

*Historic*  
***Kent Manor***  
*circa 1820 Inn & Restaurant*



*The Kent Manor Inn*

# 2011 Wedding Menus

**500 Kent Manor Drive  
Stevensville, Kent Island, MD 21666  
410 643-7716**



## **Buffet Dinner Suggestions**

**Two Entrées, One Potato or Grain, One Vegetable, Two Salads**

**Three Entrées, Two Potatoes or Grains, One Vegetable, Three Salads**

**Four Entrées, Two Potatoes or Grains, Two Vegetables, Four Salads**

### **Salads**

Manor House Baby Greens Salad  
Jicama Plantain Salad with Mango and Cilantro  
Marinated Roasted Garden Vegetable Pasta Salad with Sun Dried Tomatoes  
Sweet Corn and Portobello Mushroom Salad with Applewood Bacon and Herbs  
Roasted Fingerling Potato Salad with Thyme  
Marinated Roma Tomatoes and Cucumber Spaghetti with Black Pepper  
Seasonal Fresh Fruit and Berry Salad with Mint and Pomegranate Syrup  
Insulata Di Fregola Sarda with Baby Arugula, Pine Nuts, and Grape Tomatoes  
Black Bean and Roasted Pepper Salad with Tortilla Batons

### **Potatoes and Grains**

Whipped Yukon Gold Potatoes with Goat Cheese and Roasted Garlic  
Roasted Red Skin Potatoes with Rosemary  
Fresh Herb Risotto  
Smoked Gouda and Tillamook Cheddar Potatoes Au Gratin  
Wild Rice Pilaf  
Mashed Peruvian Purple Potatoes with Gorgonzola  
Thyme and Garlic Roasted Fingerling Potatoes  
Whipped Sweet Potatoes with Brown Sugar and Vanilla

# **Historic Kent Manor Inn**

## **Buffet Dinner Suggestions**

### **Vegetables**

Sautéed Local Squash with Bermuda Onions and Herbs  
Pole Beans with Bacon and Pearl Onions  
White Cauliflower and Broccoli Gratinée with Panko and Parmesan  
Roasted Medley of Garden Vegetables  
Sautéed Farmers Market Green Beans with Onions and Almonds  
Sautéed Asparagus with Julienned Carrots

### **Entrées**

Grilled Breast of Chicken with Poached Apples and Warm Bacon Vinaigrette  
Cumin Scented Atlantic Salmon with Black Bean Relish and Roasted Yellow Pepper Coulis  
Eastern Shore Gratinée of Lump Crab, Scallops, and Shrimp  
Sautéed Fernandina Shrimp with Forest Mushroom Pansotti and Asiago Herb Cream  
Grilled Denver Steak with Caramelized Onion Compote and Pinot Noir Reduction  
Sautéed Hawaiian Sun Fish with Pineapple Ginger Chutney and Thai Sweet Chile  
Cubano Style Roast Pork with Honey Habanera Sauce  
Sun Dried Tomato and Spinach Stuffed Chicken with Boursin Cream  
Seared Tenderloin Tips Chasseur with Wild Mushrooms, Tomatoes and Tarragon  
Lemon Grilled Chicken with Tomatoes, Capers, Olives, and Thyme Jus



*The Kent Manor Inn*

## **Buffet Brunch Suggestions**

Buffet includes:

Assortment of French Danish, Muffins, Scones, and Croissants  
Applewood Smoked Bacon and Maple Sausage

**One Entrée, One Egg Selection, One Potato or Grain, One Vegetable, Two Salads**

**Two Entrées, One Egg Selection, Two Potatoes or Grains, One Vegetable, Three Salads**

**Three Entrées, One Egg Selection, Two Potatoes or Grains, Two Vegetables, Four Salads**

### **Salads**

Manor House Baby Greens Salad  
Jicama Plantain Salad with Mango and Cilantro  
Marinated Roasted Garden Vegetable Pasta Salad with Sun Dried Tomatoes  
Sweet Corn and Portobello Mushroom Salad with Applewood Bacon and Herbs  
Roasted Fingerling Potato Salad with Thyme  
Marinated Roma Tomatoes and Cucumber Spaghetti with Black Pepper  
Seasonal Fresh Fruit and Berry Salad with Mint and Pomegranate Syrup  
Insulata Di Fregola Sarda with Baby Arugula, Pine Nuts, and Grape Tomatoes  
Black Bean and Roasted Pepper Salad with Tortilla Batons

