



Delaware Dinner Party Menu

For 15 guests or more

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
- **Spanakopita** 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

- **Miniature Seasonal Dessert Assortment** - (served family style on the tables)
Cream puffs, brownies, chocolate strawberries, cannolis, seasonal fruit tarts and fruit mousse shooters
- **Plated Dessert Choices | Please choose 2**
 - **Bass't Decadent Signature Mousse Cake** (Gluten-Free)
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
 - **Salted Caramel Chocolate Tart**
Chocolate tart filled with salted caramel and layered with chocolate ganache and sea salt
 - **Strawberry Shortcake Verrine**
Vanilla bean angel food cake layered with pastry cream, fresh strawberries and whipped cream
 - **Crème Brûlée** (Gluten-Free)
Creamy crème brûlée served with fresh seasonal fruit and gluten free honey biscotti
- **Event Cakes** (wedding, birthday, shower, etc...)
- Available from **The Lucky Cupcake Company - (267) 544-5912**
(certain restrictions may apply, please contact owner Joanne Jarin directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included