



Hot and Cold Hors d'Oeuvres

Served Buffet Style or Butlered (Upon request for additional fee)

Hors d'Oeuvres selections will be served for a two-hour period unless arrangements are made to extend. Add 4.99 per person for each additional half hour.

Please select from the following options (priced per person):

5 Choices 26.99 4 Choices 25.99

Hot Hors d'Oeuvres Selections....

Mini Lump Crab Cakes (add \$5.99 per person)

Made the Old Baltimore way with lump crab

Hot Chesapeake Crab Dip (add \$4.99 per person)

Crab, spices, and a mixture of cheeses – Served bubbly hot with tortilla chips

Mediterranean Flat Bread

Roasted artichokes and red peppers, spinach, tomatoes, red onion, garlic, and feta cheese

Scallops Wrapped in Bacon

Broiled scallops wrapped in bacon served with warm sesame dipping sauce or wasabi cream

Savory Buffalo Wings

Served with blue cheese and celery

Tuscan Chicken Flat Bread

Fresh basil, olive oil, garlic, fresh mozzarella, and tomatoes

Hot Artichoke & Spinach Dip

Spinach, shallots, garlic, and a mixture of cheese - Served with crisp tortilla chips

Hummus Platter

Traditional and roasted red pepper hummus – Served with garden vegetables and garlic pita bread

Battered Chicken Tenders & Onion Rings

Boneless strips served with barbecue sauce and battered vidalia onion rings

Bavarian Pretzel Sticks

With beer cheese fondue

Mini Chicken Cordon Bleu

Lightly breaded chicken stuffed with ham & swiss cheese – Served with a creamy mustard dipping sauce

Macaroni & Cheese Bites

With house made marinara sauce

Beer Battered Shrimp

Red Hook Beer battered shrimp, fried golden brown – Served with cocktail or wasabi cream sauce for dipping

Cocktail Meatballs

With choice of marinara or teriyaki sauce

Cheesesteak Eggrolls (add \$2.99 per person)

Traditional white cheddar cheesesteak, encased in an eggroll – Served with ancho chili ketchup

Cold Hors d'Oeuvres Selections....

Fresh Fruit Tray

Mixed medley of seasonal fresh fruits with a sweet creamy dipping sauce

Bruschetta

Tomato, red onion, olive oil, and spices – Served with a lightly toasted garlic baguette and goat cheese

Vegetable Crudite

Mixed selection of fresh vegetables with creamy ranch dressing

Pepperoni Cheese and Cracker Tray

Kalamata olives, specialty cheese, and gourmet crackers

Lunch Buffet

Available to begin service starting between 11am to 1pm. Please choose one soup or salad and two entrée selections.

Package includes rolls and butter... \$28.99 per person.

Lunch buffet will be served for 1.5 hour increments.

Salad.... Tossed mixed greens café salad, Traditional Caesar salad

Soup.... Cream of broccoli, roasted red pepper & tomato smoked gouda bisque, Timothy's famous seafood chowder (add \$2.99 per person)

Add \$2.99 to include both soup and salad

Hot Entrees...

Filet Tips Burgundy

Beef tenderloin with onions and peppers in a burgundy sauce

Grilled Bourbon Glazed Salmon

A flame grilled Atlantic salmon glazed with sweet, smoky bourbon sauce

New Orleans Creole Style Chicken & Pasta

Sauteed red onion and roasted peppers over black pepper fettuccine, Monterey jack cheese, in a spicy Cajun style sauce

Chicken & Penne in Vodka Sauce

Penne pasta tossed with grilled chicken breast and spinach in our homemade vodka sauce

Penne Primavera with Grilled Chicken

Sauteed garden vegetables with grilled chicken & penne pasta in a creamy white sauce

Choice Beef French Dip

Thinly sliced in house au jus with Monterey jack cheese and horseradish mayonnaise on a country roll

Chesapeake Chicken Sandwich

Grilled chicken breast topped with crab imperial, melted Monterey jack cheese, dusted with old bay seasoning

Grilled Vegetable Ravioli

Ravioli pockets stuffed with garden vegetables in a sun-dried tomato and pesto sauce

Chicken Cordon Bleu

Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese

*All of the above entrees excluding pasta dishes are served with choice of side:
Rice Pilaf, Oven Roasted Potatoes, or Steamed Mixed Vegetables*

Cold Entrees...

