

Weddings by Tuscarora Mill



With over 31 years of crafting the finest food in Loudoun County.

*With countless awards for quality of food and service you want a reputation
you can rely on.*

*Look no further, whether you need a catered wedding, a rehearsal dinner,
or a post wedding brunch Tuscarora Mill is the answer.*

Buffet Dinners

1 Buffet Menu / \$90.00 per person all-inclusive

Traditional Caesar Salad

Garlic Croutons and Romano

Grilled Atlantic Salmon or Herb Rubbed Chicken Breast

Chive-Lemon Butter

Grilled Beef Tenderloin Skewers

with Rosemary

Roasted Vegetables

Baby Red Bliss Potatoes with Dill

2 Buffet Menu / \$100 per person all inclusive

Traditional Caesar Salad

Garlic Croutons and Romano

Asparagus Salad

Champagne Vinaigrette

Carved Prime Rib Roast

Horseradish Cream & Mushroom Sauce

Sesame Roasted Salmon

Stir-Fried Vegetables, Jasmine Rice and Ginger Relish

Sides

Sautéed Fresh Green Beans and Carrots with Whipped Potatoes

3 Stations / \$110.00 per person all inclusive

Carving Station with Attendant

Prime Rib Roast

Wild Mushroom Sauce, Horseradish Cream

Pork Loin

Bourbon-Molasses Glaze

Seafood Station

- Gulf Shrimp & Grits

Madeira, Spinach, Tomatoes, Country Ham, Truffled Cheese Grits

or

Sesame Roasted Salmon

Stir-Fried Vegetables, Ginger Relish, Jasmine Rice

Pasta Station with Attendant:

Ricotta Filled Tortellini · Bowtie Pasta

Pesto Cream Sauce · Roasted Pepper Sauce · Basil-Tomato Sauce

Baby Shrimp · Chicken · Julienne Vegetables · Mushrooms

Salad Station

Caesar Salad

Roma Tomato Salad

Asparagus Salad

Plated Dinners

1 Plated Dinner Menu / \$95 per person all inclusive

Choose 1

Tuskie's Corn Chowder

Bacon, Potatoes, Potato Hay

Butternut Squash Soup

Goat Cheese Mousse

Caesar Salad

Garlic Croutons and Romano

Tossed Organic Greens

Mixed Greens, Tomatoes, Champagne Vinaigrette

Spinach Salad

Blue Cheese and Balsamic Tomato Vinaigrette

Choose **1** - 6oz Portion or **2** - 3oz portions from below:

Grilled Filet Mignon / *Wild Mushroom Sauce*

Grilled Rosemary Chicken Breast / *Lemon Sauce*

Jumbo Lump Crab Cake(s) / *Cajun Mustard Sauce*

Grilled Atlantic Salmon / *Balsamic Glaze*

Sesame Roasted Salmon / *Ginger Relish*

Roasted Pork Loin / *Molasses Glaze*

All Entrees with Whipped Potatoes and Green Beans and Carrots

We do offer the following vegetarian option below, which can be made vegan without feta cheese

Herbivorous

Smoked Ratatouille stuffed Portabella, Feta, Lentils, Tomatoes

2 Plated Dinner Menu / \$105 per person all inclusive

Choose any soup or salad from #1 or below

Sherried Crab Bisque

Brandy-Chive Cream

Our House Salad

Organic Lettuces, Tomato, Asiago, Pine Nuts, Champagne Vinaigrette

Warm Goat Cheese Salad

Arugula, Pears, Walnuts, Sherry Vinaigrette

Fried Green Tomatoes

Fresh Mozzarella, Tomato-Dill Vinaigrette, Local Greens, Fresh Basil

Choose any 2 entrees from #1 or below:

Grilled 10 oz NY Strip / *Red Wine Sauce and Horseradish Sauce*

Grilled Atlantic Swordfish / *Lemon Caper Sauce, Crab Fondue*

Gulf Shrimp & Grits / *Madeira, Spinach, Tomatoes, Country Ham, Low Country Cheese Grits*

Jumbo Lump Crab Cakes / *Cajun Mustard Sauce*

Choose Two side for everyone:

Whipped Potatoes, Scalloped Potatoes, Cauliflower-Potato Gratin, or Farrow Rice Pilaf

Sautéed Asparagus, Buttered Brussels Sprouts, Sautéed French beans with corn and sweet onions

Choose 1 from below:

Eggplant Parmesan / *Spinach, Marinara and Mahon, Parsleyed Angel Hair Pasta*

Spinach Raviolis / *Asparagus, Broccoli, Artisan Goat Cheese*

Herbivorous / *Smoked Ratatouille stuffed Portabella, Feta, Lentils, Tomatoes **

** can be made Vegan without Feta cheese*

3 Plated Dinner Menu / \$120 per person all inclusive

Choose any soup or salad from #1, #2 or below

Chilled Gulf Shrimp & Lump Crab

Avocado, Mango, Greens, Curry Oil (+5 per person)

Maine Lobster Medallions

with Sweet Potato Polenta, Savory Lobster Butter (+9 per person)

Choose any 2 Premium Entrees below:

Grilled Filet Mignon & Shrimp or Crab cake

Bordelaise Sauce , Whipped Potatoes, Green Beans & Carrots

Roasted Prime Rib of Veal

Truffle Sauce, Whipped Potatoes, Green Beans & Carrots

Tasmanian King Salmon

Basil Leek Fondue, Confit Tomatoes, Whipped Potatoes, Green Beans & Carrots

Ayrshire Farms Organic Chicken

Pan Roasted Breast & Thigh, Fingerling Potatoes, Asparagus

Grilled Lamb Chops

Stout Onion Sauce , Whipped Potatoes, Green Beans & Carrots

Grilled Salmon & Chicken Breast

Lemon Caper Sauce, Whipped Potatoes, Green Beans & Carrots

Choose 1 from below:

Eggplant Parmesan / *Spinach, Marinara and Mahon, Parsleyed Angel Hair Pasta*

Spinach Raviolis / *Asparagus, Broccoli, Artisan Goat Cheese*

Herbivorous / *Smoked Ratatouille stuffed Portabella, Feta, Lentils, Tomatoes **

* can be made Vegan without Feta cheese

Stationary Starters

for Buffet or Plated #1, #2, or #3

Select any two below

- * Antipasto Table · Marinated Vegetables, Italian Meats & Cheeses, Toasted Ciabatta
 - * Baked Brie with Honey and Raspberry · Toasted Ciabatta & Grapes
 - * Fine Artisanal American & European Cheeses · Toasted Ciabatta, Dried Fruits, Nuts
 - * Bubbly Spinach and Feta Dip · Toasted Ciabatta
 - * Hot Spanish Crab Dip · Toasted Ciabatta
 - * Crostini Platter · All on Toasted French Bread, 10 of each:
Tomato-Mozzarella & Fresh Basil · Flank Steak & Balsamic Onions;
Prosciutto & Roasted Peppers · Braised Eggplant with Olives & Tomatoes
-

Passed Hors d'Oeuvres

Buffet or Plated #1

Select any two below

- * Mini Grilled Cheese on Sourdough · Smoked Cheddar and Aged Provolone
 - * Sesame Chicken Pastry Bites · Ginger Plum Sauce
 - * Macaroni and Cheese Bites
 - * Beef Fondue · Gorgonzola Cream
 - * Miniature Crab Cakes · House Made Tartar Sauce

Buffet or Plated #2

Select any two below

- * Mini Grilled Cheese on Sourdough · Smoked Cheddar and Aged Provolone
 - * Sesame Chicken Pastry Bites · Ginger Plum Sauce
 - * Macaroni and Cheese Bites
 - * Beef Fondue · Gorgonzola Cream
 - * Miniature Crab Cakes · House Made Tartar Sauce
 - * Sesame Gulf Shrimp Skewers · Sweet and Sour Sauce
- * Peppered Ahi Tuna · Seaweed Salad, Soy Glaze, Wasabi Aioli
- * Smoked Beef Tenderloin · Tomato Aioli, Capers, Croustade

Buffet or Plated #3

Select any two below

- * Mini Grilled Cheese on Sourdough · Smoked Cheddar and Aged Provolone
 - * Sesame Chicken Pastry Bites · Ginger Plum Sauce
 - * Macaroni and Cheese Bites
 - * Beef Fondue · Gorgonzola Cream
 - * Miniature Crab Cakes · House Made Tartar Sauce
 - * Sesame Gulf Shrimp Skewers · Sweet and Sour Sauce
- * Peppered Ahi Tuna · Seaweed Salad, Soy Glaze, Wasabi Aioli
- * Smoked Beef Tenderloin · Tomato Aioli, Capers, Croustade
 - * Scallops wrapped in Smoked Bacon
 - * Peppered Bacon Wrapped Barbecue Shrimp
- * Smoked Norwegian Salmon in Cucumber · Red Onion Caper Relish
- * Seared Hudson Valley Duck Breast · Croustade, Tomato Chutney, Micro Greens

Included in your price per person package

Food

Select two stationary and two passed appetizers, and choose buffet, stations, or plated entrees

Equipment Rentals

-Includes linens for tables, napkins, plates, glassware, silverware, coffee urn, delivery, and pickup fee

Labor

-Includes Banquet Captains, Banquet Servers, Bartenders, Chefs

Taxes & Gratuity

Includes State/County/Town taxes for food and non-food items plus server, bartender, and chef gratuity

Bar Set-Up

Includes soft drinks, mixers, garnishments, lemons, limes, etc

***Does not include any alcohol. But ask us about our full-service Bar packages if you would like us to take care of the alcohol for you**

***Please note there is a \$.50 charge per beer/cocktail we serve, and \$2 charge per bottle of wine/champagne we serve of alcohol provided by the host**

Please note the all-inclusive packages do not include any fees associated with your selected venue, tables, or chairs

We can provide a full banquet bar set-up for any sized function. Our bar package includes unlimited sodas, mixers, juice, garnishes and ice. The cost of liquor is per drink consumed and wine and beer are charged by the bottle.

Prices

Bar Set-up Fee \$2.75 per person

Banquet Wine @ \$25.00 per bottle

Bottled Beer \$4.50-\$5.00 per bottle

House Champagne \$28.00 per bottle

Premium Brand Cocktails \$7.00 each

Particular Brands of Liquor priced accordingly

Our Banquet Bar Brands

Beer

Allagash White, Brooklyn Brown Ale, Dogfish 60 Minute IPA, Lagunitas Censored, and Bud Light. *(Please note, the beer will be these or similar beers, always 1 domestic, 2 IPA's, 1 Brown Ale, 1 Hefeweizen/wheat beer)*

Wine

Santa Julia Malbec (Argentina), Motto Cabernet Sauvignon (California)

Hidden Crush Chardonnay (Central Coast California), Riff Pinot Grigio (Italy)

Premium Liquor

Dewars Scotch, VA Gentleman Bourbon, Bacardi Rum, Brokers Gin, Titos Vodka.