

CATERING MENU

Customization is our specialty





“The food was amazing—our guests are still raving about it!

The catering team did an outstanding job, offering a variety of delicious dishes that suited everyone's preferences. We loved coming to the venue to try the food and meet the chef as well! The late night hot dog bar was a huge hit with all of our guests!”

– Juliana & Brandon



QUALITY INGREDIENTS, MEMORABLE MEALS

At Drumore Estate, we believe every event should be paired with extraordinary cuisine—crafted with care, presented with elegance, and rooted in quality.

By partnering with local farmers and merchants whenever possible to ensure freshness and flavor, our catering menus feature thoughtfully curated selections designed to elevate your celebration and delight every guest.

From grand weddings to refined corporate events and intimate gatherings, our culinary team is committed to creating an experience that is as unforgettable as Drumore Estate itself.

Let us bring your vision to life, one inspired bite at a time.



ALL CATERING PACKAGES — INCLUDE —

Up To 6 hours of celebration after Ceremony
when you choose a Bronze, Silver, Gold
or Platinum Package

Choice of Buffet or Plated meal service
(Plated service is an additional \$8 per person)

Menu customization based on
lifestyle, diet and/or food allergies

Full-Service Event Staff Team (50+ guests):
Event Manager
Catering Staff
Parking Attendant

Bartender(s) with Bar Service Package,
Complimentary Satellite Bar (120+ guests)

Cake Cutting and Corkage Service included

Event Furnishings Based on Guest Count:
Catering China and Flatware
Up to 5 High-Top Tables
Round or Banquet Style Guest Tables
Poly Table Linens and Napkins (60+ Colors)
White Padded Chairs (Grand Tent)
Chiavari Chairs (Carriage House)
White Padded Chairs for Ceremony
Miscellaneous Tables (Welcome, Gift, Dessert)

Setup & teardown of event

Convenient early drop-off and next day
pickup of wedding items

MENU 2026

BUFFET OR PLATED

4

Add \$8 per person for plated meal service

Event Time | 4 Hours / 5 Hours / 6 Hours

BRONZE PACKAGE | \$64 / \$73 / \$84

— INCLUDES —

BUFFET STYLE ONLY

Three Silver Appetizers and one of the following Entrée options:
Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry

SILVER PACKAGE | \$71 / \$81 / \$91

— INCLUDES —

Four Silver Appetizers
Salad / One Entrée / One Starch / One Vegetable

GOLD PACKAGE | \$89 / \$100 / \$109

— INCLUDES —

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

PLATINUM PACKAGE | \$102 / \$113 / \$122

— INCLUDES —

Six Appetizers
Salad / Three Entrées / Two Starches / One Vegetable

20% service fee for all food and beverage items.

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update catering prices due to market fluctuations or force majeure.

BAR & DRINK SERVICE 2026

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4 hours / 5 hours / 6 hours

\$20 / \$21.50 / \$22.50

Bar and drink service begins after the Ceremony
and closes 15 minutes before music ends.

— Includes —

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

Alcohol is not supplied at Drumore Estate. As a BYOB venue,
we ensure your drink selections are exceptionally
integrated into your celebration.



MENU 2027

6

BUFFET OR PLATED

Add \$8 per person for plated meal service

Event Time | 4 Hours / 5 Hours / 6 Hours

BRONZE PACKAGE | \$66 / \$76 / \$87

— INCLUDES —

BUFFET STYLE ONLY

Three Silver Appetizers and one of the following Entrée options:
Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry

SILVER PACKAGE | \$73 / \$83 / \$94

— INCLUDES —

Four Silver Appetizers
Salad / One Entrée / One Starch / One Vegetable

GOLD PACKAGE | \$92 / \$102 / \$112

— INCLUDES —

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

PLATINUM PACKAGE | \$105 / \$116 / \$126

— INCLUDES —

Six Appetizers
Salad / Three Entrées / Two Starches / One Vegetable

20% service fee for all food and beverage items.

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or force majeure.

BAR & DRINK SERVICE 2027

4 hours / 5 hours / 6 hours

\$21.50 / \$22.50 / \$23.50

Bar and drink service begins after the Ceremony
and closes 15 minutes before music ends.

