

— *Special Additions* —

Please 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

Spring & Summer

MENU SELECTIONS

DiShcatering Weddings



— *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

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.

Spring & Summer

String Menu Selections \$150.00 per guest



— *Hors D'oeuvres* —

– Please choose 6 butlered Hors D'oeuvres –

Mini Tarts

Smoked Swiss & Bacon

Mild Feta & Artichoke

BBQ Pulled Pork Cups with Sour Cream Top

Also Available as a slider for \$1.00 additional

Asian Sampler

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

Classic Summer Tomato Sandwiches {seasonal}

Our Fork Shredded Chicken Salad Tea Sandwiches

Fresh Tomato Bruschetta with Basil

Chilled Rock Crab Claws with Cocktail Sauce

Buttermilk Fried Chicken Skewers with Crystal Sauce (A Specialty of Ours)

Spinach Feta Filo Triangles

Herb Grilled Chicken Skewers with Garlic Aioli

Marinated Grilled & Chilled Steak Skewers with a Horseradish Sauce

Creamy Olive Tapenade Crostini

Chilled Salmon Mousse Stuffed Grape Tomatoes or Endive Spears

Smoked Trout on Apple Slices with a Horseradish Sauce

Lollipop Lamb Chops with Pear Butter or Rosemary Au Jous

Caprese Skewers with Basil Oil

Smoked Salmon Canapés With Lemon Dill Crème Fraiche

Antipasti Skewers with Provolone, Olive & Salami

Grilled Kobe Beef Sliders with Cheese & Special Sauce for \$1.50 additional

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

— *Salad or Soup Course* —

— Choose One —

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

Et Tu Salad

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

The Grape & The Goat

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

Avocado Salad

This Classic Cuban Salad is a DiSh Favorite, Crisp Romaine, Red Pepper, Radish & Cilantro are Tossed in a Lite Lime Dressing and of Course Avocado

Zen Garden

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

Yes, Soups! Warm for spring or Chilled for summer

— *Soups* —

Cool Melon Crab & Ginger Soup

Chilled Apricot & Apple

Chicken Lemongrass or Beef Wonton {Broth Soups}

Spring Pea Soup with a Roasted Pear Garnish

Potato Soup, Chilled or Warm

Gazpacho or Chilled Cucumber Mint

Plated Entree Selections

– Please Choose 2 –

4 oz. Sliced Grilled New York Strip Steak

Topped with a Herb Compound Butter

4 oz. Chilled or Warm Center Cut Filet of Beef

with Horseradish Crème Fraiche or Caramelized Onion Chutney

Roasted Rack of Lamb

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

Sliced Leg of Lamb

with Garden Mint Gremolata

Pan Seared Pork Tenderloin

Chili Crusted with a Roasted Corn & Tomato Salsa

Grilled Airline Style Roasted Breast of Chicken

with Peach Chutney

Citrus Chili Charred Breast of Chicken

with Tomato Salsa

Atlantic Salmon

Cold Poached with a Classic Tatziki or Grilled
with a Lemon, Tomato & Baby Chive Butter

Grilled Red Snapper

with Shaved Fennel & Jicama Slaw

Grilled Portabella Neapolitans

with Roasted Peppers & Red Onion, Marinated Eggplant
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 –

Roasted Red Bliss Potato Cake with Parsley & Thyme

Skin on Plank Potatoes with Spiced Sea Salt aka “Steak Fries”

Chipotle Glazed Roasted Potatoes & Vidalia Onion

Long Grain Wild Rice Pilaf with Dried Cherries

Cumin Perfumed Basmati Rice with Apricot & Parsley

Corn Spoon – A Sweet Corn Pudding

Plated Vegetable Selections

– Please Choose 1 –

Chive Bundled Green Beans with Lemon Zest Butter

Sautéed Confetti Vegetables Zucchini, Carrot, & Yellow Squash

Grilled Summer Vegetables

Grilled Asparagus with Parmesan Curls

Spring Peas & Baby Carrots with Sweet Whipped Butter

Parmesan & Herb Roasted Tomato Halves {Seasonal}

Corn on or off the cob

Buffet Entrée Choices

– Please Choose 2 –

Sliced Grilled New York Strip Steak
with Herb Compound Butter

Grilled Marinated Carving Station
Flank Steak & Chicken Breast

Bone In Leg Of Spring Lamb
Sliced to Order. Herb Coated with Tatziki, or Cucumber Date Salad,
or Roasted Garlic & Herb Butter

Our Signature Cuban Style Pork Roast
A Slow Cooked Bone in Roast with Aioli & Roasted Onion
Our most popular entree item 7 years running!

