

Thomaston Plated Dinner

Salads

(Please Choose One)

Classic Caesar Salad

*Hearts of Romaine with Shaved Parmesan
& Seasoned Croutons*



Mixed Garden Salad

*Mix of Greens Accompanied with
Cucumbers & Tomatoes*

Entrees

(Guest will Select One on Day of Function)

Penne A La Vodka

The Inn's Signature Vodka Sauce



Grilled North Atlantic Salmon

Topped with a Champagne Dill Sauce



Chicken Marsala

*Breast of Chicken with Button Mushrooms
Sautéed in Marsala Wine*



Prime Rib

*Certified Angus Beef
Served in an Au Jus*

Sides

(Please Choose Two)

Glazed Carrots

Rosemary Roasted Potatoes

Sautéed String Beans

Vegetable Medley

Wild Rice

Dessert

Table Served Fresh Seasonal Fruit Platter
New York Cheesecake with Raspberry Sauce

Coffee, Decaf, Tea, and Assorted Soft Drinks

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Saddle Rock Plated Dinner

Cocktail Hour

Passed Hors d' Oeuvres:

Franks in Blankets
Potato Pancakes
Vegetable Spring Rolls
Deviled Eggs
Delaware Mushrooms
Bruschetta

Salads

(Please Choose One)

Classic Caesar Salad

*Hearts of Romaine with Shaved Parmesan
& Seasoned Croutons*

•

Mixed Garden Salad

*Mix of Greens Accompanied with
Cucumber & Tomato*

Entrees

(Guest will Select One on Day of Function)

Penne A La Vodka

The Inn's Special Vodka Sauce

•

Grilled North Atlantic Salmon

Topped in a Champagne Dill Sauce

•

Chicken Marsala

*Breast of Chicken with Button Mushrooms
Sautéed in Marsala Wine*

Sides

(Please Choose Two)

Glazed Carrots
Roasted Rosemary Potatoes
Sautéed String Beans
Vegetable Medley
Wild Rice

Dessert

Table Served Fresh Seasonal Fruit Platter
New York Cheesecake with Raspberry Sauce

Coffee, Decaf, Tea, and Assorted Soft Drinks

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

University Gardens Plated Dinner

Salad

(Please Choose One)

Classic Caesar Salad

Hearts of Romaine, Shaved Parmesan & Seasoned Croutons

Mixed Garden Salad

Mixed Greens Accompanied with Tomato & Cucumber

Intermezzo

Penne Romano

Vine Ripe Tomatoes, Basil & Mozzarella in a Light Pomodoro Sauce

Entrees

(Please Choose Three)

Crab Stuffed Jumbo Shrimp

Sautéed in a Cherry Tomato Sauce

Grilled North Atlantic Salmon

Topped with a Champagne Dill Sauce

Parmesan Encrusted Tilapia Milanese

Served with Chopped Tomatoes & Red Onion

Seafood Pasta

Linguini with Calamari, Mussels, Scallops & Shrimp in a White Wine Garlic Broth

Chicken Francaise

Floured Chicken Breast in a Lemon Butter & White Wine Sauce

Chicken Marsala

Breast of Chicken with Button Mushrooms Sautéed in a Wine Sauce

Chicken Mona Lisa

Pan Seared Chicken Medallions with Sautéed Artichoke Hearts, Red Pepper & Asparagus

Grilled Marinated Skirt Steak

Lean Cut Grilled to Perfection, Marinated in our Signature Blend of Spices

Prime Rib

Certified Angus Beef, Served in an Au Jus

Filet Mignon

Accompanied with a Creamy Horseradish Sauce

Optional: Add a 4oz Lobster Tail to Steak

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Sides

(Please Choose Two)

Glazed Carrots • Rosemary Roasted Potatoes • Sautéed String Beans
• Vegetable Medley • Wild Rice

Dessert

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake •
Assorted Cookies & Brownies • Assorted Cakes

Coffee, Decaf, Tea, and Assorted Soft Drinks

(Minimum of 30 People)

Harbor Hills Plated Dinner

Cocktail Hour

(Service for 1 Hour)

Passed Hors d' Oeuvres:

(Please Choose Seven)

Coconut Chicken
Delaware Mushrooms
Franks in Blankets
Crab Cakes
Bruschetta
Dim Sum
Potato Pancakes
Vegetable Spring Rolls
Deviled Eggs
Mini Quiches
Chicken or Beef Skewers

Grilled Lamb Chops or Shrimp Cocktail

Displays:

(Please Choose Two)

Vegetable Crudités
Gourmet Cheese & Crackers
Marinated Grilled Cold Vegetables

Dinner Service

Salad

(Please Choose One)

Classic Caesar Salad

Hearts of Romaine, Shaved Parmesan & Seasoned Croutons

Mixed Garden Salad

Mixed Greens Accompanied with Tomato & Cucumber

Intermezzo

(Please Choose One)

