



THE GLOVER MANSION

GLOVER MANSION WEDDING MENU

Beyond our package choices, we offer a full range of menu options. Mix and match to create your perfect menu or talk to us about creating the custom menu of your dreams!

APPETIZERS

HOT APPETIZERS BY THE DOZEN

Bacon wrapped sea scallops \$28.00 per dozen

Mini crab & shrimp melts on sourdough baguette
\$28.00 per dozen

Mini crab cakes with orange butter glaze
\$28.00 per dozen

Chicken satay with Thai peanut sauce
\$24.00 per dozen

Chicken satay with teriyaki sauce
\$24.00 per dozen

Beef satay with sweet plum sauce
\$26.00 per dozen

Vegetable spring rolls with sweet & sour sauce
\$22.00 per dozen

Mini beef wellington
\$26.00 per dozen

Sausage and cheese stuffed mushrooms
\$22.00 per dozen

Feta and spinach stuffed mushrooms
\$22.00 per dozen

Salmon satay with teriyaki sauce
\$28.00 per dozen

Chicken potstickers with soy lime dipping sauce
\$22.00 per dozen

COLD APPETIZERS BY THE DOZEN

Award Winning Honey pear bruschetta with balsamic glaze
\$24.00 per dozen

Smoked salmon on a cucumber with herb cream cheese and fresh dill
\$28.00 per dozen

Jumbo shrimp with cocktail sauce
\$30.00 per dozen

Bacon and blue cheese on a cucumber
\$18.00 per dozen

Apple, blue cheese and hazelnut on an endive
\$20.00 per dozen

Tomato basil canapé with balsamic glaze
\$18.00 per dozen

Blackened pork tenderloin with Cajun aioli
\$24.00 per dozen

Beef sirloin with pesto aioli
\$26.00 per dozen

Smoked salmon on baguette with cucumber dill sauce
\$28.00 per dozen

Seared Ahi tuna on Asian slaw \$28.00 per dozen

Smoked duck on Asian slaw
\$24.00 per dozen

Chinese BBQ Pork with dipping sauces
\$25.00 per dozen

ALL MENUS SUBJECT TO 19% SERVICE CHARGE AND 8.7% STATE SALES TAX

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DISPLAY APPETIZERS BY THE TRAY

Trays serve 50 guests

Vegetable crudités with ranch and onion

dips \$180.00 per tray

Fresh seasonal fruit display with Devonshire cream

\$165.00 per tray

Imported and domestic cheese with assorted crackers and baguette

\$250.00 per tray

Whole poached salmon display with cucumbers, cream cheese, capers, and lemon

\$275.00 per tray

Smoked salmon with herb cream cheese, cucumbers, and assorted crackers

\$185 per tray

Grilled Pita with hummus, romesco, and tapenade

\$185.00 per tray

HEAVY HORS D'OEUVRES STATIONS

ASIAN STATION

\$15.95 per person

Choice of one main menu item:

Thai Lettuce Chicken Wraps made to order

Mooshu Pork in Won Ton Wraps made to order

Choice of three of the following items:

California rolls with wasabi and fresh ginger

Chicken pot stickers with soy lime dipping sauce

Vegetable spring rolls with sweet and sour sauces

Pork spring rolls with sweet and sour sauces

Chilled BBQ pork with dipping sauces

Marinated soba noodles in soy lime ginger dressing with fresh vegetables

Chicken satay with Thai peanut sauce

Chicken satay with teriyaki sauce

Salmon satay with teriyaki sauce

Pork fried rice

Jasmine white rice

ITALIAN PASTA STATION

\$19.95 per person

Guests create their own pasta dish using your selected ingredients

- ◆ Choose two pasta options: bow tie, penne, fettuccini, linguini or spaghetti noodles
- ◆ Choose two sauces: house made marinara sauce, house made classic alfredo sauce, or pesto sauce
- ◆ Choose two protein options: Grilled sliced marinated chicken breast, smoked salmon, italian sausage, meatballs

