



The Worthington Inn

Exclusive Wedding Packages

Congratulations!

In honor of your upcoming celebration, The Worthington Inn is proud to present three distinct wedding packages. Each package reflects our guests' most requested selections and has been designed to simplify your menu planning and budgeting so you can concentrate on more romantic matters.

The Worthington Inn offers all the essentials for your special day including a superior level of linens, cutlery, china and candle lit centerpieces for all banquet tables. Special linen colors, pattern or designs may be obtained for a nominal rental fee.

From an intimate gathering to an elaborate wedding event, the Worthington Inn offers couples the ability to host the ceremony and reception in one location.

The beauty and elegance of our ballroom combined with our award winning menu and exceptional service elevate every moment. A wedding at the Worthington Inn also includes the services of our experienced on-site wedding planner.

Let us customize your package to make this the wedding of your dreams.

Our planning team is pleased to recommend entertainment services, such as guitarists, pianist, and bands to enhance your wedding celebrations. We will be happy to make arrangements with our floral designer and create themes and matching décor for your wedding.

Let "Happily Ever After" start at The Worthington Inn!

The following pages include our packages and menu for planning this very special day. Room Rentals may apply.



The Worthington Inn

Exclusive Wedding Packages

SILVER WEDDING PACKAGE

Complete four (4) hour reception package includes the following:

Bar and Beverage Service

Call liquor cocktail service



House wines and bottled beer selections



Non-alcoholic beverage service



House champagne toast

Appetizers

Cheese and fruit display



Two additional selections from the wedding menu

Soup and Salad

Selection of soup and salad course from wedding menu

Entrée

Entrée selection (your entrée choice determines the final per person price of your wedding package.)

Finishing Touches

Chocolate truffle display on each table

GOLD WEDDING PACKAGE

Complete five (5) hour reception package includes the following:

Bar and Beverage Service

Call liquor cocktail service



House wines and bottled beer selections



Non-alcoholic beverage service



House champagne toast

Appetizers

Cheese and fruit display



Two additional selections from the wedding menu

Soup and Salad

Selection of soup and salad course from wedding menu

Entrée

Entrée Selection (your entrée choice determines the final per person price of your wedding package.)

Finishing Touches

Chocolate truffle display on each table

PLATINUM WEDDING PACKAGE

Complete five (5) hour reception package includes the following:

Bar and Beverage Service

Premium liquor cocktail service



House wines and bottled beer selections



Non-alcoholic beverage service



House champagne toast

Appetizers

Cheese and fruit display



Two additional selections from the wedding menu

Soup and Salad

Selection of soup and salad course from wedding menu

Entrée

Entrée selection (your entrée choice determines the final per person price of your wedding package.)

Finishing Touches

Chocolate truffle display on each table



Upgraded table linens



Personally designed menus and place cards for your dining tables

Subject to a 20% service charge and sales tax. Menu items are subject to change without notice.



The Worthington Inn

Hors d'oeuvres Menu

CHICKEN

- Grilled chicken satays with Thai peanut sauce
- Smokey chicken crepes with apple wood smoked bacon and sun-dried tomatoes
- Chicken empanadas served with fresh pico de gallo and lime sour cream
- Chicken and black bean quesadillas with fresh tomato salsa
- Classic deviled eggs with chive and smoked paprika



BEEF

- Grilled beef satays with sesame and teriyaki sauce
- Seared beef tenderloin crostini with blue cheese and sweet onion jam
- Thai curry beef served on crisp wontons chips with Asian slaw



SEAFOOD

- Canapés of smoked salmon mousse with chive and caviar
- Rye crostini topped with smoked salmon, capers, red onion and lemon scented cream cheese
- Mini jumbo lump crab cakes served with chipotle aioli
- Grilled scallops "spiked" with apple wood smoked bacon and citrus aioli
- Smoked trout and cream cheese crepes with chive and horseradish
- Crab, cilantro and sweet pepper salad served in a cucumber cup



PORK, GAME AND LAMB

- Grilled pork tenderloin with tomato jam on sourdough crostini
- Sausage, spinach and sun-dried tomato stuffed mushrooms
- Grilled jumbo asparagus wrapped in prosciutto with lemon oil
- Quiche Lorraine bites with country ham, onion and swiss cheese



