

Historic
Kent Manor
circa 1820 *Inn & Restaurant*

**Plated
Dinner
Suggestions**



6% MD Sales Tax and 20% Gratuity are additional

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The Wye Island Menu

Pan Roasted Free Range Chicken

Plum Tomato Confit and Pancetta Boursin Cream

Grilled 10oz. New York Strip

Crispy Shallots and Cabernet Reduction

Sautéed Shrimp and 3 Cheese Baked Ziti

Seasonal Vegetables, Basil, and Smoked Tomato Garlic Puree

All Items Are Accompanied with:

A House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

-For an added touch see our dinner enhancements page-

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The Parson Island Menu

Char Grilled Flat Iron Steak

Plum Tomato Relish and Seared Shrimp
Pinot Noir Syrup

Pan Roasted Rockfish

Wilted Arugula and Sweet Corn Relish
Roasted Red Pepper Vinaigrette

Grilled White Marble Farms Pork Loin

Pineapple Black Sesame Compote and Thai Sweet Chile Sauce

All Items Are Accompanied with:

A House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

-For an added touch see our dinner enhancements page-

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The DeCoursey Island Menu

Grilled Angus Tenderloin

Roasted Shallots and Gorgonzola Gratin
Merlot Reduction

Seared Atlantic Salmon

Spicy Cucumber Relish and Micro Red Amaranth
Meyer Lemon Thyme Beurre Blanc

Jumbo Lump Crab Crusted Halibut

With Roasted Garlic Whipped Yukon Potatoes and Plum Tomato Relish
Finished with a Sauvignon Blanc Cream

All Items Are Accompanied with:

A House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

-For an added touch see our dinner enhancements page-

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The Tilghman Island Menu

Grilled Filet Mignon

Caramelized Vidalia Onion and Oven Dried Tomato Relish
Lump Crab Beurre Rouge

Spinach and Lump Crab Stuffed Range Chicken

Kalamata Olive Tapenade and Roasted Garlic Malto Powder
Charred Tomato Vinaigrette

Duet of Manor House Crab Cakes

Roasted Portobello Mushroom and Sweet Corn Salad
Crawfish Béchamel

All Items Are Accompanied with:

Cup of Soup,

(planner to choose one soup from enhancements page)

House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

- For an added touch see our dinner enhancements page -

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The Solomons Island Menu

Thyme Roasted Range Chicken Chesapeake

Jumbo Lump Crab and Baby Arugula
Grape Tomato Caper Nage

Black Sesame Crusted Seared Diver Scallops

Papaya Ginger Chutney and Cilantro Oil
Wasabi Crème Friahe

Pan Seared Tournedos of Beef

Roasted Portobello Mushrooms and Vidalia Onions
Green Peppercorn Demi Glaze and Shiraz Butter

All Items Are Accompanied with:

Cup of Soup,

(planner to choose one soup from enhancements page)

House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

-For an added touch see our dinner enhancements page-

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

The Kent Island Menu

Cedar Grilled Wild Caught Bay Rockfish

Preserved Tomatoes and Almond Crusted Blue Prawn
Reisling Thyme Beurre Blanc

Pan Roasted Dry Aged Ribeye

Rosemary Scented Au Jus and Wild Mushroom Compote
Horseradish Chantilly

Pistachio Crusted New Zealand Lamb

Garam Masala Yogurt and Dried Apricots
Pomegranate Syrup

All Items Are Accompanied with:

Cup of Soup,

(planner to choose one soup from enhancements page)

House Salad, Chef's Choice of Starch and Vegetable, Assorted Hot Rolls & Butter,
Regular and Decaffeinated Coffee, Tea, Sodas, and Chef's Choice of Dessert

-For an added touch see our dinner enhancements page-

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

Plated Dinner Enhancement Suggestions

Signature Soups

Southwestern Black Bean and Chorizo with Fresh Cilantro

Cream of Crab Soup with a Touch of Sherry

Sweet Potato Tahitian Vanilla Bean Veloute

Broccoli and Tillamook Cheddar Soup

Shrimp and Roasted Corn Chowder with a Touch of Bourbon

Creamy Vidalia Onion with Cilantro Oil

Roasted Roma Tomato Basil Veloute with a Parmesan Crisp

Maine Lobster Bisque with Caramelized Leeks and Chervil

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

Plated Dinner Enhancement Suggestions

Appetizers

Pan Roasted Pacific Rim Prawns

Jicama Pineapple Slaw and Cilantro Sweet Chile Dipping Sauce

Maryland Style Crab Cake

Roasted Corn and Black Bean Relish
Chipotle Remoulade

Seared Diver Scallops

Melted Leeks and Charred Tomato Ragout
Parmesan Fennel Seed Crisp

Grilled Bacon Wrapped Quail

Georgia Peach BBQ and Sweet Corn Relish

Wild Mushroom Ravioli

Shaved Fennel Confit and Roasted Garlic Cream
Roma Tomato Powder

Roasted Red Pepper Hummus

Lavosh Crisps and Micro Pepper Cress

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

Plated Dinner Enhancement Suggestions

Specialty Salads

Bundle of Baby Greens

With Candied Pecans and Vidalia Onion Vinaigrette

Hearts of Romaine Caesar

Shaved Parmesan Cheese, Focaccia Croutons, and Julienned Prosciutto
House Made Caesar Dressing

Caprese Salad

Sliced Vine Ripe Plum Tomatoes, Fresh Mozzarella, and Aged Balsamic
Micro Greens and Pesto Oil

Hydro Spinach Salad

Roasted Shallot, Oven Dried Tomatoes, and Pancetta
Whole Grain Dijon Vinaigrette

Poached Apple and Baby Arugula

Red Endive and Peppered Goat Cheese
Honey Walnut Vinaigrette

Historic Kent Manor Inn

Plated Dinner Suggestions

All prices are based on per person

Plated Dinner Enhancement Suggestions

Other Suggestions

Pair Your Dinner with Wine's

Sorbet Course

Cheese Course

Amuse Bouche

Final of Assorted Pralines and Petits Fours

**Buffet
Dinner
Suggestions**



All dinner buffet options include:

- Regular Coffee
- Decaffeinated Coffee
- Tea and Sodas

*An additional charge of \$75 will apply for all groups of less than 15 people

6% MD Sales Tax and 20% Gratuity are additional

Historic Kent Manor Inn

Buffet Dinner Suggestions

All prices are based on per person
Buffet Service available for a maximum period of 2 hours

Eastern Shore Buffet

Mid Shore Cobb Salad
With Maryland Ham, Chopped Egg, Tillamook Cheddar, and Blue Crab
Assorted Dressings
Marinated Roasted Garden Vegetable Pasta Salad
Roasted Fingerling Potato Salad with Thyme

Manor House Cream of Crab Soup
With Stone Wheat Crackers

Grilled Breast of Chicken with Plum Tomato Relish and Thyme Butter
Gratinee of Fresh Local Seafood
Sautéed Green Beans with Bacon and Onions
Wild Rice Pilaf
Assorted Warm Rolls and Butter
Assorted Dessert Display

Kent Island Buffet

Manor House Salad of Baby Greens
Assorted Dressings
Roasted Fingerling Potato Salad with Thyme
Marinated Garden Vegetable Pasta Salad with Sun Dried Tomatoes

Grilled Atlantic Salmon with Lemon Thyme Buerre Blanc
Roasted Range Chicken Quarters with Wild Mushrooms and Rosemary
Roasted Garlic and Chive Whipped Yukon potatoes
Seasonal Vegetable Medley

Fresh Fruit Display
Double Fudge Brownies
Meyer Lemon and Cheesecake Bars

Assorted Warm Dinner Rolls and Butter

Historic Kent Manor Inn

Buffet Dinner Suggestions

All prices are based on per person
Buffet Service available for a maximum period of 2 hours

