

*I Liu
Worthington*



*Wedding
Packet*



For more information please contact our Private Events Department

(614) 888-1818

Reception Enhancement Package

Includes all of the following for \$12 per person

Upgraded Linens

Choice of color for floor length, poly-blend table linens for guest tables and head table
Choice of color for poly-blend napkins

Chair Covers

Choice of White, Ivory or Black poly-blend chair covers
Choice of sash color

Additional \$5/person for Chiavari Chairs in lieu of chair covers

Table Decoration

Mirror centers
Three clear glass votives with oil flame per table
Decorative table numbers with metal stanchions

Gold Charger Plates

Placed at each setting for you and your guests (optional)

Champagne and Sparkling Juice Toast

Each guest will receive their choice of Champagne or Sparkling Juice

Cake and Dessert Service

Use of silver metal cake stand OR white cupcake stand
Includes the cutting and service of your cake/dessert

Dance Floor Rental and Set Up

Floating wood dance floor is configured to the largest possible dimension based on guest count

Audio Visual Equipment

Use of screen and projector (space permitting) for a slideshow or movie presentation
or use of two flat-screen TVs to play DVD of slideshow
Use of one wireless microphone
Use of built in speakers to play personalized playlist/music

Hospitality Baskets

Includes a variety of often-needed toiletries for both Women's and Men's restrooms

A la carte pricing is available upon request

Beverage Menu

Beer

House Beer

Bud Light	Michelob Ultra
Budweiser	Miller Lite
Coors Light	Yuengling

Premium Beer

Amstel Light	Sam Adams
Blue Moon	Sierra Nevada
Heineken	New Castle
Rotating Seasonal Cider	

Wine

White Wine

Proverb Chardonnay
Proverb Pinot Grigio
Proverb Rose
Proverb Sauvignon Blanc
Canyon Road Moscato

Red Wine

Proverb Cabernet Sauvignon
Proverb Merlot
Proverb Pinot Noir

Spirits

House Level Spirits

Sobieski Vodka	Jose Cuervo Gold
Gordon's Gin	Jim Beam Bourbon
Bacardi Superior Rum	Dewars White Label
Seagram's 7	Amaretto

Call Level Spirits

Tito's Vodka	Jack Daniels
Tanqueray Gin	Johnny Walker Red
Captain Morgan Rum	Kahlua
Malibu Coconut Rum	Bailey's Irish Cream

Premium Level Spirits

Grey Goose Vodka	Glenmorangie 10yr
Bombay Sapphire Gin	Crown Royal
Makers Mark	Patron Silver
Woodford Reserve	Disaronno Ameretto

Cash Bar

Domestic Beer: \$5

Premium Beer: \$6

Glass Wine: \$7

House Spirit: \$6

Call Spirit: \$7

Premium Spirit: \$8

*Spirits may be substituted with additional brands of the guests choice that are equivalent in cost and availability. J. Liu will staff the bar based on final guest count (1 Bartender/100 guests) for a \$30/hour staffing fee with a minimum of 3 hours.

Beverage Packages

House Beer and Wine

6 Hours Unlimited	\$25/Person
5 Hours Unlimited	\$23/Person
4 Hours Unlimited	\$21/Person
3 Hours Unlimited	\$19/Person
2 Hours Unlimited	\$17/Person
1 Hour Unlimited	\$15/Person

Premium Beer and Wine

6 Hours Unlimited	\$27/Person
5 Hours Unlimited	\$25/Person
4 Hours Unlimited	\$23/Person
3 Hours Unlimited	\$21/Person
2 Hours Unlimited	\$19/Person
1 Hour Unlimited	\$17/Person

House Level Liquor, Wine and Beer

6 Hours Unlimited	\$30/Person
5 Hours Unlimited	\$28/Person
4 Hours Unlimited	\$26/Person
3 Hours Unlimited	\$24/Person
2 Hours Unlimited	\$22/Person
1 Hour Unlimited	\$20/Person

