



EXPERIENCE!
THE VANDIVER INN
PRIVATE
PARTIES & EVENTS

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VANDIVER INN, BECAUSE LIFE IS A SPECIAL EVENT

FOR OVER 30 YEARS, THE VANDIVER INN HAS PROVIDED “COMFORTABLY ELEGANT DINING AND LODGING” TO THOUSANDS OF GUESTS. AS ONE OF THE HIGHEST RATED VENUES IN THE AREA, WE ARE EXCITED TO BRING YOU A WONDERFUL GOURMET DINING EXPERIENCE, ELEGANTLY SERVED IN A STRIKING SETTING BY COMMITTED PROFESSIONALS. **HIGHLIGHTS OF A VANDIVER EVENT:**

CHOICE OF SPACES ALL INCLUDE WI-FI SPEAKER, MIC, AND 75" SCREEN.

- **MANSION** – ELEGANT SURROUNDINGS WITH A 30+ PERSON DINING ROOM, GRAND PORCH AND LOUNGE GREAT FOR BREAKOUT AND MEETING SPACE AS WELL.
- **PAVILION** – BEAUTIFUL YEAR-ROUND, CENTRALLY HEATED AND AIR-CONDITIONED PAVILION LOCATED BEHIND THE MANSION, SURROUNDED BY OUR GORGEOUS GARDENS & FIRE-PITS. SEATS UP TO 180, BUT LARGER COCKTAIL PARTIES / “MEET & GREETS” ARE VERY COMFORTABLE FOR UP TO 250 GUESTS.
- [**CLICK HERE FOR A 360-DEGREE TOUR**](#) (CLICK THE LINK ON THE MAIN PICTURE)

CUSTOM, GOURMET DINING OPTIONS FROM OUR AWARD-WINNING CHEFS HIGHLIGHTS TRADITIONAL FAVORITES AND THE NEWEST TRENDS.

EXPERTLY CURATED WINE, BEER AND LIQUOR LIST FEATURING POPULAR FAVORITES AND MANY TOP-SHELF OPTIONS. SIGNATURE AND CRAFT COCKTAILS AVAILABLE UPON REQUEST!

PROFESSIONAL SERVICE. EVERY VANDIVER EVENT IS SUPPORTED BY OUR HIGHLY-TRAINED STAFF, COORDINATED BY YOUR EVENT MANAGER, AND MANAGED TO YOUR HIGHEST EXPECTATIONS.

LODGING - 22 BEAUTIFUL GUEST ROOMS WITH GOURMET BREAKFAST, WI-FI AND ALL ENSUITE. INCLUDES THE O’NEILL GUEST HOUSE (3 BEDROOMS, 2 APARTMENTS & MEETING SPACES)



VANDIVER INN PAVILION



VANDIVER INN MANSION



VANDIVER INN MANSION

Private Parties & Dinners at the Vandiver Inn

Price includes sooo much, see [Page 3](#) for everything that's included. Also see: “[Minimums & Other Business issues](#)”

MENU NOTES: GF: Gluten Free / V: Vegetarian / VG: Vegan

www.vandiverinn.com / 301 S Union Avenue in Historic Havre de Grace, MD

SO SIMPLE, DELICIOUS & SO MUCH INCLUDED!

ALL OF THE DINING PROGRAMS
HEREIN HAVE **SIMPLE ONE-STOP
PRICING** AND INCLUDE ALL OF THE
FOLLOWING:

- ❑ **YOUR VANDIVER EVENT TEAM** – PROFESSIONALLY GUIDES YOU, FROM PLANNING AHEAD OF TIME, THROUGH CLEANUP.
- ❑ **ALL SERVERS AND BARTENDERS**
- ❑ **AN AMAZING GOURMET MEAL CURATED BY VANDIVER'S AWARD-WINNING CHEFS!**
- ❑ **USE OF THE VANDIVER PAVILION OR MANSION AND PORCHES AND GARDENS, BASED ON GROUP SIZE.**
- ❑ **COMPLIMENTARY AUDIO/VISUAL:** MIC, LARGE TV SCREEN, LAPTOP CONNECTIONS, SPEAKER, PODIUM, BACKGROUND MUSIC
- ❑ **LINENS IN YOUR CHOICE OF COLORS, (TOPPERS AND “TO-THE-FLOOR BOTTOMS” – FOR OUR 4' AND 5' ROUND TABLES, PAVILION EVENTS)**
- ❑ **BEAUTIFUL GARDENS, FIRETABLE, & FIREPITS**
- ❑ **TABLES, GORGEOUS CROSSBACK CHAIRS WITH CUSHIONS** – TABLE CHOICES INCLUDE OUR SIGNATURE WOODEN FARM TABLES AND TRADITIONAL ROUNDS.
- ❑ **DINNERWARE & BARWARE**
- ❑ **SET-UP, TEAR-DOWN AND CLEAN-UP** OF YOUR EVENT.
- ❑ **CENTRAL HEAT & A/C THROUGHOUT PAVILION, MANSION AND GUEST ROOMS**
- ❑ **COPIOUS COMPLIMENTARY PARKING, ON AND OFF-STREET**
- ❑ **NO HIDDEN FEES** SUCH AS CAKE CUTTING, PARKING OR CORKAGE FEES
- ❑ **3 HOURS OF EVENT TIME + ONE HOUR BEFORE FOR YOUR OWN SPECIAL TOUCHES & AND HOUR AFTER FOR TEAR-DOWN**
- ❑ **LOTS OF UPGRADE AND ADDITIONS AVAILABLE (SEE HEREIN)**
- ❑ **SPECIAL RATES FOR NON-PROFITS** MAY BE AVAILABLE.



VANDIVER INN
PRIVATE
PARTIES & EVENTS

OUR STAFF WORKS HARD TO ENSURE THE SUCCESS OF YOUR EVENT AND WHILE GRATUITY IS NOT INCLUDED, IT IS CERTAINLY APPRECIATED!

“THE STANDARD” GOURMET DINING OPTION

THE STANDARD DINING OPTION ALLOWS YOU TO CREATE YOUR OWN CURATED DINING PACKAGE THAT INCLUDES:

1 SALAD

2 ENTREES

2 SIDES

CHEF’S CHOICE DESSERT

\$55PP, INCLUDES FOOD, FACILITIES, SERVERS, ETC.



START HERE: THE “STANDARD” ENTREE CHOICES FRESH CHICKEN DISHES

ALL CHICKEN OPTIONS FEATURE COLEMAN FARMS, LOCALLY SOURCED, ALL NATURAL AND HORMONE-FREE.

FRESH CHICKEN BREAST, STUFFED WITH YOUR CHOICE OF:

- GOUDA & SPICED APPLE SAUCE GF
- PROSCIUTTO & MOZZARELLA WITH A ROASTED TOMATO SAUCE GF
- GOAT CHEESE WITH A LEMON & SUNDRIED TOMATO SAUCE GF
- HERB SOURDOUGH STUFFED CHICKEN BREAST WITH PAN GRAVY

OTHER POULTRY OPTIONS

- CHICKEN PERI-PERI: PORTUGUESE GRILLED AIRLINE CHICKEN BREAST TOPPED WITH A FRESH TOMATO SALSA
- 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

BEEF

- POT ROAST WITH A FRENCH TWIST, BRAISED, RED WINE W/ONION, & CARROTS **GF**
- GRILLED HERB RUBBED ANGUS FLAT IRON STEAK **GF** (+\$3.50PP)
- SANTA MARIA STYLE TRI-TIP STEAK **GF** (BUFFET ONLY+\$3.50PP)



