

*I Liu  
Worthington*



*Wedding  
Packet*



For more information please contact our Private Events Department

(614) 888-1818



# Reception Enhancement Package

\*Includes all of the following for \$12 per person\*

## Upgraded Linens

Choice of color for floor length, poly-blend table linens for guest tables and head table

Choice of color for poly-blend napkins

## Chair Covers

Choice of White, Ivory or Black poly-blend chair covers

Choice of sash color

\*Additional \$5/person for Chiavari Chairs in lieu of chair covers\*

## Table Decoration

Mirror centers

Three clear glass votives with oil flame per table

Decorative table numbers with metal stanchions

## Gold Charger Plates

Placed at each setting for you and your guests (optional)

## Champagne and Sparkling Juice Toast

Each guest will receive their choice of Champagne or Sparkling Juice

## Cake and Dessert Service

Use of silver metal cake stand OR white cupcake stand

Includes the cutting and service of your cake/dessert

## Dance Floor Rental and Set Up

Floating wood dance floor is configured to the largest possible dimension based on guest count

## Audio Visual Equipment

Use of screen and projector (space permitting) for a slideshow or movie presentation

or use of two flat-screen TVs to play DVD of slideshow

Use of one wireless microphone

Use of built in speakers to play personalized playlist/music

## Hospitality Baskets

Includes a variety of often-needed toiletries for both Women's and Men's restrooms

\*A la carte pricing is available upon request\*

# Beverage Menu

## Beer

### House Beer

Bud Light	Michelob Ultra
Budweiser	Miller Lite
Coors Light	Yuengling

### Premium Beer

Amstel Light	Sam Adams
Blue Moon	Sierra Nevada
Heineken	New Castle
Rotating Seasonal Cider	

## Wine

### White Wine

Stone Cellars Chardonnay  
Stone Cellars Pinot Grigio  
Stone Cellars Rose  
Stone Cellars Sauvignon Blanc  
Stone Cellars Moscato

### Red Wine

Stone Cellars Cabernet Sauvignon  
Stone Cellars Merlot  
Stone Cellars Pinot Noir

## Spirits

### House Level Spirits

Sobieski Vodka	Jose Cuervo Gold
Gordon's Gin	Jim Beam Bourbon
Bacardi Superior Rum	Dewars White Label
Seagram's 7	Amaretto

### Call Level Spirits

Tito's Vodka	Jack Daniels
Tanqueray Gin	Johnny Walker Red
Captain Morgan Rum	Kahlua
Malibu Coconut Rum	Bailey's Irish Cream

### Premium Level Spirits

Grey Goose Vodka	Glenmorangie 10yr
Bombay Sapphire Gin	Crown Royal
Makers Mark	Patron Silver
Woodford Reserve	Disaronno Ameretto

## Cash Bar

Domestic Beer: \$5

Premium Beer: \$6

Glass Wine: \$7

House Spirit: \$6

Call Spirit: \$7

Premium Spirit: \$8

\*Spirits may be substituted with additional brands of the guests choice that are equivalent in cost and availability. J. Liu will staff the bar based on final guest count (1 Bartender/100 guests) for a \$30/hour staffing fee with a minimum of 3 hours.



# Beverage Packages

## House Beer and Wine

6 Hours Unlimited	\$25/Person
5 Hours Unlimited	\$23/Person
4 Hours Unlimited	\$21/Person
3 Hours Unlimited	\$19/Person
2 Hours Unlimited	\$17/Person
1 Hour Unlimited	\$15/Person

## Premium Beer and Wine

6 Hours Unlimited	\$27/Person
5 Hours Unlimited	\$25/Person
4 Hours Unlimited	\$23/Person
3 Hours Unlimited	\$21/Person
2 Hours Unlimited	\$19/Person
1 Hour Unlimited	\$17/Person

## House Level Liquor, Wine and Beer

6 Hours Unlimited	\$30/Person
5 Hours Unlimited	\$28/Person
4 Hours Unlimited	\$26/Person
3 Hours Unlimited	\$24/Person
2 Hours Unlimited	\$22/Person
1 Hour Unlimited	\$20/Person