Penne Romano

Vine Ripe Tomatoes, Basil & Mozzarella in a Light Pomodoro Sauce



Lemon Sorbet

(Continued)

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Entrees

(Please Choose Three)

Crab Stuffed Jumbo Shrimp

Sautéed in a Cherry Tomato Sauce

Grilled North Atlantic Salmon

Topped with a Champagne Dill Sauce

Parmesan Encrusted Tilapia Milanese

Served with Chopped Tomatoes & Red Onion

Seafood Pasta

Linguini with Calamari, Mussels, Scallops & Shrimp in a White Wine Garlic Broth

Chicken Francaise

Floured Chicken Breast in a Lemon Butter & White Wine Sauce

Chicken Marsala

Breast of Chicken with Button Mushrooms Sautéed in a Wine Sauce

Chicken Mona Lisa

Pan Seared Chicken Medallions with Sautéed Artichoke Hearts, Red Pepper & Asparagus

Grilled Marinated Skirt Steak

Lean Cut Grilled to Perfection, Marinated in our Signature Blend of Spices

Prime Rib

Certified Angus Beef, Served in an Au Jus

Filet Mignon

Accompanied with a Creamy Horseradish Sauce

Optional: Add a 4oz Lobster Tail to Steak

Sides

(Please Choose Two)

Glazed Carrots • Rosemary Roasted Potatoes • Sautéed String Beans
• Vegetable Medley • Wild Rice

Dessert

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake •
Assorted Cookies & Brownies • Assorted Cakes
Coffee, Decaf, Tea, and Assorted Soft Drinks

(Minimum of 30 People)

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Kensington Gate Plated Dinner

Cocktail Hour

(Service for 1 Hour)

Passed Hors d' Oeuvres:

(Please Choose Seven)

Coconut Chicken
Delaware Mushrooms
Franks in Blankets
Maryland Crab Cakes
Bruschetta
Dim Sum (*Fried or Steamed*)
Potato Pancakes
Vegetable Spring Rolls
Deviled Eggs
Mini Quiches
Chicken or Beef Skewers
Tuna Tataki
Nova Caviar
Kobe Meatballs in Tomato Sauce

Grilled Lamb Chops **or** Shrimp Cocktail

Displays:

(Please Choose Two)

Vegetable Crudités
Gourmet Cheese & Crackers
Marinated Grilled Cold Vegetables

Dinner Service

Appetizer

(Please Choose One)

Pre Set on Table

Fruit Martini

*Balls of Cantaloupe, Honey Dew & Watermelon
Topped with Fresh Berries & Grapes*

Seafood Martini

Shrimp, Crab Meat & Calamari

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Salad

(Please Choose One)

Caesar Salad

Heart of Romaine with Shaved Parmesan & Seasoned Croutons

Warm Spinach Salad

Mixed Garden Salad

Mixed Greens Accompanied with Cucumbers & Tomatoes

Pasta

(Please Choose One)

Penne a la Vodka
Spaghetti Bolognese
Rigatoni Primavera
Fettuccine Alfredo

Intermezzo

Lemon Sorbet

Entrees

(Please Choose Four Prior to Function)
(Guest will Select One on Day of Function)

Grilled North Atlantic Salmon

*Topped with a Champagne
Dill Sauce*

•

Pan Seared Tuna

Sesame Crusted Ahi Tuna

•

Chilean Sea Bass

*Topped with a Champagne
Dill Sauce*

•

Pan Seared Snapper

*Served in a Pineapple &
Tomato Salsa*

Crab Stuffed Filet of Sole

In a Lemon Burre Blanc Sauce

•

Chicken Francaise

*Floured Chicken Breast in a
Lemon Butter & White Wine Sauce*

•

Chicken Marsala

*Breast of Chicken with Button Mushrooms
Sautéed in a Wine Sauce*

•

Chicken Mona Lisa

*Pan Seared Chicken Medallions with
Sautéed Artichoke Hearts, Red Peppers &
Asparagus*

Herb Encrusted Lamb Chops

•

Prime Rib Au Jus

*Certified Angus Beef
Served in an Au Jus*

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Filet Mignon

*Accompanied with a Creamy
Horseradish Sauce*

•

Duck l'Orange

*Roasted in a
Bigarade Sauce*

++Indicates Plus 19% Gratuity and 8.625% Sales Tax

Sides

(Please Choose Two)

Glazed Carrots • Mushroom Risotto • Rosemary Roasted Potatoes •
Sautéed String Beans • Vegetable Medley • Wild Rice

Dessert

(Please Choose One)

New York Cheesecake with Raspberry Sauce
Chocolate Lava Cake
Crème Brule
Crepes served with Whipped Cream
(Choice of: apple, pear, or peach)

Beverage

4 hour open bar serving **premium** brand liquors,
a variety of imported beers, and house red & white wines

Coffee, Decaf, Tea, and Assorted Soft Drinks

(Minimum 50 People)

++Indicates 19% Gratuity and 8.625% Sales Tax