

— *Special Additions* —

Ask your coordinator for pricing

**Stationary Cheese, Tapas or
Seafood Tables**

**Our Famous S'mores Service
with Homemade Marshmallow**

Hands down our most popular service. The marshmallows make this traditional treat extra special.

**After Party Sandwich Platters,
Antipasta Platters, or Cheese Plates**

Our White Peach Sangria Base
to add to your Wine for a Signature Drink

Rehearsal Dinners & Post Event Brunches

We have several menus to choose from
please ask your coordinator.

DISHCATERING WEDDINGS



Visit www.gottahavedish.com
3023 Highway 29, Frenchtown NJ. 08825 ■ 908-996-0208

Client FAQ's

- A 3 tier Buttercream Iced, Vanilla or Chocolate Wedding Cake is included in your package price. If you prefer to supply your own cake your price per guest will decrease by \$2.00 Per person
- Guests Count is due 12 days prior to event date. Client may increase guest count up to 1-day prior but NOT decrease count. Any leftovers are property of the client the coordinator will be instructed by the client what to do with the leftovers.
- Vendor meals are available for \$25 per vendor. Vendors are feed from a Buffet from the kitchen tent if the client would like to include your vendors in a plated or buffet from the main tent, the charge is \$50 per vendor.
- Children's meals are available for \$60 per child. A choice of Mac-n-Cheese and Chicken Fingers or Spaghetti with marinara is available; rentals and service are also included in this price.
- There is an additional charge for a second bar. This charge is determined by Woolverton Inn & will be fully coordinated by the Woolverton.
- All Coffee service for these events is buffet style. Table service is available for \$2.00 per guests extra. This increase covers additional staff & rental goods. A staffed Cappuccino & Espresso bar is available for \$4 per person as well, Dish Catering will coordinate this service for you
- Please see our Stationary and specialty service additions menu for great ideas to add to your event.

– About The Woolverton Inn –

For those seeking an outstanding location for a traditional, country wedding for up to 150 guests, Woolverton Inn is ideal. We specialize in offering elegance and style not readily found today that allows family and friends to gather in a relaxed atmosphere for your wedding weekend.

We have thirteen rooms which can accommodate up to 26 people. All of our rooms have featherbeds, private baths, most have fireplaces, and/or whirlpool tubs and king size beds.

The cost to reserve the inn is \$4,300 per night (plus NJ sales and lodging taxes) – all thirteen rooms must be reserved for two nights for a weekend wedding, or one night for a Sunday wedding reception.

There is a \$2,800 location fee that includes exclusive use of the inn and grounds (perfect for wedding photos), patio and porches, as well as the rental of a carpeted, 30X75 tent with a permanent platform that includes siding.

Package Pricing Includes

Cocktail Hour with 6 Passed Hors D'oeuvres

A Plated Soup or Salad Course of your choice

Plated or Buffet Style Dinner

2 Entrees, 1 starch 1 vegetable

Wedding Cake

All Non Alcoholic Beverage & Bar Fruit Service

Our Standard White Event Rentals

(Tables Chairs, Dinnerware, Glassware)

Professional Staff Including an Event Captain, Executive Chef
& Floor Staff equalling 1 staff per 15 guests

Client responsible for supplying, photographers, music, floral design
and additional tent decor. Please ask for excellent local references.

For additional information visit...

www.WoolvertonInn.com

Autumn

– Sterling menu \$150.00 per guest –



— *Hors D'oeuvres* —

– Please Choose 6 Passing Items –

Mini Tarts Choices

Smoked Swiss & Bacon
Mild Feta & Artichoke
Caramelized Onion Filo Cup
Brandied Wild Mushroom

Asian Sampler

Spring Rolls, Shrimp Shoamai & Pork Wontons with
Ginger Soy & Mae Ploy Dips – Served in Bamboo Steam Baskets

Buttermilk Fried Chicken Skewers with Crystal Sauce
{a Specialty of Ours}

Red Curry Chicken Satay with Thai Peanut Sauce
Asparagus & Asiago Cheese wrapped in phyllo