## Call Level Liquor, Wine and Beer

6 Hours Unlimited	\$32/Person
5 Hours Unlimited	\$30/Person
4 Hours Unlimited	\$28/Person
3 Hours Unlimited	\$26/Person
2 Hours Unlimited	\$24/Person
1 Hour Unlimited	\$22/Person

## Premium Level Liquor, Wine and Beer

6 Hours Unlimited	\$36/Person
5 Hours Unlimited	\$34/Person
4 Hours Unlimited	\$32/Person
3 Hours Unlimited	\$30/Person
2 Hours Unlimited	\$28/Person
1 Hour Unlimited	\$26/Person

## Non-Alcoholic "Soda Bar" Package----\$6 per Person

Unlimited non-alcoholic beverages to include: Assorted Juices and Soft Drinks, Pink Lemonade, Iced Tea, Coffee, Decaf Coffee and Hot Tea

\*You may request to staff an attendant for the "Soda Bar" to pour fountain beverages for a fee of \$30/hour for a minimum of 3 hours or, J. Liu will provide a self-service canned beverage station\*



# Hors D'oeuvres

## Display Platters

	25 People	50 people
Lettuce Wraps	\$60	\$100
Garden Fresh Crudites	\$95	\$175
Fresh Fruit and Berry Display	\$120	\$220
Array of Cheeses	\$130	\$240
Fruit, Vegetable and Cheese Display	\$120	\$220
Duo of Hummus Display	\$75	\$140
Jumbo Shrimp Cocktail	\$120	\$220

## Cold Hors D'oeuvres \$2 Each

Jarlsberg Crostini \*V\*BP  
Tomato and Fresh Mozzarella Crostini \*V\*BP  
Tuna Tartar and Cucumber \*BP\*

## Cold Hors D'oeuvres \$3.50 Each

Shrimp Cocktail Shooter  
Miniature Chicken Salad Sandwiches  
Miniature Roast Beef Sandwiches

## Hot Hors D'oeuvres \$2 Each

Jason's Spicy Chicken Skewer \*BP  
Spring Rolls \*V\*BP  
Boneless Chicken Wings  
Potstickers\*BP  
Crab Rangoon\*BP  
Chicken Quesadilla Cones  
Chicken Pesto Flatbread Pizza\*BP

Miniature Quiche Lorraine \*V\*BP  
Asiago Potato Cakes \*V  
Boursin Stuffed Mushrooms \*V  
Raspberry Brie in Phyllo Purse \*V\*BP  
Spinach Artichoke Bite \*V\*BP  
Margherita Flatbread Pizza \*V\*BP

## Hot Hors D'oeuvres \$3.50 Each

Curried Chicken Satay \*BP  
Asiago Risotto Balls \*V  
Bacon Wrapped Scallops \*BP  
Mini Beef Wellingtons \*BP

Teriyaki Beef and Pineapple Brochettes\*BP  
Coconut Fried Shrimp - Sweet Chili  
Dipping Sauce\*BP  
Creole Chesapeake Bay Blue Mini Crab  
Cakes\*BP

\*V\* - Vegetarian Option

\*BP\* - Butler Pass Option



# Breakfast and Brunch Menus

## Morning Sunrise Continental

**\$11/Person**

\*Minimum of 30 Guests\*

Seasonal Fresh Fruit Display \* Assorted Breakfast Pastries \* Freshly Brewed Coffee and Decaf Coffee \* Gourmet Hot Tea Selection

## High Street Buffet

**\$15/ Person**

\*Minimum of 30 Guests\*

Scrambled Eggs with Cheddar Cheese and Chives \* Breakfast Potatoes \* Crisp Smoked Bacon Strips \* Sausage Links \* Fresh Fruit Salad \* Assorted Breakfast Pastries \* Freshly Brewed Coffee and Decaf Coffee \* Gourmet Hot Tea Selection

