



# Savor

Your Food,  
Your Drink,  
Your Experience



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



Your Perfect Day...Your Way



## So, How do I make it MY day?

First, let's remember where we're starting.

For \$149 pp, YOUR day includes:

- Ceremony Space** (Mansion, Pavilion or Gazebo)  
AND Wedding Rehearsal Time
- Rehearsal Coordination** & Management
- Cocktail Hour** in the Mansion
- Your Vandiver Event Manager** - guides you from Planning THROUGH the Big Day
- Full Gourmet Dinner**, featuring your choice of
  - 5 Hors d'oeuvres during cocktail hour
  - Salad
  - 2 Entree Choices (Buffet or Served)
  - 2 Sides
- Open Beer & Wine Bar** featuring mid to upper shelf selections
- Beautiful Gardens & Firepits**
- Tables** (Dining, DJ, Gifts, etc.)
- Chivari Chairs**
- Dinnerware & Barware**
- Linens**, (Toppers and "to-the-floor bottoms" in a variety of colors)
- Set-Up, Tear-Down and Clean-Up**
- Heat & A/C** throughout Pavilion, Mansion and Guest Rooms
- Copious complimentary parking**, on and off-street
- All Servers and Bartenders**
- NO hidden fees** such as cake cutting, parking or corkage fees
- 5 Hours of Ceremony, Cocktail and Reception Time!
- Subject to applicable taxes.

A HUGE assortment of menu options and upgrades, including full bar, signature drinks, and special dietary items are also available.

Minimums, customizations and other important details are detailed herein.

Read On for Included Items, Upgrades, & Options  
on Menu, Bar & Facility

Everything  
in one  
"amazing"  
place

# Appetizers

FIVE appetizers are included with your base package .  
You can always add appetizers to your selected option for just  
\$5/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 Sweet Potato Blini 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

Roasted Garlic Shrimp GF

Bacon-Wrapped Scallops or Shrimp GF

Soy and Sesame Glazed Chicken Satays, Thai Peanut Sauce GF

Beef Bulgobi, 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

Sicilian Pork Meatballs with Greens

Greek Turkey Meatballs with Feta

Spicy Lamb Meatballs with Greek Yogurt

Vegan Meatball in Thai Red Curry Sauce VG

Avocado and Cucumber Poke on Coconut Rice VG

# 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 Grilled Apples V

Cheesy Crab Spread

Crispy Pork Belly, Berry Chutney

## 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:** Roasted Zucchini, Summer Squash, 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**

**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**



## 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/Carmelized 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

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

*Homemade from scratch*

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, **+\$3 / \$10**



## 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 / Red Blend / Cabernet Sauvignon and a 10-Year Gran Reserva Tempranillo from Spain's Anciano Vineyard.

### Popular Bar Additions

#### Add Open Liquor Bar +\$15

A wonderful selection of mid-to-upper shelf liquors and mixers to complement your Beer & Wine Bar

Pre-reception Pitcher of Mimosa +\$45

Pre-reception Bucket of Beers +\$45

Bottled Water +\$2 pp

Coffee Bar: +\$3 pp

Sparkling Wine Toast +\$5 pp



### Vandiver House Specialty Sangria

Terrific all year round! White Peach or Red Berry: +\$5.00pp

### Signature Drinks

Let's create something together that brings in your colors, tastes or perhaps celebrates your family heritage! Pricing varies, let's chat.

### Specialty Beers, Wines, Liquors

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

### 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, Dogs, Cats, etc.
- Brands subject to change
- Last call approximately 20 minutes prior to end of event

## OTHER 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!

### Table and Chair Linens

Over 30 linen topper colors, and white or ivory napkins, are already included. See your Event Manager for other Specialty Items such as Table Linens, Napkins, Chair Covers, Table Runners

### Additional Time

Extend your event up to

Half Hour: +\$3pp / One Hour: +\$5pp

Please remember that Alcohol Service will only be for 4 hours and all events end by 9PM. Price includes non-alcoholic beverages during the extended time, additional service, etc. (\$200 minimum)

### 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: Custom B&G dessert (ask EM for details), Waters, UTZ Chips, Map of Havre de Grace, Local event information. 6 bag minimum

### Vandiver Mansion Guest Book Frame

A beautiful picture of the Mansion Vandiver Inn on canvas that's also your guest book. Ready to hang in your home with notes from your friends and families!

