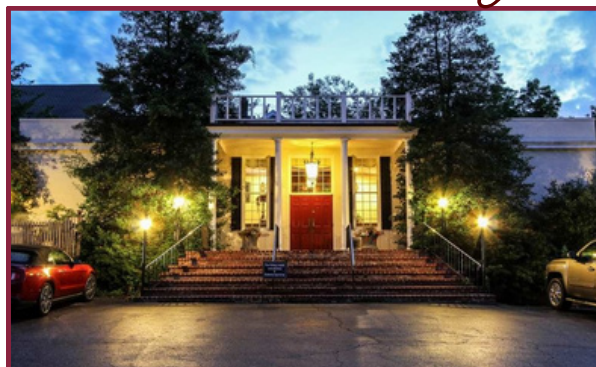


Kimberton Inn

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 Dinner Party

APPETIZER

(YOU PICK ONE FROM OUR LISTED APPETIZERS)



SALAD

MIXED GREEN HOUSE SALAD



ENTREE

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



DESSERT

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



The price per person is the price of the entree chosen plus \$22 plus 6% tax and 20% gratuity....In December, it is \$24.5 plus 6% tax and 20% gratuity. There is also a 3% convenience fee, which will be charged if you choose to pay with a credit card.

Room Fees are \$125 for the wine cellar, \$250 for the balcony and \$350 for The Colonial Room. Minimum Gratuities May Apply.

Butlered Hors d'oeuvres Selection

(Select 5-6)

\$17.5 per person

- 1) Scallops Wrapped in bacon
 - 2) Skewered Marinated Fresh Mozzarella and Prosciutto
 - 3) Flour Tortillas filled with chicken and jack cheese
 - 5) Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
 - 6) Kosher "Franks in a Blanket" served with Dijon mustard
 - 7) Creole Crab Beignet with creole remoulade
 - 8) Fried Shrimp Won-tons with a soy dipping sauce
 - 9) Shaved Roast Beef Canape with horseradish cream
 - 10) Brie Cheese Crostini with rosemary and caramelized onion
 - 11) Vegetarian Stuffed Mushrooms
 - 12) Eggplant Caponata Crostini with warm goat cheese
 - 13) Raspberry and Almond-Brie tartlets
 - 14) Tomato Bisque Shooters with mini grilled cheese
 - 15) Salmon Tartare on crispy wontons
 - 16) Ceviche Cups: Select One
 - 1.classic
 - 2.leche de tigre
 - 3.ahi amarillo
 - 17) Satays (select one)
 - Beef:
 1. Thai hoisin glaze
 2. Mint chimichurri
 3. Guava bbq
 - Chicken:
 1. Honey lime
 2. Jerk with pineapple gastrique
 3. Thai peanut
 4. Pesto
 - Pork:
 1. Jerk with guava bbq
 2. Maple honey glaze
 3. Sweet Thai chili
 - 18) Oysters Casino or Raw (+\$3.5 per piece for Oysters)
 - 19) Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)
 - 20) Cheese Display with vegetable crudite, assorted crackers and accouterments
- add section of Charcuterie (+\$4 per person)

Appetizers

Select one

- 1) Penne pasta with a sauce of wild mushrooms, parmesan cheese and cream
- 2) Penne with Spinach, Roasted Tomatoes, and Three Cheeses (Parmesan, Chevre, and Mozzarella)
- 3) Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan Cheese and Cream
- 4) Roasted Wild Mushroom Ragout on toasted brioche with truffle cream sauce
- 5) Tomato and Basil Bruschetta with balsamic syrup
- 6) Leek and Potato Soup
- 7) Heirloom Carrot Soup
- 8) Seasonal Risotto
- 9) Chilled Rice Noodles with julienned vegetables and sweet and sour lime dressing
- 10) Spanakopita Strudel with Feta Cheese and Spinach and a Fresh Tomato Coulis
- 11) Shrimp Cocktail (+8.5 per person)
- 12) Lobster Bisque (+2.5 per person)



Entrées

Select three to four

- 1) Seven Ounce Filet Mignon 52 GF
bordelais sauce
- 2) Twelve Ounce Locally Raised Ribeye 56 GF
house demi glace
- 3) Grilled Australian Lamb Chops 49 GF
yogurto-mint chitney
- 4) Pork Chop 38 GF
maple-pecan glaze
- 5) Cashew Crusted Organic Chicken Breast 38
honey-miso cream
- 6) Grilled Organic Salmon 37 GF
whole grain mustard creamc
- 7) Maryland Crab Cake 39
herb remoulade
- 8) Seasonal Risotto 31 GF, V
- 9) Penne Pomodoro 32 V
pomodoro sauce, fried south philly mozzarella, basil-spinach pesto
- 10) Panko Crusted Eggplant 29 VE
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

