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## DRUMMORE ESTATE

*An Uncommonly Beautiful Venue*

WEDDINGS • SPECIAL EVENTS • CATERING

# *Catering Menu*

*Customization is our specialty.*

Menu pricing reflects current market costs. We reserve the right to update prices due to market fluctuations or force majeure.

For details, contact our executive chef.

331 Red Hill Road | Pequea, PA 17565 | Phone: 717.284.5076

[www.DrummoreEstate.com](http://www.DrummoreEstate.com) | [sales@drummoreestate.com](mailto:sales@drummoreestate.com)

OCT. 2022, V7



# Catering Inclusions

2022/2023/2024

Silver, Gold and Platinum Packages Include 6 Hours of Celebration After the Ceremony.

Bronze Package Includes 10-hour event with 4 hours of Celebration After the Ceremony. No Prime Saturdays.

— Includes —

Menu & Event Planning / Day of Facilitator / Event Day Manager (Over 50 Guests)  
Tables & Chairs / China & Flatware / Poly Linens  
Servers / Ice Water on Table  
Rolls & Butter / Cake Cutting Service / Setup & Teardown

Special request menus are available.

We are sensitive to lifestyle, diet and food allergies.

Menus can be served buffet style or plated (less than 300 guests).

## Bar and Drink Service

Opens After Ceremony, Closes 15 Minutes Before Music Ends  
\$17/\$18/\$19

— Includes —

Glassware / Champagne Toast Service (includes flutes and pour)  
Bar Mixers / Condiments / Ice  
Coke / Diet Coke / Tonic / Seltzer / Sprite / Sour Mix / Ginger Ale  
Grenadine / Simple Syrup / Cranberry Juice / Orange Juice / Pineapple Juice  
Cherries / Lemons / Limes / Olives  
Coffee / Decaf Coffee / Tea Station

OVER 120

includes an additional satellite bar during cocktail hour

Plus Service Fee of 20% and Tax 6%

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# Menu

2022/2023/2024

Buffet or Plated (Add \$6 per person for plated meal service)

## Bronze Package \$50/\$52/\$54

— Includes —

Two Silver Appetizers / Bronze Entree

## Silver \$71/\$74/\$77

— Includes —

Three Silver Appetizers / Salad / One Entrée (Chicken or Pork) / One Starch / One Vegetable

## Gold \$85/\$88/\$92

— Includes —

Four Silver and Gold Appetizers / Salad / Two Entrées / Two Starches / One Vegetable

## Platinum \$95/\$98/\$103

— Includes —

Any five Appetizers / Salad / Three Entrées / Two Starches / One Vegetable

Additional  
Appetizer  
Starting at  
\$2.50 per person

Additional  
Starch or Vegetable  
Starting at  
\$4 per person

Additional  
Entrée  
Starting at  
\$6 per person

Specialty meal options available for dietary restrictions including  
Gluten Free, Dairy Free, Nut Free and other food allergies.  
Please note prices may increase due to specialty ingredients.



# Appetizers

## SILVER PACKAGE

- Spinach and Artichoke Dip with  
Homemade Crostini
- Kielbasa Bites with Mustard 1/2 oz
- Bruschetta on Homemade Crostini
- Sweet Potato Bites Dusted  
with Brown Sugar Spices
- Tomato Bisque with Grill Cheese
- Bacon Wrapped Water Chestnuts  
Tomato Bisque
- Cheese and Crackers
- Chicken and Cheese Quesadillas
- Chicken, Cheese, Roasted Pepper and  
Onion Quesadillas
- Loaded Baked Potato Soup
- New England Clam Chowder
- Chicken Satay with Peanut Sauce 1/2 oz  
Tapenade on Crostini
- Curry Chicken Salad on Naan or Pita
- Honey Chicken Salad on Homemade  
Banana Bread
- Hummus with Pita Chips
- Roasted Vegetable and  
Goat Cheese Tarts