### **Potatoes and Grains**

Potatoes O'Brien  
Smoked Gouda and Tillamook Cheddar Potatoes Au Gratin  
Roasted Red Skin Potatoes with Rosemary  
Wild Rice Pilaf  
Southern Style Grits  
Tillamook Cheddar Cheese Grits  
Thyme and Garlic Roasted Fingerling Potatoes

# Historic Kent Manor Inn

## Buffet Brunch Suggestions

All prices are based on per person

### Vegetables

Sautéed Local Squash with Bermuda Onions and Herbs  
Pole Beans with Bacon and Pearl Onions  
White Cauliflower and Broccoli Gratinée with Panko and Parmesan  
Roasted Medley of Garden Vegetables  
Sautéed Farmers Market Green Beans with Onions and Almonds  
Sautéed Asparagus with Julienned Carrots

### Entrées

Grilled Breast of Chicken with Poached Apples and Warm Bacon Vinaigrette  
Cumin Scented Atlantic Salmon with Black Bean Relish and Roasted Yellow Pepper Coulis  
Eastern Shore Gratinée of Lump Crab, Scallops, and Shrimp  
Sautéed Fernandina Shrimp with Forest Mushroom Pansotti and Asiago Herb Cream  
Grilled Denver Steak with Caramelized Onion Compote and Pinot Noir Reduction  
Sautéed Hawaiian Sun Fish with Pineapple Ginger Chutney and Thai Sweet Chile  
Cubano Style Roast Pork with Honey Habanera Sauce  
Sun Dried Tomato and Spinach Stuffed Chicken with Boursin Cream  
Seared Tenderloin Tips Chasseur with Wild Mushrooms, Tomatoes and Tarragon  
Lemon Grilled Chicken with Tomatoes, Capers, Olives, and Thyme Jus

### Egg Selections

Black Forest Ham and Emmentaler Swiss Frittata  
Scrambled Eggs with Cheddar Cheese and Chives  
Eggs Benedict  
Additional charge  
Scrambled Egg Beaters  
Eggs Florentine  
Additional charge

# Historic Kent Manor Inn

## Buffet Enhancements

### Add a Chef Attended Station

See our chef attended stations section on page 7

#### Belgian Waffles

(Brunch Only)

With Maple Syrup, Powdered Sugar, Fresh Berries, English Walnuts in Syrup, and Whipped Cream

#### Made To Order Omelet Station

Farm Fresh Eggs and Egg Whites

Selection of Six Toppings

(Brunch Only)

Chef Required

#### Oatmeal Your Way

Whole Oats with a Selection of a Dozen Different Toppings  
Dried and Fresh Fruits, Spices and Nuts, Honey, and Assorted Syrups  
(Brunch Only)

#### Signature Ice Carving Display

#### Soup Station

Choice of One Soup

Choice of Two Soups

See soup selections in the plated dinner enhancements section on page 8.

#### Chef Tossed Salad Station

Have your guests treated to a having the salad dressed with amount and type of dressing  
And condiments they enjoy the most.