Warm Pear & Cotswold Cheddar Toasts

Slow Roasted Tomato Bruschetta Mini Toasts

Rock Crab Claws with Drawn Butter

Spanikopita {Spinach Pie} with Lemon Yogurt Dip

Greek Minted Meatballs {Lamb or Beef} with a Tatziki

Marinated Grilled Steak Skewers with a Horseradish Sauce

Warm Chevre Crostini with Fig & Olive Tapenade

Lollipop Lamb Chops with Pear Butter or Rosemary Au Jous

Samosas with Sweet Coriander Chutney

Smoked Salmon Canapés With Lemon Dill Crème Fraiche

Lightly Fried Blue Cheese Stuffed Olives

A Classic Stuffed Mushroom Cap with Sausage Stuffing

Crab Stuffed Option for \$1 additional

**You are welcome to upgrade your choice or amounts just ask your
coordinator for information and cost difference.**

— *Plated Salad or Soup Course* —

— Choose One —

Even if you choose to have a buffet we recommend plating your first course, as this brings everyone to the table and allows the perfect opportunity for toasts, welcoming speeches, blessing etc...

Et Tu Salad

Romaine Hearts served in a Toasted Semolina Tuille with Grape Tomatoes & Red Onion Slivers in our Lemony Parmesan Dressing

The Grape & The Goat

Leafy Greens with Sautéed Green & Red Grapes Drizzled with Champagne Vinaigrette Topped with a Goat Cheese Puff

Autumn Orchard

Mixed Baby Greens with Apple Slivers, Pumpernickel Croutons & Bacon Bits in a Creamy Ranch Style or Cider Dressing

Zen Garden

Baby Greens and Julienne Garden Vegetables in a Cucumber Ribbon with Wonton Crisps with Citrus Soy Dressing
(Our House Lux Dijon Vinaigrette Also Available)

— *Soups* —

Wild Mushroom Bisque

Butternut Squash or Pumpkin Soup with A Parmesan Toast

Chicken Lemongrass or Beef Wonton {Broth Soups}

Split Pea & Proscuitto with A Crème Fraiche Swirl

Creamy Potato {with or without Roasted Garlic or Leek}

— Includes Baskets of Warmed Buttered Bread for Each Table —

— *Plated Entree Selections* —

– Please Choose 2 –

Rioja Braised Brisket

with Caramelized Nest of Onion

4 oz. Pan Seared Center Cut Filet of Beef

with Blue Cheese Butter or Classic Red Wine Demi
{6 oz or 8 oz. Available for small additional charge}

Roasted Rack of Lamb (4 Ribs)

Herb Coated with Dijon Brandy Cream Or Moroccan
Spice Style with Spiced Plum Chutney

Braised Lamb Shanks

with a Mint Gremolata

Pan Seared Pork Tenderloin

Sautéed Winesap Apples with Currants or Schezwan
Pepper Crusted with Sweet Soy Drizzle

Airline Style Roasted Breast of Chicken

Provençal with Preserved Lemon

Proscuitto & Fresh Mozzarella Stuffed Breast of Chicken

with a Roasted Red Pepper Buerre Blanc

Atlantic Salmon

Maple Glazed with Buerre Rouge or Herb Seared with
Roasted Tomato Putanesca Sauce

Broiled White Cod

Melted Leek & White Wine Butter with Toasted Capers or
Bacon Horseradish Butter

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of Roasted
Cauliflower Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

– Surf & Turf is an option for \$1.50 additional per person –

— *Plated Starch Selections* —

– Please Choose 1 –

Roasted Red Bliss Potato Cake with Rosemary & Garlic

Skin On Plank Potatoes with Spiced Sea Salt

Mashed Yukon Gold Potatoes

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Saffron & Sweet Onion Basmati Rice

Baked Sweet Potatoes

or Classic Idaho Potatoes with Infused Butter & Sour Cream

Spaghetti Squash Nests with Garlic or Maple Butter

Corn Spoon – A Sweet Corn Pudding

— *Plated Vegetable Selections* —

– Please Choose 1 –

Chive Bundled Green Beans with Sage Brown Butter

Sautéed Confetti Vegetables Zucchini, Carrot, & Yellow Squash

Golden Slow Roasted Cauliflower {Absolutely delicious!}

Steak House Style Creamed Spinach

Peas & Pearl Onions in a Butter Sauce

Ginger Candied Baby Carrots

— *Buffet Entrée Choices* —

– Please Choose 2 –

Sliced Braised Nana's Brisket

You cannot beat the flavor of this amazing slow cooked Brisket, It melts in your mouth. *Highly Recommended!

