



willowbrook

2025

ON-PROPERTY CATERING GUIDE



We are an all season venue,
meticulously tending to every
detail for a seamless and stress-free
wedding weekend.

"REAL PEOPLE. REAL AMENITIES. REAL FOOD."





Let's Eat!

At Willowbrook, our chefs use only the finest local and seasonal ingredients (many grown at our own Willowbrook farms,) freshly made on-site, and arranged into imaginative customizable cuisine packages filled to the brim with choices that make your Willowbrook culinary services special and uniquely reflective of your tastes.

Our in-house culinary services are now available for more than just your reception dining. Our chef's can create an array of scrumptious meals and more for delivery during your on-site wedding day preparations in the cottage, or in the overnight rental accommodations for a truly stress-free lead up to your celebration.

Looking for a delicious rehearsal dinner, or a Welcome fete for your wedding guests? We have that covered as well with unique themed menus and imaginative preparations that can be hosted throughout the Willowbrook property to commence your weekend of celebration.

*The enclosed menus are for on-property delivery or service to the various spaces in the lead up to the wedding reception. See our wedding services guide for the wedding reception menu packages.

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Willowbrook Weddings is the absolute most beautiful venue we ever laid eyes on. Their staff and owners are so kind and helpful from the moment of booking.

They have in-house catering and everyone was OBSESSED with our food!

They truly made our day so easy and amazing!

Mikaela & Ben

Dawn Derbyshire Photography

willowbrook



LUNCH & Brunch



willowbrookweddings.com

Bunch



FRITTATA + QUICHE

caramelized onion + goat cheese + thyme.....\$30 each
ricotta + tomato + olive + basil.....\$30 each
squash + feta + fried sage.....\$30 each
bacon + cheddar + scallion.....\$25 each
ham + swiss.....\$25 each
broccoli + cheddar + w or w/o chicken.....\$25/\$30 each
chorizo + poblano + potato.....\$35 each
grape tomato + basil pesto + parmesan.....\$25 each
asparagus + fontina + dill.....\$30 each
spinach + mushroom + swiss.....\$25 each

*choice of frittata [gf] OR quiche [with crust, cannot be gf]
can be served room temperature or heated. 8 slices/per item.

BREAKFAST SANDWICH BOX

chef's selection of savory egg sandwiches to serve 8 that could include:

breakfast burrito - meat or vegetarian
sausage, egg & cheese
bacon, egg & cheese
egg & cheese w or w/o tomato

served on assorted english muffin, croissant, bagel, flour tortilla
and house brioche.....\$45

SIDE ITEMS

each item serves 8

seasonal fruit + lime syrup ... \$40
house granola + berries + vanilla yogurt + honey ... \$45
thick cut applewood-smoked bacon ... \$45
breakfast sausage ... \$30

BEVERAGES

coffee airpot + cream + sweetener.....\$20
hot tea assortment + sweetener + honey.....\$15
orange juice, cranberry juice, or apple juice.....\$9.60/half gallon
bottled water.....\$ 2.29/per bottle



Brunch

BREAKFAST CASSEROLES

each casserole serves 8-10

french toast casserole w struesel topping {pecans optional}
served warm with maple syrup.....\$32

eggs benedict strata + canadian bacon + hollandaise.....\$36

cheesy hashbrown casserole w or w/o crumbled sausage.....\$28/\$34



BREAKFAST TRAYS

assorted bagels + butter + jelly + cream cheese\$ 24 /dozen

signature lox platter: local bagels + smoked salmon + flavored
cream cheeses + assorted toppings + capers. serves 8\$85

brunch loaves tray: chef selected seasonal assorted slices of
house baked brunch loaves. examples of what could be
included- cinnamon streusel loaf + lemon glazed loaf + marble
chocolate chip loaf + orange poppyseed loaf + pumpkin spice
and more. serves 8-10\$24



HOUSE PASTRIES

SAVORY:

mini cornbread muffins + honey butter...\$22/dozen

biscuits - buttermilk or sweet potato + honey butter...\$30/dozen

SWEET:

muffins {full sized} -- seasonal assortment+ butter pats...\$25/dozen

assorted pastries ...\$38/dozen

cinnamon rolls...\$36/dozen

scones -- seasonal assortment {examples: blueberry, brown sugar
cinnamon, chocolate chunk, raspberry white chocolate, cranberry
orange, and more}\$40/dozen