Three types of dressings and six different condiments

Chef Required

#### Mashed Potato Martini Bar

Stationary Display Consisting Of:

Three types of potatoes and twelve different toppings

# Historic Kent Manor Inn

## Chef Attended Stations

Chefs are required for stations at a rate

### Black Pepper Rubbed Tenderloin of Beef

With Horseradish Chantilly, Stone Ground Mustard, and Silver Dollar Rolls

### Vermont Maple Glazed Spiral Cut Ham

With Buttermilk Biscuits and a Trio of Mustards

### Garlic Pepper Rubbed Roasted Top Round

With Au jus and Prepared Horseradish

### Caribbean Jerk Glazed Loin of Pork

With Mango Chutney and Scotch Bonnet Honey Sauce

### Roasted Young Turkey Breast

With Fresh Cranberry Relish and Sliced Pumpnickel

### Slow Roasted New York Strip Loin of Beef

With Horseradish Cream, Whole Grain Dijon Mustard, Pinot Noir Syrup

### Stir-Fry Station

(Choose Two)

Chicken~Beef~Shrimp

With Seasonal Vegetables and Asian Dipping Sauce  
Steamed White Rice, Toasted Sesame Seeds, and Soy Sauce

### Pasta Station

(Choose Two)

Farfelle~Cheese Tortellini~Potato Gnocchi  
Pesto Cream and Sun-Dried Tomato Marinara  
Fresh Grated Parmesan and Fresh Baked Garlic Breadsticks

### Pan Fried Jumbo Lump Crab Cakes

Trilogy of Chipotle, Pancetta, and Lemon Caper Remoulades  
(3 pieces per guest)

Welcome to  
**KENT MANOR INN**  
& RESTAURANT  
CIRCA 1890



## **Plated Dinner Suggestions**

### **Dinner Enhancements**

#### **Signature Soups**

Add an additional soup course

Please choose one

Included house salad may be substituted for an additional

**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**

### **Dinner Enhancements**

### **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**

### **Dinner Enhancements**

#### **Specialty Salads**

All Prices Are Based Per Person When Substituting The Included House Salad

#### **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**

### **Paired Item Entrées**

All Entrée Selections Are Priced Per Person and Include  
Chef's Choice of One Starch and One Vegetable for your Event

House Salad with choice of Two Dressings

Hot Rolls & Butter

Please choose Two Entrees for your event

Additional choice may be added for 5. Per Person

### **Classic Surf And Turf**

Aged Angus Filet Mignon and Maine Lobster Tail

Cabernet Reduction and Lemon Buerre Blanc

### **Aged Angus Filet Mignon and Manor House Jumbo Lump Crab Cake**

Port Wine Demi Glaze and Chipotle Remoulade

### **Grilled New York Strip Steak and Jumbo Shrimp**

Roasted Garlic and Zinfandel Rosemary Jus

### **Pan Roasted Organic Chicken Breast and Lump Crab Stuffed Shrimp**

Lemon Thyme and Caper Jus

### **Grilled Swordfish Steak and Diver Scallops**

Heirloom Tomato Relish and Lemon Pepper Oil

# Historic Kent Manor Inn

## Plated Dinner Suggestions

### Single Item Entrées

All Entrée Selections Include  
Chef's Choice of One Starch and One Vegetable to compliment your entrees  
House Salad with choice of Two Dressings  
Hot Rolls & Butter  
Please choose Two Entrees for your event  
Additional choice may be added for 5. Per Person

### ~~ *Turf* ~~

#### **Grilled Angus Filet Mignon**

With Gorgonzola Gratinee and a Cabernet Reduction

#### **16 oz Dry Aged Bone-In Ribeye**

Caramelized Vidalia Onions and Green Peppercorn Demi Glaze

#### **10oz. Grilled New York Strip Sirloin**

Roasted Shallots and Merlot Reduction

#### **Black Forest Ham and Emmentaler Swiss Stuffed Breast of Chicken**

Sun Dried Cherry and Mission Fig Compote

#### **Spice Rubbed White Marble Farms Pork Tenderloin**

Pineapple Black Sesame Compote and Thai Sweet Chile Sauce

#### **Pan Roasted Lump Crab and Arugula Stuffed Free Range Chicken**

Plum Tomato Confit and Pancetta Boursin Cream

# Historic Kent Manor Inn

## Plated Dinner Suggestions

### Single Item Entrées

All Entrée Selections Include  
Chef's Choice of One Starch and One Vegetable for your Event  
House Salad with choice of Two Dressings  
Hot Rolls & Butter  
Please choose Two Entrees for your event  
Additional choice may be added for 5. Per Person