— Includes —

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

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MENU 2028

8

BUFFET OR PLATED

Add \$8 per person for plated meal service

Event Time | 4 Hours / 5 Hours / 6 Hours

BRONZE PACKAGE | \$69 / \$79 / \$90

— INCLUDES —

BUFFET STYLE ONLY

Three Silver Appetizers and one of the following Entrée options:
Fajita Bar, Pasta Station, BBQ Meal, or Asian Stir-Fry

SILVER PACKAGE | \$76 / \$87 / \$97

— INCLUDES —

Four Silver Appetizers
Salad / One Entrée / One Starch / One Vegetable

GOLD PACKAGE | \$95 / \$105 / \$116

— INCLUDES —

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

PLATINUM PACKAGE | \$109 / \$120 / \$130

— INCLUDES —

Six Appetizers
Salad / Three Entrées / Two Starches / One Vegetable

20% service fee for all food and beverage items.

Specialty meal options available for all dietary restrictions and food allergies.
Please note prices may increase due to specialty ingredients.

Menu prices reflect current market cost expectations. We reserve the right to update prices due to market fluctuations or force majeure.

BAR & DRINK SERVICE 2028

4 hours / 5 hours / 6 hours

\$23 / \$24 / \$25

Bar and drink service begins after the Ceremony
and closes 15 minutes before music ends.

— Includes —

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

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integrated into your celebration.



APPETIZERS

SILVER PACKAGE

Upgrade a Silver appetizer to Gold for \$0.75 per person.
Upgrade a Silver appetizer to Platinum for \$1.75 per person.

Spinach and Artichoke Dip in Phyllo

Pimento Cheese and Kielbasa on Crostini

Caprese Crostini – *Fresh tomato, mozzarella, and basil drizzled with a balsamic glaze*

Sweet Potato and Green Onion Goat Cheese Bites – *With candied pecans and dried cranberry*

Teriyaki or Curried Cauliflower Bites

Fresh Tomato and Ricotta Tart

Chicken Quesadilla – *With roasted bell peppers and onions*

Goat Cheese with a Balsamic Berry Compote on Crostini

Honey Chicken Salad
in Butter Lettuce Wrap

Tomato Soup with Asiago Cheese Puff
Straw – *Creamy tomato soup with house-made asiago cheese puff pastry*

Parmesan and Mushroom
Bread Pudding Bites

Confit Garlic and
Chive Goat Cheese on Crostini

Roasted Vegetable and
Parmesan Flat Bread

Pork Carnitas with Pineapple Salsa –
House-made pork carnitas with pineapple salsa on a corn round

Cheese and Crackers – *Assorted cheeses served with mustard and crackers*



APPETIZERS

GOLD PACKAGE

Gold package has choice of all Gold and Silver appetizers.
Upgrade a Gold appetizer to Platinum for \$1.25 per person.

Philly Cheesesteak Egg Rolls
with Steak Sauce

Sausage and Cream Cheese
Stuffed Mushrooms

Asiago Potato Bites

Loaded Baked Potato Bites

Caramelized Onion Jam
with Bleu Cheese Tartlet

Asparagus and Parmesan
Wrapped in Phyllo

Brie En Croute with Fig Jam – *Creamy brie cheese wrapped in pastry dough and baked, topped with fig jam*

Salmon Cakes with Roasted Red Pepper
and Caper Remoulade

BLT Bites – *Bacon, grape tomato, arugula, and mayo on a lightly toasted baguette*

Vegetable Crudit  – *Assorted fresh vegetables served with ranch and tzatziki dipping sauces*

Swedish Meatball Bites – *House-made meatball served with a creamy Swedish meatball dipping sauce*

Roasted Corn and Bacon Chowder
Shooters – *House-made creamy chowder with bacon and roasted corn*

Watermelon Gazpacho Shooters – *Watermelon, tomato, and cucumber, blended with fresh herbs, red wine vinegar, and extra virgin olive oil. Served cold and topped with a balsamic whipped cream dollop*



APPETIZERS

Crab Cakes with Old Bay Remoulade

Fried Mac and Cheese Bites – *House-made mac and cheese, panko breaded and fried*

Steak Bites with Chimichurri – *Tenderloin steak bites tossed in house-made chimichurri made with parsley, cilantro, onion, garlic, and olive oil*

Cheese and Fruit Assortment – *Assorted cheeses served with seasonal fruits, whole grain mustard, and crackers*

Parmesan and Chive Arancini – *Creamy house-made risotto, breaded and fried, and topped with roasted garlic aioli*

Louisiana Lollipop – *Cajun-seasoned shrimp and andouille sausage on a skewer served with sassafras aioli*

Watermelon Skewers – *With cucumber, feta cheese and balsamic vinaigrette*

Salmon and Cream Cheese Mousse – *Paprika and dill complement this house-made salmon mousse served on a cucumber round*

PLATINUM PACKAGE

Platinum package gets choice of Silver, Gold, and Platinum appetizers. Platinum Plus is an additional cost to upgrade.

