



The Worthington Inn

Bar Menu

All packages include a complimentary bartender.

Non-alcoholic Beverage Package

Assorted Soft Drinks, Freshly Brewed Coffee, Iced tea and Lemonade

Beer and Wine Package

Assorted Import and Domestic bottled beers, house red and white wine, Prosecco sparkling wine, and a selection of soft drinks.

Select Bar Package

Smirnoff Vodka
Canadian Club Whiskey
Dewars Scotch
Jim Beam Bourbon
Beefeaters Gin
Bacardi Rum
Cuervo Gold Tequila
Assorted Import and Domestic Bottled Beers
House Red and White Wine
Prosecco Sparkling Wine
Selection of Soft Drinks

Premium Bar Package

Absolute Vodka
Maker's Mark Bourbon
Chivas Regal Scotch
Jack Daniels Whiskey
Bacardi Rum
Bombay Gin
Cuervo 1800 Tequila
Assorted Import and Domestic Bottled Beers
House Red and White Wine
Prosecco Sparkling Wine
Selection of Soft Drinks

Ala Carte Bar

Select Brand Cocktails
Worthington Brand Cocktails
Imported Beers
Domestic Beers
House Wine Selections
Prosecco Sparkling Wine
Assorted Soft Drinks

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



Dinner Menu

Appetizers and Hors d'oeuvres Menu

CHICKEN

- Grilled Chicken Satays with Thai peanut sauce
- Buffalo Chicken Satays with blue cheese dressing
- 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
- Mini "Reuben" With Corned Beef, sauerkraut, swiss and thousand island served on rye crostini
- Prime Rib "Sliders" with aged cheddar, caramelized onion and horseradish cream
- Seared Beef Tenderloin Crostini with blue cheese and sweet onion jam
- Thai Curry Beef served on crisp wonton 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
- Pepper Seared Ahi Tuna served with wasabi and napa slaw on a crisp wonton chip
- 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
- Oysters Rockefeller, with spinach, bacon, and parmesan breadcrumbs



PORK AND GAME

- Grilled Pork Tenderloin with tomato jam on sourdough crostini
- Barbequed Pulled Pork "Sliders" with Carolina slaw and pickle
- Honey Roasted Duck Breast Canapé with dried-cherry compote
- 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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Dinner Menu

Appetizers Display Menu

Duck Trap Smoked Salmon Platter

Capers, red onion, chopped egg and horseradish cream cheese

Classic Worthington Fruit and Domestic Cheese Display

An assortment of imported and domestic cheeses with fresh seasonal fruits and crackers

The Imported Cheese Board

French cow's milk brie, herbed goat cheese, Spanish manchego, Parmigianino reggiano, Port Salute and Point Reyes blue served with candied pecans, dried fruits and an assortment of crackers

Garden Vegetable Platter

Asparagus, broccoli, carrots, celery, cherry tomatoes, spring onions and radishes served with roasted jalapeño ranch dip

Artichoke and Spinach Fondue

Served warm with grilled pita and flat bread

Italian Antipasto

A selection of Italian meats served with fresh mozzarella and Fontina cheeses, marinated olives, pickled peppers, grilled eggplant salad, Tuscan mushrooms and balsamic tomatoes

Jumbo Shrimp Cocktail

poached in court bouillon, chilled and served on ice with fresh lemon and cocktail sauce

Provençal Vegetable Display

Roasted peppers, grilled asparagus, zucchini, eggplant, squash and blistered cherry tomatoes served with a roasted garlic aioli

Seasonal Raw Oyster Bar

Served on the half shell on ice with cocktail sauce, Thai chili sauce and fire-cracker mignonette

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Dinner Menu

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

Blackbean and Chorizo
with lime cream and fried tortilla



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

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



MEATS

Beef Worthington

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

Cast Iron Blackened New York Strip

chipotle compound butter and roasted redskin potatoes

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 Chops

garlic-yogurt and chili sauces served with orzo pasta salad

Prime Rib

served with au jus, horseradish cream and buttermilk mashed potatoes

Honey Roasted Duck Breast

sweet potato salad and raspberry-black pepper gastrique

Sicilian Penne

roasted tomatoes, garlic, fresh mozzarella and spicy sausage

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Dinner Entrees

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

Grilled Mahi-mahi

tropical fruit salsa and basmati rice

Cajun Seafood Linguini

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



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 Belle

twin filets topped with bacon spiked scallops and spicy tomato béarnaise

New York Strip and Shrimp

baked potato and roasted garlic compound butter

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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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The Worthington Inn

Dinner Buffet Menu

Served with the Inn's house salad, fresh baked bread, coffee, tea, decaf, and iced tea

Entrée Selections

Choice of Two

- Grilled Lemon Chicken**, chardonnay cream
- Chicken Pamesan**, parmesan crusted, provolone and marinara sauce
- Chicken Grand Mere**, braised with sherry, bacon and mushrooms
- Bistro Chicken**, prosciutto, mushrooms, basil and a fontina cheese sauce
- Roasted Pork Lion**, pecan crusted with a bourbon-apple sauce
- Slow Roasted Beef**, topped with wild mushroom demi-glace
- Tenderlion Tips**, sweet peppers, caramelized onions and a red wine and rosemary jus
- Apple and Cornbread Stuffed Pork Loin**, mushroom pan sauce
- Grilled Salmon**, jerk spiced with fresh mango salsa
- Roasted Mediterranean Grouper**, tomatoes, artichokes, spinach, mushrooms and a white wine-herb sauce
- Dijon Salmon**, honey roasted and served in a chardonnay-dijon cream
- Crab Stuffed Sole**, dill and lemon butter
- Baked Lasagna**, spicy Italian sausage, ricotta and provolone cheeses, zesty marinara
- Grilled Chicken Farfalle**, wild mushroom cream, grilled pancetta, peas and parmesan
- Pasta Primavera**, sautéed market vegetables in a light pesto cream
- Cajun Seafood Linguini**, shrimp, scallops, zucchini and sweet peppers served in a light cajun cream sauce

Sides

Choice of Two

- Garden Vegetable Medley
- Green Bean With Red Peppers
- Glazed Carrots
- Garlic-herb Broccoli and Cauliflower
- Roasted Rosemary Redskins
- Wild Rice Medley
- Buttermilk Mashed Potatoes
- Potato Gratin
- Basmati Rice

Buffet Carving Stations

- Beef Tenderloin**, peppercorn crusted and served with a cabernet demi-glace
- Prime Rib**, served with au jus and horseradish cream
- Leg Of Lamb**, served with mint jelly and roasted garlic jus
- Country Ham**, locally sourced, honey roasted and served with a pineapple-sweet pepper relish

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Dinner Menu

Dessert Selections

Flourless Chocolate Torte

fresh berries, vanilla crème anglaise and whipped cream

White Chocolate Mousse

served in a dark chocolate tulip cup with seasonal berries and whipped cream

New York Style Cheesecake

wild berry compote

Traditional Tiramisu

the Italian classic with mascarpone, ladyfingers and chocolate

Spiced Carrot Cake

pumpkin mousse and whipped cream

The Chef's Table

an assortment of all our wonderful desserts

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