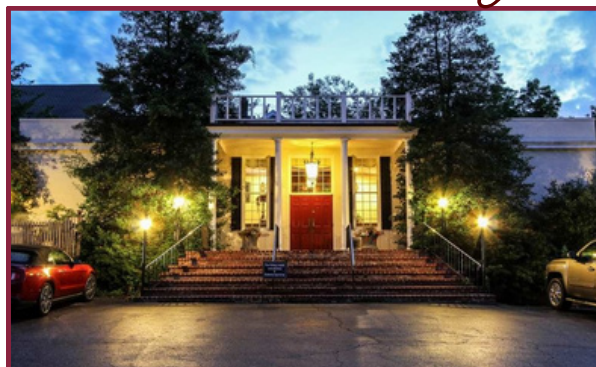


Kimberton Inn

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.

Our Most Popular Cocktail Party Package

\$110 PER PERSON

INCLUDES TAX, TIP AND THE FOLLOWING:

2.5 HOUR OPEN BAR

5-6 BUTLERED HORS D'OEUVRES,

AND 3 HEAVIER HORS D'OEUVRE SELECTIONS,

DESSERT, COFFEE AND TEA

ROOM FEES AND MINIMUMS

MAY APPLY DEPENDING ON ROOM AND TIME OF YEAR



Open Bar Includes, but is not limited to:

BOURBON

Buffalo Trace

Bulliet

Elijah Craig

Knob Creek

Maker's Mark

RYE WHISKEY

Bulliet Rye

Dad's Hat

BLENDED SCOTCH

Chivas Regal

Dewars

J & B

Johnny Walker Black

Johnny Walker Red

TEQUILA

Espolon

Jose Cuervo

Herradura

BOTTLED BEERS

Dogfish 60 Minute

Stella Artois

Yuengling

Miller Lite

GIN

Beefeater

Bluecoat

Bombay

Bombay Sapphire

Hendrick's

Plymouth

Tanqueray

VODKA

Absolut

Belvedere

Grey Goose

Ketel One

Stateside

Stolichnaya

Three Red Wines

and

Three White Wines

Selected From Our

Wines By The Glass

Hors d'oeuvres

Select Five or Six

- 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)

Butlered Main Course

Select Four

- Beef slider (lettuce tomato and special sauce)
- Pesto Grilled chicken slider with fresh mozzarella
 - Eggplant parm sliders
 - Fish sliders seared or blackened
(tartar sauce or remoulade)
 - Meatballs and marinara
- Chicken polpettes with rosemary honey
- Lamb lollipops with mint chimicurri
 - Mini sheppard's pie
- Steamed Shrimp with cocktail sauce
- Mushroom Arancini with scallion truffle cream

Dessert

A selection of freshly baked cookies and
brownies