



Savor!

Your Food,
Your Drink,
Your Experience



What's Included
Upgrades, Additions,
Substitutions
... and so much more



Your Perfect Day...Your Way



Appetizers

Please see your Experience or Intimate Wedding Packet to see what your specialized package includes.

You can always add appetizers to your specialized package for just \$6/selection per person.

Standing Appetizers / Platters For Tables

Antipasto Display GF (upon request)

Artisan Cheese and Fruit Display GF (upon request)

Hot Crab Dip (\$5 in addition/\$10 stand-alone)

Individual Appetizer Bites

Date Goat Cheese, Crispy Leeks on Ginger Crisps V

Grape Stuffed Goat Cheese Balls Rolled in Candied Pecans V / GF

Spanakopita: Spinach and Feta Phyllo Triangles, Tzatziki Sauce V

Mini Maryland Crab Cakes, Brown Butter Shallot Sauce GF (upon request)

Mini Beef Wellingtons, Horseradish Sour Cream

Skewers

Bacon-Wrapped Scallops or Shrimp GF

Soy and Sesame Glazed Chicken Satays, Thai Peanut Sauce GF

Beef Bulgogi, Korean BBQ Sauce GF

Salad Caprese VG / GF

Watermelon & Feta VG / GF (seasonal)

Spoons & Bowls

Fun tastes served in a small Asian style Soup Spoon or Mini-Bowl

Crispy Brussel Sprouts, Asian Sauce VG / GF

Tuna Poke on Coconut Rice GF

Meatballs: Choice of Sicilian Pork, Spicy Lamb, Greek Turkey, or Thai Curry (Vegan)

Avocado and Cucumber Poke on Coconut Rice VG

Thai Chicken Salad w/Coconut Rice, Toasted Cashews

Don't see it? – Just Ask!



More Appetizers

Mini-Morocco Tacos

Phyllo Tartlets with your choice of filling (below) and topped with Greek Yogurt and Mint, choose one:

Shredded Pomegranate Lamb

Shredded Apricot Honey Chicken

Sweet Potato Tagine, Toasted Chickpeas VG

Street Tacos

*Mini Corn Tortillas, Topped with Cojita (Mexican Cheese) and Avocado Crema.
Each option counts as one selection, sorry, we can't "mix & match"*

Shredded Green Chili Chicken GF

Shredded Confit Duck in Mole Sauce (Mexican Chili, Nut and Cocoa Sauce) GF

Beef with Mojo Sauce GF

Toasted Corn, Potato, Poblano and Cilantro VG / GF

Mini-Sliders

Kobe Cheeseburgers on Mini Brioche Rolls

Fried Chicken Bites on Waffles, Chipolte Bourbon Maple Syrup

Lobster Salad on Mini Sweet Hawaiian Rolls

Fried Oyster Po-Boy, Remoulade

Soup Shots

Mini-Serving of our popular homemade soups and bisques.
See Soup Choices in this packet.

Mini-Flatbreads or Parmesan Rounds GF

Topped with your choice of the following:

Caprese - Fresh Tomatoes, Fresh Mozzarella, Basil, Garlic and Olive Oil (veg) V

Cheddar and Apple Salad V

Cheesy Crab Spread

Crispy Pork Belly, Berry Chutney

Don't see it? – Just Ask!



Salads

One Salad Choice is included in your basic package, plated as a seated course for an elegant start to your dinner.

Just about all Vandiver greens and many of our veggies are sourced locally from our CSA right here in Havre de Grace. Options can be customized to dietary needs with ample notice.

Chef's Fall & Winter Salad: Roasted Butternut Squash on Red Leaf Lettuce, Pecan-Crusted Goat Cheese & Pancetta Crisps

Chef's Spring & Summer Salad: Summer "Squash Noodles", Mixed Greens Crumbled Goat Cheese & Champagne Herb Dressing

Shredded & Roasted Brussel Sprout Salad with a Lemony Vinaigrette, topped w/Parmesan Curls

Garden: Romaine, Shredded Carrots, Tomatoes, Cucumbers, Choice of Balsamic Vinaigrette or Homemade Herb Ranch Dressing

Party: Mixed Greens, Candied Pecans, Crumbled Blue or Feta, Seasonal Fruit (Strawberries or Dried Cranberries), Choice of Balsamic Vinaigrette or Raspberry Dressing

Caprese: Fresh Mozzarella and Tomatoes on a bed of Mixed Greens, Balsamic Drizzle, Olive Oil, & Fresh Basil