VEGETARIAN

- Artichoke, goat cheese and forest mushroom tartlettes
- Fresh tomato Bruschetta with pesto and provolone cheese
- Spinach and feta spanikopita
- Vegetable spring rolls served with hot mustard and sweet chili sauce
- Goat cheese and tomato fondue canapés

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The Worthington Inn

Soups and Salad Menus

SOUPS

Roasted Butternut Squash
with maple crème fraîche

Italian Wedding
our version of the classic with meat balls and pasta

Tomato Bisque
with blue cheese and garlic croutons

Cream of Wild Mushroom
with truffled goat cheese



SALADS

The Inn's House Salad
mixed greens, tomato, cucumber and garlic croutons served with ranch dressing

Red Oak
candied pecans, strawberries, manchego cheese and apple-balsamic dressing

Bistro Salad
Belgian endive, watercress, blue cheese, walnuts and sherry vinaigrette

Caesar
romaine hearts, garlic croutons, parmesan cheese and classic Caesar dressing

Wedge
iceberg lettuce, bacon, tomato, red onion and bleu cheese dressing

Field Greens
mixed lettuces, tomatoes, red onion, olives, croutons,
Point Reyes blue cheese, roasted beets and red wine vinaigrette

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The Worthington Inn

Dinner Entrees

DUETS

Filet and Chicken
mushroom and cognac reduction, buttermilk mashed potatoes

Filet and Crab Cake
roasted redskin potatoes

Filet and Salmon
roasted fingerling potatoes and diablo sauce

Land and Sea
filet of beef and Maine lobster tail served with béarnaise sauce
and buttermilk mashed potatoes

Tournadoes La Bell
twin filets topped with bacon spiked scallops and spicy tomato béarnaise

New York Strip And Shrimp
baked potato and roasted garlic compound butter



CHICKEN

Stuffed Free-range Chicken
mushroom, goat cheese and cornbread stuffing
served with buttermilk mashed potatoes and mushroom pan sauce

Chicken Milanese
parmesan crusted boneless chicken breasts
served with buttermilk mashed potatoes and piccata sauce

Braised Chicken Grand Mere
tender chicken breast braised with mushrooms, bacon and sherry wine sauce
served with roasted red skin potatoes

Grilled Chicken Farfalle
wild mushroom cream, grilled pancetta, peas and parmesan

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The Worthington Inn

Dinner Entrees

MEATS

Beef Worthington
twin filets topped with blue cheese, tomatoes and a red wine-mushroom sauce
and served with potato gratin

Char Grilled Filet Mignon
mushroom-cognac reduction and buttermilk mashed potatoes

Pecan Crusted Pork Loin
bourbon-apple gastrique and wild rice

Tomato And Fennel Crusted Pork Loin
served with penne and a light tomato cream

Feta Crusted Lamb Chop
garlic-yogurt and chili sauces served with orzo pasta salad

Prime Rib
served with au jus, horseradish cream and buttermilk mashed potatoes

Sicilian Penne
roasted tomatoes, garlic, fresh mozzarella and spicy sausage



SEAFOOD

Tamari Glazed Atlantic Salmon
sweet chili sauce, basmati rice and stir-fried vegetables

Fennel Crusted Salmon
roasted potatoes and Dijon cream

Mediterranean Grouper
tomatoes, artichokes, spinach, mushrooms and a white wine-herb sauce
served with Himalayan red rice

Seafood Sauté
sautéed shrimp and scallops in a lemon butter sauce
served with vermouth scented basmati rice

Cajun Seafood Linguini
shrimp, scallops, zucchini and sweet peppers
served in a light cajun cream sauce

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Dinner Entrees

VEGETARIAN

Garden Plate

roasted potatoes, grilled squash and asparagus,
apple-beet salad and tomato jam

Smoked Mozzarella Ravioli

roasted peppers, black olives, spinach, tomatoes
and a light roasted garlic and white wine sauce

Grilled Portabello

sautéed spinach, tomato, goat cheese and balsamic syrup

Pasta Primavera

sautéed market vegetables in a light pesto cream

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