## PLATINUM PACKAGE

Add to Silver Package for \$1.75 per person  
Add to Gold Package for \$1.25 per person

- Cold Salmon Platter
- Chorizo and Cream Cheese Stuffed  
Dates Wrapped in Bacon
- Mini Crab Cakes with Remoulade

## GOLD PACKAGE

Add to Silver Package for  
\$0.75 per person

- Salmon Cakes
- Country Sausage and Cream Cheese  
Stuffed Mushrooms
- Charcuterie Tarts
- Lobster Bisque
- Chorizo and Pepper Jack Potato Bites  
Asiago Potatoes
- Philly Cheese Steak Rolls with Wiz  
Butternut and Apple Soup
- Fruit Platter
- Ginger Chicken Cakes with Coriander  
Lime Mayo

## PLATINUM PLUS PACKAGE

Add to Silver Package / Gold Package  
/ Platinum Package per person

- Shrimp Platter  
\$2.99 / \$2.07 / \$0.89
- Bacon Wrapped Scallops  
\$2.99 / \$2.07 / \$0.89
- Assorted Dried Meats, Cheeses,  
Grapes, Nuts, Crackers  
\$3.10 / \$2.19 / \$1.00
- Empanadas (Chicken) with Chive Sour  
Cream Sauce  
\$3.10 / \$2.19 / \$1.00
- Charcuterie Board  
\$14.00 / \$12.00 / \$11.00



## *Salads*

### CLASSIC GARDEN

*Cherry Tomatoes, Cucumber, Croutons, Carrots and Choice of Dressing*

**— Choice of Dressing —**

*Balsamic*

*Citrus Vinaigrette*

*Ranch*

*Blue Cheese*

*1000 Island*

### CLASSIC CAESAR

*Romaine Lettuce, Croutons and Caesar Dressing*

### SEASONAL MIXED GREEN

*Seasonal Fruit, Nuts, Feta Cheese and Vinaigrette*

### BABY SPINACH

*Mandarin Oranges, Red Onion, and Poppy Seed Dressing*



## Starches

Roasted Potato Medley

Mashed Potatoes (choose cheddar, garlic or sour cream)

Wild Rice and Orzo Pilaf  
*(garbonzo beans, peas, golden raisins, pinenuts)*

Alfredo Penne Pasta

Bowtie Pasta with Mushroom, Tomatoes and Spinach

Risotto (choose parmesan, mushroom or peas)

Spiced Cous Cous  
*(vegetables, raisins)*

## Vegetables

Roasted Seasonal Vegetables

Honey and Ginger Glazed Carrots

Green Beans with Garlic or Red Peppers

Butter Corn

Roasted Asparagus (Best in Spring)

Roasted Brussel Sprouts (Best in Fall)



## Entrées

### CHICKEN BREAST OR THIGHS

— Choice of Sauce —

*Sundried Tomatoes, Spinach in Garlic Parmesan Sauce*  
*Mushrooms and Herbs in Light White Wine Sauce*  
*Grilled Lemon, Capers and Scallions in Chardonnay Sauce*  
*Tomato, Onion and Olives topped with Feta Cheese*  
*Peach Mango Salsa*

### CHICKEN CORDON BLEU

Ham and Swiss Cheese rolled into a Breaded Chicken Breast  
with Dijon or Parmesan Cream Sauce

### BEEF

— Choice of Cut —

Braised Short Ribs

Grilled Flank Steak

Sliced Tenderloin (\$105 per person)

Dry-Aged Prime Rib (\$125 per person)

Filet Mignon (\$115 per person)

— Choice of Sauce —

*Bordelaise Sauce*

*Bourbon Marinade*

*Peppercorn Sherry*

*Red Wine Reduction*

*Mushroom and Sherry Gravy*

### PORK TENDERLOIN

— Choice of Sauce —

*Maple Bourbon Glaze*

*Herb Pan au Jus*

*Seasonal Fruit Chutney*

*Mushroom and Vermouth Gravy*



## Entrées

continued

### FISH

— Choice of Cut —

Salmon

Crab Cakes (\$95 per person)

