



## 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

- **Miniature Seasonal Dessert Assortment** – (served family style on the tables)  
-Mini cream puff, key lime tart, mousse cup, chocolate ganache brownie, lemon meringue tart, chocolate covered strawberries, cannoli
- **Plated Dessert Choices | Please choose 2**
  - Striped Bass Signature Mousse Cake**  
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
  - Layered Creamy Cheesecake with Seasonal Mousse**  
Rich creamy cheesecake layered with seasonal mousse and glazed with seasonal fruit purée
  - Dulce Chocolate Tart**  
Chocolate tart layered with dulce caramel, pretzels and chocolate ganache
  - Crème Brûlée (Gluten Free)**  
Creamy crème brûlée served with sliced strawberry and gluten free honey biscotti

- House-Made Gelato or Sorbet** (Gluten Free) Pick one of each
- Choice of:** chocolate gelato, vanilla gelato, cinnamon gelato or sea salt caramel gelato
- Choice of:** raspberry sorbet, mango sorbet or coconut sorbet

- **Event Cakes** (wedding, birthday, shower etc...)
  - Available from **The Lucky Cupcake Company- (267) 544-5912**
  - (certain restrictions may apply, please contact Joanne Jarin (owner) directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included