LUNCH



SANDWICH TRAYS

bistro sandwich tray—assortment of chicken apple pecan salad + tuna salad + smoked turkey & provolone + black forest ham & swiss on a variety of house bread + hummus & quinoa vegetable wrap - tray served with condiments serves 8.....\$65

willowbrook house favorites sandwich tray- assortment of italian charcuterie, basil pesto, fresh mozzarella, tomato on ciabatta + smoked turkey, organic asparagus, provolone, parmesan artichoke spread on ciabatta + rustic smoked turkey, smoked gouda, mesclun greens, cranberry aioli on rustic italian + prosciutto, fig jam, white cheddar on ciabatta + black forest ham, swiss, roasted red pepper pesto on marbled rye + roasted garlic hummus, quinoa vegetable wrap serves 8.....\$85

asian wrap platter- curried chicken salad + chinese stir fry vegetables + pork ban mi + bib lettuce + crispy wontons and various house sauces serves 8.....\$85

deli platter- traditional assorted sliced deli meats and cheeses + mesclun greens, tomato slices, red onion slices + house pickled items + assorted condiments with house rolls serves 8.....\$75

SOUP BY THE QUART

creamy tomato bisque.....\$15
italian wedding.....\$15
broccoli cheese.....\$15
autumn minestrone.....\$15
golden potato chowder.....\$15
chicken pot pie.....\$15
chicken tortilla.....\$15

ACCENTS + SIDES

each item 32 oz. and serves 6-8
broccoli tortellini salad + marinated olives.....\$26
traditional broccoli salad with crispy bacon.....\$20
chipotle roasted sweet potato salad.....\$26
apple cranberry coleslaw.....\$21
bacon ranch potato salad.....\$18
classic pasta salad.....\$24
house parmesan & herb kettle chips.....\$18
caprese platter + balsamic drizzle.....\$49/serves 8

BEVERAGES

house sweet tea, spiced tea or peach tea.....\$14/per gallon
house lemonade.....\$14/per gallon
canned coca cola products.....\$2.09/per can, assorted
bottled water.....\$2.29/per bottle
ice, bagged.....\$4/per 10 lb bag



LUNCH

LEAFY SALADS

all salads serve 8. PROTEIN: Add an upgrade of grilled chicken.....\$15
salmon.....\$22 or sliced flat iron steak.....\$28 to any salad.

strawberry feta- organic baby spinach, mesclun greens, strawberry slices, crumbled feta, candied pecans, with raspberry vinaigrette.....\$36

autumn harvest- local gala apple, red quinoa, roasted butternut squash, organic mesclun greens, red onion, house pumpernickel croutons, dried cranberries, and house apple cider vinaigrette.....\$48

classic caesar - chopped romaine hearts tossed with house made caesar dressing, parmesan cheese and house made croutons.....\$36

greek- english cucumbers, roma tomatoes, kalamata olives, red onion, pepperoncini peppers and feta tossed in a lemon oregano vinaigrette on a bed of spinach & romaine.....\$36

oriental- scallions, slivered almonds or cashews, mandarin oranges, crunchy noodles, sesame seeds, carrot matchsticks, and romaine with house sesame ginger dressing.....\$48

traditional garden salad- cucumber, grape tomatoes, red onion and organic mesclun greens with carrot and cabbage accents + house ranch and balsamic vinaigrette dressings.....\$32



POWER BOWLS

mediterranean bowl: olives, artichokes, peppers, chickpeas + romaine + couscous + greek dressing.....\$48 /serves 8

tandoori hummus bowl: tandoori chicken + cucumber, pickled red onion + paneer cheese + hummus.....\$64 /serves 8

wild rice bowl: grilled chicken + pomegranate arils + mandarin orange supremes + almond slices or cashews + sauté greens + creamy pomegranate vinaigrette.....\$64 / serves 8

SNACKING TRAYS

charcuterie + aged cheese + olives.....\$ 55 /serves 8

local domestic cheese + fruit + crackers.....\$45 /serves 8

seasonal raw + roasted vegetable crudite + house hummus...\$42 /serves 8

house kettle chip + house dips.....\$34 /serves 8

house salsa + quacamole + house tortilla chips.....\$30 /serves 8

shrimp cocktail + house cocktail sauce + citrus wedges.....\$40 /serves 8

house flavored popcorn assortment.....\$40

fresh cookie + bar or brownie assortment.....\$25 /dozen



FAQS



ORDER GUIDELINES

Orders must be placed at least 14 days before your event date with your venue manager to ensure local product availability, and to be placed on our culinary production schedule.

All menu items are sized for their packaging, and can not be “split” into smaller sizes for multiple location deliveries.

