

Willow Spring Mercantile
Options for Special Event Coursed Dinners

Dear Friends,

Thank you for considering our venue for your special event. We understand this day is important and are honored that you have considered us to be a part. Attached is a basic menu sheet with pricing that is a starting place for planning the food, drink and location.

Once we begin the planning phase with you, we can discuss in more detail table arrangement, beverages, menu details and any special accommodations you may need.

When you book with us, our room comes with food and beverages. In some circumstances we understand that family or friends may want to share in your event by offering their services for additional food and beverage. We are glad to accommodate you and it is on a case by case basis (additional charges will apply).

We look forward to working with you to make your event a wonderful memorable day. Please let us know if you have any additional questions.

Cordially,

Jim and Daphne Bowman

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Appetizer Course Option Ideas

1. Roast-beef Crostini
2. Cajun Shrimp over Cheesy Grits with Bacon & Garlic Butter
3. Smoked Pork Taco with Pineapple Slaw and Chipotle Sauce
4. Grilled Salmon Cakes with Watermelon Salsa
5. Roasted Red Bell and Tomato Bruschetta with Feta Cheese
6. Potato Beer Cheese Soup, Spicy Vegetable and White Bean Soup or Black Bean Fajita Soup with Warm Crusty Bread

Salad Course Option Ideas

1. House Specialty Salad with Mozzarella, Hard Boiled Egg, Bacon & Homemade Croutons with Ranch Dressing
2. Spinach Salad with Seasonal Fruit, Feta Cheese, Cranberries, Red Onion & Homemade Poppyseed Cream
3. Mixed Greens with Grapes, Apples, Chevre Cheese, Red Onion and Pecans with Cranberry Vinaigrette
4. Caesar Salad with Homemade Croutons and 2 styles of Parmesan Cheese

Main Course Option Ideas (choose one option)

1. Pan Seared Veal/Chicken with Marsala Wine Sauce, Mushrooms, Roasted Vegetables & Garlic Mashers
 2. Veal Parmesan/Chicken Parmesan with Cheesy Ravioli, Homemade Marinara & Roasted Zucchini Coins
 3. Pan Seared Sirloin Filet/Roasted Porkloin with Red Wine Reduction, Horseradish Mashers & Roasted Vegetables
 4. Cajun Chicken/Tilapia over Coconut Black Bean Rice with a Sweet Pepper Cream Sauce and Julienned Vegetables
 5. Chicken Spiedini with Amoggio Lemon Garlic Sauce, Pasta with Cream Sauce and Roasted Vegetables
 6. Italian Sausage Coins over Cheesy Ravioli with Homemade Marinara and Pan Seared Vegetables
 7. Pan Seared Chicken Breast with Sundried Tomato Cream, Pasta and Roasted Vegetables
- (the first four options can have both protein options or choose one protein)

Dessert Course Option Ideas

1. Fruit Crisp with Vanilla Ice Cream
2. Flourless Fudge Cake with Whip Cream & Seasonal Fruit
3. Cheesecake (Plain, Pumpkin, Stout Beer, Ricotta)
4. Chocolate Wine Cake with Ganache and Whip Cream
5. Spiced Apple Cake with Caramel Sauce and Ice Cream
6. Sea Salt and Caramel Brownie
7. Croissant Bread Pudding with Homemade Butterscotch Sauce

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Dinner Details

Tax and Gratuity not included in base price (established during the planning phase)

Non-alcoholic drinks include Coffee &/or Tea with meal

Courses	Prices	Time Reserved for Venue
• 2 Course Meal	\$20.00 per person	2 Hours
• 3 Course Meal	\$25.00 per person	2 ½ Hours
• 4 Course Meal	\$30.00 per person	3 Hours
• 4 Course Wine Dinner (4- ½ glasses)	\$45.00 per person	3 Hours

+ \$3 per person for steak or veal

(\$350 minimum food bill for private events)

Vintage Sodas available for \$2.50 per person

Coke, Diet & Sprite available for \$2.25 per person

Wines and Beers available for purchase by the bottle or by the glass

\$100 per hour for each additional hour over venue time reserved

On occasions guests like to bring in desserts or special beverages. Corking fees and plate service charges apply

\$10 per bottle on corking fees. \$1 per guest for plate/silverware service for desserts brought into event

This is a general overview and many of the details can be worked through during the planning stages.

Thank you for considering us for your special event and we look forward to working with you.