### ~~ Surf ~~

#### **Broiled Twin Maine Lobster Tails**

Fresh Herb Butter and Meyer Lemon Oil

#### **Pan Seared Atlantic Salmon**

Spicy Cucumber Relish and Meyer Lemon Thyme Beurre Blanc

#### **Maryland Lump Crab Stuffed Jumbo Shrimp**

Finished with Brandied Lobster Cream and Lemon Thyme Oil

#### **Duet of Manor House Jumbo Lump Crab Cakes**

Crawfish Béchamel and Chervil Oil

#### **Grilled Mid Atlantic Swordfish**

Lump Crab Pineapple Relish and Cilantro Lime Beurre Blanc

#### **Pan Roasted Chesapeake Rockfish**

Sweet Corn Relish and Roasted Red Pepper Vinaigrette

#### **Pistachio Encrusted Halibut**

Pomegranate Syrup and Wild Berry Gastrique



## **Historic Kent Manor Inn's Garden House**

### ***Butler Passed Hors D'oeuvres***

#### ***Hot***

Seared Scallops Wrapped in Applewood Smoked Bacon  
Miniature Maryland Crab Cakes with Chipotle Remoulade  
Baked Oysters Rockefeller  
Asian Pork Pot Stickers with Sweet Chile Dipping Sauce  
Asparagus Asiago Cigars with Brandy Aioli  
Honey BBQ Glazed Jumbo Gulf Shrimp  
New York Style Mini Rye with Thousand Island Dipping Sauce

Wild Mushroom Profiteroles  
Shrimp Empanada with Jalapeno Peppers and Smoked Cheddar

Caribbean Coconut Shrimp with Coconut Milk Infuser  
Petite Beef Wellington's  
Spicy Chicken Quesadilla Roll with Pico de Gallo  
Vegetarian Chinese Egg Rolls with Duck Sauce  
Petite New Zealand Lamb Chops  
Mini Burgers and Hot Dogs with Stone Ground Mustard  
Baked Brie with Raspberry and Almonds  
Petite Chicken Cordon Bleu  
Shrimp and Lump Crab Spring Rolls with Sweet Chile Dipping Sauce

Andouille Sausage in Puff Pastry  
Thai Chicken Satay with Peanut Dipping Sauce

## **Historic Kent Manor Inn**

### ***Butler Passed Hors D'oeuvres***

#### ***Cold***

Ahi Tuna Tartar with Wakame, Wasabi Aioli, and Lavosh Crisp  
Roasted Artichoke Hearts & Goat Cheese Crustini  
Belgian Endive with Boursin Cheese Mousse and Prosciutto

Marinated Plum Tomato and Basil Bruschetta with a Baguette Crouton  
Lump Crab and Sweet Corn Tartlet with Avocado and Cilantro

Mediterranean Antipasto Skewer with Balsamic Reduction  
Whiskey Soaked Shrimp with Avocado  
Fresh Mozzarella and Basil Caprese with Focaccia Crisp  
Smoked Duck and Mission Fig Crustini  
Smoked Salmon and Dill Tartlet with Capers and Lemon  
Shrimp Tempura Roll (sushi) with Wasabi, Pickled Ginger, and Soy

Spicy Tuna Roll (sushi) with Wasabi, Pickled Ginger, and Soy

Jerk Chicken and Mango Canapé on a Plantain Chip with Lime Crème Fraiche  
Grilled Chicken Salad Cornet with Grapes and Candied Pecans

#### ***Presentation Stations***

##### **Alexander's Small Plates**

(served butler passed or as a stationary display)

