

Luncheon Wedding Packages

SILVER WEDDING PACKAGE

45.95 per person

Rental of one of our five elegant private dining rooms appropriate for your party size

Classic ivory linen and candle lit centerpiece

Champagne toast

Non-alcoholic beverages

Soft drinks, iced tea, assorted juices

Alcoholic beverages

House wine and bottled beer

**Gold Wedding Package only*

GOLD WEDDING PACKAGE

55.95 per person.

Cocktails may be added on a consumption basis.

The Grand Fruit and Cheese Display

Mixed berries, melon, grapes, pineapple, smoked cheddar, Swiss, herbed Havarti, Pepper Jack, sharp cheddar, assorted crackers

One appetizer of your choice

(butlered or placed)

House Salad

Mixed baby lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing

Entrée

You may select up to two entrées or one duet entrée

Wedding cake cutting service

Locally-roasted coffee and hot tea

All private events are subject to a 20% service charge as well as applicable sales tax.

*Revised
August 2013*

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Havarti, Pepper Jack, sharp cheddar, assorted crackers*

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APPETIZERS

Jumbo Gulf Shrimp

Additional charge applies

Risotto Fritters

Provolone, pancetta, zesty tomato sauce

Spinach and Feta Spanakopita

Crab-Tots

Creole remoulade, cocktail sauce

Mushroom and Spicy Cabbage

Spring Rolls

Sesame-ginger ponzu, Thai chili sauce

Bruschetta

Tomato, pesto, fresh mozzarella

Macadamia-Crusted Chicken Skewers

Pineapple sweet-sour sauce

Beef Satays

Ginger teriyaki sauce

Stuffed Mushrooms

Spinach, sausage, sun-dried tomato

Black Bean Empanada

Cilantro-lime crème, salsa



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*Revised
August 2013*

649 High Street | Worthington, Ohio 43085 | 614.885.2600

www.worthingtoninn.com



ENTRÉES

Pre-select up to two Entrées or one Duet.

Served with a vegetable du jour and Chef's choice of starch where appropriate.

SEAFOOD

Jumbo Lump Crab Cake

Creole butter

Cornmeal-Crusted Lake Erie

Walleye

Horseradish sauce

Grilled Scottish Salmon

Orange fennel sauce

Shrimp Brochette

Marinated USA wild-caught shrimp,

Chimichurri sauce, red pepper coulis

MEAT

Stuffed Chicken Roulade

Prosciutto, Fontina, spinach, mushroom, cream

sauce

Roasted Free-Range Chicken Breast

Mushrooms, tarragon, white balsamic sauce

Beef Worthington

Petit center-cut filet, blue cheese, mushrooms,

cabernet demi

Grilled New York Strip

Roasted garlic butter, tobacco onions

Sausage Penne Pasta

Fresh mozzarella, sausage, spinach, zesty tomato

sauce

DUETS

Filet and Chicken

Buttermilk mashed potatoes, tomato Béarnaise

Filet and Salmon

Garlic herb butter

VEGETARIAN

Composed Garden Plate

Seasonal offerings of individually prepared vegetables

Vegetable Turnover

Puff pastry, Mornay sauce

House Made Ravioli

Please inquire

Pasta Primavera

Sautéed market vegetables, light pesto cream

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