

DILWORTHTOWN INN



Welcome to the Historic Dilworthtown Inn . . .

Congratulations on your upcoming event at the Dilworthtown Inn. Menu selection and other details for your upcoming event are outlined below. Once your event is confirmed, please return the completed guide via e-mail, mail or fax this completed form, or you may call to discuss details for your event over the phone. Please be sure that you have sent or phoned in this information **no less than 3 weeks prior** to your event. We will be delighted to assist with your menu selections. Please call with any questions.

We look forward to the pleasure of serving you and your guests.

David McCracken, Director of Sales and Marketing
 Phone: 610-399-8165 david@dilworthtown.com

CONTACT INFORMATION

Party/Event Name: _____	
Date of Party: _____	Arrival Time: _____ Number of Guests: _____
Contact Name: _____	Company: _____
Daytime Phone: _____	Address: _____
Evening Phone: _____	_____

***HEADING FOR YOUR PRINTED MENU* [e.g. "Congratulations Christine"]**

Line 1: _____

Line 2: _____

HORS D'OEUVRES SELECTIONS

Hors d'Oeuvres prices are based on continuous service for 30 minutes to one hour. Prices subject to change for longer periods of time.

Please indicate the time frame for your cocktails and hors d'oeuvres:

- ½ Hour
- 1 Hour
- Fruit and Cheese Tray \$ 4.95/pp
- Sliced Smoked Salmon Tray, Traditional Condiments \$ 6.50/pp
- Traditional Jumbo Shrimp Cocktail per piece \$2.95 per piece
- Chef's Selection of six butlered hors d'oeuvres **(Please Choose 3 Hot and 3 Cold)** \$11.95/pp

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
- Prosciutto di Parma, Basil, and Aged Provolone Panini
- Spanakopita, Spinach and Feta Cheese with Red Pepper-Miso Sauce
- Crispy Chicken Dumplings with Thai Apricot Sauce
- Lobster and Potato Croquettes with Rémoulade Sauce

Cold:

- House Smoked Atlantic Salmon with Herb Crème Fraîche
- Duck Confit with Scallion, Ginger, and Hoisin Sauce
- Butternut Squash and Gruyère Croustade
- Curry Chicken Salad in Phyllo with Spiced Cashews
- Shrimp Cocktail with Classic Cocktail Sauce
- Grilled Asparagus Wrapped with Prosciutto di Parma
- Tomato Bruschetta with Basil and Shaved Parmigiano Reggiano
- Charred Beef Carpaccio with Creamy Horseradish Sauce
- Foie Gras and Black Truffle Pâté over Toasted Brioche
- Thai Lobster Salad on Crisp Wonton

DINNER SELECTIONS

APPETIZERS – Choose one, two, or three.

- House Smoked Atlantic Salmon** Rainbow Chard and Peppercress Salad, Crispy Shallots, Ice Wine Mignonette \$12
- Shrimp Cocktail** Classic Cocktail Sauce \$15
- Ginger Crisp Lobster** Lightly Battered with Thai-Apricot Sauce \$15.5
- Cocoa Dusted Venison Carpaccio** Baby Arugula, Sliced Strawberries, Toasted Pine Nuts, Crumbled Stilton \$12

SOUPS – Choose one, or two.

- Dilworthtown Mushroom Soup** - A Creamy Blend of Local Exotic Mushrooms \$7
- Lobster Bisque**, Butter Poached Lobster and Tarragon \$8

SALADS – Choose one or two.

- Field Greens Salad** - Creamy Toasted Sesame Dressing \$5
- Caesar Salad** - Aged Parmesan Cheese, Croutons \$7

INTERMEZZO – A Distinctive Option for Your Dinner Event

- Fresh Fruit Sorbet \$3

ENTREES – Select one, two, or three entrees from which your guests will choose.

- Pan Seared Scallops**, Melted Belgian Endive, Cauliflower Puree, Caramelized Florets, Sage Brown Butter \$29.5
- Arctic Char**, Sauteed Brussels Sprouts Leaves, Fingerling Potatoes, Chanterelle Beurre Blanc \$29
- Jumbo Lump Crab Crêpe**, Butter Poached Lobster, Blistered Tomatoes, Sugar Snap Peas, Hon Shimeji Mushrooms, Caviar Beurre Blanc \$32.5
- Free Range Chicken**, Whipped Potatoes, Haricot Vert, And Lemon Thyme Jus \$24.5
- Lancaster Raised Boneless Beef Short Rib**, Grilled Asparagus, Spiced walnuts, Shaved Asian Pear, Cabernet Wasabi Jus \$27.5
- Vegetarian Tasting Platter** Toasted Pine Nut Couscous, Grilled Bell Pepper, Roast Portabella Mushroom, Cauliflower, Broccoli, Pan Seared Tofu \$24
- Filet Mignon of Beef** – Haricot Vert, Baby Carrots, Classic Béarnaise Sauce \$42
- Rosemary-Thyme Crusted Rack of Lamb** – Sauteed Rainbow Swiss Chard, Pearl Onions, Mustard Seed Brandy Jus \$39.5
- Duet of Filet Mignon and South African Lobster Tail** - Classic Béarnaise Sauce \$47.5