## Worthington Brunch Buffet

**\$25/Person**

\*Minimum 50 Guests\*

Scrambled Eggs with Cheddar Cheese and Chives \* Fresh Fruit Salad \* House Salad \* Pasta Salad \* Breakfast Potatoes \* Crisp Smoked Bacon Strips \* Sausage Links \* French Toast \* Eggs Benedict \* Spring Rolls \* Jason's Spicy Chicken \* Ravioli \* Chicken alla Bruschetta \* Roast Beef Carving Station

## Made to Order Omelet Station

**\$6/Person**

\*Minimum 30 Guests\*

Assorted Shredded Cheese \* Ham \* Bacon \* Diced Peppers \* Diced Onions \* Sliced Mushrooms \* Diced Tomatoes

\*A Chef Attendant is Required for the Roast Beef Carving and Omelet Stations. There will be an Attendant Fee of \$95 for the first hour and \$30 each additional hour for each station that requires an attendant.



# Plated Lunch Menu

**\*Events with 30+ guests will be required to provide "preselected" meal service with 3 entree selections. Please provide a place card for each guest denoting their meal selection and table number. Your event coordinator will also require a Master List that identifies where all guests are seated and their meal selection.\***

## First Course

\*Additional \$8/ person to add salad course to meal. Please select ONE salad; each guest will receive the same salad\*

**Garden Salad**- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

**House Salad**- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinaigrette

**Chop Chop Salad**- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

**Caesar Salad** - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

## Lunch Options

**Salmon Salad**- Iceberg Lettuce, Mixed Greens, Bacon, Strawberries, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinaigrette \$17

**Crispy Chicken Salad**- Iceberg Lettuce, Bacon, Smoked Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing \$16

**Chicken Salad Melt**- House-made Chicken Salad topped with Provolone Cheese on Texas Toast. Served with House-made Kettle Chips \$12

**American Burger**- 8 ounces of Ground Beef, American Cheese, Lettuce, Tomato, Onion with Ketchup and Garlic Aioli on a Pretzel Bun. Served with French Fries. \$15

**Chophouse Burger**- 8 ounces of Ground Brisket and Chuck, Topped with a Caramelized Onion and Bacon Jam, Cambozola Cheese and a Red Wine Reduction on a Pretzel Bun. Served with French Fries \$16

**Grilled Chicken alla Bruschetta**- Marinated Breast of Chicken, Roma Tomatoes, Basil, EVOO and a Drizzle of Balsamic Reduction. Served with Smashed Redskin Potatoes and Hericots Verts \$17

**Chicken Parmesan**- Panko Breaded Breast of Chicken, Flash Fried and Topped with Melted Mozzarella, Served atop Marinara and Penne Pasta Tossed in a Cream Sauce \$17

**Cheese Ravioli**- Cheese Ravioli Tossed in Garlic Cream Sauce, Served atop a Bed of Marinara \$16

**Jason's Spicy Chicken**- Battered and Fried Chicken with Broccoli and Chili Flakes Tossed in a General Tso's Sauce. Served with Steamed White Rice \$15

**Sesame Chicken**- Battered and Fried Chicken with Broccoli Tossed in a Sweet Brown Sauce topped with Sesame Seeds. Served with Steamed White Rice \$15

**Orange Beef**- Sliced Beef Seared in a Wok with Red Bell Pepper and Broccoli Tossed in a Spicy Brown Sauce with Orange Zest. Served with Steamed White Rice \$18 **\*Only available to parties with 30 or fewer guests.\***

\*Substitute Fried Rice or Brown Rice on Asian Dishes for an additional \$1



# Plated Dinner Menu

**\*Events with 30+ guests will be required to provide "pre-selected" meal service with 3 entree selections. Please provide a place card for each guest denoting their meal selection and table number. Your event coordinator will also require a Master List that identifies where all guests are seated and their meal selection.\***