Roasted Herb Coated Top Round

Sliced to order with Seasonal Sauce Choices*

Bone In Leg Of Lamb

Sliced to Order Herb Coated with Dijon Brandy Cream
or Moroccan Spice Style with Spiced Plum Chutney

Braised Lamb Shanks

with a Mint Gremolata

Stuffed Pork Loin

Chestnut Portabella Stuffing with a Madeira Wine Sauce

All Natural Sliced Breast of Turkey

with Classic Gravy and Cranberry Chutney Sauce

Stuffed Breast of Chicken

with Prosciutto & Fresh Mozzarella
Roasted Red Pepper Buerre Blanc

Atlantic Salmon

Maple Glazed with Toasted Caper Butter or Herb Seared with
Roasted Tomato Putanesca Sauce

Broiled White Cod

Melted Leek & White Wine Butter with Toasted Capers
or Bacon Horseradish Butter

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of Roasted Cauliflower
Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

— *Buffet Starch Selections* —

– Please Choose 1 –

Rustic Red Bliss Mashers with Rosemary Butter

Skin On Plank Potatoes with Spiced Sea Salt

Mashed Yukon Gold Potatoes

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Saffron & Sweet Onion Basmati Rice

Baked Potato Bar; Sweet & Idaho Potatoes with Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, Wild Mushrooms Sauce

Roasted Root Vegetables, Squash, Potato, Carrot, Onion, Celery

Corn Spoon – A Sweet Corn Pudding

— *Buffet Vegetable Selections* —

– Please Choose 1 –

Minted Brown Butter Green Beans

Ratatouille with Zucchini, Squash, Tomato Eggplant & Onion

Golden Slow Roasted Cauliflower {Absolutely delicious!}

Lemon Parmesan Roasted Asparagus

Peas & Pearl Onions in a Butter Sauce

Ginger Candied Baby Carrots

Autumn

– Gold menu \$160.00 per guest



— *Hors D'oeuvres* —

– Please choose 6 passing Items from below –

Mini Tarts

Caramelized Onion Filo Cup,
Brandied Wild Mushroom Cups
Butternut Squash Tarts

Asian Sampler

Spring Rolls, Shrimp Shoamai & Pork Wontons with
Ginger Soy & Mae Ploy Dips – Served in Bamboo Steam Baskets.

An Excellent choice for more variety.

Duck Confit on Wonton Crisps with Grenadine Candied Onions

Tea Smoked Duck Breast Crostini with Pear & Ginger Chutney

Pecan Crusted Chicken Skewers with Sweet Jerk Sauce

Pan Seared Scallop Skewers with a Bacon Horseradish Butter

Wild Mushroom Risotto Cakes

Braised Lamb Tartlet

Lollipop Lamb Chops with Apple Butter

Fingerling Potato with Smoked Salmon Crème Fraiche & Caviar

Spaghetti Squash Nests on Pumpnickel Rounds with Chevre

Fingerling Potato with Smoked Salmon Crème Fraiche & Caviar

Soup Sips

Autumn Squash, Seafood Bisque,
Creamy Potato or Tomato with a Cheese Straw

**You are welcome to upgrade your choice or amounts just
ask your coordinator for information and cost difference**

— *Plated Salad or Soup Course* —

— Choose One —

Even if you choose to have a buffet we recommend plating your first course, as this brings everyone to the table and allows the perfect opportunity for toasts, welcoming speeches, blessing etc...

Wild Autumn Salad

A Warmed Mushroom Salad on Red & Green Leaf Lettuces, topped with Wild Mushroom Sauté & Goats Cheese in a Semolina Tuille

The Grape & The Goat

Leafy Greens with Sautéed Green & Red Grapes Drizzled with Champagne Vinaigrette & Topped with a Goat Cheese Puff

Still Life with Pear

A Composed Salad of Roasted Pear, Candied Walnuts & Imported Blue Cheese on a Bed of Baby Spinach with our Luxembourg Vinaigrette

Zen Garden

Baby Greens & Frisee with Blood Orange {when available} Red Bell Pepper & Carrots Julienne in a Wonton Ribbon with Citrus Soy Dressing