Bloody Mary Shrimp Cocktail with Tomato Caviar and Micro Celery  
Mashed Potato Martini's  
Yukon Gold with Roasted Garlic, Bacon, and Chives  
Peruvian Purple with Gorgonzola, Herb Butter, and Tomato  
Chilled Soup Shooters  
Heirloom Tomato Gazpacho  
Minted Cucumber Lemon  
Candied Ginger and Baby carrot  
Lobster Mac & Cheese with White Truffle Oil and Chervil  
Kobe Beef Carpaccio with Black Sesame Ginger Aioli and Micro Greens



## **Historic Kent Manor Inn**

### ***Presentation Stations***

All prices are based on per person unless otherwise stated

### ***Stationary Displays***

- Warm Lump Crab and Artichoke Dip with Pita Chips (serves 25)
- Baked Brie En Croute with Raspberry Preserves (per wheel)(serves50)
- Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce
- Imported and Domestic Cheese Display with Stone Wheat Crackers
- Seasonal Vegetable Crudite Platter with Creamy Herb Dip
- Chilled Seafood Display of Oysters, Clams, and Peeled Spiced Shrimp  
with cocktail sauce, lemon wedges, and Tabasco
- Tapas Salad Display of Marinated Chorizo Sausage, Capicola, Mushrooms,  
Plum Tomatoes, Roasted Peppers, and Assorted Olives  
Served with Sliced Baguette, Olive Oil, and Basil Pesto
- Roasted Garlic and Emmentaler Swiss Fondue  
with Assorted Breads, Granny Smith Apples,  
and Seasonal Vegetables
- Traditional Shrimp Cocktail Display with Lemon Wedges and Old Bay
- Trio of Hummus served with Pita Chips and Grilled Lavosh
- Roasted Red Pepper, Lemon and Roasted Garlic, and Sun Dried Tomato Basil

# Historic Kent Manor Inn

## Dessert Station Suggestions

### Warm Chocolate Fondue

An Array of Seasonal Fruits, Berries, Pretzels, Marshmallows, and Assorted Pound Cakes

### Gourmet Treats and Confections

Assorted Decorative Pralines, Hand Rolled Chocolate Truffles,  
Chocolate Mousse Tulips, Metropolitan Style Petit Fours, and Yogurt Filled Pralines  
(six pieces per person)

### Manor House Premium Dessert Display

A Uniquely Displayed Array of:  
Assorted Mini French Pastries, Chocolate Dipped Petite Fours,  
Hand Rolled Truffles, Gourmet Fudge Bites, Cheesecake Lollipops, Mini Crème Brulee,  
Vanilla Fresh Berry Cones  
(six pieces per person)

### Bananas Foster Station

New Orleans Style Flamed with Rum and Brown Sugar  
Served over Madagascar Vanilla Bean Ice Cream

Chef's Fee Applies

For An Extra Touch:  
Add a Diamond Cut Ice Luge

### Premium Sundae and Mini Cone Bar

Choice of Two Seasonal Flavors of Ice Cream  
Presented with a Dozen Different Toppings Including:  
Assorted Candies, Nuts, Fruit, Warm Caramel, and Warm Milk Chocolate

Chef's Fee Applies

For An Extra Touch: Add A Diamond Cut Ice Luge

### Dessert Crepe Station

Warm Homemade Crepes Served with Assorted Toppings to Include  
Fresh Chantilly Cream, Marinated Berries, Sliced Fresh Seasonal Fruits,  
Warm Milk Chocolate and Assorted Jams

# Historic Kent Manor Inn

## Plated Dessert Suggestions

### Strawberry Rhubarb Genoise

Toasted Almond Sponge Cake and Pistachio Macaroon

### Lavender White Chocolate Crème Brulee

Traditional Garnishments of Caramelized Sugar and Fresh Berries

### Raspberry White Chocolate Cheesecake

Served with Marinated Berries and a Hand Rolled White Chocolate Truffle  
Finished with Crème Anglaise

### Mousse Trilogy

Served in Chocolate Tulip Cups

(Choose Three Flavors)