Call Level Liquor, Wine and Beer

6 Hours Unlimited	\$32/Person
5 Hours Unlimited	\$30/Person
4 Hours Unlimited	\$28/Person
3 Hours Unlimited	\$26/Person
2 Hours Unlimited	\$24/Person
1 Hour Unlimited	\$22/Person

Premium Level Liquor, Wine and Beer

6 Hours Unlimited	\$36/Person
5 Hours Unlimited	\$34/Person
4 Hours Unlimited	\$32/Person
3 Hours Unlimited	\$30/Person
2 Hours Unlimited	\$28/Person
1 Hour Unlimited	\$26/Person

Non-Alcoholic "Soda Bar" Package

\$6 per Person

Unlimited non-alcoholic beverages to include: Assorted Juices and Soft Drinks, Pink Lemonade, Iced Tea, Coffee, Decaf Coffee and Hot Tea

You may request to staff an attendant for the "Soda Bar" to pour fountain beverages for a fee of \$30/hour for a minimum of 3 hours or, J. Liu will provide a self-service canned beverage station

Hors D'oeuvres

Display Platters

	25 People	50 people
Lettuce Wraps	\$60	\$100
Garden Fresh Crudites	\$95	\$175
Fresh Fruit and Berry Display	\$120	\$220
Array of Cheeses	\$130	\$240
Fruit, Vegetable and Cheese Display	\$120	\$220
Duo of Hummus Display	\$75	\$140
Jumbo Shrimp Cocktail	\$120	\$220

Cold Hors D'oeuvres \$2 Each

Jarlsberg Crostini *V*BP
Tomato and Fresh Mozzarella Crostini *V*BP
Tuna Tartar and Cucumber *BP*

Cold Hors D'oeuvres \$3.50 Each

Shrimp Cocktail Shooter
Miniature Chicken Salad Sandwiches
Miniature Roast Beef Sandwiches

Hot Hors D'oeuvres \$2 Each

Jason's Spicy Chicken Skewer *BP	Miniature Quiche Lorraine *V*BP
Spring Rolls *V*BP	Asiago Potato Cakes *V
Boneless Chicken Wings	Boursin Stuffed Mushrooms *V
Potstickers*BP	Raspberry Brie in Phyllo Purse *V*BP
Crab Rangoon*BP	Spinach Artichoke Bite *V*BP
Chicken Quesadilla Cones	Margherita Flatbread Pizza *V*BP
Chicken Pesto Flatbread Pizza*BP	

Hot Hors D'oeuvres \$3.50 Each

Curried Chicken Satay *BP	Teriyaki Beef and Pineapple Brochettes*BP
Asiago Risotto Balls *V	Coconut Fried Shrimp - Sweet Chili
Bacon Wrapped Scallops *BP	Dipping Sauce*BP
Mini Beef Wellingtons *BP	Creole Chesapeake Bay Blue Mini Crab
	Cakes*BP

V - Vegetarian Option *BP* - Butler Pass Option

Breakfast and Brunch Menus

Morning Sunrise Continental

\$11/Person

Minimum of 30 Guests

Seasonal Fresh Fruit Display * Assorted Breakfast Pastries * Freshly Brewed Coffee and Decaf Coffee * Gourmet Hot Tea Selection

High Street Buffet

\$15/ Person

Minimum of 30 Guests

Scrambled Eggs with Cheddar Cheese and Chives * Breakfast Potatoes * Crisp Smoked Bacon Strips * Sausage Links * Fresh Fruit Salad * Assorted Breakfast Pastries * Freshly Brewed Coffee and Decaf Coffee * Gourmet Hot Tea Selection

Worthington Brunch Buffet

\$25/Person

Minimum 50 Guests

Scrambled Eggs with Cheddar Cheese and Chives * Fresh Fruit Salad * House Salad * Pasta Salad * Breakfast Potatoes * Crisp Smoked Bacon Strips * Sausage Links * French Toast * Eggs Benedict * Spring Rolls * Jason's Spicy Chicken * Ravioli * Chicken alla Bruschetta * Made to Order Omelet Station * Roast Beef Carving Station

Made to Order Omelet Station

\$6/Person

Minimum 30 Guests

Assorted Shredded Cheese * Ham * Bacon * Diced Peppers * Diced Onions * Sliced Mushrooms * Diced Tomatoes

*A Chef Attendant is Required for the Roast Beef Carving and Omelet Stations. There will be an Attendant Fee of \$95 for the first hour and \$30 each additional hour for each station that requires an attendant.