Deli Sandwich Platter

Ham, turkey, and roast beef served with sliced tomatoes, lettuce, onion, assorted cheeses, fresh rolls, and condiments

Assorted Wrap Sandwiches

Ham and cheese, roast beef and cheese, chicken Caesar, Cajun cowboy, or turkey club

Food Stations

(\$50 chef attendant fee per hour – must be in addition to a regular priced buffet package)

Pasta (Add \$4.99 per person) – Tortellini and penne with marinara, alfredo, and pesto marinara prepared to order by attending chef. Add grilled chicken or mini meatballs to pasta station for an additional \$1.99 per person.

Carving Station (turkey or roast beef) (Add \$5.99 per person) – Served with choice of steamed mixed vegetables, rice pilaf, or oven roasted potatoes.

Carving Station (prime rib) (Market Price) – Served with choice of steamed mixed vegetables, rice pilaf, or oven roasted potatoes.

Must have 25 or more guests to add carving station

Philadelphia Cheese Steak Bar (Add \$4.99 per person) – Choice of beef or chicken. Served with sauteed onions, peppers, and mushrooms. With American cheese and fresh rolls.

Burger Slider Station (Add \$5.99 per person) – Mini beef burgers with assorted toppings made to order.



Dinner Buffet

Please choose one salad item or one soup, two hors d'oeuvres from the hot and cold hors d'oeuvres selections and three entrée items. Served with dinner rolls and butter.

\$39.99 per person

Salad.... Tossed mixed greens café salad, Traditional Caesar salad

Soup.... Cream of broccoli, roasted red pepper & tomato smoked gouda bisque,

Timothy's famous seafood chowder (add \$2.99 per person)

Add \$2.99 to include both soup and salad

Hors d'Oeuvres Hour.....

**Choice of two hors d'oeuvres from the hot and cold hors d'oeuvres selections.
Replenished for 1 hour.**

Dinner Hour.....

Filet Tips Burgundy

Beef tenderloin with onions and peppers in a burgundy sauce

Broiled Bourbon Glazed Salmon

A flame grilled Atlantic salmon glazed with sweet, smoky bourbon sauce

New Orleans Creole Style Chicken & Pasta

Sauteed red onion and roasted peppers over black pepper fettuccine, Monterey jack cheese, in a spicy Cajun style sauce

Beef Tenderloin Wrapped in Bacon

Applewood smoked bacon wrapped beef tenderloin medallions topped with blue cheese fondue

Chicken & Penne in Vodka Sauce

Penne pasta tossed with grilled chicken breast and spinach in our homemade vodka sauce

Grilled Vegetable Ravioli

Ravioli pockets stuffed with garden vegetables in a sun-dried tomato and pesto sauce

Chicken Cordon Bleu

Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese

Blue Crab Stuffed Ravioli

Ravioli stuffed with Maryland blue crab and cheese served in a light blush sauce

Chicken Piccata

Medallions of boneless chicken breast sauteed with fresh capers, garlic, and finished with lemon butter and white wine

*All of the above entrees excluding pasta dishes are served with choice of 2 sides:
Rice Pilaf, Oven Roasted Potatoes, or Steamed Mixed Vegetables*

Additional selections to add to any buffet (priced per person)

Add one selected hot or cold hors d'oeuvres for \$4.99

Add unlimited soda and iced tea \$2.49

Add coffee and hot tea station \$2.49

Add house made cookie platter \$2.99

Add assorted mini cheesecakes \$4.99 per

Add champagne toast \$5.99

Mimosa Bar \$5.99 per person per hour



Wilmington Hall Premier Package

Wilmington Hall's All Inclusive Classic Premier Event Offering. Total Buffet Cost \$69.99 – includes choice of Turkey or Roast Beef carving station. Prime rib available at discounted rate

Hors d' Oeuvres....

Butlered

Bavarian Pretzel Sticks
Smoked Gouda Macaroni Bites

Beer Battered Shrimp
Scallops Wrapped in Bacon

Choose One Display

Hot Chesapeake Crab Dip or Spinach & Artichoke Dip

Champagne Toast...

Dinner Hour....

