



## 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.**

1390 Old Wilmington Pike, West Chester, PA 19382 [www.dilworthtown.com](http://www.dilworthtown.com) phone 610-399-1390 fax 610-399-1504