Topped with freshly shaved parmesan cheese

Accompanied by grilled garlic bread

Classic Caesar salad included

Pasta with sautéed vegetables

\$2.95 per person

SEAFOOD STATION

\$19.95 per person

Choice of four of the following items:

Jumbo Prawns with cocktail sauce

Smoked salmon with herb cream cheese, cucumbers, capers, and crackers

Jumbo snow crab claws with cocktail sauce

Crab fondue with dippers and crackers

Smoked salmon on a cucumber with herb cream cheese and fresh dill

Crab cakes with orange butter sauce

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Crab and shrimp melts on sourdough baguette

Shrimp ceviche with wasabi aioli

Bacon wrapped scallops

Calamari with dipping sauce

Oysters with butter sauce

MEDITERRANEAN STATION

\$14.95 per person

Choose four of the following items:

Grilled pita with hummus, romesco, and tapenade spreads

Antipasto platter with assorted meats and cheeses, peppers, artichokes, kalamata olives, mini corn, cherry tomatoes, black olives and green olives

Grilled and chilled asparagus with balsamic glaze

Grilled and chilled assorted vegetables with balsamic glaze

House made orzo salad with fresh basil, feta, roasted tomatoes in a lemon garlic dressing

Sliced tomato with fresh mozzarella, fresh basil leaf and balsamic glaze

SALAD STATION

\$8.95 per person

Choose three of the following salads:

Classic Caesar Salad

Chopped romaine with house made sourdough croutons, Caesar dressing, parmesan cheese

Glover's Mixed Green Salad

Mixed Greens with apples, cranberries, candied walnuts, feta cheese tossed in apple vinaigrette and topped with balsamic glaze

Spinach Salad

Fresh spinach with strawberries, chopped kiwi, roasted red peppers, gorgonzola cheese, tossed in strawberry vinaigrette

Romaine Mandarin Orange Salad

Chopped romaine with candied almonds, mandarin oranges and feta cheese tossed in sweet honey vinaigrette

Pasta Salad

Penne or bowtie pasta with cherry tomatoes, feta cheese, sliced olives, onions and artichokes tossed in house made herb vinaigrette

Spiced Cucumber Salad

Sliced cucumbers marinated in fresh herbs and spices, with chopped mangos, onions, peppers, fresh basil, cilantro, garlic, tossed in sweet vinaigrette

Optional add-on items to salad station

Grilled chicken breast \$2.50

Bay shrimp \$3.25

Smoked salmon \$2.95

MASHED POTATO STATION

\$8.95 per person

House made creamy garlic cheese mashed potatoes served in a martini glass with guest's choice of toppings from your selection

Choose six of the following toppings:

Cheddar cheese

Sour cream

Salsa

Chopped bacon

Chopped ham

Chives

Diced tomatoes

Demi glaze

Horseradish

Sautéed herb mushrooms

Steamed vegetables

Guacamole

Gorgonzola cheese

Feta cheese

Fried onions

Basil pesto

Caramelized onions
and roasted red
peppers

CARVING STATION

All carving stations are served with warm rolls with butter and condiments

Whole Roasted Turkey with honey mustard au jus

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\$6.95 per person

Prime Rib with demi glaze

\$8.95 per person

Honey Glazed Ham

\$5.95 per person

Choice Sirloin with au jus

\$7.95 per person

Book Salmon with béarnaise

\$7.95 per person

*Add **\$4.95** per person for a choice of two proteins*

DINNER OPTIONS

DINNER BUFFET MENUS

All dinners come with a beverage station with fresh roasted Craven's Coffee (regular and decaf), iced tea, and strawberry lemonade, and warm rolls with butter

GLOVER'S DINNER BUFFET

\$29.95 per person

Classic Caesar salad with house made sourdough croutons, Caesar dressing and parmesan cheese