PLATINUM PLUS PACKAGE

Substitute for a Silver / Gold / Platinum appetizer per guest count.

Shrimp Platter

\$3.19 / \$2.20 / \$1.20

Bacon-Wrapped Scallops

\$3.19 / \$2.20 / \$1.20

Fruit and Cheese Platter

\$3.25 / \$2.29 / \$1.10

ADD-ON

Drumore Charcuterie Board

Variety of Cheeses, Cured Meats, Olives, Crackers, Nuts, Dried Fruit, Spreads, Mustard, Jam

\$18 / \$16 / \$14



SALADS

CLASSIC GARDEN

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

— Choice of Dressing —

Balsamic
Citrus Vinaigrette
Ranch
Bleu Cheese
Italian

SEASONAL MIXED GREEN

Seasonal Fruit, Nuts, Feta Cheese
and Vinaigrette

CLASSIC ITALIAN

Romaine, Tomatoes, Red Onions,
Olives, Banana Peppers, Feta
and Italian Dressing

CLASSIC CAESAR

Romaine Lettuce, Croutons and
Caesar Dressing

VEGETABLES

Roasted Seasonal Vegetables

Seasonal Succotash

Honey and Ginger Glazed Carrots

Roasted Asparagus (Best in Spring)

Green Beans with or without Garlic

Roasted Brussels Sprouts (Best in Fall)



STARCHES

BUFFET

Garlic, Thyme and Rosemary
Roasted Red Potatoes

Mashed Potatoes
*Your choice of garlic, parmesan or
sour cream mashed potatoes*

Roasted Potato Medley
*Reds, golds and yams roasted with olive
oil, herbes de Provence and garlic*

Scalloped Potatoes
*Baked golden in a creamy sauce and
topped with parmesan cheese*

Wild Rice Pilaf
*Wild rice prepared with carrots, peas,
onions and savory vegetable broth*

Penne Pasta
*Your choice of house-made alfredo or
vodka tomato sauce*

PLATED

Garlic, Thyme and Rosemary
Roasted Red Potatoes

Mashed Potatoes
*Your choice of garlic, parmesan or
sour cream mashed potatoes*

Roasted Potato Medley
*Reds, golds and yams roasted with olive
oil, herbes de Provence and garlic*

Potato Dauphinoise
*Sliced potatoes in creamy garlic and
Dijon sauce, topped with parmesan
and baked golden brown*

Hasselback Potatoes
*Classic russet potato dish topped
with garlic butter and chives*

Smashed Red Potato
*Red potato tossed in olive oil, salt and
pepper, smashed flat and topped with
asiago cheese and baked until bubbly*

Parmesan Mushroom Risotto Cake

ENTRÉES

CHICKEN

CHICKEN BREAST OR THIGHS

Grilled Chicken

— Choice of Sauce —

Sundried Tomato and Spinach Parmesan Sauce

White Wine, Mushroom, and Herb Sauce

Mushroom Ragout

Mushrooms, onions, garlic, and parsley sautéed with white wine

Mediterranean Sauce

Tomatoes, onions, kalamata olives and feta cheese

Peach Mango Salsa

CHICKEN CORDON BLEU

Ham and Swiss cheese inside a breaded chicken breast

Plated, add \$5.50 per person / Buffet, add \$8.50 per person

— Choice of Sauce —

Alfredo Sauce

Dijon Cream

AIRLINE CHICKEN BREAST

(Plated meal only. Add \$10 per person)

— Choice of Sauce or Accoutrement —

Caprese Style

With fresh mozzarella, tomato, and basil

Piccata Sauce

A lemon, caper, and white wine sauce with butter

Wild Mushroom Ragout

Wild mushrooms sautéed with onions and white wine, parsley, and butter

Roasted Red Pepper Chimichurri

Roasted bell peppers blended with parsley, garlic, lemon, and extra virgin olive oil