Watermelon & Feta, Homemade Mint Champagne Vinaigrette (Summer Only)

Caesar: Chopped Romaine, Shredded Parmesan, Croutons, Garlic Lemon Dressing

Brussel Sprout & Kale Slaw: Shredded Brussel Sprouts and Kale in a Garlic Lemon Dressing, Dried Cranberries & Toasted Almonds

Asian: Mixed Greens, Mandarin Oranges, Shredded Carrots and Toasted Almonds, Ginger Orange Dressing

Greek: Romaine Lettuce, Cucumbers, Tomatoes & Feta, Homemade Greek Dressing



Included Entrees, Choose Two

Fresh Chicken Dishes

All chicken options feature Coleman Farms, Locally Sourced, All Natural and Hormone-Free.

Roasted Chicken Breast: Topped with your choice of ONE of the following:

Gouda with Spiced Apple Sauce **GF**

Prosciutto & Mozzarella with a Roasted Tomato Sauce **GF**

Goat Cheese with a Lemon & Sundried Tomato Sauce **GF**

Other Chicken Dishes

Grilled Chicken Piccata: Chicken Breast in a Lemon-Caper Sauce **GF**

Moroccan Style: Chicken braised in Honey & Apricots **GF**

Coq Au Vin: Chicken braised in Red Wine with Mushrooms, Carrots, and Onions **GF**

Penne Pasta with Chicken, Spinach & Feta in White Wine & Garlic Sauce

Herb Sourdough Stuffed Chicken Breast with Pan Gravy

Beef

Pot Roast with a French Twist, braised in Red Wine w/Onion, & Carrots **GF**

Herb Rubbed Angus Flat Iron Grilled Steak **GF**

Santa Maria Style Tri-Tip Steak (Buffet Only) **GF**

Pasta & Veggie (All Vegetarian)

Butternut Squash Manicotti or Ravioli in a Cider-Sage Cream Sauce

Wild Mushroom Ravioli in a Brown Butter Sage Sauce

Roasted Veggie & Cheese Gratin: Thinly sliced roasted and layered zucchini, eggplant, tomatoes, onions and Gruyere cheese, all baked together. **GF, VG upon request**

Tri-Colored Pasta Spirals with a Homemade Pistachio Pesto & Roasted Tomato Garnish **VG**

Grilled Chipotle Lime Cauliflower with a Fresh Herb Salsa made with Vinegar & Parsley **GF, VG**

Roasted Portobello Mushrooms in an Asian-Style Sauce **GF, VG**

Pork & Turkey

Pork Loin Stuffed with Apricot & Chutney **GF**

Porchetta: Fresh Pork Loin, House-Cured in Fennel & Orange, wrapped in Bacon **GF** (Buffet Only)

House-Smoked Turkey Breast (Buffet Only) **GF**

Seafood

Lobster (and/or Crab) Mac 'n Cheese: Cheddar and Fresh Mozzarella with a Creamy Bechamel

Baked Spiced Salmon in a Honey Glaze **GF**

Peppered Salmon in a Creamy Whiskey Sauce **GF**

Baked Cornmeal Crusted Tilapia in Creole Mustard Sauce **GF**

Tuscan Shrimp: Shrimp Served with a Garlic & Lemon Sauce **GF**

Penne with Sautéed Shrimp, Garlic & Fresh Tomatoes **GF**

Don't See It? – Just Ask!



Sides & Desserts

Two Sides included in your package.
Additional Sides are +\$4 pp/selection.

Seasonal Vegetable Medley **VG, GF**
Chimichurri Roasted Cauliflower **VG, GF**
Smashed Potatoes: Regular, Garlic or Wasabi **GF**
Roasted Rosemary New Potatoes **VG, GF**
Maple Pecan Roasted Sweet Potatoes **VG, GF**
Roasted Brussel Sprouts & Cauliflower **VG, GF**
Tri-Color Pasta Spirals w/Pistachio Pesto **VG**
Green Beans w/Caramelized Onions **VG, GF**
Roasted Asparagus **VG, GF**
Cheesy, Creamy Polenta/Grits **GF, V**
Four Cheese Mac 'n Cheese **V**
Cous Cous w/Carrots & Almonds **V**
Rice: Wild, Pilaf or Coconut **GF, V**
Lemony Farro with Peas: **VG**

Soups

Homemade from scratch

+\$5 pp to add as combination plate of soup and salad.
+\$6 if presented as a separate course.

