



Wedding Packages

The Carriage House at Rockwood Park

Based on 100 guests & 5 hour reception.

During cocktail hour guests will enjoy six passed hor d'oeuvres or five passed and one stationed hor d'oeuvres.

Guests will take their seats and enjoy the first course and entrée that you have chosen accompanied by house made focaccia and olive oil.

Your wedding cake will be displayed prominently.

A coffee station featuring Lamont fresh ground coffee will be available after the cake has been cut.





Hors d'oeuvres Passed

BBQ Pulled Pork Empanadas

salsa verde

Chipotle Beef Empanadas

Michelada sauce

Grilled Portabellas

grilled & marinated local mushrooms,
whipped mascarpone dip

Veggie Springrolls

cilantro-soy dipping sauce

Cheesesteak Eggrolls

spicy ketchup dipping sauce

Bacon Wrapped Scallops

smokey honey mustard

Kennett Square Tart

local mushrooms and triple creamed brie

Moroccan Lamb Meatballs

mint yogurt

Buffalo Chicken Phyllo Cups

blue cheese

Bacon Wrapped Dates

blue cheese

Lobster Mac N' Cheese Bites

lemon chive crème fraîche

Mini Crab Cakes

garlic saffron aioli

Crab Corn Fritters

roasted jalapeno aioli

Mini Chicken Tacos

avocado ranch

NY Strip Crostini

pimento and poblano

Grilled Haloumi Skewers

mint-cumin chutney

Beef Tenderloin Tips

bernaise

Housemade Flatbreads

choice of four cheese or margherita

Blackened Shrimp & Avocado Toast

housemade crostini

Caribbean Jerk Skewers

tuna and pineapple

Salmon Phyllo Cups

salmon mousse, cucumber, roe

Goat Cheese Tarts

smoked tomato jam

Tuna Wonton Cups

citrus-soy marinade

Prosciutto Skewers

melon and feta

Caprese Skewers

heirloom tomatoes, mozzarella, basil

Black Bean & Avocado

mini tostada

Mexican Shrimp Cocktail Shooter

gulf shrimp, housemade cocktail sauce

Crab Bruschetta

basil avocado aioli

Goat Cheese Truffle

cranberry and pistachio



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Hors d'oeuvres

Stationed

Vegetable Crudités

house cut seasonal vegetables; ranch, red pepper hummus, or spinach artichoke dip

Cheese Board

dill havarati, gruyere, muenster & provolone with housemade crostini, jams and spreads

Mediterranean Mezze Board

hummus, spinach & artichoke dip, marinated olives, grilled vegetables, crostini & pita

House Made Potato Chips and Dips

french onion dip, pimento cheese, spinach & artichoke dip

Served

Fresh Garden Salads

Caesar

green & red romaine, PHC ceasar dressing, housemade focaccia croutons, pecorino romano

Garden

cucumber, tomato, shaved carrots, radishes
choice of truffle balsamic, green goddess or lemon poppyseed

Strawberry Goat Cheese

arugula, strawberries, goat cheese, candied almonds, strawberry-lime vinaigrette



Served

Fresh Seasonal Garden Salads

Tomato Spring/Summer

baby gem, radichio, cherry tomato, fresh mozzarella, housemade focaccia croutons, honey-basil vinaigrette

Melon Salad Spring/Summer

arugula, compressed melon, prosciutto, goat cheese, lemon-popyseed vinaigrette

Cob Spring/Summer

romaine, cherry tomato, corn, bacon, avocado ranch

Harvest Fall/Winter

spring mix, cinnamon & champagne poached pears, shaved fennel, cranberries, maple-balsamic vinaigrette

Bib Salad Fall/Winter

Gorgonzola, pickled apples, walnuts, apple cider vinaigrette

Frissee Salad Fall/Winter

beets, goat cheese, marcona almonds, fennel, sherry vinaigrette

Vegan Options

French Lentils, Grilled Zucchini, Squash & Eggplant

roasted red pepper puree

Balsamic Marinated Portabella

gemelli pasta with garlic basil puree, bruschetta

Edamame Quinoa Salad

vegan avocado crema, soy glazed grilled pineapple

Roasted Sweet Potatoes

farro, brussel sprouts, pecans, maple-tahini sauce

Mediterranean Cous-cous

olives, artichokes and spinach, grilled asparagus, pistou

House Made Pasta

Spinach & Ricotta Agnolotti

velvety cream sauce

Mushroom Ravioli

parmesan truffle cream sauce

Butternut Squash Ravioli

light sage and butter sauce

Tortellini

sundried tomato cream sauce (available)



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Chicken all natural, bone in airline chicken breast

Chardonay Pan Jus

24 hour marinade, pan jus

Kennett Square Sauce Foresteire

Exotic mushroom demi-glace

Romesco

apricot chutney, sundried tomato pesto

Involtini

mozzarella, prosciutto, creamy leek and parmesan sauce

Tuscan

stuffed with baby spinach & mozzarella, Dijon mostardo cream

Sea

Eastern Shore Jumbo Lump Crab Cakes

creole remoulade

Corvina

lemon-dill vinaigrette

Grilled NJ Swordfish

smoked tomato & jalapeno jam

Grilled Jail Island Salmon

citrus aioli or miso soy glaze

Land USDA Certified Choice

Braised Short Ribs

12oz Duroc Pork Chop

Filet of Beef Tenderloin

Sauce choices for Land dishes:

roasted poblano chimchuri, bourbon green peppercorn, bacon dijon jus, traditional demi, cabernet reduction