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 (VEGAN UPON REQUEST)**
- TRI-COLORED PASTA SPIRALS WITH HOMEMADE PISTACHIO PESTO & ROASTED TOMATO GARNISH **VEGAN**
- GRILLED CHIPOTLE LIME CAULIFLOWER WITH A FRESH HERB SALSA MADE W/ VINEGAR & PARSLEY **GF & VEGAN**
- ROASTED PORTOBELLO MUSHROOMS IN AN ASIAN-STYLE SAUCE **GF & VEGAN**

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**

SURF

- LOBSTER (AND/OR CRAB) MAC 'N CHEESE: CHEDDAR & 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**
- PENNE WITH SAUTEED SHRIMP, GARLIC & FRESH TOMATOES **GF**

THE “STANDARD”

LOCALLY SOURCED FRESH GREENS.

SELECT ONE BELOW.

ONE SALAD CHOICE IS INCLUDED IN YOUR BASIC PACKAGE. SALADS CAN BE PLATED AS A SEATED COURSE OR ON THE BUFFET. 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, WITH 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 BLEU 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

THE “STANDARD”: SOUPS & SIDES

SIDES - CHOOSE TWO

- CHIMICHURRI ROASTED CAULIFLOWER **V, GF**
- HAND SMASHED POTATOES:
 - REGULAR
 - GARLIC
 - WASABI
- 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 **VG**
- RICE: WILD, PILAF OR COCONUT **GF, VG**
- LEMONY FARRO WITH PEAS: **VG**
- SEASONAL VEGETABLE MEDLEY **VG, GF**



SOUPS, HOMEMADE FROM SCRATCH

YOU CAN REPLACE YOUR SALAD COURSE WITH SOUP FOR NO CHARGE. IF PRESENTED AS A SEPARATE COURSE, +\$6PP.

- 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**

THE “STANDARD”: GET THIS PARTY STARTED (WITH OPTIONAL APPETIZERS!)

YOU CAN ALWAYS ADD APPETIZERS TO YOUR SELECTED OPTION FOR JUST +\$6PP/SELECTION
UNLESS OTHERWISE NOTED, INCLUDES SERVICE CHARGES

VANDIVER'S POPULAR WELCOME TABLE - A BEAUTIFUL
DISPLAY OF POPULAR CHOICES, WAITING FOR YOUR GUESTS AS
THEY ARRIVE!

- ANTI PASTO TABLE + 12PP**
A WONDERFUL SELECTION OF ITALIAN CHEESES, AND
CURED MEATS, HOMEMADE DIPS TOASTS AND CRACKERS
- FRUIT, VEGETABLES & ARTISANAL CHEESE TABLE + \$9PP**
FANTASTIC DISPLAY OF ARTISANAL CHEESES
COMPLEMENTED WITH A BEAUTIFUL DISPLAY OF FRESH &
DRIED FRUITS & NUTS.
- ADD HOT CRAB DIP & CRISPS +\$8PP (NOT
STANDALONE)**



PASSED APPETIZERS (+ \$6PP/SELECTION)

STREET TACOS - EACH OPTION COUNTS AS ONE SELECTION, (NOTE: WE CAN'T "MIX & MATCH")

- MINI CORN TORTILLAS, TOPPED WITH COTIJA (MEXICAN CHEESE) & AVOCADO CREMA.
- SHREDDED GREEN CHILI CHICKEN **GF**
- SHREDDED CONFIT DUCK IN MOLE SAUCE (MEXICAN CHILI, NUT & 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, CHIPOTLE BOURBON MAPLE SYRUP SHRIMP SALAD
ON MINI SWEET HAWAIIAN ROLLS
- FRIED OYSTER PO-BOY, REMOULADE

SOUP SHOTS MINI-SERVING OF OUR POPULAR HOMEMADE SOUPS AND BISQUES (SEE OUR

STANDARD SOUP CHOICES HEREIN FOR YOUR SELECTION)

MINI FLATBREADS: MINI-FLATBREADS OR PARMESAN ROUNDS **GF**, TOPPED WITH YOUR CHOICE OF THE FOLLOWING:

- FRESH TOMATOES, FRESH MOZZARELLA, BASIL, GARLIC & OLIVE OIL,
- BRIE & APPLE SLAW **V**
- CRISPY PORK BELLY & BERRY CHUTNEY
- CHEESY CRAB SPREAD

INDIVIDUAL APPETIZER BITES

- DATES, 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 + 2PP**
- 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 BULGOGI, KOREAN BBQ SAUCE **GF**
- SALAD SKEWER, CHOICE OF: CAPRESE **VG / GF** OR WATERMELON & FETA **VG / GF** (SEASONAL)

SPOONS & BOWLS

FUN BITES 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**

MINI-MOROCCO TACOS

PHYLLO TARTLETS W/YOUR CHOICE OF FILLING & TOPPED W/GREEK YOGURT & MINT,

- SHREDDED POMEGRANATE LAMB
- SHREDDED APRICOT HONEY CHICKEN & SWEET POTATO, TOASTED CHICKPEAS **VG**

STEP IT UP

POPULAR ENTREE UPGRADES TO THE “STANDARD”

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 **GF**
- COCONUT THAI RED CURRY SNAPPER, KAFIR LIME, WITH FRESH PEPPERS **GF**
- BAKED GROPER (OR OTHER IN-SEASON FISH), SICILIAN PISTACHIO CRUS & ROASTED RED PEPPER SAUCE **GF**
- LOBSTER RAVIOLI IN A WHITE WINE CREAM SAUCE

THEMED MENUS

AFFORDABLE, GLOBAL CUISINES

\$55/PER PERSON, INCLUDES FACILITIES, FOOD, AND SERVICE. ALL MENUS INCLUDE WATER, ICED TEA, LEMONADE OR CIDER PUNCH (SEASONAL), AND BREAD SERVICE. NO SUBSTITUTIONS ALLOWED, BUT UPGRADES AND CUSTOMIZATION CAN BE ACCOMMODATED WITH APPROPRIATE UPCHARGES. THESE MENUS ARE SERVED AS A BUFFET ONLY. MANY OTHER THEMES AVAILABLE INCLUDING GERMAN, NEW ENGLAND, SPANISH, PORTUGUESE, AND MORE--JUST ASK!

ITALIAN FAMILY

FEATURING ARUGULA SALAD WITH PARMESAN, LEMON, AND WALNUTS, PENNE PASTA WITH ROASTED TOMATO MARINARA, HOMEMADE SICILIAN PORK MEATBALLS, CHICKEN MARSALA, POLENTA CAKES WITH WILD MUSHROOMS, ROASTED BROCCOLINI, AND TIRAMISU.

MARYLAND

FEATURING MARYLAND SPICY CRAB SOUP, SUCCOTASH, OLD BAY CRISPY FINGERLING POTATOES, DELMARVA CHICKEN BBQ, ROLLS, CARVED PIT BEEF, HORSEY SAUCE, HOMEMADE BERGER COOKIES

TEX-MEX

FEATURING GRILLED ELOTE (CORN) SALAD, BEEF, CHICKEN AND VEGGIE FAJITAS WITH CONDIMENTS (GUACAMOLE, SHREDDED MEXICAN CHEESE, ROASTED TOMATO SALSA), CREAMY GREEN CHILE CHICKEN ENCHILADAS, BLACK BEANS, COCONUT RICE, AND CHURROS WITH MEXICAN CHOCOLATE DIPPING SAUCE.

SOUTHERN COMFORT

FEATURING REDSKIN POTATO SALAD, ROLLS, NORTH CAROLINA PULLED PORK BBQ, COLESLAW, CAJUN SHRIMP, CHEESY GRITS, AND KEY LIME PIE.

CLUB MED

FEATURING GREEK SALAD, LEMONY QUINOA PILAF, VEGETABLE, CHICKEN AND SHRIMP KEBABS, CRISPY LEMON POTATO WEDGES, AND CARDAMOM PISTACHIO CAKE WITH BLOOD ORANGE SYRUP.

