



## Delaware Dinner Party Menu

### Choice of Stationed and Passed Hors d'oeuvres

#### Choice of Stationed Hors d'oeuvres | Please choose 2

- Artisan Fruit and Cheese Table  
A selection of 5 imported and domestic cheeses garnished with fresh seasonal fruit, crostini and crackers
- Crudités with creamy gorgonzola, hummus and roasted red pepper aioli
- Mediterranean Antipasto Table  
Eggplant purée (Baba Ganoush), hummus, Kalamata olives, stuffed grape leaves and feta cheese with pita chips
- Tomato and Fresh Sliced Mozzarella with basil coulis

#### Choice of Passed Hors d'oeuvres | Please choose 4

- Beef Satay with Thai peanut sauce
- Tenderloin of Beef Crostini with horseradish sauce
- Spanikopita  
Spinach and feta cheese in phyllo
- Wild Mushroom Strudel with mascarpone
- Coconut Chicken Tenders with honey mustard sauce
- House Smoked Salmon Rosettes on Cucumber Rounds with dill crème fraiche
- Baked Clams Casino
- Stuffed Mushrooms with Crabmeat and Spinach topped with Hollandaise
- Tuna Sashimi on Wonton Crisp with Asian dipping sauce
- Tomato and Olive Bruschetta
- Crab Cakes with garlic lemon aioli and roasted red pepper coulis

#### Choice of Soup or Salad | Please choose 2

- House Salad  
Artesian lettuce mix with grape tomatoes, red onions and sliced cucumbers served with raspberry vinaigrette
- Baby Spinach and Warm Portabella Mushroom Salad  
With balsamic vinaigrette goat cheese and toasted almonds
- Seasonal Soup  
Made with fresh seasonal ingredients from Chef's repertoire
- Classic Caesar Salad

### Choice of Entrées | Please choose 4

- Charleston Meeting Street Crab, Our Signature Dish!  
Classic crabmeat au gratin with triple cream, sherry and sharp cheddar cheese
- Grilled New York Strip Steak  
With Stags' Leap Merlot demi-glace and maitre'd hotel butter; served with mashed Yukon gold potatoes and seasonal vegetables
- Grilled Filet Mignon  
With wild mushroom demi-glace; served with mashed Yukon gold potatoes and seasonal vegetables
- Roasted Whole Chicken Breast  
Served with mashed Yukon gold potatoes and seasonal vegetables
- Sautéed Chicken Breast with Jumbo Shrimp  
In a roasted tomato cream sauce with spinach and fresh fettuccini
- Pecan Crusted Rack of Lamb  
With a creamed shallot demi-glace; served with potato pave and sautéed spinach
- Sesame Seared Tuna  
With wild mushrooms, sobe noodles and wasabi beurre blanc
- Miso Glazed Halibut  
With sautéed edamame, sweet peppers and mushrooms in an Asian vinaigrette
- Sautéed Salmon in Red Thai Curry Sauce  
With jumbo lump crab and basil chiffonade; served with jasmine rice
- Ancho Chili Glazed Pork Chop  
Served with a sweet potato purée and roasted pineapple salsa
- Spinach and Ricotta Cheese Stuffed Ravioli  
With a fresh tomato purée and Locatelli cheese
- Grilled Vegetarian Plate  
Marinated and grilled vegetables; served with hummus and cucumber raita

### Dessert Options | Please choose 1

- Mini Seasonal Dessert Assortment
- Plated Dessert Choices | Please choose 2
  - Layered Chocolate Torte with Strawberry Sauce
  - Crème Brûlée
  - New York Style Cheesecake with Raspberry Sauce
  - Tiramisu
  - Macerated Fresh Mixed Berries with Grand Mariner
  - House-Made Ice Cream or Sorbet
- Event Cakes (wedding, birthday, shower, etc.) – available from The Lucky Cupcake Company  
Certain restrictions apply

Coffee and tea service included