** \$48.95 per person A plated package including:

Four hour wedding celebration
Four course dinner service
Private event venue
Tables, chairs, white chair covers and sashes\*\*\*
Choice of white or ivory table linens & choice of colored napkins
China, glasses & silverware
Table centerpieces

# Four-hour beverage bar:

Open bar: house beer, wine, and soda

#### **Celebration hour:**

Vegetable, fruit, and international cheese display

# Please select two appetizers (Butler served):

Mini cheese quiche Spanakopita Pigs in a blanket Italian meatballs

#### Salad selection of one:

*Our signature salad:* fresh spring lettuce with toasted almonds, mandarin orange, tomato and cucumbers tossed in a balsamic dressing

*Classic garden salad*: a blend of iceberg lettuce, shredded carrots, cucumbers and tomato with your choice of dressing

#### Entrée selection of two:

Baked New England haddock: topped with a Ritz cracker and butter crumble, then baked with lemon and herbs
Oven roasted chicken: accompanied with grilled marinated vegetables served with a hearty herb chicken broth
Roasted sirloin steak: sliced, finished with a cabernet mushroom demi glaze

Pasta primavera: steamed mixed vegetables tossed in a lite Alfredo sauce served over penne pasta

**Parmesan & herb encrusted chicken**: served with marinara sauce

#### Choice of one starch:

Herb roasted potatoes Chef's garlic smashed potatoes Rice pilaf

# Chef's Seasonal Vegetable

# Dessert

A stunning multi-tiered wedding cake

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20% service charge & 6% tax additional

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# **Wedding Cake**

Choose your dream cake for your wedding reception

Review our beautiful selections or create your own custom cake

Below are the available flavors, specialty flavors, and fillings

Cake flavors: Specialty flavors: Specialty fillings:

White Black walnut Red raspberry
Chocolate Coconut Strawberry
Vellow Rewarmle Chocolate fudge

Yellow Raw apple Chocolate fudge Marble Banana Bavarian Crème

Red velvet Butternut Lemon
Carrot German chocolate Apricot
Spice Cinnamon Streusel\* Cherry

Lemon Chocolate mousse Coconut mousse\*

\*Additional \$1.50 per person

# **Sunday Brunch**

Chilled orange & apple juice

Assorted bagels & breakfast pastries
Scrambled eggs
Breakfast potatoes
Display of fresh fruit

#### Choice of One:

Pancakes, waffles, Texas style French toast, cheese blintzes with fruit toppings, biscuits with sausage gravy or chipped beef

#### Choice of One

Tuna, chicken, or egg salad Accompanied by a bountiful bread basket overflowing with white, and wheat breads and buttery croissants

# **Carving Station Choice of One**

Smoked Ham: With Honey Dijon Sauce Round of Beef: With Horseradish Cream Sauce Roast Turkey: With Cranberry Relish Sauce An Assortment of Cookies, Brownies, and Blondies

Mimosas to order \$23.95 per person

A minimum of 75 guests is required for a buffet or a \$75.00 surcharge will apply.

All Prices are subject to a 20% Service Fee & 6% Sales Tax

(410) 857-1901 Westminster Catering Center