Roasted Turkey & Beef Carving Station
with Au Jus & Horseradish Crème & Seasonal Chutney

Citrus Chili Charred Quartered Chickens
with Apple Tomatillo Salsa

Grilled Atlantic Salmon
Sauces Prepared to your Liking

Saefood Newburg Pasta
Crab, Shrimp & Poached Fish in a Creamy Sauce & Penne

Grilled Portabella Neapolitans
with Roasted Peppers & Red Onion, Marinated Eggplant
Topped with Chevre & a Light Tomato Sauce

Classic Vegetable Lazagna
Spring Veggies Baked with Cheese in a White Sauce

Buffet Starch Selections

– Please Choose 1 –

Rustic Red Bliss Mashers with Rosemary Butter

Skin on Plank Potatoes with Spiced Sea Salt

Roasted Red Bliss Potatoes

Long Grain Wild Rice Pilaf

Mint & Spring Pea Jasmine Rice

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

Corn Spoon – A Sweet Corn Pudding

Buffet Vegetable Selections

– Please Choose 1 –

Minted Brown Butter Green Beans

Grilled Summer Vegetables

Corn on or Off the Cob {Also available Mexican Style}

Lemon Parmesan Roasted Asparagus {\$1.25 pp}

Chilled Three Bean Salad

Citrus Marinated Beets Warm Or Chilled

Spring & Summer

Gold Menu Selections \$160.00 per person



— *Passing Selections* —

– Please Choose 6 Passing Items –

Hors D'oeuvres

Sweet Pea Puree Filo Cups with Ricotta Salata

Sweet Corn Madeleine's with Crème Fraiche & Caviar

Smoked Salmon Tortilla Rounds with Avocado Cream & Chervil

Spicy Crunchy Tuna Tartar in Cucumber Rounds

Tuna Tataki on Wonton Crisp with Tobiko

Pan Seared Halloumi Skewers with a Lemon Oil Dip
(This amazing Greek Friable cheese is delightful, a Must)

Prosciutto Melon Skewers or Wrapped Asparagus Spears
with a Balsamic Dip

Cold Tea Smoked Duck Sliced Thin with Peach Chutney on Toasts

Jumbo Classic Shrimp Cocktail with Spicy Sauce

Lightly Fried Oysters Served in a Gold Leaf Shell with Remoulade

Baked Clams Casino Topped with Applewood Bacon

Seasonal Ceviche in a Pink Taylor Bay Scallop Shell

Lamb or Beef Sliders with Tatziki

Grilled Kobe Beef Sliders
with Cheese & Special Sauce (\$1.50 Additional)

Smoked Salmon Croque Monsieur (Incredible)

Asian Sampler

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

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

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...

Caprese Salad

Grape Tomato & Boccancini a Marinated in Basil Pesto Oil Served in a Cup of Bib Lettuce with a Balsamic Reduction Dressing

The Grape & The Goat

Leafy Greens with Chilled Grapes, Toasted Pinenut & Boursin Topped with a Drizzle of Our House Luxembourg Vinaigrette

Savory Salad

Marinated Mushrooms & Chilled Asparagus Slivers on Baby Greens with a Balsamic Reduction Served in a Garlic Toasted Tuille Topped with A Parmesan Curl

Zen Garden

Baby Greens & Julienne of Garden Vegetables Mandarin, Orange Segments in a Wonton Ribbon with Cucumber with Citrus Soy Dressing

Yes, Soups! Warm for spring or Chilled for summer

– Soups –

Cool Melon Crab & Ginger Soup

Chicken Lemongrass or Beef Wonton (Broth Soups)

