

Historic
Kent Manor
circa 1820 *Inn & Restaurant*

**Buffet
Luncheon
Suggestions**



All lunch buffet options
include:

- Regular Coffee
- Decaffeinated Coffee
- Tea and Sodas

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

Historic Kent Manor Inn

Buffet Lunch Suggestions

All prices are based on per person
Buffet Service available for a maximum period of 2 hours
Buffet menus available from 11am – 3pm

The Corner Deli

Tossed Baby Greens Salad with Assorted Dressings
Roasted Red Skin Potato Salad
Marinated Garden Bean Salad with Pine Nuts and Sweet Peppers
Dilled Albacore Tuna Salad with Cornichons

THE BUTCHER SHOP

(Choose Two)

Sliced Black Forest Ham
Oven Gold Turkey

Capicola Salami
Mortadella

Roasted Ribeye
Peppered Pastrami

American, Munster, and Swiss Cheese's
Tomato and Crisp Leaf Lettuce
Assorted Condiments
Assorted Bread Presentation
Individual Bags of Potato Chips
Double Fudge Brownies

Kent Island Soup & Salad Bar

THE SOUP KETTLE

(Choose Two)

Southwestern Black Bean and Chorizo
Creamy Vidalia Onion
Roasted Roma Tomato Basil Bisque

Sweet Potato Vanilla Bean Veloute
Broccoli and Tillamook Cheddar Soup
Shrimp and Corn Chowder

Mid Shore Cobb Salad
With Maryland Ham, Chopped Egg, Tillamook Cheddar, and Blue Crab
Assorted Dressings
Grilled Chicken Tarragon Salad
Marinated Garden Vegetable Pasta Salad with Sun Dried Tomatoes
Eastern Shore Shrimp Salad
Roasted Fingerling Potato Salad with Thyme
Marinated Plum Tomato and Cucumber Salad
Hot Rolls and Butter
Sliced Fresh Fruit Display
Assorted Homemade Cookies

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The Little Italy Buffet

Hearts of Romaine Caesar Salad
with Shaved Parmesan, Prosciutto, and Focaccia Croutons
Caprese Salad with Fresh Mozzarella, Basil, and Aged Balsamic
Insulata Di Fregola Sarda with Baby Arugula, Pine Nuts, and Sun Dried Tomatoes
Roasted Vegetable Lasagna with Herbed Ricotta
Pesto Marinated Chicken Breast with Tomato Basil Cream Sauce
Risotto Milanese
Garlic Bread Sticks
Petite Cannoli Shooters

The Central American

Jicama Plantain Salad with Mango and Cilantro
Lime Spiced Shrimp and Avocado Salad
Black Bean Corn Salad with Crisp Tortilla Batons

CHIPS AND DIPS

Fresh Made Warm Tortilla Chips
Pico De Gallo, Salsa Verde, Charred Tomato Mango Salsa

Fajita Spiced Grilled Chicken with Onions and Peppers
Cubano Style Roast Pork with Honey Habanera Sauce
Cumin Scented Mexican Rice
Warm Flour Tortillas
Dulce de Leche Cheesecake

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The Southern Cookout

Red Skin Potato Salad with Whole Grain Mustard, Chopped Egg, and Chives
Shaved Cabbage Slaw with Apple Cider Vinegar
Macaroni Salad with Baby Carrots and Vidalia Onions
Salt & Peppered Tomatoes with Olive Oil

OFF THE CHARCOL

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

Grilled Organic Chicken Breast
Georgia Peach and Brown Sugar BBQ Sauce

Grilled Sweet Corn on the Cob with Rosemary Butter
Individual Bags of Potato Chips and Pretzels
Sliced Watermelon (seasonal)
Charleston Pecan Pie with Bourbon Whipped Cream
Chocolate Chip Cookies

~For an added Touch~

Chef Attended Grill Station
With Buffet Setup and Service on Our Outdoor Dining Deck
(Weather Permitting)
Chef's Fee of 125. applies

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The Alexander Thompson

GARDE MANGER

Mid Shore Cobb Salad
With Maryland Ham, Chopped Egg, Tillamook Cheddar, and Blue Crab
Caprese Salad with Fresh Mozzarella, Basil, and Aged Balsamic
Dilled Albacore Tuna Salad with Cornichons
Roasted Red Skin Potato Salad

THE DELI COUNTER

(Choose Two)

Sliced Black Forest Ham	Mortadella
Oven Gold Turkey	Roasted Ribeye
Capicola Salami	Peppered Pastrami

Swiss and American Cheese's
Sliced Vine Ripe Tomatoes, Leaf Lettuce, Shave Bermuda Onions
Stone Ground Mustard, Mayonnaise, and Horseradish Cream
Assorted Breads and Kaiser Rolls

