




LET'S PLAN YOUR

big day

Wilmington Wedding Venue & Catering LLC.



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What We Do

At Wilmington, we don't just cater events, we create experiences. From intimate gatherings to large-scale celebrations, we specialize in crafting unforgettable moments through exceptional food, meticulous service, and a commitment to excellence.

Whether you're planning a wedding, a corporate event, or a private party, we are here to transform your vision into a culinary masterpiece that will leave a lasting impression on your guests.

Why Choose Us?

At Wilmington, we're not just about food, we're about creating experiences that last a lifetime.

Tailored Menus: All of our menus are completely customizable to meet your taste preferences, dietary requirements, and event style.

We also offer action stations, molecular gastronomy, bridal showers, rehearsal dinners, anniversaries, brunches, classes and more.

Impeccable Service: Our professional team ensures your event runs smoothly, allowing you to relax and enjoy the celebration.

Flexibility: Whether you need a fully staffed event or a simple delivery and setup, we can accommodate any request with precision and care.

Expertise: With two award winning Che's on site and over 28 years of experience and a passion for culinary excellence, we bring creativity and attention to detail to every dish we prepare.

Let Us Create Something Amazing For You!

Appetizers (min 50)

Hoisin Meatballs - \$4

Warm Artichoke Dip - \$4 *served w/ crostini & sliced bread*

Tequila Lime Shrimp in Wonton Cups- \$5

Crab Salad Cornucopia-\$5

Smoked Salmon Crostini with lemon aioli-5

Sausage & Cheese Stuffed Mushroom Caps-\$4

Mini Corn Cakes w/ Cilantro Cotija crumble-\$4

Mini Quiche-\$4

Chicken Wings (Buffalo, BBQ, Honey Mustard)-\$6

Deviled Eggs-\$4

Sliders—Choice of Chipotle Chicken, Pulled Pork, or Smoked Brisket-\$6

Custom Grazing Table with Pineapple Parrots-\$15-\$20 per guest

Custom Charcuterie Boards-\$9-12 per guest

Fruit Platter w/ Chantilly Cream-\$8-15

Entrées include the choice of Rosemary Focaccia, Dinner Roll, Corn Bread or Buttermilk Biscuit

- Italian Meatballs with Marinara Sauce
- Beef and Sausage 7 Cheese Lasagna
- Cilantro Lime, BBQ or Southwest Chicken Breast
- Marry Me Chicken
- Braised Beef Tips and Mushrooms*
- Chicken OR Beef Enchilada Casserole
- Green Chile & Cheese Enchilada Casserole
- Maple Glazed Ham OR Oven Roasted Turkey

Cost may be altered by market price

- Slow Smoked Brisket of Beef*
- Beef Pot Roast*
- Chicken Cordon Bleu*
- Honey Dijon Pork Tenderloin*
- Chicken Parmesan OR Piccata
- Maple Pecan Glazed Salmon Filet - \$ **MP**
- Beer Braised Short Ribs
- Chicken and Shrimp Scampi
- Grilled Salmon Fillet w/Grapefruit Hollandaise - \$**MP**
- 6oz Choice Grade Sirloin Steak w/ Pinot Noir or Garlic Mushrooms
- Succulent Slow Roasted Prime Rib Dinner 6 oz served with Au Jus and Horseradish **MP**
- Alaskan Halibut Boneless Skinless Filet with Lemon and Tartar Sauce **MARKET PRICE**
- **Filet Mignon Steak 6 oz - MARKET PRICE**
- **Add 3 oz Chicken Breast to Entrée**

Side Dish Options

Choose 3 with entrée choice

- Au Gratin (Gruyere Blend) Potatoes
- Red Roasted Potatoes
- Buttered Pasta
- Yukon Gold Garlic Mashed Potatoes
- Jasmine, Basmati, Yellow, Pilaf or Cilantro Lime Rice
- Brown Sugar Baked beans
- Cole Slaw, Pasta, OR Potato salad
- Corn on the cob or Street Corn
- Honey Butter & Ginger Carrots
- Chef's Choice of Vegetable
- Black Beans or Pinto
- Caesar, Strawberry Pecan, or Garden Salad with Homemade Dressings

MEAL PACKAGES:

Baked Potato and Salad Bar

Foil wrapped baked potatoes, fresh cut salad with homemade dressings, toppings including sharp cheddar, pepperjack & Jack cheese, sour cream, whipped butter, bacon bits, green onions, croutons, sour dough rolls, and homemade chili.

Soup and Salad Bar

Soup options: Made in house, Italian Wedding, Chicken Enchilada, Albondigas, Chicken Noodle, Loaded Potato, Chili, Vegetarian or Clam Chowder with fresh cut Romaine heart salad, Shredded Cheese, Croutons, homemade dressings, rolls, and butter. choose two soups

Premade Sandwich Bar or with Soup as the Side

Black Forest Ham & Swiss on Sourdough, Oven Roast Turkey & Pepperjack on Brioche, Our Chicken Salad with Havarti on Croissant served with lettuce, pickles, tomatoes, mayo and mustard on side w/bags of chips and your choice of potato salad or pasta salad.

Hawaiian Luau

Hand pulled pork, and Huli-Huli Chicken, rice, Hawaiian Mac Salad, fresh cut fruit platter, Garden Salad, Rolls and butter.

MEAL PACKAGES CONTINUED

BBQ Chicken OR Pulled Pork

- Pulled Pork OR 5 oz boneless skinless chicken breast with sweet and tangy BBQ sauce, roasted red potatoes or Au Gratin Potatoes, Brown Sugar Baked Beans, fresh tossed salad with homemade dressings, fresh baked rolls, and butter.
- **OR Slow Smoked Brisket \$MARKET PRICE**

Hamburgers/ Cheeseburgers

- Brioche or Onion Buns, Lettuce, Tomatoes, Onions, Pickles & Condiments, Brown Sugar Baked beans, Chips, Pasta or Potato salad, Fresh Cut Fruit Platter.

Pulled Pork OR BBQ Chicken Sandwiches

- BBQ Chicken OR Pulled Pork on a Brioche or Onion Bun, Pasta or Potato Salad, Potato Chips, and Pickles.

Pasta Duo

- Chicken Mushroom Alfredo, Smoked Salmon Lemon Pepper, Prime Rib Pinot Noir Mushroom, Vegetarian Primavera, Meatball Marinara, Caesar Salad, Vegetable, Rosemary Focaccia with Whipped Garlic Butter

Taco Bar

- Seasoned Ground beef, shredded chipotle chicken, Mexican blend cheese, sour cream, diced jalapeños, onions, shredded lettuce, chips & salsa, flour and corn tortillas, yellow rice, street corn. SUB Ground Beef for Slow Smoked Brisket Additional Cost

Dessert Bar Miniatures

Choose 2

Key Lime Pie with Cherry Coulis • Individual Chocolate Cream Pie • Layered Chocolate Mousse Cake with Raspberry Coulis • New York Style Cheesecake with Strawberry Drizzle

- Tiramisu or Strawberry Shortcake Parfait

Optional add on:

Chocolate Fondue “River”

Warm Dark, Milk and White Chocolate Ganache Served with Frozen Cheesecake Lollipops, Brownie Bites, Krispie Treats, Strawberries, Bananas and more!

CUSTOM WEDDING CAKES AVAILABLE