DESSERT

- Your Server will Offer Dessert Selections \$9
- Coffee, Tea, Decaffeinated Coffee \$2.5

BEVERAGE SELECTIONS

BAR SERVICE

- Open Bar – Tab Will be Added to the Bill:
 - During Cocktails & Hors d’ Oeuvres Only
 - All Evening
 - Beer and Wine Only
- Non-Alcoholic Beverages Only
- Cash Bar
- Other: _____

BOTTLED WATER – Prices are per 1 Liter Bottle

- San Pellegrino (Sparkling) \$4
- Evian Natural \$4

WINE SERVICE DURING DINNER

Please indicate what wine service you would like **IN ADDITION** to Bar Service

The Dilworthtown Inn is proud to offer an exciting wine list with over 800 selections.

- House Wines - Chardonnay and Cabernet Sauvignon \$36
- We can assist with wine selections in advance of your event. Please indicate a category and desired price range.
- Wine List will be provided for selection upon arrival at the Inn

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

1390 Old Wilmington Pike, West Chester, PA 19382 www.dilworthtown.com 610-399-8165phone 610-399-1504 fax

*** WINE SERVICE DURING DINNER* (continued)**

CHAMPAGNE AND SPARKLING

- | | | | |
|--|------|--|------|
| <input type="checkbox"/> Veuve Clicquot Ponsardin, N.V. | \$95 | <input type="checkbox"/> Domaine Carneros Brut | \$60 |
| <input type="checkbox"/> Moet-et-Chandon White Star N.V. | \$75 | <input type="checkbox"/> Korbel Brut | \$35 |

RED WINES

- | | | | |
|---|------|---|------|
| <input type="checkbox"/> Pedroncelli – Merlot – Napa Valley | \$45 | <input type="checkbox"/> Waterstone - Cabernet Sauvignon Napa | \$60 |
| <input type="checkbox"/> Meitz Cellars – Pinot Noir Sonoma | \$60 | <input type="checkbox"/> St. Emilion, Château Simard 1998 | \$60 |

BLUSH WINES

- | | | | |
|--|------|--|------|
| <input type="checkbox"/> Buehler White Zinfandel | \$30 | <input type="checkbox"/> DeLoach White Zinfandel | \$30 |
|--|------|--|------|

WHITE WINES

- | | | | |
|---|------|---|------|
| <input type="checkbox"/> Macon Uchizy “Les Maranches” R & G. Sallet | \$38 | <input type="checkbox"/> Trinchero Sauvignon Blanc | \$45 |
| <input type="checkbox"/> Kunde Estate Chardonnay – Sonoma | \$45 | <input type="checkbox"/> Riesling Dr. Konstantine Frank | \$35 |

SET-UP INSTRUCTIONS

- | | |
|---|---|
| <input type="checkbox"/> Unassigned Seating (Free/Open Seating) | <input type="checkbox"/> Assigned Seating (Host to provide place cards) |
|---|---|

For Groups **Over 20 Guests Only:**

- | | |
|--|---|
| <input type="checkbox"/> U-Shape (Accommodates 20-24 Guests) | <input type="checkbox"/> Individual Tables (Tables seating 6 – 8 guests each) |
| <input type="checkbox"/> E-Shape (Accommodates 24-33 Guests) | <input type="checkbox"/> House setup (Staff to select optimal setup) |

AUDIO VISUAL REQUIREMENTS

- | | | | |
|--|-------|--|-------|
| <input type="checkbox"/> Screen | \$20 | <input type="checkbox"/> Phone and/or Fax | \$25 |
| <input type="checkbox"/> LCD Projector (for use with laptop) | \$250 | <input type="checkbox"/> Bringing Own Equipment: _____ | \$N/A |
| <input type="checkbox"/> Laser Pointer | \$10 | <input type="checkbox"/> No Equipment Needed | \$N/A |

BILLING INSTRUCTIONS

- Our standard billing procedure is to collect payment in full at the conclusion of your function. Please indicate the name of the person to whom we should present the check:

SPECIAL INSTRUCTIONS

Please note any special requirements or concerns below:

