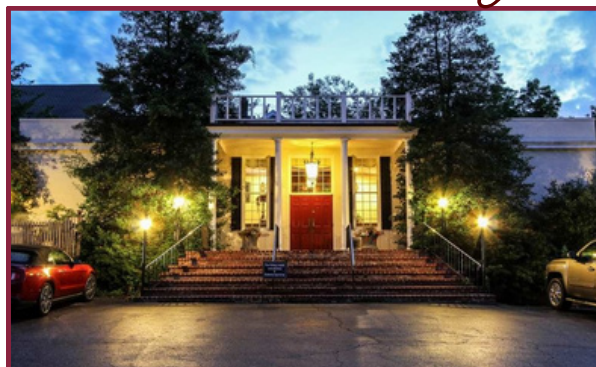


Kimberton Inn

Private Dining



Rooms

Colonial

*Accommodates up to
110 guests*



Balcony

*Accommodates up to
40 guests*



Wine Cellar

*Accommodates up to
20 guests*



Questions to ask yourself when planning a party



What am I trying to accomplish by having the party?

- What do I do with my guests when they first arrive?
- What should I offer as the meal?
- What should I offer as a beverage with the meal?
- Who will provide simple centerpieces or flowers for the table?
- How much is sales tax?
- How much is the tip?
- What would I like to do with my guests after the meal has ended?
- Do I need my own music or any audio-visual equipment and does my private room properly accommodate these items?

Please feel free to ask us for anything within reason that you do not see.

Sit Down Lunch Party

APPETIZER

(YOU PICK ONE FROM OUR LISTED APPETIZERS)



ENTREE

(YOU PICK 3 OR 4 FROM OUR LUNCH MENU)
FRESH VEGETABLES AND POTATOES



DESSERT

(YOU PICK 3 OR 4 FROM OUR LUNCH MENU)
FRESHLY ROASTED COFFEE, HOT OR ICED TEA



Lunch is \$65 per person including 6% tax and 22% gratuity. In December it is \$75.00 per person including 6% tax and 22% gratuity. With some party sizes, minimum gratuities may apply. Please ask us about this. Lunch parties have a 45 adult guest minimum and we charge a \$500 opening fee. There is also a 3% convenience fee, which will be charged if you choose to pay with a credit card.

Appetizers

Select one

1) Probably The Best Salad You'll Ever Have

leaf lettuce, baby spinach, tart apples, toasted sunflower seeds, aged gouda, sweet sesame-walnut dressing

2) Caesar Salad

romaine hearts, parmesan reggiano, brioche croutons, house caesar dressing

3) Penne with a sauce of wild mushrooms,
parmesan cheese and cream

4) Penne with Spinach, Roasted Tomatoes, and Three Cheeses
(Parmesan, Chevre, and Mozzarella)

5) Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan Cheese
and Cream

6) Tomato and Basil Bruschetta
with balsamic syrup

7) Leek and Potato Soup

8) Heirloom Carrot Soup

9) Seasonal Vegetable Risotto

10) Chilled Rice Noodles
with julienned vegetables and sweet
and sour lime dressing

11) Spinach and Feta Cheese Strudel
with roasted tomato coulis

12) Shrimp Cocktail (+8.5 per person)

13)
Lobster Bisque (+2.5 per person)



Entrées

Select three to four

1) Grilled Seven Ounce Flat Iron Steak
house steak sauce

2) Cashew Crusted Breast of Chicken
honey-miso cream

3) Organic Salmon Fillet
with whole grain mustard cream

4) Chesapeake Crab Cake
with herb remoulade

5) Seasonal Risotto

6) Penne Pomodoro
pomodoro sauce, fried south Philly mozzarella, basil-spinach
pesto

7) Panko Crusted Eggplant
summer squash and tomatoes, wilted baby arugula, toasted pine
nuts, sun-dried tomato pesto, aged balsamic vinegar



Desserts

- 1) Vanilla Creme Brulee GF
- 2) Flourless Chocolate Ganache Cake GF
- 3) Almond Cake GF
- 4) Pecan Pie with Caramel Sauce
- 5) Dark Chocolate Mousse GF
- 6) Crisp (seasonal) with Vanilla Ice Cream GF
 - Apple, Strawberry-Rhubarb, Blueberry, Nectarine-Blueberry , Peach, Cherry
- 7) Hot Fudge Sundae- vanilla bean ice cream, homemade hot fudge sauce, whipped cream, roasted peanuts, maraschino cherry GF
- 8) Pomegranate Sorbet GF
- 9) Belgian Chocolate Ice Cream GF
- 10) Fresh Lemon Sorbet, Vanilla Ice Cream and Berries GF