## First Course

**\*Please select ONE salad; each guest will receive the same salad\***

**Garden Salad-** Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

**House Salad-** Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinagrette

**Chop Chop Salad-** Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

**Caesar Salad** - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

## Dinner Options

**Filet Medallions-** 8oz Center Cut Tenderloin Medallion, Cooked to Temperature, Served with a Red Wine Demi Glaze \$42

**Roast Beef Shoulder-** Served with a Natural Jus \$36

**Potato Crusted Tilapia-** Served with a Horseradish Cream Sauce \$29

**Salmon-** Seared Salmon Served with a Pear Beurre Blanc \$30

**Chicken Marsala-** Marinated Breast of Chicken Served with a Mushroom Marsala Wine Sauce \$27

**Chicken alla Bruschetta-** Marinated Breast of Chicken Topped with Roma Tomatoes, Basil, EVOO and Drizzled with a Balsamic Reduction \$26

**Chicken Parmesan-** Panko Breaded and Flash Fried Breast of Chicken Topped with Melted Mozzarella, Served atop marinara and Penne Pasta tossed in Cream Sauce \$26

**Pasta Diavolo-** Penne Pasta with Shrimp, Sausage and Red Peppers, Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs \$28

**Pasta Primavera-** Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese \$23

**Cheese Ravioli-** Cheese Ravioli Tossed in Garlic Cream Sauce and Served on a bed of Marinara \$23

**Jason's Spicy Chicken-** Breaded and Fried Chicken with Broccoli and Chili Flakes Tossed in a General Tso's Sauce Served with Steamed White Rice \$24

**Sesame Chicken-** Breaded and Fried Chicken with Broccoli Tossed in a Sweet Brown Sauce and Topped with Sesame Seeds Served with Steamed White Rice \$24

**Orange Beef-** Sliced Beef Seared in a Wok with Red Bell Pepper and Broccoli Tossed in a Spicy Brown Sauce with Orange Zest. Served with Steamed White Rice \$28 **\*Only available to parties with 30 guests or fewer\***

**\*May substitute Fried Rice or Brown Rice on Asian Dishes for an additional \$1**

## Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Broccoli

Steamed White Rice

Steamed Brown Rice



# Buffet Lunch Menu

\*Minimum 25 Guests\*

## First Course

\*Please select ONE salad to be served on the buffet. Plated salad service is additional \$1/person\*

**Garden Salad**- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

**House Salad**- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinagrette

**Chop Chop Salad**- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

**Caesar Salad** - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

## Lunch Options

Choose One: \$20   Choose Two: \$24   Choose Three \$26

**Roasted Beef Shoulder**- Served with Natural Jus   \*Additional \$5

**Roasted Pork Loin**- Topped with Apple Chutney   \*Additional \$5

**Potato and Herb Crusted Tilapia**- Served with Horseradish Cream Sauce

**North Atlantic Salmon**- Seared Salmon Served with Ginger Beurre Blanc

**Grilled Chicken alla Bruschetta**- Topped with Roma Tomatoes, Basil, EVOO and Drizzled with Balsamic Reduction

**Chicken Marsala**- Marinated Breast of Chicken Topped with Mushroom Marsala Wine Sauce

**Jason's Spicy Chicken**- Breaded and Fried Chicken with Broccoli and Chili Flakes, Tossed in General Tso's sauce

**Sesame Chicken**- Breaded and Fried Chicken with Broccoli, Tossed in a Sweet Brown Sauce, Topped with Sesame Seeds

**Pasta Diavolo**- Penne Pasta, Shrimp, Sausage, and Red Bell Peppers Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs

**Pasta Primavera**- Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese

## Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Steamed Broccoli

Steamed White Rice

Steamed Brown Rice \*Additional \$2/Person

\*All Buffets include warm rosemary rolls,, coffee, decaf coffee, iced tea and selection of gourmet hot tea.\*



# Buffet Dinner Menu

\*Minimum 25 Guests\*

## First Course

\*Please select ONE salad to be served on the buffet. Plated salad service is additional \$1/person