SOUTHERN FRENCH

FEATURING MIXED GREENS, ROASTED POTATO AND HARDBOILED EGG SALAD WITH CHAMPAGNE DIJON DRESSING, MUSSELS IN WHITE WINE, SHALLOT, AND GARLIC SAUCE, BUTTERED EGG NOODLES, PROVENCAL ZUCCHINI, COQ AU VIN (CHICKEN BRAISED IN RED WINE WITH MUSHROOMS AND PEARL ONIONS), AND CREME BRULEE

(OTHER) ELEGANT LUNCHEON OPTIONS

THE VANDIVER EXECUTIVE LUNCHEON

INCLUSIVE OF PRIVATE USE OF THE FACILITY FOR 3 HOURS + 1 HOUR FOR SET UP + TABLES, CHAIRS, DISHWARE, GLASSES AND SERVICE .

- \$35 PER PERSON (SOUP, SALAD, PASTA, GRILLED CHICKEN, AND DESSERT)
- BUFFET STYLE ONLY
- PLEASE LET US KNOW IF DIETARY RESTRICTIONS WELL IN ADVANCE (AT LEAST 24 HRS) AND WE'LL DO OUR BEST TO ACCOMMODATE

THE EXECUTIVE LUNCHEON CONSISTS OF THE FOLLOWING, SERVED BUFFET STYLE

ONE VEGETARIAN SOUP

- ROASTED BUTTERNUT SQUASH BISQUE **VG, GF**
- ROOT VEGETABLE AND CHEDDAR BISQUE **V, GF**
- ROASTED TOMATO AND BASIL BISQUE **V, GF**
- MUSHROOM AND BRIE BISQUE **V, GF**

ONE SALAD:

- KALE & BRUSSEL SPROUT SALAD WITH ALMONDS, CRANBERRIES AND PARMESAN **V, GF**
- CAESAR SALAD **V**
- THIRDWAY FARM GREENS, CANDIED PECANS, CRUMBLED FETA, FRESH BERRIES **V, GF**
- GARDEN SALAD **VG, GF**

ONE PASTA & GRILLED CHICKEN BREAST,

CHICKEN SERVED ON THE SIDE, GUEST CHOICE **GF**

- PENNE PASTA IN CREAMY SPINACH AND BASIL SAUCE **V**
- LINGUINE TOSSED WITH PISTACHIO PESTO (VEGAN) **VG**

PLUS ONE DESSERT (CHOOSE ONE)*:

- CHEF'S CHOICE MINIS OR
- CHEESECAKE WITH BERRIES

CHOOSE ONE OPTION FOR THE GROUP FROM EACH SECTION. PLEASE LET US KNOW IF YOU NEED GF AND OTHER DIETARY RESTRICTIONS AT LEAST 72 HOURS PRIOR AND WE WILL DO OUR BEST TO ACCOMMODATE.

(OTHER) ELEGANT LUNCHEON OPTIONS

THE LITE LUNCHEON

INCLUSIVE OF PRIVATE USE OF THE FACILITY FOR 3 HOURS + 1 HOUR FOR SET UP + TABLES, CHAIRS, DISHWARE, GLASSES AND SERVICE .

- \$39 PER PERSON
- PLEASE LET US KNOW IF DIETARY RESTRICTIONS WELL IN ADVANCE (AT LEAST 72 HRS)
- INCLUDES CENTRAL COFFEE & TEA BAR W/ HOT WATER, W/ ASSORTED TEAS

ON THE TABLES: MINI ASSORTED SCONES, CLOTTED CREAM, LEMON CURD, WATER

PICK ONE STARTER: A CUP OF SOUP SERVED AT THE TABLE:

- BUTTERNUT SQUASH BISQUE
- MARYLAND CRAB BISQUE
- CREAMY TOMATO AND BASIL BISQUE
- MUSHROOM AND BRIE BISQUE
- CHICKEN, ORZO AND SPINACH SOUP

PICK THREE SAVORY BITES FROM THE FOLLOWING, SERVED AT A CENTRAL TABLE

- CREAM CHEESE AND CUCUMBER ON WHITE BREAD
- EGG SALAD ON MINI POTATO BUNS
- LIGHTLY CURRIED CHICKEN SALAD WITH WALNUTS AND GRAPES ON MINI BUNS
- HAM AND CHEESE ON WHEAT TRIANGLES
- HUMMUS ON MINI PITA BREAD
- HAM ON MINI CHEDDAR BISCUITS
- GRILLED CHEESE AND BACON BITES

PICK 3 SWEET BITES: (SERVED AT A CENTRAL TABLE)

- MINI FUDGE BITES
- LEMON BARS
- SHORTBREAD BITES WITH RASPBERRY JAM
- BLONDIE BITES
- MINI SUGAR COOKIES
- MINI CHOCOLATE CHIP COOKIES
- MINI STRAWBERRY SHORTCAKE BITES

COCKTAIL PARTIES

A SMALL PLATES MENU FOR A “COMFORTABLY ELEGANT” SOCIAL GATHERING

- **IMPORTANT:** THIS IS A SMALL PLATES/COCKTAIL PARTY MENU. UNLESS AN AMPLE AMOUNT OF MENU OPTIONS ARE SELECTED, THIS SHOULD NOT BE CONSIDERED A DINNER AND SHOULD NOT BE COMMUNICATED TO GUESTS AS SUCH.
- **A MINIMUM OF 3 SELECTIONS** FROM THIS LIST ARE REQUIRED.
- REQUIRES AN ALCOHOLIC BAR OPTION, SEE HEREIN
- PRICES LISTED ARE PER PERSON, SEE HEREIN FOR EVENT MINIMUMS
- **PRICING INCLUDES EVERYTHING LISTED ON PAGE 4 HEREIN, EXCEPT FOR THE MULTI-COURSE MEAL OPTION.**

CHOOSE AT LEAST THREE FROM THE FOLLOWING OPTIONS:

WELCOME TABLES, \$15PP, CHOOSE ONE OR THE OTHER

ANTI PASTO TABLE

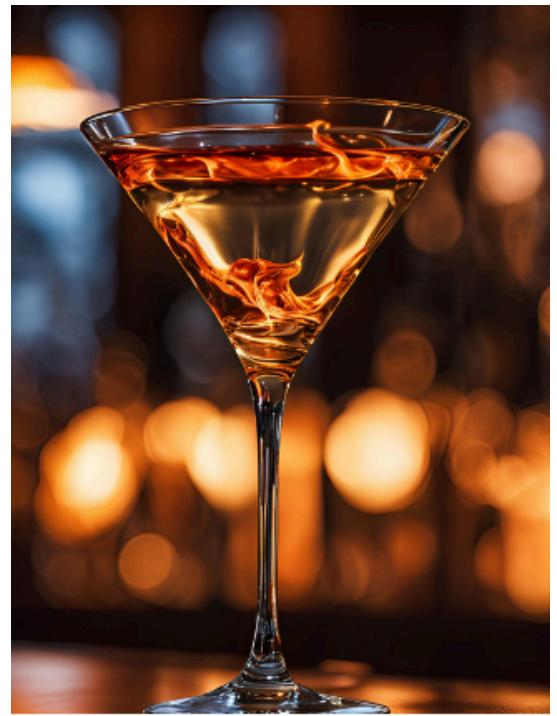
A WONDERFUL SELECTION OF ITALIAN CHEESES, AND CURED MEATS, HOMEMADE DIPS TOASTS AND CRACKERS

FRUIT, VEGETABLES & ARTISANAL CHEESE TABLE

FANTASTIC DISPLAY OF ARTISANAL CHEESES COMPLEMENTED WITH A BEAUTIFUL DISPLAY OF FRESH & DRIED FRUITS AND NUTS.

