



# Weddings by Tuscarora Mill



## Reputation

With over 33 years of creating unforgettable memories in Loudoun County through innovative and regional cuisine, Tuscarora Mill has earned the reputation of exceeding expectations. Although we are honored to have received countless awards for our culinary and service throughout the years, our commitment to you and your guests remains our top priority. Entrust our seasoned team to make your vision of this special day come to life. Please feel free to email or phone for availability and more information [neal@tusgies.com](mailto:neal@tusgies.com), [susan@tusgies.com](mailto:susan@tusgies.com) or 703-771-9393.

# Cocktail Hour Passed Hors d'Oeuvres

(Priced per Piece, Minimum of 50 Pieces)

Pimento Cheese on Waffle Chip	\$2
Olive and Goat Cheese Tart	\$2
Cantaloupe, Prosciutto, Date Lollipop	\$2
Macaroni and Cheese Bite	\$2
Braised Eggplant, Olive, Tomato Crostini	\$3
Flank Steak, Balsamic Onion Crostini	\$3
French Onion Soup Boule	\$3
Mini Chicken Pot Pie, Truffle Oil	\$3
Peking Duck Taco, Hoisin Sauce	\$3
Bacon Wrapped Scallop, Maple Glaze	\$4
Miniature Crab Cake, Lemon Leek Aioli	\$4
Ahi Tuna, Soy Glaze	\$4



# Cocktail Hour Reception Stations



(Display for 25 Guests)

Seasonal Vegetable Crudité, Buttermilk Ranch, Sun-dried Tomato Dip, Crackers and Ciabatta	\$40
Baked Brie, Honey, Raspberries	\$45
Spinach, Artichoke, Feta Dip, Ciabatta	\$48
Crab Dip, Ciabatta	\$58
Selection of Domestic and Imported Cheeses, Toasted Ciabatta, Dried Nuts, Fresh Jam	\$60
Virginia Antipasti of Marinated Vegetables, Italian Meats, Cheeses, Crackers and Ciabatta	\$60
Sushi with Vegetarian Maki Rolls, Seared Tuna and Salmon, Wasabi, Picked Ginger, Soy, Seaweed Salad	\$85

# Plated Dinners

(20% Service Charge and 9.5% Tax Not Included)

## Package 1

**\$42 Per Person**

Preselected Choice of Salad:

Caesar Salad, Garlic Croutons, Romano  
Local and Artisan Greens, Asiago, Tomato,  
Champagne Vinaigrette

Grilled Rosemary Chicken, Cabernet Demi

Chef's Seasonal Accompaniments

House Made Ciabatta with Olive Oil

Service of Your Wedding Cake

## Package 2

**\$48 Per Person**

Preselected Choice of Salad:

Baby Wedge, Bacon, Cracked Pepper, Tomato,  
Smoked Gorgonzola Dressing  
Local and Artisan Greens, Asiago, Tomato,  
Champagne Vinaigrette

Preselected Choice of One Duet Entrée:

Filet Mignon Paired with Salmon, Seasonal Sauces

Filet Mignon Paired with Crab Cake, Seasonal Sauces

Chef's Seasonal Accompaniments

House Made Ciabatta with Olive Oil

Service of Your Wedding Cake





## Plated Dinners Continued

### Package 3

**\$52 Per Person**

Preselected Choice of Salad:

Caesar Salad, Garlic Croutons, Romano  
Local and Artisan Greens, Asiago, Tomato,  
Champagne Vinaigrette

Preselected Choice of 2 Entrées:

Filet Mignon, Seasonal Sauce  
Herb Branzino, Seasonal Sauce  
Grilled Rosemary Chicken Breast, Seasonal Sauce

Chef's Seasonal Accompaniments

House Made Ciabatta with Olive Oil

Service of Your Wedding Cake

All of Above Packages also Include Vegetarian Option of Herbivorous Entree with Portabella Mushroom Stuffed with Smoked Ratatouille, Marinara, Feta, Lentils, Baby Carrots and Asparagus. Entrée can be made Vegan with Deletion of Feta Cheese.

# On Your Feet

(20% Service Charge and 9.5% Tax Not Included)

## Buffet

\$48 Per Person

Choice of Caesar Salad or Local Organic Greens

Asparagus Salad

Grilled Atlantic Salmon OR Herb Rubbed  
Chicken Breast, Chive Lemon Butter

Sliced Sirloin Roast, Rosemary Demi

Chef's Seasonal Accompaniments

Freshly Baked Ciabatta, Olive Oil

Service of Your Wedding Cake

## Stations

\$60 Per Person

Salad Station with Local Organic Greens,  
Tomato Salad and Asparagus Salad

Pasta Station with Ricotta Filled Tortellini,  
Bowtie, Pesto Cream Sauce, Roasted  
Pepper Sauce, Basil Tomato Sauce, Baby  
Shrimp, Chicken, Julienne Vegetables,  
Mushrooms

Seafood Station with Gulf Shrimp and Grits  
OR Sesame Salmon with Jasmine Rice

Carving Station with Attendant, Choice of  
Prime Rib with Wild Mushroom Jus OR  
Roasted Pork Loin, Molasses Glaze

Freshly Baked Ciabatta, Olive Oil

Service of Your Wedding Cake



## Brunch

**\$35 Per Person**

(20% Service Charge and 9.5% Tax Not Included)

Assorted Breakfast Pastries and Coffee

Choice of One: Fresh Fruit Salad, Waldorf Chicken Salad or Asparagus Salad

Choice of Two: Sausage Links, Smoked Sausage with Peppers, Apple Wood Smoked Bacon, Roasted Red Bliss Potatoes

