



Fall - Winter 2017/2018

Dinner Party Menu

Designed for groups of 20 or more

First Course (Choice of 2)

Old Country Onion and Steak Soup topped with a crostini and grated cheeses
Kennett Square Mushroom Bisque (additional \$3.00)

Mixed Green Salad
with champagne vinaigrette

Classic Caesar Salad

Spinach Salad

Entrée Selections (Choice of 3)

All entrees served with Chef's vegetables, rolls and butter. (Beverages are additional)

Chicken Breast Florentine	chicken breast with roasted tomatoes, sautéed spinach and red wine demi	28.95
Roasted Fillet of Salmon	with herb dill crème	34.95
Lump Crab Cakes	with roasted red pepper coulis	36.00
Twin Maine Lobster Tails	cold water Maine lobster tails served with drawn butter	55.00
Filet Mignon	tender filet of prime tenderloin, specially trimmed of all fat and grilled to your order with demi glaze	6 oz. 40.00 8 oz. 45.00
Flounder Fillet	filled with crab imperial and topped with lobster sauce	34.00
Prime Center Cut Pork Loin	center cut boneless loin, sautéed complimented by applejack brandy demi glaze	33.50
Seafood Crepes	tender shrimp, scallops and lump crabmeat baked and served with a brandy lobster sauce	36.50

Dessert Selections (Choice of 2)

Old Fashioned Apple Pie with Warm Vanilla Sauce
Crème' Brulee

Belgian Chocolate Pecan Pie with Belgian Chocolate Ganache
Duo of White Chocolate Mousse & Dark Chocolate Mousse

Ice Cream: Vanilla, Chocolate or Sorbet

New York Style Cheesecake with Raspberry and Chocolate Sauce
Additional \$3.00

Warm Belgian Chocolate Cake Richard with soft center and vanilla ice cream
Ship Inn Original Recipe-English Toffee Pudding with warm caramel sauce & Coffee Ice Cream

*Prices subject to 20% service charge and 6% state sales tax.
A deposit of \$200.00 is required.*