PREPARATION COTTAGE: Deliveries of brunch and lunch items can be made either in advance of your entrance to the preparation cottage and placed in the kitchenette refrigerators for enjoyment at your leisure, or can be delivered at desired temperature at a specified time between 9:00 a.m. to 1:30 p.m. on event days.

OVERNIGHT RENTAL SPACES: Deliveries are available 8:00 a.m. to 1:30 p.m. to the Farmhouse, Bunkhouse, or Cottage 2nd floor Suite provided there is a valid overnight reservation. Each overnight space has refrigeration, rewarming kitchen equipment, flatware, china and glassware as needed.

WHAT IS INCLUDED?

PREPARATION COTTAGE: deliveries to the preparation cottage include disposable plates, cups, bowls, and flatware + paper napkins as order menu items dictate.

OVERNIGHT RENTAL SPACES: food items will be delivered in disposable packaging + paper napkins. Guests have access to the fully stocked kitchens in the overnight spaces for plates, glassware, mugs, flatware, salt + pepper, ice and more.

HOW DO I PAY FOR MY ORDER?

Culinary orders of food deliveries to the preparation or overnight spaces can be added to your final event billing for ease of payment, or can be billed separately as desired. Invoices will arrive through email with a convenient payment link, and are due 7 days before the event.



celebrate@willowbrookweddings.com

724.510.0277



REHEARSAL DINNERS



willowbrook

WEDDINGS

willowbrookweddings.com

724.510.0277

Love at First Sight

You eat with your eyes first!

Fresh, well prepared food bursts with color and flavor, and delights your senses visually and by wowing your tastebuds!

At Willowbrook, our chefs use only the finest local and seasonal ingredients, freshly made on-site, and arranged into imaginative customized cuisine filled to the brim with flavor and fun for your rehearsal dinner. With a global approach, we have designed meals from around the world with special attention to making them unique from our wedding day menus to keep things fun and savory for you and your guests.

With a multi-event rental discount for rehearsal dinners, and the on-site convenience of dining where you rehearse, Willowbrook makes the perfect choice to relax and enjoy a meal with your bridal party, family and other rehearsal dinner guests.

*25 guest minimum required



WHAT IS INCLUDED?

- \$500 discounted rental of a rehearsal dinner location on property for a 3 hour time frame
- linen napkins
- china and flatware for meal service
- tables and chairs for dining
- family style meal service or food station as menu dictates with appropriate equipment
- menu components as described in the menus below formulated for a different dining experience than our wedding menus
- inclusive dessert options with each menu.
- appetizer enhancements can be added at your discretion and desire at additional cost.



Dining Locations



A number of beautiful location options exist for rehearsal dinner dining throughout the property at Willowbrook to ensure a unique experience separate from the wedding day reception space.

The Pergola

The Covered Patio

The Barn Cocktail Space

*A guest count minimum of 25 adults is required to host a rehearsal dinner on property.



STARTERS

APPETIZER DISPLAYS

Should you desire an appetizer time with your guests before rehearsal dinner service, our savory displays are available as an enhancement to your menu.

THE SCOOP ON DIP

selection of 3 chef-crafted seasonal dips and an array of house made artisan chips and dippers artfully displayed.

\$9.39 per person

TRADITIONAL FRUIT AND CHEESE

{seasonal availability May – September}
cubed domestic cheeses with crackers and seasonal fruit which could include sliced melon varieties, fresh strawberries, grapes and other in-season fresh items.

\$7.99 per person

SEASONAL SALSA BAR

our chefs love seasonal ingredients and hand craft the most amazing salsas and chutneys and house crafted tortilla chips. think traditional tomato cilantro salsa, or avocado tomatillo salsa... but we even love fruit varieties like mango or pineapple coconut!

\$8.99 per person



MEDITERANEAN DISPLAY

roasted feta, roasted red peppers, marinated artichokes, hummus, cucumber, olives, fresh pita bread along with our famous hot parmesan artichoke dip house tortilla chips.

\$8.99 per person

BRUSCHETTA DISPLAY

A fine array of heirloom tomato bruschetta, roasted pepper caponata, and roasted eggplant caponata, accented with marinated olives, house pesto, balsamic reduction and herbed crostini.

\$9.29 per person

FRESH GUACAMOLE STAND

Chefs custom craft our wildly popular guacamole varieties in a mortar and pestle with amazing accompaniments, house corn and flour tortilla chips.

\$8.67 per person .