Sides choose two

Vegetables

Haricot Vert

Lemon & Garlic Asparagus

Balsamic & Honey Brussels sprouts

Agave Glazed Baby Carrots

Kennett Square mushrooms

Brussels, Cauliflower & Carrot Medley

Starch

Roasted Garlic Mashed Potatoes

Lemon & Herb Basmati Rice

Garlic Parmesan & Herb Orzo

Roasted Root Vegetables

Potato Purée

Saffron & Garlic Roasted Red Bliss



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Upgrades & Add-Ons

Flatbread Station

Herbed Ricotta and Fire
Roasted Tomatoes

Smoked Cheddar, Onions,
Peppers and Chorizo

Fig, Goat Cheese and
Arugula

Slider Station

Best of Philly

prime beef, jack cheese, caramelized
onions, local mushrooms

Battlefield

rogue valley blue cheese, crumbled
bacon

Double Cheddar

prime beef, melted cheddar, special
sauce bacon

Short Rib

johnny's clothbound cheddar, chipotle
aioli

Unionville

buffalo, green peppercorn aioli

Crab Cake BLT

lump crab cake, meyer lemon aioli

Raw Bar Station

Jumbo Shrimp Cocktail

house made cocktail sauce

Crab Bruschetta

jumbo lump crab, extra virgin olive oil,
garden basil, crostini

Raw Oysters

freshly shucked, cucumber mignonette
and cocktail sauce

Green Lip New Zealand Mussels

chilled, house made cocktail sauce

Smoked Salmon Crudo

cucumber & cantelope salsa, lemon & dill
aioli

Poached Salmon

dijon cream cheese, roe, pickled red
onions



Additional Stationed Hors d'oeuvres

Charcuterie Board

prosciutto di parma, soppressata, mortadella, Italian sausage, spanish chorizo, marinated olives, crisps and spicy mustard

Local Cheese Board

birchrun blue, shellbark hollow farm goat, conebella farm cheddar

Southwest

housemade tortilla chips, pico de gallo, salsa roja, pineapple

Soup

Kennett Square Mushroom

parmesan, white truffle oil

Maryland Style Crab Chowder

red base

Potato Leek

cream base

Local Asparagus soup with lump crab

spring

Heirloom Tomato Bisque

late summer/early fall

Butternut squash Bisque

late fall/winter

Chilled Strawberry Bisque

summer

Chilled Cantaloupe Bisque

summer

Chilled Watermelon Soup

summer

Steakhouse upgrade Filet of Beef to one of the following

10 oz. Sirloin

6 oz. Center Cut Filet

8 oz. Center Cut Filet

14 oz. USDA Prime New York Strip

Entrée Additions

Foie Gras & Herb Butter

Truffle & Sea Salt Butter

Grilled Oishi Shrimp

4oz Crab Cake

Lobster Newburg Sauce

Local Birchrun Blue Cheese

Panagratato





Plated Dessert

Apple Cobbler

chantilly cream

Seasonal Bread Pudding

local creamery vanilla ice cream, crème
anglaise

Vanilla Bean Crème Brûlée

served with nutty biscotti

Chocolate Chip Cookie Dough Cheesecake

chantilly cream

Carrot Cake

chantilly cream

Flourless Dark Chocolate Torte

gluten free

Flourless White Chocolate Torte

gluten free

Mini Desserts

Chocolate Chip Cookie Dough Cheesecake

chocolate drizzle

Chocolate Covered Strawberries

dark or white chocolate

Profiteroles

hazelnut cream-chocolate sauce

Mini Crème Brûlée

bourbon, vanilla or chocolate

Mini Carrot Cakes

chocolate drizzle

Chocolate Bread Pudding

served in a large warm pan

Mini Fruit Tarts

chilled pastry cream

Chocolate Chip Cookies

fresh baked from scratch

Late Night Snack Add-Ons

Taco Bar

Soft Pretzels

Woodside Creamery Ice Cream Truck

Housemade Chips & Dips Station

Doughnuts

Mini Pizzas

Slider Bar

Rise Crispy Treats

Grilled Cheese & Tomato Soup





Costs

Included Costs

Staffing

professional waitstaff, bartenders & culinary team from setup to breakdown
2 bartenders, 6 servers, 1 event manager

Wedding Cake

provided by Prime Hospitality Catering

Equipment & Serviceware

linens available in 54 different colors,
china, flatware and glassware

Per Person

Based on Choice of Entree:

Chicken or Sea \$122

Chicken or Pasta \$116

Chicken or Beef \$124

Sea or Beef \$129

Pasta or Beef \$124

Sea or Pasta \$122

Additional Costs

Outdoor Ceremony Chairs

\$3.00 per chair with setup & breakdown

Venue Rental

inquire for more information

Day of Wedding Coordinator

\$550

Beverage Package

inquire for more information



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