ENTRÉES

PORK AND BEEF

SHOULDER TENDER

All the tenderness of a filet with a beefiness that is unmatched

GRILLED FLANK STEAK

Add \$4 per person

Classic cut of steak that pairs with almost any sauce and side

BRAISED BONELESS SHORT RIB

Add \$12 per person

Flavorful and meaty, seared and slowly cooked for a tender bite



GRILLED FLAT IRON STEAK

(Plated meal only. Add \$17 per person)

Well-marbled and flavorful, a secret favorite of butchers

6 OZ SIRLOIN FILET

(Plated meal only. Add \$26 per person)

Flavorful center-cut sirloin to give it the filet look

— Choices of Sauce for All Beef Options —

Red Wine Demi-Glace

Bordelaise Sauce

Caramelized Onion Demi-Glace

Chimichurri

Mushroom Demi-Glace

Au Poivre, a peppercorn and brandy sauce

PORK TENDERLOIN

— Choice of Sauce —

Maple Bourbon Glaze

Blackberry Barbeque Sauce

Seasonal Fruit Chutney

Mushroom and Sherry Sauce

Orange Plum Sauce

ENTRÉES

SEAFOOD



SALMON

— Choice of Sauce —

Peach Mango Salsa

Lemon Caper Sauce

Lemon and Rosemary Gremolata

Lemon & Dill Cream

Roasted Red Pepper Chimichurri

MAHI MAHI

(Add \$7.50 per person)

— Choice of Sauce —

Pineapple Chutney

Lime Buerre Blanc

CRAB CAKES

(Add \$12.50 per person)

— Choice of Sauce —

Old Bay Remoulade

Roasted Red Pepper and Caper Aioli

CRAB-STUFFED FLOUNDER

(Add \$13.50 per person)

— Choice of Sauce —

Old Bay and Horseradish Cream

Lemon and Dill Cream

HALIBUT

(Add \$26.50 per person)

— Choice of Sauce —

Lemon and Thyme Buerre Blanc

Roasted Red Pepper Chimichurri

BRONZE ENTRÉES

BUFFET SERVICE ONLY

— Choice of Options —

FAJITA MEAL

Chicken and/or Pork Fajita

With Tortillas, Peppers and Onions, Refried Beans, Rice, Shredded Lettuce, Shredded Cheese, Sour Cream, Chips, and Salsa

(Add Guacamole for \$2 per person)

PASTA MEAL

Penne Pasta

With Marinara Sauce, Alfredo Sauce, Chicken or Meatballs, Mixed Green Salad, and Rolls

(Add both Proteins for \$5 more per person/ Add Meat Sauce for \$3 per person)

BBQ MEAL

Pulled BBQ Chicken or Pulled Pork

With Buns, Baked Beans, Potato or Pasta Salad, Cole Slaw, and Chips

(Upgrade to Beef BBQ for \$5 per person / Add Baked Macaroni and Cheese for \$3 per person)

ASIAN STIR-FRY

Teriyaki Chicken Thighs or Stir-Fried Beef and Broccoli

With Vegetable Fried Rice, Sesame Stir-Fried Vegetables, Crispy Chow Mein on the Side, Served with Sriracha, Teriyaki, and Hoison Sauces

ENTRÉES

VEGETARIAN & VEGAN | KIDS MEALS

2026 / 2027 / 2028

\$88 / \$92 / \$96

GRILLED PORTOBELLO MUSHROOM STACK

(VEGAN)

Zucchini, Squash, Onions, Peppers, Tomatoes, Olive Oil, and Balsamic Glaze

ROASTED STUFFED PEPPER

(VEGAN)

With Quinoa and Lentils

VEGETARIAN LASAGNA

Tomatoes, Seasonal Vegetables, Ricotta and Parm Cheese Blend Layered in Pasta Noodles with Red Sauce

KIDS MEALS

2026 / 2027 / 2028

Chicken Nugget Meal

\$27 / \$29 / \$30

(or Half Price Full Meal)