Delmarva Peninsula Cookout

FROM THE GARDEN:

Red Skin Potato Salad with Whole Grain Mustard, Chopped Egg, and Chives
Marinated Vine Ripe Tomatoes and Hot House Cucumbers
Seasonal Fresh Fruit Salad with Cilantro and Lime
Shaved Cabbage Slaw with Apple Cider Vinegar
Sliced Seasonal Melon

OFF THE BOAT:

Steamed Local Caught Blue Crabs
Old Bay, White Vinegar, and Melted Butter
(4 pieces per guest)

OFF THE GRILL:

(choose two items)

Grilled Angus Burgers
American, Swiss, and Horseradish Jack Cheese's
Leaf Lettuce, Red Onions, Sliced Tomatoes, and Dill Pickles

Quarter Pound Hot Dogs
Diced Onion, Sauerkraut, Chili, and Sweet Pickle Relish

Smoked Kielbasa
Sweet Peppers, Vidalia Onions, and Stone Ground Mustard

Grilled Organic Chicken Breast
Georgia Peach and Brown Sugar BBQ Sauce

SIDES:

Local Corn on the Cob
Maple Spiced Baked Beans
Baked Four Cheese Macaroni with Bacon and Scallions

FROM THE BAKERY:

Hot Dog Buns and Kaiser Rolls
Warm Southern Cornbread
Assorted Dessert Display

~For an added Touch~

Chef Attended Grill Station
With Buffet Setup and Service on Our Outdoor Dining Deck
(Weather Permitting)
Chef's Fee applies

Historic Kent Manor Inn

Buffet Dinner Suggestions

All prices are based on per person
Buffet Service available for a maximum period of 2 hours

Tour of the Mediterranean

Antipasto

Marinated Portobello Mushrooms, Artichoke Hearts, Kalamata Olives,
Plum Tomatoes, Capicola Salami, Fresh Mozzarella, and Roasted Peppers

Hearts of Romaine Caesar Salad
with Shaved Parmesan, Prosciutto, and Focaccia Croutons
Caprese Salad with Fresh Mozzarella, Basil, and Aged Balsamic
Insolata Di Fregola Sarda with Baby Arugula, Pine Nuts, and Sun Dried Tomatoes

Cioppino

Fresh Shrimp, Mussels, Clams, and Fresh Flounder
Stewed with Tomatoes and a hint of Saffron

Farfelle Pasta tossed with a Pesto Cream Sauce
Grilled Lamb Chops with Rosemary Scented Demi Glaze
Sautéed Breasts of Chicken with Tomato Basil Cream
Goat Cheese Polenta
Grilled Eggplant with Feta and Pine Nuts

Herbed Focaccia

Mini Cannoli
Granny Smith Apple Strudel with Walnut Syrup

Historic Kent Manor Inn

Buffet Dinner Suggestions

All prices are based on per person
Buffet Service available for a maximum period of 2 hours

Tour of the Caribbean

Fresh Baby Spinach and Jicama Salad with Candied Ginger Vinaigrette and Almonds
Tri Color Roasted Potato Salad with Stone Ground Mustard
Seasonal Tropical Fruit Display with Scotch Bonnet Honey Dipping Sauce

BUILD YOUR OWN FAJITAS:
(choose two)

Cumin Spiced Sirloin

Grilled Tequila Marinated Chicken

Cilantro Lime Gulf Shrimp

Fried Grouper Fingers

Served with:

Warm Flour Tortillas

Guacamole, Pico de Gallo, Sour Cream, Black Bean Corn Salsa, and Shaved Lettuce

Grilled Jerk Marinated Chicken with Mango Chutney
Baked Red Snapper with Pecan Butter and Plantain Chips
Cubano Style Roast Pork with Honey Habanera Sauce
Whipped Sweet Potatoes
Cumin Scented Mexican Rice
Sautéed Chayote Squash with Stewed Tomatoes
Assorted Warm Dinner Rolls and Butter

Key Lime Cheesecake
Coconut Cream Pie