Spring Pea Soup with Jumbo Lump Crab

Potato Soup Chilled Or Warm

Gazpacho with Chilled Shrimp

Chilled Classic Cucumber Mint with Smoked Salmon Toast

Plated Entree Selections

– Please Choose 2 –

6 oz. Sliced Grilled New York Strip

with an Herb Compound Butter

6 oz. Chilled or Warm Center Cut Filet of Beef

with Horseradish Crème Fraiche, or Caramelized Onion Chutney

Full Roasted Rack of Lamb

Hazelnut Crusted with a Tamarind Demi or Lemon Zest White Wine Jus

Stuffed Leg of Lamb

Wild Mushroom & Shallot Stuffed with a Light Tomato Jus

Mignon De Porc

“Les Hallés” Classic Grilled Pork Tenderloin

Griggstown Farm Organic Breast of Chicken

Buttermilk Fried or Grilled with Peach Chutney

Citrus Chili Charred Breast of Chicken

with Heirloom Tomato Salsa

Market Fresh Grouper, Halibut or Swordfish

prepared to your liking

Chef's Seasonal Grilled Shrimp & Scallop Entree

Grilled Portabella Neapolitans

with Roasted Peppers & Red Onion, Marinated Eggplant Topped
with Chevre & A light Tomato Sauce

Severino Roasted Vegetable Ravioli

in a Light Garlic Béchamel

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

Plated Starch Selections

– Please Choose 1 –

Fregola Grain with Crimini Mushroom & Baby Chive

Roasted Fingerling Potatoes

Buttery Mashed Yukon Gold Potatoes

Creamy Champagne Risotto with Spring Onion

Ginger & Lemon Grass Perfumed Jasmine Rice

Chilled White Bean & Herb Salad

Plated Vegetable Selections

– Please Choose 1 –

Chive Bundled Green Beans with Lemon Zest Butter

Minted Sugar Snap Peas

Grilled Summer Vegetables

Grilled Asparagus with Parmesan Curls

Baby Carrots & Caramelized Pearl Onion

Marinated Heirloom Tomato Salad

Corn on or off the cob

Buffet Entrée Choices

– Please Choose 2 –

6 oz. Sliced Grilled New York Strip

with an Herb Compound Butter

Rib Roast Carving Table

with & Au Jus

Our Signature Cuban Style Pork Roast

A Slow Cooked Bone in Roast with Aioli & Roasted Onion

Roasted Turkey & Beef Filet Carving Station

with Au Jus & Horseradish Crème & Seasonal Chutney
(chilled or warm)

Citrus Chili Charred Quartered Chicken

with Apple Tomatillo Salsa

Whole Marinated & Grilled Grouper

with Tropical Fruit Salsa

{A House Specialty that marries beautifully with our Cuban Pork}

Chilean Sea Bass

with a Sundried Tomato Pesto

Grilled Portabella Neapolitans

with Roasted Peppers & Red Onion, Marinated Eggplant Topped
with Chevre & A light Tomato Sauce

Grilled Vegetable Ravioli & Penne Pasta Station

with Summer Tomato Sauce, Light Alfredo with Basil, Toasted Garlic,
Wild Mushrooms, Peas & Proscuitto

Buffet Starch Selections

– Please Choose 1 –

Fregola Grain with Crimini Mushroom & Baby Chive
Chilled or Warm

Roasted Fingerling Potatoes

Buttery Mashed Yukon Gold Potatoes

Creamy Champagne Risotto with Spring Onion

Ginger & Lemon Grass Perfumed Jasmine Rice

Classic Nana's or Sweet Potato Salad with Bacon Chives
& Candied Pecans {a favorite!}

Buffet Vegetable Selections

– Please Choose 1 –

Green Beans with Lemon Zest Butter

Minted Sugar Snap Peas

Grilled Summer Vegetables, Zucchini, Squash,
Red Pepper, Onion & Fennel, Balsamic Marinated Eggplant

Grilled Asparagus with Parmesan Curls

Citrus Marinated Beets with Onion & Fennel

Corn on or Off the Cob
{ask about Mexican Style Corn on the Cob!}