



*Weddings by
Tuscarora Mill*

2026-2027



Reputation

With over 40 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 or 703-771-9393.

Cocktail Hour Passed Hors d' Oeuvres

(Priced per Piece, Minimum of 50 Pieces)

- \$2 Morel Mushroom Purse (v, vg)
- \$2 Cantaloupe, Prosciutto, Date Lollipop (v, vg, gf)
- \$2 Grilled Cheese, Bacon Tomato Jam
- \$3 Braised Eggplant, Olive, Tomato Crostini (v, vg)
- \$3 Flank Steak, Balsamic Onion Crostini
- \$3 Virginia Ham & White Cheddar Croquette(gf)
- \$4 Peppered Ahi Tuna, Wasabi Aioli
- \$4 Bacon Wrapped Scallop, Maple Glaze (gf)
- \$4 Miniature Crab Cake, Lemon Leek Aioli (gf)
- \$4 Grilled Lamb Chop, Red Wine Jus (gf)

Cocktail Hour Reception Stations

(Display for 25 Guests)

- Seasonal Fresh and Pickled Vegetable Crudit , Buttermilk Ranch, Pimento Cheese, Crackers and Ciabatta
- \$50
- \$55 Baked Brie, Honey, Raspberries
- \$55 Spinach, Artichoke, Feta Dip, Ciabatta
- \$65 Crab Dip, Ciabatta
- \$70 Selection of Domestic and Imported Cheeses, Toasted Ciabatta, Dried Nuts, Fresh Jam
- Sushi with Vegetarian Maki Rolls, Seared Tuna and Salmon, Wasabi, Picked Ginger, Soy, Seaweed Salad
- \$90
- Tuskies' Charcuterie Display with Italian Meats, Cheeses, Olives, Nuts, Fruits, Jams, Crackers and Ciabattas
- \$125



Tuscarora Mill Plated Dinners

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

Package 1

\$45 Per Person

- First Course:
 - ◊ Caesar Salad, Garlic Croutons, Romano
- Preselected SINGLE Choice of Entree and Seasonal Accompaniments:
 - ◊ 4 Ounce Grilled Flank Steak, Bourbon Molasses Glaze
 - ◊ 4 Ounce Herb Marinated Grilled Chicken Thighs, Lemon Thyme Beurre Blanc
- Service of Your Wedding Cake

Package 3

\$65 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 Herb Branzino, Seasonal Sauces
 - ◊ Grilled Lamb Chop Paired with Sea Scallop, Seasonal Sauces Chef's Seasonal Accompaniments
- Service of Your Wedding Cake

Package 2

\$55 Per Person

- Preselected Choice of Salad:
 - ◊ Caesar Salad, Garlic Croutons, Romano
 - ◊ Local and Artisan Greens, Asiago, Tomato, Champagne Vinaigrette
- Preselected Choice of 2 Entrées:
 - ◊ Grilled Rosemary Breast of Chicken, Cabernet Demi
 - ◊ Atlantic Salmon, Balsamic Glaze
 - ◊ Filet Mignon, Mushroom Jus
- Service of Your Wedding Cake



All of the Above Packages May Also Include Our Vegetarian/Vegan/Gluten Free Option for Guests as Well as House Made Ciabatta with Olive Oil

On Your Feet

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

Buffet

\$60 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
- House Made Ciabatta, Olive Oil
- Service of Your Wedding Cake



Stations

\$70 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
- House Made Ciabatta, Olive Oil
- Service of Your Wedding Cake

Brunch

\$45 Per Person

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

- Assorted Breakfast Pastries and Coffee
- Choice of Two: 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)
- Omelet Station (\$6 Additional Per Person)



Birkby Grill Buffet

\$45 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
 - ◊ Lemon-grass Chicken Skewer, Sesame Jus
 - ◊ Teriyaki Shrimp, Ginger Soy Glaze
- Choice of 2 Accompaniments:
 - ◊ Coleslaw, House Made Baked Beans, Roasted Rosemary Red Potatoes, Seasonal Sauté Vegetables, French Green Beans with Julienne Carrots
- House Made Ciabatta Rolls
- Service of Your Wedding Cake

Keep the Party Going

\$9 Per Person

Late Night Fireworks Pizza Delivery (choice of three)

- 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)



Bridal Party Packages with South Street Under

(Tax and 20% Gratuity Added, Delivery Included, 10 Person Minimum)

Package 1

\$12 Per Person

- Morning Breads
- Fresh Fruit Bowl
- Mini Scones/Muffins
- Mini Breakfast Sandwiches

Package 2

\$15 Per Person

- Mini Roll Sandwiches
- Orzo and Feta Pasta
- Assortment of Route 11 Chips
- Cookies and Brownies

Package 3

\$150 (Serves 10)

- Grapes and Strawberries
- Cherry Tomatoes and Olives
- Mini Muffins and Cookies
- Sundried Tomato Spread OR Hummus Spread
- Salami and Ham
- Ciabatta Bread
- Assorted Cheese

Additions

- \$30 Gallon of Coffee
- \$20 Gallon of Iced Tea
- \$15 Gallon of OJ
- \$2 Bottled Water
- \$5 Naked Smoothie (Bottle)
- \$2 Assorted Coke Products



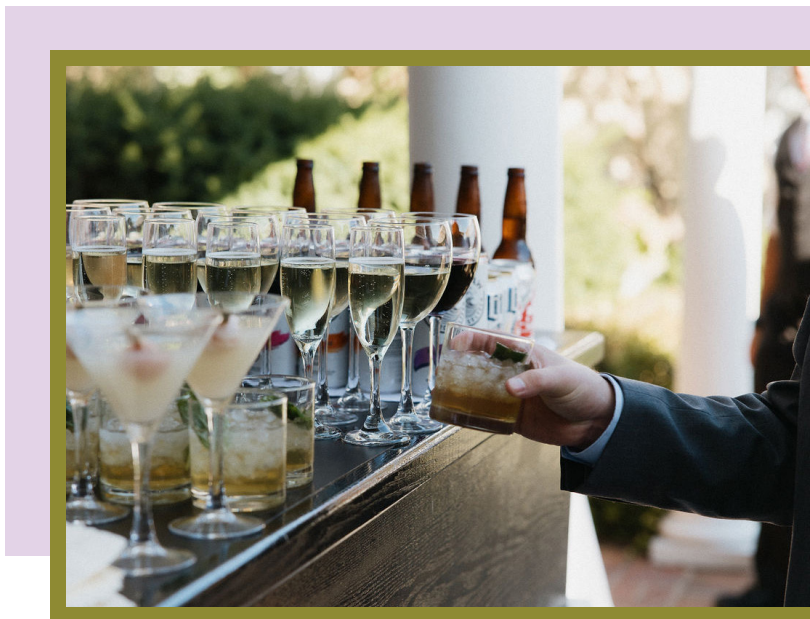
Beverages

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

\$60 Per Person for Five Hours Hosted Bar

Includes

- *Coffee with Cake*
- *Assorted Coke Products*
- *Ginger Ale*
- *Tonic Water and Club Soda*
- *Simple Syrup, Lemon and Lime Juice*
- *Cranberry, Orange and Pineapple Juice*
- *Lemons, Limes, Cherries, Olives, Oranges*
- *Ice*



Includes:

- *Dewar's Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Tito's Vodka*
- *District 7 Pinot Noir, San Elias Cabernet Sauvignon, Mont-Pellier Chardonnay, Laurent Miquel Sauvignon Blanc, Can Xa 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)

\$35 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



Event Information

Contracting an Event

- An Initial Deposit of \$1000 is Required to Reserve a Date for Tuscarora Mill to Cater an Offsite 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.

Labor

(6% Tax Not Included)

\$200 Per Service Staff

- Price per Individual Waitstaff

\$200 Per Kitchen Staff

- Price per Individual Chef





Estimate for 100 Guests with Alcohol

<i>Food/Beverage/Linens/Equipment</i>	<i>Plated 1</i>	<i>Plated 2</i>	<i>Plated 3/ Buffet</i>	<i>Grill/ Brunch</i>
100 Food Package	\$45	\$55	\$65	\$45
100 Cocktail Food (Estimation)	\$15	\$15	\$15	\$15
100 5 Hour Hosted Bar Package	\$60	\$60	\$60	\$10
100 Linens/Equipment Package	\$35	\$35	\$35	\$35
<i>Subtotal</i>	<i>\$155</i>	<i>\$165</i>	<i>\$175</i>	<i>\$105</i>
VA/Leesburg Tax on Food/Beverage	\$11.40	\$12.35	\$13.30	\$6.65
(9.5%) VA State Tax on Décor/Equipment	\$2.10	\$2.10	\$2.10	\$2.10
(6%) Gratuity on Subtotal (20%)	\$31.00	\$33.00	\$35.00	\$21.00
<i>Per Person Inclusive Price</i>	<i>\$199.50</i>	<i>\$212.45</i>	<i>\$225.40</i>	<i>\$134.75</i>
<i>Multiplied by 100 Guests</i>	<i>(x) 100</i>	<i>(x) 100</i>	<i>(x) 100</i>	<i>(x) 100</i>
<i>Food and Beverage Total</i>	<i>\$19,950</i>	<i>\$21,245</i>	<i>\$22,540</i>	<i>\$13,475</i>
<i>Labor</i>				
4 Servers, 2 Bartenders, 2 Chefs	\$1600	\$1600	\$1600	\$1600
VA State Tax on Labor (6%)	\$ 96	\$ 96	\$ 96	\$ 96
<i>Labor Total</i>	<i>\$1696</i>	<i>\$1696</i>	<i>\$1696</i>	<i>\$1696</i>
<i>Event Total</i>	<i>\$21,646</i>	<i>\$22,941</i>	<i>\$24,236</i>	<i>\$15,171</i>