



WINTERTHUR MUSEUM & COUNTRY
ESTATE

ESTATE

WINTERTHUR ESTATE PACKAGE {F E A T U R I N G}

Four Hour Premium Local Bar

Champagne Toast

Seasoned Kettle Chips {Bar Snack}

Four Butler Passed Small Bites

First Course

Pre-Selected Main Course

Standard Wedding Cake

Fresh Berries + Fruit Coulis

Assortment of Miniature Desserts

Coffee Service

Poly Linens in Solid Colors

Dinner Napkins in White or Ivory

Tasting for Two (Tuesday – Friday)

Garden Photo Opportunities

Garden & Galleries Admission for
all Wedding Guests

Personal Attendant for the Couple

\$175 PER PERSON

Sales Tax, Service Charges, and Gratuity will not be added to the invoice

The Catering Minimum is \$24,000 on a Saturday and \$16,000 on a Friday

{AVAILABLE ON FRIDAY AND SUNDAY EVENINGS ONLY / NOT AVAILABLE ON HOLIDAY WEEKENDS}

SMALL BITES {CHOICE OF FOUR}

BEEF

Ancho Spiced Steak Tostados

Sweet Pea Guacamole, Lime Crema

Open Faced Slider, Bacon Aioli, Black Diamond Cheddar

All Beef Pigs n' a Blanket, Guinness Mustard

House Smoked Short Rib Arancini, Pimento

Spicy Beef Tartar, Black Sesame, Dijon-Chive Mayo
Crostiti

Smoked Mozzarella Stuffed Meatball
Sugo di Pomodoro, Roasted Garlic Aioli

Fajita Spiced Slider, Guacamole, Pico de Gallo
Cilantro, Cotija



PORK

Kennett Square Stuffed Mushrooms

Fennel Sausage, Asiago, Tomato Pesto

Pulled Pork, Strawberry-Poppy Seed Coleslaw, Brioche

Focaccia Crostiti, San Daniele Prosciutto, Fig Butter
Herbed Ricotta, Micro Arugula

Mini BLT, Sweet 100 Tomato, Candied Bacon
Mozzarella, Roasted Pepper Aioli

Prosciutto and Melon, Mascarpone

Indonesian Pork Satay, Peanut Sauce
Cilantro Chili Sauce

Char Siu Pork, Wonton Chip, Pineapple, Thai Basil Salsa

Piggy Back Dates, Bacon-Gorgonzola Wrap
Polenta Crisp



POULTRY

Spicy Fried Chicken, Buttermilk Mini Waffle
Maple & Peppercorn Drizzle

Mini Pulled Chicken Taco, Cumin
Fire Roasted Pico de Gallo

Crispy Buffalo Chicken Skewer
Blue Cheese, Shaved Celery

Chicken Cordon Bleu Meatball
Fontina, Prosciutto, Oregano-Panko Crust

Mac & Jack Cheese Bite
House Smoked Chicken, Sweet Corn

Juniper & Ginger Marinated Duck Breast
Three Berry Chutney, Potato Crostiti

Tex Mex Chicken Salad
Chipotle Honey, Chorizo Aioli, Micro Cilantro



SMALL BITES {CONTINUED}

VEGETARIAN

House Smoked Tomato, Haloumi, Crostini, Oregano Leaf

Fontina Grilled Cheese Bites, Caramelized Onions,
Tomato Basil Soup Shooter

Compressed Watermelon, White Balsamic, Mint, Feta

Avocado Toast Fingers, Black Bread, Radish, Fig

Pickled Stuffed Mushroom, Chili Sesame Soy Spinach
Braised Tofu, Korean Chili Rings **vegan*