Seared Scallops (\$110 per person)

Your Choice of Fresh Fish (from +\$6 per person)

— Choice of Sauce —

*Butter, Lemon and Capers*

*Peach Mango Salsa*

*Charred Lime Beurre Blanc*

*Ginger Hoisin*

### BRONZE ENTRÉE

— Choice of Options —

FAJITA MEAL (Chicken and/or Pork Fajita with Tortillas, Refried Beans, Rice, Shredded Lettuce, Shredded Cheese, Diced Onions, Sour Cream, Chips and Salsa)

PASTA MEAL (Penne Pasta with Marinara Sauce, Alfredo Sauce, Meatball Sauce, Mixed Green Salad, Rolls)

BBQ MEAL (Pulled BBQ Chicken and/or Pulled Pork with Buns, Baked Beans, Potato or Pasta Salad, Cole Slaw, Garden Salad, Chips)

### VEGAN AND VEGETARIAN

2022/2023/2024

\$71/\$75/\$79

GRILLED PORTOBELLO MUSHROOM STACK (VEGAN)

(Zucchini, Squash, Onion, Pepper, Tomato, Olive Oil and Balsamic Glaze)

VEGETARIAN LASAGNA (Tomatoes, Zucchini, Squash, Spinach, Ricotta and Asiago Cheese Blend layered in Pasta Noodles with Red or White Garlic Basil Sauce)

ROASTED STUFFED PEPPER (VEGAN) with Quinoa and Lentils

### KIDS MEALS

2022/2023/2024

Chicken Nuggets Meal \$19.50/\$20.00/\$21.00 (or Half Price Off Full Meal)

### VENDOR MEALS Half Price

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# Late Night Snacks

2022/2023/2024

50 person minimum per item

Pulled Pork Sliders

\$3.15/\$3.50/\$3.75 per person

S'mores

\$3.75/\$4.25/\$4.50 per person

Grilled Cheese Triangles & Tomato Bisque Shooters

\$2.30/\$2.60/\$2.75 per person

Hot Dog Bar

\$3.75/\$4.25/\$4.50 per person

*Mustard, Ketchup, Relish, Onions & Chili or Sauerkraut*

Soft Pretzels with Cheese Sauce & Mustards

\$3.15/\$3.50/\$3.75 per person

Nacho Bar

\$2.30/\$2.60/\$2.75 per person

Mini Milkshakes

\$2.75/\$3.25/\$3.50 per person

Popcorn

\$2.10/\$2.65/\$2.75 per person



# Suite Snacks

2022/2023/2024

## CONTINENTAL BREAKFAST

\$21/\$22/\$24 per person

Mini Muffins

Yogurt

Fresh Fruit Salad

Roasted Vegetable or Sausage & Cheese Strata

Juice

Coffee/Tea

## LIGHT LUNCH

\$19/\$20/\$21 per person

Assorted Sandwiches & Wraps

Pasta Salad

Chips

Cookies or Brownies

Water & Soda

# Hot Chocolate Bar

2022/2023/2024

\$6/\$7/\$8 per person

50 person minimum

Hot chocolate in urns

Condiments (peppermint sticks, marshmallows, whipped cream, sprinkles, shaved chocolate, caramel and chocolate sauces)

Creamers (pumpkin spice, peppermint, hazelnut, Irish cream, caramel, vanilla)