Choice of Two: Scrambled Eggs, French Toast, Bacon Swiss Quiche, Ham and Asiago Quiche, Asparagus with Mushroom and Fontanilla Quiche, Smoked Salmon with Red Onions and Capers

Carved Honey Roasted Ham  
(\$4 Additional Per Person)

Bloody Mary or Mimosa \$8 Each on Consumption



# Birkby Grill

**\$35** Per Person

(20% Service Charge and 9.5% Tax Not Included)

Local Organic Greens, Champagne Vinaigrette

Choice of 2 Proteins:

Slow Cooked Pulled Pork, Whiskey BBQ Sauce

Moroccan Chicken Skewer, Tzatziki

Teriyaki Shrimp, Ginger Soy Glaze

Choice of 2 Accompaniments:

Coleslaw

House Made Baked Beans

Seven Bean Salad

Cucumber, Tomato, Feta Salad

Green Tea Soba Noodle and Kimchi Salad

Saffron Rice

Ciabatta Rolls

Service of Your Wedding Cake





## Beverages

(20% Service Charge and 9.5% Tax Not Included)

### Bar Package with Host Providing Alcohol

**\$6 Per Person**

Includes Coffee with Cake, Assorted Sodas, Ginger Ale Tonic Water, Club Soda, Cranberry, Orange Juice and Garnishes

### Hosted Tuscarora Bar Package for 4 Hours

**\$46 Per Person**

Dewar's Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Tito's Vodka

Dom. de Valmoissine Pinot Noir, Motto Cabernet Sauvignon, Alain De La Treille Chardonnay, Laurent Miquel Sauvignon Blanc, Marfil Brut Cava

Beers will be Variety of 1 Domestic, 2 IPA's, 1 Brown Ale,  
1 Wheat/Hefeweizen Beer

# Linens and Equipment

(20% Service Charge and 9.5% Tax Not Included)

## \$25 Per Person

Choice of Colors of Linens for Dinner Tables, Linen Napkins along with Complimentary Colors for Auxiliary Tables, Glassware for Bars and Dinner Tables, China and Flatware for Service of Packages

Upgrades Available at Additional Charge Upon Request. These Include Items Such as Specialty Linens, Chargers, Gold Flatware, and Gold Rimmed Glassware

# Labor

(6% Tax Not Included)

## \$200 Per Service Staff

Price per Individual Bartender and Waitstaff for 8 Hour Period of Time

## \$150 Per Kitchen Staff

Price per Individual Chef for 6 Hour Period of Time





## Keep the Party Going

(20% Service Charge and 9.5% Tax Not Included)

### South Street Under Lunch Delivery (minimum order of 10)

\$15 Per Person

Fresh Fruit, Local Organic Greens, Orzo Pasta Salad (Choose One)

Mini Roll Platter with Herb Chicken Salad, Tomato Mozzarella and Basil,  
Chopped Turkey with Bacon and Shallot Mayonnaise

Assorted Chips

Freshly Baked Homemade Cookies

### Late Night Fireworks Pizza Delivery (choose Three)

\$6 Per Person

Classic Margherita with Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil, Sea Salt

Smokey Bleu with House Blend Cheese, Tomato Sauce, Gorgonzola, Baker's Farm Bacon, Wood Roasted Onions, Rosemary, Balsamic Glaze

Virginia Luau with Tomato Sauce, House Blend Cheese, Baker's Farm Ham, Pineapples, Vidalia Onions

Fireworks with House Blend Cheese, Tomato Sauce, Sausage, Pepperoni, Vidalia Onions,  
Bell Peppers, Mushrooms

Traditional Cheese or Pepperoni

(Pizzas will be Double Sliced and Deliveries will be Made After 830pm in Increments of 30 Minutes)



## Event Information

### Contracting an Event

An Initial Deposit of \$1000 is Required to Reserve a Date for Tuscarora Mill to Cater an Offsite Event. 50% of Estimated Balance will be Due 30 Days from Event. Remainder of Balance is Due 72 Business Hours from Day of Event.

Food and Beverage Minimums will be Calculated based upon Estimated Number of Guests and Client's Choice of Wedding Package Per Person Price for Contractual Purposes.

# Estimate for 100 Guests

Food/Beverage/Linens/Equipment	Plated 1	Plated 2/Bufferet	Plated 3	Grill/Brunch
100 Food Package	\$42	\$48	\$52	\$35
100 Bar Package with Host Providing Alcohol	\$6	\$6	\$6	\$6
100 Linens/Equipment Package	\$25	\$25	\$25	\$25
Subtotal	\$73	\$79	\$83	\$66
VA/Leesburg Tax on Food/Beverage (9.5%)	\$4.56	\$5.13	\$5.51	\$3.90
VA State Tax on Décor/Equipment (6%)	\$1.50	\$1.50	\$1.50	\$1.50
Gratuity on Subtotal (20%)	\$14.60	\$15.80	\$16.60	\$13.20
Per Person Inclusive Price	\$93.66	\$101.43	\$106.61	\$84.60
Multiplied by 100 Guests	(x) 100	(x) 100	(x) 100	(x) 100
<b>Food and Beverage Total</b>	<b>\$9,366</b>	<b>\$10,143</b>	<b>\$10,661</b>	<b>\$8460</b>
<b>Labor</b>				
4 Servers, 2 Bartenders, 2 Chefs	\$1500	\$1500	\$1500	\$1500
VA State Tax on Labor (6%)	\$ 90	\$ 90	\$ 90	\$ 90
<b>Labor Total</b>	<b>\$1590</b>	<b>\$1590</b>	<b>\$1590</b>	<b>\$1590</b>
<b>Event Total</b>	<b>\$10,956</b>	<b>\$11,733</b>	<b>\$12,251</b>	<b>\$10,050</b>