



Experience!

**Your Food,
Your Drink,
Your Experience.**

**PRIVATE DINNERS,
LUNCHEONS & PARTIES**
at the VANDIVER

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

vandiverinn

Because Life is a Special Event...

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 wonderful gourmet dining experience, elegantly served in a striking setting by committed professionals. Here are some benefits of a Vandiver Event:

Choice of Spaces

- **Mansion** – Elegant Surroundings with a 30+ person dining room, Grand Porch and Lounge
- **Pavilion** – Beautiful year-round, centrally heated and air-conditioned Pavilion located behind the Mansion in our gorgeous gardens and fire-pits. Seats up to 180, but larger Cocktail Parties / "Meet & Greets" are very doable for up to 250 Guests.

Custom, Gourmet Dining Options from our Award-Winning Chefs. Dining that 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, managed by your Event Manager and managed to your highest expectations.



So Simple. So Tasty... So Much

Here's our simple one price per person:

\$50pp

And here is what it includes.

- ❑ **Your Vandiver Event Team – Professionally** guides you from Planning THROUGH the Big Day.
- ❑ **Wonderful multi-course Gourmet Meal**, with a cornucopia of choices that includes:
 - ❑ Salad
 - ❑ 2 Entree Choices
 - ❑ 2 Sides
 - ❑ Chef's Choice Mini Dessert
 - ❑ Complimentary Lemonade and Iced Tea, and/or Cider Punch (seasonal)
- ❑ **Complimentary Audi/Visual:** Mic, Large TV Screen, Laptop connections, Speaker, Podium
- ❑ **Beautiful Gardens, The Vandiver FireTable, & Firepits**
- ❑ **Tables, w/Gorgeous Crossback Chairs with Cushions** – Table Choices include our Signature Farm Tables and Traditional Rounds.
- ❑ **Dinnerware & Barware**
- ❑ **An assortment of tables including Farm Tables and 5' and 4" Rounds**
- ❑ **Linens**, (Toppers and "to-the-floor bottoms" in a variety of colors, your choice – for our 4' and 5' Round Tables, Pavilion Events)
- ❑ **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
- ❑ **3 Hours of Event Time + time before for your own special touches**
- ❑ Lots of upgrade and additions available (see herein)
- ❑ *Special rates for Non-Profits may be available.*

\$1500 Minimum for Mid-Week Events.
Please see herein for Weekend Events (Fri, Sat, Sun)

Everything
in one
"amazing"
place

The Main Course - 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**



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**

Surf

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**



Bunny Stuff - Choose One

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

On The Side - Choose Two

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

+\$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**

Let's Get this Party Started!

You can always add **APPETIZERS** to your selected option for just **\$6/selection per person**, includes service charges

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** + 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 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**

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**



More Appetizers

Street Tacos

Mini Corn Tortillas, Topped with Cotija (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, 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 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

POPULAR FAVORITES

Standing Appetizers / Platters For Tables (Price Upon Request)

Antipasto Display GF

Artisan Cheese and Fruit Display GF

Hot Crab Dip

Step it Up

There are a variety of popular upgrades and additions available to either replace a standard entrée or be added as a third entrée. 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**

Drink it 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.
Selections subject to change

Beers & Cider (Choose 3)

Sam Adams Boston Lager / Coors Light / Yuengling Lager
/ Corona / Amstel Light / Miller Lite /

In-House Premiums: Heavy Seas IPA / Blue Moon

Wines (No need to choose all are included)

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

Open Bar Pricing: Includes Service Charges, Bartenders, Set-Up, etc.

Open Beer & Wine Bar: \$25 pp

Open Beer, Wine & Liquor: \$32 pp

Bottled Water +\$5 pp

Coffee Bar: +\$4.50 pp

Sparkler Toast +\$8 pp

Other bar pricing options available, including Cash Bar and Bar by Consumption, Craft Drinks, Specialty Drinks, Specialty Wines, Beers or Liquors - see your Event Manager for pricing and details.

Signature Drinks & Vandiver House Specialty Sangria

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

Bar Notes (Please Read)

- **Cash and Consumption Bars must meet a \$250 minimum. Difference between Actual charged drinks and this minimum will be added to final invoice.**
- No Multi-Liquor Drinks or Shots
- No BYOB anytime, anyplace – consequences include shut down of Vandiver Bar
- Bar Service is limited to 2.5 hours, even if the event time is extended beyond that.
- We ID Everyone.
- Brands subject to change
- Last call approximately 20 minutes prior to end of event

Picture This

Experience the Vandiver



There is Room at The Inn

A Special Holiday Menu Available Nov 30, 2024 – Jan 30, 2025

30 Guest Minimum

Lunch/Dinner: \$50/\$58 per person, Inclusive.

Weekend Minimums Apply (See herein), but call us as this becomes wishy washy as we get closer we get to any available date.

Artisan Cheese and Cracker Display

- OR -

Gourmet Veggie Display with Assorted Spreads and Dips

A Holiday Gourmet Buffet Feast:

Choose ONE Salad:

- Chefs Fall and Winter Salad (Greens, Roasted Butternut Squash, Crumbled Goat Cheese, Candied Pecans) with Pomegranate Vinaigrette (GF, Veggie)
 - Caesar Salad (Veggie)
 - Garden Salad (GF, Vegan)

Choose THREE Sides:

- Seasonal Vegetable Medley (VEGAN)
- Green Beans w/ Caramelized Onions (GF, VEGAN)
- Roast Garlic Smashed Potatoes (VEGETARIAN, GF)
 - Roasted Rosemary Potatoes (GF, Vegan)
 - Maple roasted sweet potatoes, (VEGAN, GF)
- Penne Pasta with Pistachio Pesto and Roasted Tomatoes (VEGAN)
- Homemade Four Cheese Mac N Cheese (VEGETARIAN)

Choose TWO Entrees:

- Grilled Chicken Piccata (GF)
- Herb and Sourdough Stuffed Chicken Breast, Pan Gravy
 - House Smoked Turkey Breast (GF) (Carved)
- Highlands Cottage Pie (Ground Beef, Carrots, Peas in a Rich Beef Gravy Topped with Puff Pastry)
 - French Style Pot Roast with Gravy (GF)
- Apricot Chutney Stuffed Pork Loin, Wrapped in Bacon (GF) (Carved)

Choose ONE Dessert:

- Chef's Choice Mini Desserts
 - Tiramisu
- New York Style Cheesecake with Berry Sauce

Menu Changes/Upgrades are subject to additional charges and must be approved By Vandiver.

Cash Bars (Full Open and Beer/Wine) available with \$250 Minimum (see herein for details)

Dinners include:

3 hours of event time, plus 1 hour of set-up just prior to the event start time.

Water Pitchers on Tables

"To the Floor" White or Ivory Linens, plus Holiday Colored Topper And/Or Use of our Signature Farm Tables (Can be mixed in with 5 ft rounds)

Cider Punch or Lemonade, and Iced Tea