CHEF'S WELCOME TABLE TAKES OUR CHEF'S FAVORITES FROM THE ANTI PASTO AND FRUIT & CHEESE TABLES - SAME PRICE

ADD A CRAB DIP TO EITHER OF THE ABOVE WELCOME TABLES FOR +\$6PP



MORE SELECTIONS ON THE NEXT PAGE!

MORE COCKTAIL PARTY SELECTIONS

THREE PASSED HORS D'OEUVRES, \$20PP

CHOOSE THREE PASSED APPS OFF OF OUR REGULAR REGULAR MENU SELECTIONS HEREIN

PREMIUM SLIDER STATION, \$22.00PP

HERB AND SPICE RUBBED TRI-TIP STEAK AND HOUSE SMOKED TURKEY, PLUS MASHED POTATOES, ROLLS AND BUTTER (IF YOU'D LIKE BEEF TENDERLOIN IT WOULD BE +\$3/PERSON)

PASTA STATION, \$18PP, INCLUDES THE FOLLOWING, NO NEED TO CHOOSE:

- PASTA TOSSED IN PISTACHIO PESTO (VEGAN)
- TOPPERS: GRILLED CHICKEN, GARLIC SHRIMP
- SAUCES: WHITE WINE CREAM SAUCE, ROASTED TOMATO MARINARA

MARYLAND STATION, \$18PP, INCLUDES THE FOLLOWING, NO NEED TO CHOOSE:

- HOT CRAB DIP CENTERPIECE WITH TOASTS
- VEGETABLE DISPLAY WITH HOMEMADE RANCH DIP VEG
- SWEET CORN HUSH PUPPIES (GF, VEG)
- TOPPINGS BAR FEATURING: CRISPY BACON, HONEY BUTTER, OLD BAY DIPPING SAUCE

ASSORTMENT OF HOUSE MADE DESSERTS (MENU CHOICES TBD), \$9.00PP

STREET TACO BAR, \$16PP INCLUDES THE FOLLOWING (NO NEED TO CHOOSE)

- GRIDDLED CORN TORTILLAS (GF)
- TACO FILLINGS: SHREDDED GREEN CHILI CHICKEN (GF), CARNITAS (GF), TOASTED CORN, POBLANO, POTATO (VEGAN, GF)
- TACO TOPPINGS: SHREDDED ROMAINE, AVOCADO LIME CREMA, COJITA (MEXICAN WHITE CHEESE), CILANTRO, PICO DI GALLO
- BASKETS OF TORTILLA CHIPS & HOT QUESO DIP



DRINK UP!

VANDIVER BAR OPTIONS FEATURE A VARIETY OF POPULAR BEERS AND WINES. ALL OPEN BARS INCLUDE SOFT DRINKS, ICED TEA, OR LEMONADE, OR A SEASONAL CIDER PUNCH.
BRANDS SUBJECT TO CHANGE

BEERS & CIDER (CHOOSE 3)

SAM ADAMS BOSTON LAGER / YUENGLING LAGER / CORONA / AMSTEL LIGHT / MILLER LITE / COORSLIGHT / HOUSE IPA / BLUE MOON / ANGRY ORCHARD / BUDWEISER / BUDLIGHT

WINES (NO NEED TO CHOOSE ALL ARE INCLUDED)

VANDIVER IS CONSTANTLY FINDING WONDERFUL WINES TO COMPLEMENT YOUR DINING EXPERIENCE. ALL BARS INCLUDE A PINOT GRIGIO / MOSCATO / CHARDONNAY / PROSECCO/ RED BLEND / CABERNET SAUVIGNON AND A MERLOT

