



2011 DINNER MENU PLANNING GUIDE

WELCOME TO THE INN KEEPER'S KITCHEN ...

Congratulations on your upcoming special event at the Inn Keeper's Kitchen, our demonstration kitchen. Menu selection and other details for a Served, Plated Dinner are outlined below. Your signed confirmation along with the \$295.00 Room Rental will confirm your date. At the Inn Keeper's Kitchen, a Plated, Served Dinner minimum is 20 guests, and a Cocktail & Hors d'Oeuvres Event minimum is 30 guests. A Buffet menu is also available for 36 guests and above. Once your event is confirmed, please return the completed guide via e-mail, mail, fax, or call to discuss details, no less than 3 weeks in advance of your event date. 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 MENU Example "Happy Birthday Christine"

Line 1: _____

Line 2: _____

HORS D'OEUVRES SELECTIONS

Hors d'oeuvre 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] ___ : P.M. - ___ P.M.
- Fruit and Cheese Tray \$4.95/person
 - Sliced Smoked Salmon Tray, Traditional Condiments \$6.50/person
 - Traditional Shrimp Cocktail (per piece) \$2.95/person
 - "Lolly Pop" New Zealand Baby Lamb Chops, Mustard seed Jus \$8.00/person
 - Butlered Hors D'Oeuvres Selection (Please choose 3 Hot and 3 Cold Hors D'oeuvres)** \$11.95 per person

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

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

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

DINNER SELECTIONS**APPETIZERS – Choose one****HOT:**

- Pan Seared Jumbo Lump Crab Cake, Dijon Cream \$13
- Pan Seared Scallop, Parsnip Truffle Puree, Fennel Glaze \$10
- Exotic Mushroom Ragout in Puff Pastry, Sun Dried Tomato Tapenade, Brie \$10

COLD:

- Tuna Tartare, Miso Soy Dressing, Spicy Cabbage Slaw, Avocado Puree \$11
- Filet Mignon Carpaccio, Baby Arugula, Parmesan Crisps \$12
- Lobster and Shrimp Salad, Grapefruit Vanilla Dressing, Tomato Gazpacho \$14
- Jumbo Shrimp Cocktail, Cocktail Sauce \$14

SOUPS – Choose one

- Inn Keeper's Kitchen Soup of the Day \$8
- Lobster Bisque, Bourbon Cream \$9

SALADS – Choose one

- Mixed Baby Greens with Seasonal Vinaigrette Included
- Caesar Salad, Parmigiano Reggiano, Croutons \$7
- Baby Spinach, Crumbled Feta, Almonds, Citrus, Passion Fruit Vinaigrette \$7
- Baby Arugula, Prosciutto, Fennel, Apple, Pine Nut, Sherry Vinaigrette \$8

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

- Pan-Seared Jumbo Lump Crab Cake**, Panko Crust – Dijon Cream \$33
- New Zealand Roasted Rack of Lamb**, Demi Glace \$32
- Spice Rubbed Roast Pork Tenderloin**, Chestnut Jus \$28
- Braised Beef Short Ribs**, Cabernet Wasabi Jus \$28
- Chicken Breast**, Lemon Thyme Jus \$26
- Pan Seared Striped Bass**, Tomato Vinaigrette \$29
- Filet Mignon of Beef**, Center Cut, Cabernet Demi-Glace \$39
- Roasted Atlantic Salmon**, Chive Beurre Blanc \$29
- Veal Tenderloin**, Mushroom Demi-Glace \$41

ENTRÉE DUETS –

- Filet Mignon & Petite Lobster Combination**, Béarnaise and Drawn Butter \$50
- Filet Mignon & Jumbo Lump Crab Cake**, Béarnaise and Dijon Mustard Sauce \$42

INDIVIDUAL DESSERTS – (Choose 1)

\$9.

- Caramelized Banana Torte** - Walnut Nutmeg Dacquoise filled with caramelized Bananas, topped with Caramel
 - Chocolate Lasagna** - Chocolate Almond Cake with Chocolate Mousse
 - Apricot Frangipane Tart** – Tart Shell filled with Almond Cream and Apricots
 - Blackberry Blackbird** – layers of Almond Joconde, Lemon Cream, Blackberry Jam, White Chocolate, Blackberry Glaze
 - Left Bank**, Thin layers of Chocolate Cake, Black Currant Caramel Ganache, Crème Brulee, and Black Currant Chocolate Truffle
 - Classic Strawberry Shortcake**, Vanilla Cake with macerated Strawberries and Chantilly Cream
 - Lemon Cheesecake** with Fresh Fruit
 - Traditional Tiramisu** – Coffee soaked Ladyfingers with Marsala Liquor Mascarpone Cream
 - Seasonal Fruit Tart**
- Coffee, De-Caffeinated Coffee and Tea** \$2.

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