Roasted Tomato & Basil Bisque **GF, V**
Caramelized Onion Soup w/Gruyere Toasts **V**
Champagne & Leek Bisque **GF, V**
Butternut Squash Bisque **GF, V**
Maryland Crab Bisque **GF**
Creamy Lobster Bisque **GF**
Spicy Maryland Crab Soup **GF**
Maryland Smoked Rockfish Chowder **GF**



Entrees, Upgrades & Additions

There are a variety of popular upgrades and additions available to either replace a standard entrée or be added as a third entree. Due to Supply Chain Concerns, we are only able to provide pricing for these items as we get closer to your event date. For estimating early in the process, we are happy to provide a (non-binding) estimate based on our current pricing.

Poultry

Quail Stuffed with Herbs and Cranberry

Beef

Herb Crusted Roasted Prime Rib of Beef (Buffet Only),
Served with a Horseradish Sour Cream, GF

House Special Herb Crusted Beef Tenderloin with a Wine Reduction , GF

Pork

Rack of Wild Boar with a Dried Cherry Compote, GF

Lamb

Rack of Lamb with a Creole Mustard Crust and Rosemary Au Jus, GF

Pomegranate and Date Lamb Tagine, GF

Bay & Sea

House Special Crab Cakes with a Brown Butter Shallot Sauce

Coconut Thai Red Curry Snapper, Kafir Lime, with Fresh Peppers GF

Baked Grouper (or other in-season fish), Sicilian Pistachio Crust
& Roasted Red Pepper Sauce GF

Lobster Ravioli in a White Wine Cream Sauce

Don't see it? Just Ask!



Beverages

Your Open Beer & Wine Bar features a variety of popular beers and wines. All Bars include Soft Drinks, Iced Tea & Lemonade (or a seasonal Cider Punch).

Beers & Cider (Choose 3)

Sam Adams Boston Lager / Coors Light / Yuengling Lager / Corona / Amstel Light / Miller Lite / Angry Orchard / Budweiser
In-House Premiums: Heavy Seas IPA / Blue Moon +3pp

Wines (No need to choose, all are included)

Vandiver is constantly finding wonderful wines to complement your dining experience. All bars include Sauvignon Blanc Blend / Moscato / Chardonnay / Prosecco / Red Blend / Cabernet Sauvignon

Popular Bar Additions

Add Open Liquor Bar +\$20

A wonderful selection of mid-to-upper shelf liquors and mixers to complement your Beer & Wine Bar. **This upgrade also includes One House Signature Drink from our House List!**

Pre-reception Pitcher of Mimosa +\$45
Pre-reception Bucket of Beers +\$45
Bottled Water +\$2 pp
Coffee Bar: +\$3 pp
Sparkling Wine Toast +\$ 7.50 pp



Signature Drinks

In addition to our House Signature Drink, we can also create something together that brings in your colors, tastes or perhaps celebrates your family heritage! Additional Charges apply.

Specialty Beers, Wines, Liquors

Always happy to consider your special needs. Please see you Event Manager for details and additional charges.

Bar Notes (Please Read)

- No Multi-Liquor Drinks or Shots
- No BYOB anytime, anyplace – consequences include shut down of Vandiver Bar
- Bar Service is limited to 4 hours, even if the reception time is extended
- We ID Everyone, including Brides, Grooms, Bridal Party, Granma, Grandpa, Dogs, Cats, etc.
- Brands subject to change
- Last call approximately 20 minutes prior to end of event

Other Really Fun Things

While there is so much beauty all around and plenty of time to get everything done, here are some additional items that might make it even MORE your day!

Additional Time: Please See Your Event Manager for pricing.

Please remember that Alcohol Service will only be for 4 hours and all events end by 9PM.

Other Fun Stuff – see your Event Manager for Pricing

Rehearsal Dinners / Farewell Brunches

Bridal Party Lunches

Our Popular “get a room” or “Li’Lass” T-Shirts

Private Chef Consultation

Welcome Bags

Let us do the work for you! Bag includes, but not limited to, the following: Bottled Water, UTZ Chips, Snack, Map of Havre de Grace, Local event information, etc. – See You Event Manager for Details. 6 bag minimum

Vandiver Mansion Guest Book Frame

A print of the original painting Vandiver Inn Manion originally created by Havre de Grace's locally celebrated artist Ezra Berger. Wide border acts as your guest book. Ready to hang on framed canvas with notes from your friends and families!