**Garden Salad**- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

**House Salad**- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinagrette

**Chop Chop Salad**- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

**Caesar Salad** - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

## Dinner Options

Choose One: \$30   Choose Two: \$32   Choose Three \$34

**Roasted Beef Shoulder**- Served with Natural Jus

**Roasted Pork Loin**- Topped with Apple Chutney

**Potato and Herb Crusted Tilapia**- Served with Horseradish Cream Sauce

**North Atlantic Salmon**- Seared Salmon Served with Ginger Beurre Blanc

**Grilled Chicken alla Bruschetta**- Topped with Roma Tomatoes, Basil, EVOO and Drizzled with Balsamic Reduction

**Chicken Marsala**- Marinated Breast of Chicken Topped with Mushroom Marsala Wine Sauce

**Jason's Spicy Chicken**- Breaded and Fried Chicken with Broccoli and Chili Flakes, Tossed in General Tso's sauce

**Sesame Chicken**- Breaded and Fried Chicken with Broccoli, Tossed in a Sweet Brown Sauce, Topped with Sesame Seeds

**Pasta Diavolo**- Penne Pasta, Shrimp, Sausage, and Red Bell Peppers Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs

**Pasta Primavera**- Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese

## Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Steamed Broccoli

Steamed White Rice

Steamed Brown Rice \*Additional \$2/Person

\*All Buffets include warm rosemary rolls, coffee, decaf coffee, iced tea and selection of gourmet hot tea.\*



# Special Menus

## Kids Menu

Lunch: \$9

Dinner: \$11

\*All kids meals include a cup of fresh seasonal fruit, choice of one entree, choice of one side, and choice of milk, juice, pink lemonade, iced tea or soft drink. All kids will receive the same meal.\*

## Entrees

Kids Sliders with Cheese  
Chicken Tenders  
Mini Corn Dogs  
Macaroni and Cheese  
Grilled Cheese Sandwich

## Sides

French Fries  
House-made Kettle Chips  
Green Beans  
Broccoli  
Apple Sauce

## Vegetarian Options

\*Not all options are automatically vegetarian. Please consult your event coordinator about special dietary needs.\*

Fried Rice  
Pasta Diavolo (No Shrimp and Sausage)  
Cheese Ravioli  
Pasta Primavera

## Gluten Free Options

\*Not all options are automatically gluten free. Please consult your event coordinator about special dietary needs.\*

Potato Crusted Tilapia  
Atlantic Salmon  
Chophouse Burger (No Bun)  
American Burger (No Bun)

Roast Beef Shoulder  
Roasted Pork Loin  
Chicken alla Bruschetta  
Filet Medallion



# Station Menus

\*Minimum of 50 Guests\*

\*A Chef Attendant is required for ALL station service (unless specified). There will be a Chef Attendant fee of \$95 for the first hour, \$30 each additional hour per Chef\*

## Stir Fry Station \$14/Person

Includes: Beef, Shrimp, Chicken, Assorted Vegetables and Specialty House Stir Fry Sauce

## Pasta Station \$13/Person

Includes: Penne Pasta, Alfredo Sauce, Marinara Sauce, Pesto Cream Sauce, Grilled Chicken, Sauteed Shrimp, Assorted Vegetables and Parmesan Cheese

## Slider Grill Station \$9/Person

\*No Chef Attendant Required\*

Includes: Mini Hamburgers, Grilled Chicken Breast, Mini Buns, Shredded Lettuce, Sliced Tomato, Sliced Onion, Caramelized Onion, Pickle Chips, Assorted Sliced Cheeses and Assorted Condiments

## Mashed Potato Bar \$8/Person

\*No Chef Attendant Required\*

Includes: Choice of Garlic Whipped Potatoes or Smashed Redskin Potatoes, Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Smoked Bacon Bits, Chives and Red Pepper Flakes

## Roast Beef Carving Station \$295 Each

\*Each Prime Rib Serves approximately 25 Guests\*

Rosemary Garlic Smoked Prime Rib of Beef with Horseradish Cream and Au Jus