VENDOR MEALS

Half Price

LATE NIGHT SNACKS

2026 / 2027 / 2028

50 person minimum per item and >75% of guest count in total

Pulled Pork Sliders

\$5.00 / \$5.50 / \$6.00 per person

S'mores

\$5.75 / \$6.00 / \$6.50 per person

Mini Milkshakes

\$4.75 / \$5.25 / \$5.50 per person

Popcorn

\$2.75 / \$3.00 / \$3.25 per person

Hot Dog Bar

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

\$5.75 / \$6.25 / \$6.75 per person

Soft Pretzels

Cheese Sauce & Mustards **or** Cinnamon Sugar

\$5.00 / \$5.50 / \$6.00 per person

Nacho Bar

Chips, Salsa, Cheese Sauce, Beans, Tomatoes, Jalapeños, & Sour Cream

\$4.00 / \$4.50 / \$5.00 per person

(Add Guacamole for \$1.75 per person)

Flatbread Pizza Bar

Choice of 3 flatbread pizzas:

Cheese (Parmesan & Mozzarella Blend)

Cheese with Pepperoni

Roasted Vegetable and Parmesan (Broccoli, Cauliflower and Carrots)

Greek (Kalamata Olive Tapenade, Feta, Red Onion and Tomato)

Buffalo Chicken with Blue Cheese

\$7.25 / \$7.50 / \$7.75 per person

SUITE SNACKS

2026 / 2027 / 2028

LIGHT LUNCH

\$27 / \$30 / \$32.50 per person

Deli Platter Style Service with:

Slider Rolls, Assorted Breads, Lettuce, Tomatoes, Onions, Assorted Cheeses, Mayo, Mustard, Yogurt, Pasta or Potato Salad, Chips and Brownies

CAFÉ BAR

2026 / 2027 / 2028

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

50 person minimum and >75% of guest count in total

Coffee Bar (*Served In Urns*)

Condiments Include:

A Variety of Creamers and Syrups

Hazelnut, Caramel, Vanilla and Mocha

Hot Chocolate Bar - Add \$2 per person

Condiments Include: Peppermint Sticks, Marshmallows, Whipped Cream, Sprinkles, Caramel and Chocolate Sauces



DESSERT BAR

2026 / 2027 / 2028

\$20 / \$21 / \$22 per person

(3 items per person per guest count)

Mini Cheesecakes

Plain or with Berries

Chocolate-Dipped Cream Puffs

Dessert Shooters

Tiramisu

Brownie Trifle

Strawberry Shortcake

Dirt Dessert

Berry Cheesecake

Black Forest

Rotating Seasonal Flavors

Mini Cannoli

Mini Pies

Apple, Peach or Cherry Crumb

Pecan Tarts

Triple Chocolate Brownies

Mini Cupcakes

*Vanilla, Chocolate, Marble, or Red Velvet with
Choice of Vanilla or Chocolate Butter Cream and
Peanut Butter or Cream Cheese Frosting*

ICE CREAM BAR²²

2026 / 2027 / 2028

\$11 / \$12.50 / \$13.50 per person

**25 person minimum per guest count and
>75% of guest count in total**

— Choice of 2 —

Ice Cream Flavors

(Vanilla, Chocolate, Strawberry)

Whipped Cream and Cherries Included

— Choice of up to 4 Additional Toppings —

Bananas

M&M's

Strawberry Puree

Sprinkles

Peanuts

Gummy Candy

Fruity Cereal

Chocolate & Caramel Sauce

Reese's Pieces

Oreo Cookie Crumbs

Add Cones for an additional \$0.50





“If you want a stress-free, stunning wedding experience, this is the place to choose. The Drumore team eased our nerves and provided excellent service and support the entire way, from planning to execution. Marnie was a rockstar on our wedding day and made sure everything ran as smoothly as can be. We received nothing but positive feedback (even hearing that this was the best wedding people had been to in years/ever). Shoutout to this beautiful spot with beautiful people. The appetizers for cocktail hour were also INCREDIBLE – so yummy, my personal favorite part!! THANK YOU, GUYS!”

– Lorik & Joshua

“Drumore Estate offers so much value—from the stunning grounds and elegant spaces to the high level of service. The atmosphere was warm, welcoming, and romantic—exactly what we hoped for. And the food... wow. Our guests are still talking about how delicious everything was! Every dish was thoughtfully prepared and beautifully presented and truly exceeded our expectations. We couldn’t be happier with our choice and would highly recommend Drumore Estate to anyone looking for a seamless planning experience, incredible staff, and an unforgettable celebration.”

– Jazmine & Richard