Quinoa & Chickpea Falafel, Baba Ganoush
Avocado Tahini

Stuffed Strawberries, Truffle Honey Goat Cheese,
Pistachio Brittle

Crispy Artichoke Heart Fritter, Lemon Tahini Fondue

Sweet-and-Sour Glazed Beets, Goat Cheese, Crostini
Baby Arugula, Orange Zest

Shaved Radish & Goat Cheese, Ficelle Crostini,
Black Olive Tapenade

SEAFOOD

Shrimp-Chorizo Skewers

Smoked Paprika Mayo, Tomato Pepper Relish

Shrimp Cocktail Shooters, Creamy Cajun Cocktail Sauce

Smoked Salmon, Bagel Chip, Everything Cream Cheese
Fried Caper, Scallion Relish

Hawaiian Tuna Poke, Asian Wonton
Avocado Puffed Rice, Seaweed Oil

Mini Crab Taco, Adobo Cole Slaw, Avocado, Cilantro Aioli

Baltimore Mini Crab Cake, Old Bay Aioli

Smoked Salmon Rillettes, Pickled Shallots, Caraway Crisp

Shrimp Shumai, Edamame, Chili Oil

Seared Scallop, Mango Salsa, Wonton Chip

LAMB

Greek Lamb Slider, Feta, Oven Roasted Tomato
Cucumber Tzatziki

Lollipop Lamb Chop, Ouzo Mint & Olives
\$3.00 additional pp

MINI COCKTAIL PAIRING

Classic Mojito

Patron Margarita

Dogfish Head 120 Minute IPA

Starting at \$1.00 additional pp



STATIONARY SMALL BITES {ENHANCEMENT}

THREE TIER DISPLAY

Individual Cheese Boards with Imported and Domestic Cheeses
Seasonal Fruit, Fig Jam, Crostini

Seasonal Vegetable Crudité with Gorgonzola Dip

Antipasto Salad in Stemless Martini Glasses
Pepperoni, Prosciutto, and Capicola
\$11.00 additional per person



MINI TACOS + GUAC

Mini Shrimp Tacos
Mini Chicken Tacos
Beef Quesadillas

Mini Margaritas

Fresh Guacamole, Mild Salsa, Sour Cream
House-made Corn Tortilla Chips (Blue and Regular)
\$12.50 additional per person



RAW BAR

Blue Point Oysters on the Half Shell
Littleneck Clams on the Half Shell
Crab Claws
Seared Scallops with Gazpacho
Steamed Shrimp

Cocktail Sauce, Lemons, Hot Sauce, Horseradish Sauce
\$20 additional per person
Custom Ice Carvings start at \$750



FARM STAND

Cured Meats & Assorted Cheeses
Fresh Seasonal Fruits & Vegetables
Fig Jam & Parmesan Peppercorn Dip
Artisan Baguette & Crackers
\$10.00 additional per person

STARTER {CHOICE OF ONE}

Kennett Square Mushroom Bisque

Gingersnap Pumpkin Soup, Cranberry Reduction and Candied Pecans

Italian Wedding Soup

Belgian Endive, Bibb Lettuce, Vanilla Poached Pear
Saga Bleu Cheese, Raisin Walnut Croutons, White Port Dressing

Heirloom Tomatoes, Goat Cheese, Rosemary Crisps, White Balsamic Syrup

Heirloom Tomatoes, Burrata, Basil, Olive Oil

Crisp Goat Cheese, Beets, Fig Compote, Mache, Frisee, and Sherry Shallot Vinaigrette

Baby Spinach, Oak Leaf, and Endive Salad
Honey Toasted Pine Nuts, Crumbled Feta, Fig Vinaigrette

Shaved Fennel on Red and Green Lettuce Leaves
Roasted Mushrooms, Shredded Parmesan Cheese, White Balsamic Vinaigrette

Asparagus, Lardons, Hard Boiled Duck Egg
Bacon Vinaigrette

Asparagus, Prosciutto Crisps, Tomato Focaccia Croutons
Meyer Lemon Chardonnay Reduction

Napoleon of Flatbread, Stilton Mousse, Sliced Pears, Currents, Pistachio Oil and Fig Jam

Wild Mushroom Stuffed Artichoke Bottom, Composed Greens, Roasted Tomato, Ricotta Salada

Seasonal Vegetable Tower, Basil Mascarpone, Avocado, Yellow Tomato Gazpacho
Add Shrimp or Crab \$3 additional per person

