



2014 Inn Keepers Kitchen Planning Guide For Served Dinner Event

WELCOME TO THE INN KEEPER'S KITCHEN ...

Congratulations on your upcoming special event at the Inn Keeper's Kitchen, our open-format demonstration kitchen. A signed confirmation along with the \$295.00 Room Rental will confirm your date. (Under 15 guests: \$395). A Buffet menu is also available for parties over 30. We will be delighted to assist with your menu selections, three weeks in advance of your event. We look forward to the pleasure of serving you and your guests.

Thank you

HORS D'OEUVRES

STATIONARY DISPLAY

Cheese and Fruit Display, Domestic and Imported Cheeses \$4.95 per person

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Parsley \$6.50 per person

Traditional Jumbo Shrimp Cocktail, Cocktail Sauce \$2.95 per piece

Braised Beef Short Ribs, Individual Plate: \$7 per person

Baby Lamb Chops, Demiglace \$8 per person

BUTLERED HORS D'OEUVRES Please choose 3 Hot and 3 Cold selections: \$11.95/pp per hour

Hot:

"Cheese Steak" Spring Rolls with Soy-Mirin Ketchup
Sautéed Shrimp with Herb Beurre Blanc
Exotic Mushroom Ragoût in Toasted Phyllo
Crab Imperial on Crostini
Sautéed Beef Tenderloin with Asian Barbecue Glaze
Grilled Chicken Satay with Spiced Peanut Sauce
Spanakopita, Spinach, Feta Cheese, Red Pepper Sauce
Lobster and Potato Croquettes with Rémoulade Sauce

Cold:

House Smoked Atlantic Salmon, Herb Crème Fraîche
Duck Confit with Scallion, Ginger, and Hoisin Sauce
Curry Chicken Salad in Phyllo with Spiced Cashews
Shrimp Cocktail with Classic Cocktail Sauce
Grilled Asparagus Wrapped with Prosciutto di Parma
Tomato Bruschetta, Basil, Parmigiano Reggiano
Charred Beef Carpaccio, Creamy Horseradish Sauce
Maine Lobster Salad on Crisp Wonton

DINNER SELECTIONS

APPETIZER COURSE

Pan-Seared Crab Cake, Warm Saffron Dijon Mustard Aioli \$13
Pan-Seared Scallop, Parsnip Truffle Puree, Fennel Glaze \$10
Exotic Mushroom Ragout in Puff Pastry, Sun-Dried Tomato Tapenade, Brie \$10
Filet Mignon Carpaccio, Baby Arugula, Parmesan Crisps \$12
Jumbo Shrimp Cocktail, Cocktail Sauce \$15

SOUP COURSE

Lobster Bisque, Bourbon Cream \$8

SALAD COURSE

Mixed Baby Greens with Seasonal Vinaigrette (Included)
Caesar Salad, Parmigiano Reggiano, Croutons, \$9
Baby Spinach, Crumbled Feta, Almonds, Citrus, Passion Fruit Vinaigrette \$8

PRECOUNT ENTREES Please Choose a maximum of **two entrees**. Please submit a pre-count of the exact number of each entrée, **one week prior to your event date**. You may choose one of the combination entrées listed below as an alternative to the pre-count entrees.

Pan-Seared Jumbo Lump Crab Cake, Panko Crust, Saffron and Dijon Cream \$33

New Zealand Roasted Rack of Lamb, Lamb Demi Glace \$32

Braised Beef Short Ribs, Cabernet Wasabi Jus \$28

Oven-Roasted Herb-Crusted Breast of Chicken, Lemon Thyme Jus \$26

Pan Seared Striped Bass, Chive Beurre Blanc \$29

Filet Mignon of Beef, Center Cut, Cabernet Demi-Glace \$39

Roasted Atlantic Salmon, Sun-Dried Tomatoes, Herb Beurre Blanc \$29

Veal Tenderloin, Mushroom Demi-Glace \$41

Combination Entrée: Filet Mignon & Petite Lobster Combination, Béarnaise and Drawn Butter \$50

Combination Entrée: Filet Mignon & Jumbo Lump Crab Cake, Béarnaise and Dijon Mustard Sauce \$42

INDIVIDUAL DESSERTS – (Choose 1) \$9

White and Dark Chocolate Mousse, Blackberry Jam \$9

Dilworthtown Inn Signature Cheesecake, Raspberry Sauce \$9

Seasonal Fresh Fruit Clafouti, Flan Batter, \$9

Coffee, De-Caffeinated Coffee and Tea \$2

BAR SERVICE

OPTION 1: Full Hosted Bar Charged On Consumption Basis. (Charged drink-by-drink, exactly per each drink poured.) You may choose to offer a limited bar for your event, e.g., Beer, Wine and Soft Drinks only, also Charged on a Consumption Basis. (Charged drink-by-drink, exactly per each drink poured.)

OPTION 2: Package Price Bar All beverages consumed for the listed time period are included for the below listed prices per person. Package Price Bar includes beer, house wines, mixed drinks, and soft drinks.

One Hour: \$16.95 per person

Two Hours: \$21.95 per person

Three Hours: \$26.95 per person

Non-Alcoholic Beverages Only / Children's Soda Bar

One Hour: \$ 3.95 per person

Two Hours: \$ 4.95 per person

Three or More Hours: \$5.95 per person

WINE SERVICE DURING DINNER* Prices Priced Are by Bottle

House Wines - Chardonnay and Cabernet Sauvignon \$38

We can assist with wine selections in advance of your event. Please indicate a category and desired price range.

SET-UP INSTRUCTIONS - Tables Seat 4 Guests Each

- Unassigned Seating (Free/Open Seating)
- Assigned Seating (Host to provide place cards)

CONTACT INFORMATION

Name and Phone _____

Email Address _____

Event Date and Time _____ Number of Guests _____

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. SALES TAX AND GRATUITIES NOT INCLUDED.

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