Baked green beans and snap peas with lemon butter sauce

Herb roasted red potatoes

Grilled chicken breast with champagne garlic sauce

Pacific King Salmon with creamy garlic lemon sauvignon blanc sauce

Choice grilled sirloin with gorgonzola cream sauce or house made demi glaze

GLOVER'S CLASSIC DINNER BUFFET

\$31.95 per person

Mixed green salad with apples, cranberries, candied walnuts and feta cheese tossed in apple vinaigrette and topped with balsamic glaze

Fire roasted seasonal vegetables

Creamy garlic mashed potatoes

Bone in stuffed chicken breast, stuffed with feta and spinach and topped with garlic and chardonnay cream sauce

Sirloin carver rubbed with house seasoning and slow roasted to perfection with choice of Demi glaze or beef Au Jus and creamy horseradish.

GLOVER'S ELEGANT DINNER BUFFET

\$34.95 per person

Spinach salad with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in strawberry vinaigrette and topped with feta cheese

Grilled asparagus with lemon butter glaze

Twice baked potatoes with cheddar cheese and chives

Alaskan King Salmon with grapefruit lemon beurre blanc

Prime rib carver rubbed with house seasoning and slow roasted to perfection with choice of demi glaze or beef Au Jus and creamy horseradish

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PLATED DINNER MENUS

Three course meal: all plated dinners are served with choice of salad, choice of entrée, choice of dessert, fresh rolls and butter, and coffee service

SALAD CHOICES

Mixed Green Salad with apples, cranberries, candied walnuts and feta cheese tossed in apple vinaigrette and topped with balsamic glaze

Spinach Salad with strawberries, fresh cut kiwi, roasted red peppers and gorgonzola cheese tossed in strawberry vinaigrette

Classic Caesar Salad with fresh cut romaine, house made sourdough croutons, Caesar dressing and parmesan cheese

Mandarin Orange Salad with Fresh chopped romaine, mandarin oranges, candied almonds and feta cheese tossed in a honey vinaigrette

ENTREE CHOICES

All entrees come with your choice of starch and vegetables.

Starch: choose between herb roasted baby red potatoes, creamy garlic mashed potatoes, jasmine rice, twice baked potatoes or creamy asiago polenta.

Vegetables: choose between fire roasted seasonal vegetables, lemon butter green beans and snap peas, or grilled asparagus with lemon butter glaze.

Halibut

Macadamia nut encrusted halibut with huckleberry sauce

*Please contact the Glover Mansion for a proposal

Rack of Lamb

Slow roasted lamb marinated in fresh herbs and spices and topped with mint demi glaze

*Please contact the Glover Mansion for a proposal

Alaskan King Salmon

Fresh salmon marinated in butter and herbs, baked to perfection and topped with grapefruit and tangerine beurre blanc

\$28.95 per person

Top Sirloin Oscar

Grilled top sirloin topped with Dungeness crab and topped with béarnaise sauce

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Stuffed Chicken Breast

Bone in chicken breast stuffed with blue cheese and spinach and topped with creamy garlic sauvignon blanc sauce

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Seafood Fettuccini

Garlic shrimp and crab tossed with fettuccini noodles with house made classic alfredo sauce

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Bistro Steak

Grilled bistro steak with gorgonzola cream

sauce *Please contact the Glover Mansion for a proposal

Grilled Chicken Breast

Grilled chicken breast with champagne creamy garlic sauce

*Please contact the Glover Mansion for a proposal

Crackling Pork Shank

Pork shank marinated in butter and fresh herbs and spices baked to perfection with a fire cracker apple sauce

*Please contact the Glover Mansion for a proposal

If you choose two options for your guests the price will increase by \$4.95 per person.

Choosing a duet plate with two protein choices on one plate for each guest increases price by \$4.95 per person.

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GLOVER MANSION BAR OFFERINGS



BEERS

Domestic Beer

\$4.75

Micro Brew / Imported Beer

\$5.75

WINES \$6.75

Chateau St Michelle Riesling
Angeline Chardonnay
Anterra Pinot Grigio
Sagelands Red Blend
Stonecap Cabernet
Champagne



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