



2014 Dilworthtown Inn Menu Planning Guide

Congratulations on your upcoming event! Thank you for considering the Dilworthtown Inn. A signed confirmation along with a \$150.00 deposit will confirm your date. Please complete the credit card approval below for payment. 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, Seasonal Fresh Fruit \$4.95/pp
Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Parsley \$6.50/pp
Traditional Jumbo Shrimp Cocktail, Cocktail Sauce \$2.95 per piece

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

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

Our menu will change with the seasons. Please choose up to three selections from each of the appetizer, soup and/or salad courses, or combine them into a single first course.

APPETIZER COURSE

Smoked Scottish Salmon

Pickled Shallot, Caper Berry, Petite Radish, English Cucumber, Crème Fraiche 12

Braised Wild Burgundy Escargot

Brandy & Herb Crème Sauce, Crimini, Shittake, & Button Mushrooms 14

SOUP COURSE

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

SALAD COURSE

Spinach Salad

Shaved Red Onions, Lardons, Applewood Smoked Bacon Vinaigrette, Corn Bread Croutons 8

Summer House Salad*

Field Greens, Croutons, Shaved Carrots, Toasted Sesame or Shallots Vinaigrette 7

Caesar Salad

Traditional Preparation 9

ENTREES

Please choose three or four entrees from which your guests will choose.
Menus await your guests at each place setting. No Prices are listed on the printed menus.

Braised Swordfish

Herb Couscous, Heirloom Tomato & Herb Relish, Taggiasca Olive Tapenade 28

Day Boat Scallops

Corn Relish, Red Bliss Potato Chips, Cream of Piquillo Sauce, Cauliflower Puree 32

Lump Crab Crake

Chorizo & Potato Hash, Mango & Chipotle Aioli, Salad of Sweet Red Pepper & Lemon Caper Vinaigrette 29.5

Herb Roasted Free Range Chicken

Local Mushroom Risotto, Baby Carrots, Port Wine Jus 25

Herb Pesto Gnocchi

Summer Vegetables, Tomato Broth, Locatelli 24

Champagne Braised Boneless Beef Short Ribs

Orzo Risotto, Roasted Pearl Onions, House-made Pickles, Natural Jus 27.5

Veal T-Bone Steak

Summer Squash, Whipped Potatoes, Port Demi 35

Filet Mignon

Port Demi, Sauce Béarnaise, Whipped Potatoes, Summer Squash, Petite Carrots 39.5

DESSERT COURSE

Your Server will Offer Dessert Selections \$9 - \$12.50 Coffee, Tea, Decaffeinated Coffee \$2.75

BAR SERVICE

FULL HOSTED BAR: Charged To the Host (Client) On Consumption (drink-by-drink, exactly per each drink poured) Basis. Note: A customized LIMITED BAR may be arranged 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.)

CASH BAR: Your **Guests will pay** for their drinks **ON THEIR OWN**.

WINE SERVICE DURING DINNER* Prices Priced Are by Bottle

House Wines - Chardonnay and Cabernet Sauvignon \$38 per bottle

We can assist with wine selections in advance of your event. Please indicate a category and desired price range.

SET-UP INSTRUCTIONS - Tables Seat 6-8 Guests Each

- Unassigned Seating (Free/Open Seating)
- Assigned Seating (Host to provide place cards)
- Other (Board Room style, U-shaped, Theater style) _____

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.

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