Plated Lunch Menu

Events with 30+ guests will be required to provide "preselected" meal service with 3 entree selections. Please provide a place card for each guest denoting their meal selection and table number. Your event coordinator will also require a Master List that identifies where all guests are seated and their meal selection.

First Course

Additional \$7/ person to add salad course to meal. Please select ONE salad; each guest will receive the same salad

Garden Salad- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

House Salad- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinaigrette

Chop Chop Salad- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

Caesar Salad - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

Lunch Options

Crab Bradford Salad- Iceberg Lettuce, Mixed Greens, Bacon, Strawberries, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinaigrette \$15

Crispy Chicken Salad- Iceberg Lettuce, Bacon, Smoked Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing \$15

Greek Salmon Salad- Mixed Greens, Kalamata Olives, Red Onion, Tomatoes, Cucumber, Hericots Verts, Feta Cheese and Greek Vinaigrette \$15

Chicken Salad Melt- House-made Chicken Salad topped with Provolone Cheese on Texas Toast. Served with House-made Kettle Chips \$11

Veggie Burger- Black Beans, Brown Rice and Beets Cast Iron Seared Topped with Havarti Cheese, Guacamole, Shredded Lettuce and Tomato on a Toasted Brioche Bun. Served with House-made Kettle Chips. \$13

Chophouse Burger- 8 ounces of Ground Brisket and Chuck, Topped with a Caramelized Onion and Bacon Jam, Cambozola Cheese and a Red Wine Reduction on a Pretzel Bun. Served with French Fries \$14

Grilled Chicken alla Bruschetta- Marinated Breast of Chicken, Roma Tomatoes, Basil, EVOO and a Drizzle of Balsamic Reduction. Served with Smashed Redskin Potatoes and Hericots Verts \$14

Chicken Milanese- Panko Breaded Breast of Chicken, Flash Fried and Topped with Melted Mozzarella, Served atop Marinara and Penne Pasta Tossed in a Cream Sauce \$16

Cheese Ravioli- Cheese Ravioli Tossed in Garlic Cream Sauce, Served atop a Bed of Marinara \$16

Jason's Spicy Chicken- Battered and Fried Chicken with Broccoli and Chili Flakes Tossed in a General Tso's Sauce. Served with Steamed White Rice \$13

Sesame Chicken- Battered and Fried Chicken with Broccoli Tossed in a Sweet Brown Sauce topped with Sesame Seeds. Served with Steamed White Rice \$13

Orange Beef- Sliced Beef Seared in a Wok with Red Bell Pepper and Broccoli Tossed in a Spicy Brown Sauce with Orange Zest. Served with Steamed White Rice \$17 ***Only available to parties with 30 or fewer guests.***

*Substitute Fried Rice or Brown Rice on Asian Dishes for an additional \$1

Plated Dinner Menu

Events with 30+ guests will be required to provide "pre-selected" meal service with 3 entree selections. Please provide a place card for each guest denoting their meal selection and table number. Your event coordinator will also require a Master List that identifies where all guests are seated and their meal selection.

First Course

Please select ONE salad; each guest will receive the same salad

Garden Salad- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

House Salad- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinaigrette

Chop Chop Salad- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

Caesar Salad - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

Dinner Options

Filet Medallions- Two 4oz Tenderloin Medallions, Cooked to Temperature, Served with a Red Wine Demi Glaze \$38

Roast Beef Shoulder- Served with a Natural Jus \$35

Potato Crusted Tilapia- Served with a Horseradish Cream Sauce \$28

Salmon- Seared Salmon Served with a Pear Beurre Blanc \$30

Chicken Marsala- Marinated Breast of Chicken Served with a Mushroom Marsala Wine Sauce \$26

Chicken alla Bruschetta- Marinated Breast of Chicken Topped with Roma Tomatoes, Basil, EVOO and Drizzled with a Balsamic Reduction \$25

Chicken Milanese- Panko Breaded and Flash Fried Breast of Chicken Topped with Melted Mozzarella, Served atop marinara and Penne Pasta tossed in Cream Sauce \$25

Pasta Diavolo- Penne Pasta with Shrimp, Sausage and Red Peppers, Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs \$28

Pasta Primavera- Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese \$22

Cheese Ravioli- Cheese Ravioli Tossed in Garlic Cream Sauce and Served on a bed of Marinara \$22

Jason's Spicy Chicken- Breaded and Fried Chicken with Broccoli and Chili Flakes Tossed in a General Tso's Sauce Served with Steamed White Rice \$24

Sesame Chicken- Breaded and Fried Chicken with Broccoli Tossed in a Sweet Brown Sauce and Topped with Sesame Seeds Served with Steamed White Rice \$24

Orange Beef- Sliced Beef Seared in a Wok with Red Bell Pepper and Broccoli Tossed in a Spicy Brown Sauce with Orange Zest. Served with Steamed White Rice \$27 ***Only available to parties with 30 guests or fewer***

*May substitute Fried Rice or Brown Rice on Asian Dishes for an additional \$1

Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Broccoli

Steamed White Rice

Steamed Brown Rice

Buffet Lunch Menu

Minimum 25 Guests

First Course

Please select ONE salad to be served on the buffet. Plated salad service is additional \$1/person

Garden Salad- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

House Salad- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinagrette

Chop Chop Salad- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

Caesar Salad - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

Lunch Options

Choose One: \$20 Choose Two: \$24 Choose Three \$26

Roasted Beef Shoulder- Served with Natural Jus *Additional \$5

Roasted Pork Loin- Topped with Apple Chutney *Additional \$5

Potato and Herb Crusted Tilapia- Served with Horseradish Cream Sauce

North Atlantic Salmon- Seared Salmon Served with Pear Beurre Blanc

Grilled Chicken alla Bruschetta- Topped with Roma Tomatoes, Basil, EVOO and Drizzled with Balsamic Reduction

Chicken Marsala- Marinated Breast of Chicken Topped with Mushroom Marsala Wine Sauce

Jason's Spicy Chicken- Breaded and Fried Chicken with Broccoli and Chili Flakes, Tossed in General Tso's sauce

Sesame Chicken- Breaded and Fried Chicken with Broccoli, Tossed in a Sweet Brown Sauce, Topped with Sesame Seeds

Pasta Diavolo- Penne Pasta, Shrimp, Sausage, and Red Bell Peppers Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs

Pasta Primavera- Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese

Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Steamed Broccoli

Steamed White Rice

Steamed Brown Rice *Additional \$2/Person

All Buffets include warm rosemary rolls,, coffee, decaf coffee, iced tea and selection of gourmet hot tea.

Buffet Dinner Menu

Minimum 25 Guests

First Course

*Please select ONE salad to be served on the buffet. Plated salad service is additional \$1/person

Garden Salad- Mixed Greens and Iceberg Lettuce, Carrots, Roma Tomatoes, Sliced Red Onion, Shredded Red Cabbage, House-made Croutons and Ranch Dressing

House Salad- Mixed Greens, Strawberries, Bacon, Candied Pecans, Gorgonzola Cheese and Sweet and Sour Vinagrette

Chop Chop Salad- Iceberg Lettuce, Bacon, Roasted Corn, Tomatoes, Shredded Cheddar Cheese, Green Onions, Sunflower Seeds and Ranch Dressing

Caesar Salad - Romaine, Red Onion, Tomatoes, House-made Croutons and Caesar Dressing

Dinner Options

Choose One: \$30 Choose Two: \$32 Choose Three \$34

Roasted Beef Shoulder- Served with Natural Jus

Roasted Pork Loin- Topped with Apple Chutney

Potato and Herb Crusted Tilapia- Served with Horseradish Cream Sauce

North Atlantic Salmon- Seared Salmon Served with Pear Beurre Blanc

Grilled Chicken alla Bruschetta- Topped with Roma Tomatoes, Basil, EVOO and Drizzled with Balsamic Reduction

Chicken Marsala- Marinated Breast of Chicken Topped with Mushroom Marsala Wine Sauce

Jason's Spicy Chicken- Breaded and Fried Chicken with Broccoli and Chili Flakes, Tossed in General Tso's sauce

Sesame Chicken- Breaded and Fried Chicken with Broccoli, Tossed in a Sweet Brown Sauce, Topped with Sesame Seeds

Pasta Diavolo- Penne Pasta, Shrimp, Sausage, and Red Bell Peppers Tossed in a Spicy Tomato Cream Sauce, Topped with Pine Nut Lime Bread Crumbs

Pasta Primavera- Penne Pasta and Seasonal Vegetables Tossed in EVOO and Garlic, Topped with Parmesan Cheese

Choose Two Sides

Smashed Redskin Potatoes

Garlic Whipped Potatoes

Roasted Redskin Potatoes

Haricots Verts

Vegetable Medley

Steamed Broccoli

Steamed White Rice

Steamed Brown Rice *Additional \$2/Person

All Buffets include warm rosemary rolls, coffee, decaf coffee, iced tea and selection of gourmet hot tea.

Special Menus

Kids Menu

Lunch: \$9

Dinner: \$11

All kids meals include a cup of fresh seasonal fruit, choice of one entree, choice of one side, and choice of milk, juice, pink lemonade, iced tea or soft drink. All kids will receive the same meal.

Entrees

Kids Sliders with Cheese
Chicken Tenders
Mini Corn Dogs
Macaroni and Cheese
Grilled Cheese Sandwich

Sides

French Fries
House-made Kettle Chips
Green Beans
Broccoli
Apple Sauce

Vegetarian Options

Not all options are automatically vegetarian. Please consult your event coordinator about special dietary needs.

Veggie Burger
Fried Rice
Pasta Diavolo (No Shrimp and Sausage)
Cheese Ravioli
Pasta Primavera

Gluten Free Options

Not all options are automatically gluten free. Please consult your event coordinator about special dietary needs.

Potato Crusted Tilapia
Atlantic Salmon
Chophouse Burger (No Bun)
Veggie Burger (No Bun)

Roast Beef Shoulder
Roasted Pork Loin
Chicken alla Bruschetta
Filet Medallion

Station Menus

Minimum of 50 Guests

A Chef Attendant is required for ALL station service (unless specified). There will be a Chef Attendant fee of \$95 for the first hour, \$30 each additional hour per Chef

Stir Fry Station \$12/Person

Includes: Beef, Shrimp, Chicken, Assorted Vegetables and Specialty House Stir Fry Sauce

Pasta Station \$11/Person

Includes: Penne Pasta, Alfredo Sauce, Marinara Sauce, Pesto Cream Sauce, Grilled Chicken, Sauteed Shrimp, Assorted Vegetables and Parmesan Cheese

Slider Grill Station \$8/Person

No Chef Attendant Required

Includes: Mini Hamburgers, Grilled Chicken Breast, Mini Buns, Shredded Lettuce, Sliced Tomato, Sliced Onion, Caramelized Onion, Pickle Chips, Assorted Sliced Cheeses and Assorted Condiments

Mashed Potato Bar \$7/Person

No Chef Attendant Required

Includes: Choice of Garlic Whipped Potatoes or Smashed Redskin Potatoes, Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Smoked Bacon Bits, Chives and Red Pepper Flakes

Roast Beef Carving Station \$295 Each

Each Prime Rib Serves approximately 25 Guests

Rosemary Garlic Smoked Prime Rib of Beef with Horseradish Cream and Au Jus