THE SOUP KITCHEN

(Choose one)

Southwestern Black Bean and Chorizo	Sweet Potato Vanilla Bean Veloute
Creamy Vidalia Onion	Broccoli and Tillamook Cheddar Soup
Roasted Roma Tomato Basil Bisque	Shrimp and Corn Chowder

THE HOT LINE

Seasonal Vegetable Medley with Herb Beurre Blanc
Oven Roasted Fingerling Potatoes with Garlic and Rosemary
(Choose Two)
Sun Dried Tomatoes and Spinach Stuffed Chicken Breast with Boursin Cream
Grilled Atlantic Salmon with a Pesto Cream
Island Style Roasted Pork Loin with Mango Chutney
Roasted Black Angus Sirloin with Port Wine Demi Glaze

THE BAKERY

Assorted Warm Artisan Dinner Rolls and Butter
Chef's Selection of Pies and Cakes

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**Plated
Luncheon
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6% MD Sales Tax and 20% Gratuity are additional

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Plated Lunch Suggestions

All lunch menus available from 11am – 3pm

All prices are based on per person

The Thompson Creek Lunch

Eastern Shore Style Shrimp Salad Wrap

Baby Red Oak Lettuce, Pickled Bermuda Onions, and Meyer Lemon Oil
Chesapeake Remoulade

Kent Manor Grilled Chicken Caesar Wrap

Crisp Romaine, Shaved Parmesan, and Marinated Ripe Plum Tomatoes
Aged Balsamic in a Spinach Tortilla

Honey Smoked Turkey and Emmentaler Swiss Panini

Applewood Bacon, Vidalia Onion Relish, and Sun Dried Cranberry Aioli
Artisan Sunflower Seed Bread

All entrees are accompanied with our homemade old bay chips

Package Includes:

Regular and decaffeinated coffee, tea, sodas, and chef's choice of dessert

-For an added touch see our lunch enhancements page-

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Plated Lunch Suggestions

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The Cox Creek Lunch

Prosciutto Di Parma Panini

Arugula, Mozzarella Manteca, and Roasted Portabella Mushroom
Herb Focaccia and Basil Oil

Grilled Chicken Salad

Red Grapes and Candied Pecans
Toasted Artisan Style Raisin Bread

Manor House Crab Cake Sandwich

Black Bean Relish and Red pepper Cilantro Remoulade
Corn Bread Kaiser Roll

All entrees are accompanied with our roasted potato salad

Package Includes:

Regular and decaffeinated coffee, tea, sodas, and chef's choice of dessert

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The Chester River Lunch

Grilled Atlantic Salmon Filet

Kalamata Olive Tapenade, Pine Nuts, and Ciabatta Toast
Baby Red Romaine and Smoked Tomato Vinaigrette

Char Grilled Black Angus Burger

Point Reyes Blue Cheese and Salsify Red Cabbage Slaw
Multigrain Artisan Roll

Pan fried Organic Raised Chicken Breast

Charred Tomato Relish, Fresh Mozzarella, and Proscuitto
Basil Oil and Toasted Herb focaccia

All entrees are accompanied with our roasted potato salad

Package Includes:

Regular and decaffeinated coffee, tea, sodas, and chef's choice of dessert

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The Choptank River Lunch

Grilled Free Range Chicken Pot Pie

Seasonal Vegetables, Yukon Gold Potatoes, and Mascarpone Cheese
Romano Layered Feuille De Brick Crust

Baked Three Cheese Ziti

Jumbo Lump Crab, Tiger Shrimp, and Vidalia Onions
Smoked Tomato Garlic Puree

Grilled Flat Iron Steak

Crispy Polenta, Black Bean Cilantro Relish, and Asparagus
Chipotle Lime Remoulade

Package Includes:

Regular and decaffeinated coffee, tea, sodas, and warm rolls & butter
chef's choice of dessert

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The Chesapeake Bay Lunch

Pan Roasted Bay Rockfish

Seasonal Garden Vegetable Potato Hash and Tomato Confit
Lemon Caper Beurre Blanc

Char Grilled New York Striploin

Celery Root Whipped Yukon Potatoes and Crispy Shallots
Pinot Noir Syrup

Tuscan Herb Roasted Range Chicken

Saffron Infused Orzo, Baby Arugula, and Roasted Garlic Malto Powder
Grape Tomato Nage

Package Includes:

Regular and decaffeinated coffee, tea, sodas, and warm rolls & butter
Chef's choice of dessert

-For an added touch see our lunch enhancements page-

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Plated Lunch Suggestions

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Plated Lunch 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

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Plate Lunch 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

Manor House Salad

Hot House Cucumbers, Grape Tomatoes, and Shaved Onions
Balsamic Vinaigrette