- OPEN BEER & WINE BAR PRICING: INCLUDES SERVICE CHARGES (NOT A GRATUITY),**
BARTENDERS, SET-UP, ETC. OPEN BEER & WINE BAR: \$29 PP
- OPEN BEER, WINE & LIQUOR: \$36 PP
- BOTTLED WATER +\$5 PP
- COFFEE BAR: +\$4.50 PP
- SPARKLING TOAST +\$8 PP

OTHER OPTIONS INCLUDING CRAFT DRINKS, CASH BAR & CONSUMPTION

- CASH BAR AND BAR BY CONSUMPTION (WE WILL TALLY, AND DRINKS ARE CHARGED TO YOUR FINAL INVOICE): \$6 BEER / \$9 WINE / \$11 MIXED - **\$250 MINIMUM, ANY DIFFERENCE BETWEEN CASH BAR RECEIPTS AND THIS MINIMUM WILL BE BILLED TO YOUR FINAL INVOICE.**
- CRAFT & SPECIALTY DRINKS, SPECIALTY WINES, BEERS OR LIQUORS ALSO AVAILABLE - SEE YOUR EVENT MANAGER FOR PRICING LET'S GET CREATIVE FOR YOUR EVENT!

BAR NOTES - VERY IMPORTANT

- NO MULTI-LIQUOR DRINKS OR SHOTS
- NO BYOB ANYTIME, ANYPLACE – CONSEQUENCES INCLUDE SHUT DOWN OF VANDIVER BAR WITH NO REFUNDS
- BAR SERVICE IS LIMITED TO 2.5 HOURS, EVEN IF THE EVENT TIME IS EXTENDED BEYOND THAT. LAST CALL APPROXIMATELY 20 MINUTES PRIOR TO END OF EVENT
- WE ID EVERYONE.

MINIMUMS & OTHER BUSINESS ISSUES

PLEASE READ

MID-WEEK FOOD & BEVERAGE MINIMUMS (M-TH), NON-WEDDINGS. PLEASE REFER TO PAGE 4 IN THIS PACKET FOR ALL OF THE ITEMS VANDIVER PROVIDES TO YOU.

- **LUNCHEONS: EVENT START TIME BEFORE 1 PM**
 - PAVILION: \$1,500
 - PARLOR: \$800
- **DINNERS: EVENT START TIME 1PM OR LATER**
 - PAVILION: \$2,000
 - PARLOR: \$1,200

WEEKEND EVENTS, FOOD & BEVERAGE MINIMUMS

- **PEAK PERIODS: MAY-JUNE, SEPT-MID DEC**
 - FRIDAYS & SUNDAYS: \$ 9,500 / SATURDAYS: \$ 15,000
 - DEC 31 AND THE SUNDAYS BEFORE MEMORIAL & LABOR DAY CARRY THE ABOVE SATURDAY MINIMUM
- **OFF-PEAK PERIODS: JAN-APR, JUL-AUG, LATE DEC.**
 - FRIDAYS & SUNDAYS: \$ 8,000 / SATURDAYS: \$ 12,000

FOR ALL EVENTS

- VANDIVER RESERVES THE RIGHT TO LOWER MINIMUMS AS WE GET CLOSER TO THE EVENT DATE, **SO IT NEVER HURTS TO ASK!**
- IN RESPECT TO OUR HISTORIC NEIGHBORHOOD, EVENTS MUST END BY 9PM, BUT REMEMBER, THERE ARE PLENTY OF PUBS AND RESTAURANTS JUST STEPS AWAY TO CONTINUE THE PARTY. MANSION AND ALL PUBLIC AREAS INSIDE AND OUT CLOSE PROMPTLY AT 10PM. ONLY GUESTS REGISTERED TO A PARTICULAR ROOM WILL BE PERMITTED ON PROPERTY IN THEIR ROOM AFTER 10PM.

GRATUITY POLICY: OUR STAFF WORKS HARD TO ENSURE THE SUCCESS OF YOUR EVENT AND WHILE GRATUITY IS NOT INCLUDED, IT IS CERTAINLY APPRECIATED!