**Butler passed bites and additional displays are available upon request.

MENUS



ITALIAN COUNTRYSIDE

- ragout with sweet sausage over polenta
- penne primavera alfredo with grilled chicken
- caesar salad
- garlic baguette
- tiramisu {Espresso or Limoncello}

\$34.89 per person

FRENCH BISTRO

- mustard cognac chicken
- sliced sirloin beef with sauteed kale and bordelaise
- shallot and gruyere bread pudding
- prosciutto wrapped asparagus
- field greens, pickled beets, pecan halves, goat cheese, dijon vinaigrette
- berry-mascarpone napoleon

\$40.92 per person

LOW COUNTRY BOIL

- andouille sausage and tail on shrimp
- new potatoes and onions
- corn cobbettes
- house coleslaw
- drawn butter and old bay seasoning
- apple crisp OR key lime pie
- **selections of lobster, mussels, or crab legs can be added at market price

\$48.69 per person

JAPANESE STEAKHOUSE

- chicken breast and shrimp on Blackstone flat top
- fried rice
- zucchini, broccoli and shaved carrot
- yum yum sauce
- matcha-strawberry cake
- **selection of sirloin beef can be added at market price

\$41.52 per person



TEXAS BBQ

- texas chicken skewers with bbq sauce
- marinated beef teryaki skewers
- fresh kernel corn with jalapeno
- caprese tomato salad with balsamic reduction
- sliced watermelon
- malted chocolate chip cookie skillet a-la-mode

\$36.69 per person

SOUTHERN BBQ

- bbq smoked pork ribs
- strawberry bbq chicken pieces
- Sweet potato chipotle salad
- local corn on the cobb
- grilled organic vegetable platter with balsamic reduction
- strawberry OR peach grilled shortcake a-la-mode

\$34.82 per person

MEDITERRANEAN

- whole roast leg of lamb
- falafel, tabouli, orzo
- hummus, marinated banana peppers, garlic sauce
- greek salad
- naan bread
- baklava

\$34.67 per person

TACO CART

- one meat selection of ground taco beef, chili lime chicken or pork carnitas
- assorted taco toppings
- griddled cheese quesadilla
- tortilla chips, house salsa
- cinnamon sugar churros with dipping sauces
- ** selections of fish baja style, shredded beef, OR vegetarian taco fillings available at market price.

\$30.50 per person



*Customized menus can be formulated by our culinary team with associated pricing by request.

ENHANCEMENTS

BEVERAGE

From a full bar with bartenders to service your guests, to a more laid back beverage display in urns for self-service, we have options to quench your thirst.

MIXED BEVERAGE STATION

Traditional or flavored lemonade, citrus scented, southern peach, or traditional sweet iced tea, flavored water selection. \$3.89 per person

LOCAL APPLE CIDER

Local organic Dawson's Orchard apple cider spiced with our own blend of mulling spices and served chilled in a mason jar urn, or warm in a chafer urn. \$2.99 per person

BAR MIXER PACKAGES with COKE PRODUCTS, ICE SERVICE, CUPS

With our convenient Willowbrook mixer services, you provide the alcohol, wine and beer* selections that you desire, and we provide the rest.

Tier I for beer and wine service
\$2.99 per person

Tier II for full bar with mixers/garnishes
\$4.80 per person



DESSERTS

Inclusive desserts for each rehearsal dinner menu concept have been created by our chefs and included in the menus above.

Should you have something else in mind to serve your guests - just ask for our sweet treats list.

SERVICE STAFF

Service staff to serve your guests for all rehearsal dinners are line itemed at \$35 per hour per server for guest counts under 100.

Chef attendants if needed for the Blackstone, grilles or taco station are line itemed at \$45 per hour per chef. Bartenders for any bar service desired are line itemed at \$40 per hour.

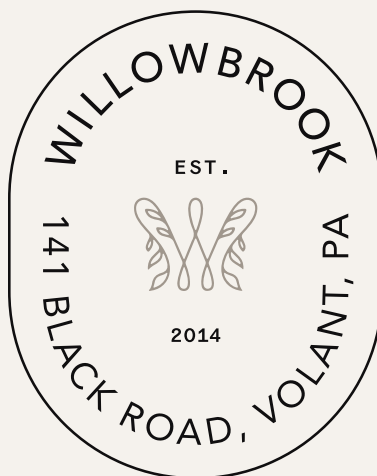




Thank you for celebrating with us!

willowbrookweddings.com

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Contact Us

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"WE DELIGHT IN EVERY DETAIL"