Four Cheese Ravioli, Buttered Truffle Emulsion, Locatelli, Micro Basil, Confetti Vegetables
\$2.25 additional per person

Pan Seared Crab Cake with Mango Tartar Sauce and Apple Jicama Slaw
\$3 additional per person

MAIN {CHOICE OF ONE}

Breast of Chicken Stuffed with Spinach, Ricotta and Toasted Pine Nuts
Vegetable Farro Risotto, Pesto Drizzle

Marjoram and Merlot Braised Short Ribs
Herb and Buttermilk Mashed Potato

Airline Chicken Breast a la Plancha with Chive Lemon Thyme and Pickled Shallot Butter
Savory Mushroom Risotto

Dual Entrée - Portobello Crusted Chicken Breast and Pan Seared Scallops with Lemon Risotto, Balsamic Drizzle and
Mushroom Demi-Glace

Dual Entrée - Pecan Grilled Chicken and Scampi-Style Shrimp
Sour Cream and Scallion Smashed Potato

Herbs, Cheese and Panko Crunch Salmon
Fingerling Potatoes, Lemon Chardonnay Butter Sauce

Mediterranean Grouper with Roasted Peppers and Onions, Basil-Pesto
Mascarpone-citrus Polenta

Cast Iron Seared Hanger Steak
Horseradish Upland Cress Gremolata, White Cheddar Mashed Potatoes

Grilled Filet Mignon with White Cheddar Mashed Potatoes
Zinfandel Shallot Compound Butter
\$10 additional per person

Filet Mignon & Pan Seared Day Boat Scallops
Summer Nectarine Salad, Roasted Tri Colored Fingerling Potatoes
\$12 additional per person

Grilled Filet Mignon with Jumbo Lump Crab Cake
Yukon Gold Mashed Potato and Dijon Shiraz Sauce
\$12 additional per person

Grilled Filet Mignon with Red Wine Shallot Compound Butter
Main Lobster Whipped Potatoes
\$25 additional per person

SERVED WITH SEASONAL VEGETABLES + ASSORTED
ROLLS
\$7 PER PERSON FOR ADDITIONAL ENTRÉE CHOICE

SWEETS

ICE CREAM SUNDAE \$7PP

Chocolate + Vanilla Ice Cream
Caramel Sauce, Chocolate Syrup, Sprinkles
Maraschino Cherries, Crushed Oreos, Walnuts,
M&M's, Brownie Bits, Whipped Cream

FARM FRESH BERRIES \$5PP

Sweet Cream, Lemon Curd
Shortbread Cookies, Sugared Biscuits

GOURMET COFFEE + CORDIALS \$5PP

Coffee, Decaf, Gourmet Tea Display
Shaved Chocolate, Whipped Cream, Orange Rinds
Flavored Syrups, Jamison, Godiva Liquor, Baileys

S'MORES BAR \$5PP

Chocolate Dipped Graham Cracker Display
Original, Strawberry + Chocolate Marshmallow Dips

CHIP-WHICH BAR \$10PP

Chocolate Chip Cookie + Vanilla Ice Cream
Sugar Cookie + Strawberry Ice Cream
Chocolate Macadamia + Chocolate Ice Cream
Drizzle Sauces, Assorted Toppings

LATE NIGHT STATIONS

GASTRO PUB \$10PP

Cheeseburger Sliders, Cheesesteak Egg Rolls
Onion Rings, Parmesan & Herb French Fries
Assorted Dipping Sauces

PHILADELPHIA \$8PP

Mini Beef and Chicken Cheesesteaks
Soft Pretzel Nuggets & Mustard

DONUT WALL \$7PP

Assorted Donuts served with Caramel & Milk
Chocolate Drizzle Sauces, Assorted Toppings

BREAKFAST @ NIGHT \$8PP

French Toast Sticks, Waffles, Vanilla Ice Cream
Flavored Syrups, Whipped Cream, Toppings