# Comparison Wedding Packages 2023

Package	Off-Season Orangerary	Off-Season Carriage House	Friday & Sunday	Saturday
<b>Availability</b>	<b>November - April</b>		<b>May - October</b>	
Venue Price - 1 to 75 Guests	\$4,200	\$5,000	\$5,225	\$10,750
Venue Price - 76 to 100 Guests			\$5,775	
Venue Price - 101 to 125 Guests	n/a		\$6,100	
Venue Price - 126 to 150 Guests	n/a	\$6,900		
Venue Price - 151 to 175 Guests	n/a	n/a	\$7,455	
Venue Price - 176 to 200 Guests	n/a	n/a	\$8,151	\$11,518
Venue Price - 201 to 230 Guests	n/a	n/a	\$8,992	\$12,446
Venue Price - 231 to 265 Guests	n/a	n/a	\$9,987	\$13,534
Venue Price - 266 to 300 Guests	n/a	n/a	\$10,964	\$14,622
Venue Price - 301 to 350 Guests	n/a	n/a	\$12,385	\$16,190
Menu Price/Guest - Bronze			\$52	
Menu Price/Guest - Silver			\$74	
Menu Price/Guest - Gold			\$88	
Menu Price/Guest - Platinum			\$98	
Menu Price/Guest - Bar Service			\$18	
Service Fee for Food & Bar - 20%			20%	
Number of Guest - Max	80	150	350	
Ceremony on Property			Included	
Hours on property	10		12	
Reception Time	5		6	
Planning time in hours	4		6	
Fee for Planning time/hour above allocation			\$135	
Setup & Tear Down			Included	
Parking Attendant			Included	
Outside Music	n/a	n/a	n/a	\$600
Facilitator for event			Included	
Event Day Manager	50+ pp			Included
Bride Changing Room (2nd) for 10 hours			\$165	Included
Bride Changing Room (main) for 3 hours	\$150	\$150	\$150	n/a
Library + 4 tables, 4 Linens & 20 chairs			Available	
<b>Price/Wedding @ 50 Guests - Bronze</b>	<b>\$8,400</b>	<b>\$9,200</b>	<b>\$9,425</b>	<b>\$14,950</b>
<b>Price/Wedding @ 50 Guests - Silver</b>	<b>\$9,720</b>	<b>\$10,520</b>	<b>\$10,745</b>	<b>\$16,270</b>
<b>Price/Wedding @ 50 Guests - Gold</b>	<b>\$10,560</b>	<b>\$11,360</b>	<b>\$11,585</b>	<b>\$17,110</b>
<b>Price/Wedding @ 50 Guests - Platinum</b>	<b>\$11,160</b>	<b>\$11,960</b>	<b>\$12,185</b>	<b>\$17,710</b>
<b>Price/Wedding @ 80 Guests - Bronze</b>	<b>\$8,400</b>	<b>\$9,200</b>	<b>\$9,425</b>	<b>\$14,950</b>
<b>Price/Wedding @ 80 Guests - Silver</b>	<b>\$9,720</b>	<b>\$10,520</b>	<b>\$10,745</b>	<b>\$16,270</b>
<b>Price/Wedding @ 80 Guests - Gold</b>	<b>\$10,560</b>	<b>\$11,360</b>	<b>\$11,585</b>	<b>\$17,110</b>
<b>Price/Wedding @ 80 Guests - Platinum</b>	<b>\$15,336</b>	<b>\$16,136</b>	<b>\$16,361</b>	<b>\$21,886</b>
<b>Price/Wedding @ 130 Guests - Bronze</b>	<b>n/a</b>	<b>\$15,920</b>	<b>\$16,145</b>	<b>\$21,670</b>
<b>Price/Wedding @ 130 Guests - Silver</b>	<b>n/a</b>	<b>\$19,352</b>	<b>\$19,577</b>	<b>\$25,102</b>
<b>Price/Wedding @ 130 Guests - Gold</b>	<b>n/a</b>	<b>\$21,536</b>	<b>\$21,761</b>	<b>\$27,286</b>
<b>Price/Wedding @ 130 Guests - Platinum</b>	<b>n/a</b>	<b>\$23,096</b>	<b>\$23,321</b>	<b>\$28,846</b>