— *Soups* —

Butternut Squash or Pumpkin Soup with A Parmesan Toast

Seafood Bisque with a Crab Toast

New England Oyster Stew

Italian Wedding Soup with Kobe Meatballs & Swiss Chard

French Lentil with Proscuitto {Vegetarian is available}

— Includes Baskets of Warmed Buttered Bread for Each Table —

— *Plated Entree Selections* —

— Please Choose 2 —

Balsamic Glazed & Braised Short Ribs

8 oz. Seared Beef Filet

Five Spice Crusted with a Wasabi Cream or
Classic Mushroom Cippolini Sauce

Roasted Rack of Lamb

A Full Rack with Oregano Roasted Garlic Compound Butter

Wine Braised Ox Tail

Crispy Duck Confit Cake

with Spiced Orange Glaze

Chilean Sea Bass

with Roasted Santa Sweet Tomato with Garlic & Herbs

Seared Diver Scallops

with a Fennel Pernod Butter

Severino Hand Made Pumpkin Ravioli

Fresh Sage Brown Butter Sauce

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of
Roasted Cauliflower Topped with Chevre & A light Tomato Sauce

Verde Spiced Vegetable Empanadas

with a Chipotle Sour Cream & Pepperrade Sauce

— Surf and Turf or Mixed Plate is an option for \$1.50 Additional —

— *Plated Starch Selections* —

– Please Choose 1 –

Pan Potato Galette

White Wine & Parmesan Risotto

Double Baked Stuffed Gold Potato

Forbidden Rice, Deep Aubergine Colored Rice with a Chive Butter

Roasted Fingerling Potatoes with Herbs & Shallot

Gruyere Gratin of Potato

Polenta Cake

— *Plated Vegetable Selections* —

– Please Choose 1 –

Lemon Zested Haricot Vert Beans Bundles

Patty Pan Squash & Zucchini in a Dill Cream

Organic Baby Carrots Bunches

Bacon Wrapped Roasted Asparagus

Balsamic Roasted Baby Brussel Sprouts

— *Buffet Entrée Choices* —

– Please Choose 2 –

Prime Rib Carving Station

with Au Jus & Horseradish Crème Fraiche

Roasted Filet of Beef Carving Board

with Brandied Wild Mushroom Cream & Roasted Onion Rings

Slow Braised Short Ribs

in a Red Wine Glaze

A Classic Coc Au Vin

Wine Cooked Chicken that melts in your mouth

Tomato Veal Ragout

with a Hint of Cinnamon (This is amazing)

Sliced Breast of Turkey

with Classic Gravy and Cranberry Chutney Sauce

Autumnal Seafood Mélange

Hearty Seafood Stew with Shellfish & Fresh Fish in a Rich Broth

Chilean Seabass Putanesca

Pasta Bar with Ravioli & Penne

Made to Order; 2 Sauce Choices & 3 Toppings of your choice
All Served with Grated Reggiano Parmesan & Toasted Garlic Bits

Portabella Neapolitans

with Roasted Peppers & Red Onion, Puree of
Roasted Cauliflower Topped with Chevre & A light Tomato Sauce

— *Buffet Starch Selections* —

– Please Choose 1 –

Mashed Potato Bar with Sweet & Gold Potato; Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, & Wild Mushrooms Sauce

Wild Mushroom Risotto

Roasted Fingerling Potatoes Provencal

Long Grain Wild Rice Pilaf with Dried Cherries & Sage

Baked Potato Bar; Sweet & Idaho Potatoes with Wasabi Butter,
Toasted Garlic, Three Cheese Sauce, Wild Mushrooms Sauce

Roasted Root Vegetables, Sweet & Gold Potato, Parsnip,
Carrot, Fennel, Onion & Beet in a Trinity of Herbs {lovely}

Gratin of Gruyere Potato with Parma Ham

— *Buffet Vegetable Selections* —

– Please Choose 1 –

Haricot Vert with Grape Tomato

Patty Pan Squash & Zucchini in Dill Cream

Roasted Vegetable Trio of Cauliflower
Sweet Brussle Sprout & Baby Carrot

Lemon Parmesan Roasted Asparagus or
with a Bacon Butter

Red & Gold Beets in a Citrus Butter