WARM SOFT PRETZELS \$5PP

Soft Pretzels & Pretzel Bites, Spicy Mustard
Honey Mustard Cinnamon Sugar Dipping Sauce

AFTER PARTY

{ONE-HOUR OPEN BAR / CHOICE OF THREE}

SMALL BITES

Cheeseburger Sliders
Parmesan Pommes Frites
Mac & Cheese Bites
All Beef Pigs in a Blanket, Guinness Mustard
Mini Philly Cheesesteaks
Flatbread Style Pizza
Mini Grilled Cheese with Tomato Soup Shots
Mini Chicken Tacos
BBQ Pulled Pork Sliders, Crunchy Cole Slaw
Mini Chip-Which Pops
Woodside Farms Ice Cream Shooters or Cones
Mini S'mores Pops

\$25PP

PREMIUM LOCAL BAR

Stateside Vodka {PA}	Amaretto	Dogfish Head 60 Min IPA {DE}
Revivalist Gin {PA}	Seagram's 7	Victory Home Grown Lager {PA}
Bacardi White Rum	Captain Morgan	Amstel Light
Dewar's Scotch Whiskey	Jose Cuervo Tequila	Coke, Diet Coke, Sprite,
Jack Daniel's Bourbon	House Red Wine	Ginger Ale
Dry Vermouth	House White Wine	Orange & Cranberry Juices
Sweet Vermouth	Peach Schnapps	Mixers

ENHANCEMENTS

Beverages for the Bridal Party during Photos Beer, Wine, Soda, Water.....\$7 pp	Children's Meals.....\$25 pp
Off-Premise Catering.....\$15 pp <i>Food service outside the Visitor Center</i>	Vendor Meals.....\$40 pp
Water Station.....\$3 pp <i>Served upon guest arrival</i>	Upgraded Linens, Chairs, Table Settings..... <i>Please ask your catering representative</i>
Butlered Champagne.....\$6 pp <i>Served upon guest arrival</i>	Extra Hour of Bar, Event Extension.....\$16pp <i>30 Minute event extension \$8pp</i>
Specialty Cocktails.....\$3 pp <i>Served during cocktail hour (mojitos, sangria)</i>	Estate Silver Cloud Rolls Royce available for Photos.....\$500 Photos and Driver.....\$1,500

TABLESIDE WINE SERVICE

{ENHANCEMENT}

\$6 PER PERSON {CHOICE OF TWO}

Chalone Vineyards Pinot Noir	Monterey County, California
Clean Slate Riesling	Germany
New Harbor Sauvignon Blanc	Marlborough, New Zealand
Stellino di Notte Pinot Grigio	Veneto, Italy
Sterling Vintners Collection Meritage	Central Coast, California
Terrazas Malbec	Mendoza, Argentina
Wente Riverbank Riesling	Monterey County, California
Wente Sandstone Merlot	San Francisco, California
Wente Southern Hills Cabernet Sauvignon	San Francisco, California

\$9 PER PERSON {CHOICE OF TWO}

Bottefa Vinaia Pinot Grigio	Italy
Ferrari-Carrano Fume Blanc	Sonoma, California
Hayman & Hill, Meritage	Napa Valley, California
Jade Mountain Cabernet Sauvignon	North Coast, California
Sterling Vintners Collection Zinfandel	Napa Valley, California
Wente Riva Ranch Chardonnay	Monterey County, California

\$12 PER PERSON {CHOICE OF TWO}

Bouchaine Copeland Estate Pinot Noir	Napa Valley, California
Bouchaine Estate Vineyard Chardonnay	Napa Valley, California
Simi Cabernet Sauvignon	Alexander Valley, California
Sterling Vineyards Napa Chardonnay	Napa Valley, California
Wente Reliz Creek Pinot Noir	Monterey County, California
Whitehaven Sauvignon Blanc	Marlborough, New Zealand
Willamette Pinot Noir	Willamette Valley, Oregon

CHAMPAGNE + SPARKLING

Domaine Chandon Brut	Napa Valley, California	\$42
Moet and Chandon Imperial	Epernay, France	\$78
Veuve Cliquot Yellow Label	Reims, France	\$82
Perrier Jouet	France	\$90
Dom Pérignon	France	\$195



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The Master's Baker has been in business for over 40 years. Still a family business, Jerie Weldon's children, their spouses, and their grandchildren all contribute to the business. The Master's Baker offers many different cake options for the Winterthur Wedding Package. The cake flavors and fillings are listed below. You may choose different flavors for each tier of your cake. Round and Square cakes are included.