Choice of one soup or one salad selection

**Maryland Crab & Seafood Chowder
Roasted Red Pepper & Smoked Gouda Bisque
Traditional Cream of Broccoli**

**Cream of Chicken & Wild Rice
Plated Mixed Greens Café
Traditional Caesar Salad**

Choice of Three Entrée Selections

Maryland Jumbo Lump Crab Cakes

Lump crab and spices made the old Baltimore way

Broiled Bourbon Glaze Salmon

A flame grilled Atlantic salmon glazed with sweet smoky bourbon sauce

Beef Tenderloin Wrapped in Bacon

Applewood smoked bacon wrapped beef tenderloin medallions topped with blue cheese fondue

Chicken & Penne in Vodka Sauce

Penne pasta tossed with grilled chicken breast and spinach in our homemade vodka sauce

Chicken Cordon Bleu

Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese

Blue Crab Stuffed Ravioli

Ravioli stuffed with Maryland blue crab and cheese served in a light blush sauce

Chicken Piccata

Medallions of boneless chicken breast sauteed with fresh capers, garlic, and finished with lemon butter and white wine

All of the above entrees excluding pasta dishes are served with choice of rice pilaf, oven roasted potatoes, or steamed mixed vegetables.

Open Bar Packages...

Discount of \$4 on each open bar package (minimum 3 hour package)

Coffee and Dessert Station...

Premium coffee and herbal tea station, assorted mini dessert displays, unlimited soft beverages included.

Bar Options

	Two Hours	Three Hours	Four Hours
Beer & Wine <ul style="list-style-type: none"> • Two Red Wines • Two White Wines • Two Domestic Bottled Beers 	\$20 per person	\$28 per person	\$33 per person
House <ul style="list-style-type: none"> • Two Red Wines • Two White Wines • Two Domestic Bottled Beers • House Liquors 	\$24 per person	\$32 per person	\$37 per person
Premium <ul style="list-style-type: none"> • Two Red Wines • Two White Wines • Two Domestic Bottled Beers • Two Imported Bottled Beers • House & Mid-shelf Liquors 	\$29 per person	\$37 per person	\$42 per person
Super Premium <ul style="list-style-type: none"> • Two Red Wines • Two White Wines • Two Domestic Bottled Beers • Two Imported Bottled Beers • Top Shelf Liquors 	\$34 per person	\$42 per peson	\$47 per person

Cash Bar... Guests pay on a cash and carry basis

Consumption Bar... Billed on guest's consumption on one tab

Chilled Punch... Non alcoholic \$3.99 per person, With alcohol \$7.99 per person per hour

The above open bar selections do not include shots or shooter. Timothy's reserves the right to refuse alcohol service to any person unable to provide proper identification. Timothy's reserves the right to refuse alcohol service to any person who appears intoxicated.

All prices are based on cash or check payment. Photo ID for all check payments required. Please add 3% to total bill for electronic payments.

Wilmington Hall does not charge a room fee with the selection of any buffet package.

A linen and set up charge of \$9.99 per table applies to all events.

*Audio/Visual Dis Jockey: \$200 per hour, includes dance floor. Minimum of 3 hours.
Power Point Projector: \$75 Projector Screen: \$25 Podium with Microphone: \$50 Dance Floor
Set Up without house disc jockey: \$150 DJ Lighting: \$50*

To reserve our elegant Wilmington Hall, a signed confirmation form and a \$300 nonrefundable deposit is required. Deposit will be applied to final bill, Service fees of 22% or \$125 for Riverview Room and \$300 for Wilmington Hall (whichever is greater) will be added to the cost of all functions. A \$150 fee will be applied to all weddings. If a bartender is requested for parties of 25 or less, a \$50 bartender fee will apply.

*Room is available in increments of four hours. Extended hours are available at the rate of \$400 per hour. When booking your event, an approximate guest count is necessary. **Please note that the final guest count and final payment is required 14 days prior to your affair.** Wedding & reunion bookings require a non-refundable payment equal to 50% of estimated invoice 30 days prior.*

**A minimum of 40 guest is required to book Wilmington Hall. This count will serve as the minimum for the number of people which you will be billed. Timothy's Professional staff is available to assist you in coordinating all the details for your special event.*

No outside food or beverages allowed with the exception of a special occasion cake.