CAKE

Vanilla Cream

Chocolate Cream

Marble Ribbon

Chocolate Chip

Chocolate Raspberry

(Chocolate Cream cake
with a Raspberry Swirl)

Red Velvet

Raspberry Parfait (Vanilla

Cream cake with a

Raspberry Swirl)

Strawberry Parfait (Vanilla

Cream cake with a

Strawberry Swirl)

Mint Chocolate Chip

Lemon Velvet

Almond

Banana

Lemon Raspberry (Lemon

Velvet cake with a Raspberry
Swirl)

Carrot Spice

Apple Spice

Pina Colada

Pumpkin Spice

Lemon Blueberry

Confetti (Vanilla Cream cake
with Sprinkles)

FILLINGS

Strawberry Jelly

Strawberry Whipped Butter

Cream Icing

Raspberry Jelly

Raspberry Whipped Butter

Cream Icing

Lemon Jelly

* Lemon Zest Whipped

Butter Cream Icing

Bavarian Creme

Cream Cheese

* Mocha Whipped Butter

Cream Icing

* Cannoli Cream

Peanut Butter Icing

Whipped Chocolate Butter

Cream Icing

ICING

Butter Cream Icing

* Fondant (1/8" thick over Butter Cream Icing)

Dessert Tables are also available!

PLEASE VISIT OUR WEBSITE FOR CAKE PHOTOS AND MORE INFORMATION

Open Tuesday -Friday 9-5, Saturday 9-1

** Additional charges apply*

6/4/19



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DESSERTSBYDANA.COM**

Delaware + Philadelphia's Nation Award Winning Bakery.

Desserts by Dana is a multi award winning bakery. Known for their ability to go above and beyond with their cake creations, these bakers and artists live and breathe in the sweet world of pastry arts, where flavor and color come to life. Led by Celebrity Chef Dana Herbert, known as "The Sugar Daddy" or "The Cake Doctor", because of his amazing work with pulled and blown sugar. They are also known as Delaware's "King of Cakes." Desserts By Dana prides itself on our wonderful wedding cakes, sugar sculptures, custom cakes, and tasty miniature desserts for all occasions. Our mission is to make every event timeless. Chef Dana has garnered a lot of attention for his big win on Cake Boss: The Next Great Baker, a hit show on TLC, which premiered in December 2010. Desserts By Dana has received numerous awards including Best of Delaware, People Choice Award, Brides Magazines Top 100 Bakeries in the United States, and numerous other awards. Chef Dana was also named one of the Top Ten Cake Designers in the United States by Dessert Professional Magazine.

CAKE

Vanilla	Pink Champagne	Yellow
Chocolate Marble Ribbon	Orange Creamsicle	Carrot
Red Velvet	Lemon	Cookies + Cream
Marble	Strawberry	Apple Spice
Chocolate Chip	Raspberry	Pumpkin
Amaretto	Almond	Sweet Potato

FILLINGS

Chocolate Mousse - OR - Strawberry Preserves

UPGRADED FILLINGS - ADD. CHARGE

Chocolate Butter Cream	Chambord Buttercream
White Chocolate Mousse	Raspberry Preserves
Bavarian Cream + Strawberries	Peanut Butter Mousse
Salted Chocolate Caramel Mousse	Cannoli Cream
Lemon Curd	Caramelized Pineapple
Gran Marnier Buttercream	Almond Cream

ICING

Butter Cream Icing

PLEASE VISIT OUR WEBSITE FOR CAKE PHOTOS AND MORE INFORMATION