Traditional Dark Chocolate	Wild Strawberry and Banana
White Chocolate	Meyer Lemon and Basil
Fresh Raspberry and Vanilla Bean	Georgia Peach and Pecan
Mandarin Orange and Ginger	Passion Fruit Mango

### Mariccabo Chocolate Mousse Cake

Almond Dacquoise and Macadamia Nut Tuile  
Vanilla Bean Crème Anglaise

### Chocolate Wrapped Tiramisu

Cognac and Coffee Soaked Lady Fingers and Fresh Mascarpone

### Wedding Cake Enhancements

All Prices Are Based On Per Person

Scoop of Chocolate or Vanilla Ice Cream  
Mixed Fresh Berries  
Chocolate Covered Strawberries  
Elegant Garnishment of Fresh Strawberry, Mint, and Chocolate Decoration  
White Chocolate Truffles



## **Historic Kent Manor Inn**

### **Finishing Touches**

*A Memorable End To A Memorable Day*

(Items can be Butler Passed or Served on Each Table)

**Chocolate Dipped Strawberries**

**Assorted Gourmet Chocolate Pralines**

**Assorted Cheesecake Lollipops**

**Assorted Fudge Bites**

**Tuxedo Petit Fours**

**Mini Chocolate Cones**  
With Mixed Berries and Vanilla Cream



## **Historic Kent Manor Inn**

### **Wedding Reception Packages**

#### **Plated Dinner Package**

**Package Includes:**

Four and half Hour Bar Featuring House Wines and Draft Beer  
Champagne Toast for all Guests

**Cocktail Hour**

Including

Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce  
Imported and Domestic Cheese Display  
Seasonal Vegetable Crudite Platter with Creamy Herb Dip

Choice of Two Butler Passed Hors D'oeuvres  
(Excludes petite New Zealand lamb chops)

**Dinner**

House Salad with Two Dressings

and

Choice of Two Entrées  
From plated dinner menu  
(Excluding Dry Aged Ribeye, Duet of Lobster Tails, and Paired Surf and Turf)

Assorted Hot Rolls and Butter

**Single Item Entrée**

**Paired Entrée**

Upgrading to Liquor Bar, at an additional price per person:  
(These prices are only applicable to this package)

Bar Level

Silver Bar

Gold Bar

Platinum Bar

Price Per Person:

***Contact Ashley for Pricing***

# Historic Kent Manor Inn

## Wedding Reception Packages

### Buffet Dinner Package

Prices are based on per person

#### Package Includes:

Four and half Hour Bar Featuring House Wines and Draft Beer  
Champagne Toast for all Guests

#### Cocktail Hour

Including

Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce  
Imported and Domestic Cheese Display  
Seasonal Vegetable Crudite Platter with Creamy Herb Dip

Choice of Two Butler Passed Hors D'oeuvres

(Excludes Petite New Zealand Lamb Chops)

#### Dinner

Chef Attended Carving Station

Choose One

(Excludes Black Pepper Rubbed Tenderloin of Beef)

Assorted Hot Rolls and Butter

**Two Entrée Package, One Potato/Grain, One Vegetable, Two Salads**

**Three Entrée Package, Two Potatoes or Grain, one Vegetable, Three Salads**

**Four Entrée Package, Two Potatoes or Grains, Two Vegetables, Four Salads**

*(Entrée, Potato, Grain, Vegetable and Salad menu selection on page 2 and 3)*

Upgrading to Liquor Bar, at an additional price per person:

(These prices are only applicable to this package)

Bar Level:

Price Per Person:

Silver Bar

Gold Bar

Platinum Bar

***Contact Ashley for Pricing***

# Historic Kent Manor Inn

## Wedding Reception Packages

### Buffet Brunch Package

Prices are based on per person

#### Package Includes:

Four and half Hour Bar Featuring House Wines and Draft Beer  
Champagne Toast for all Guests

#### Cocktail Hour

Including

Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce  
Imported and Domestic Cheese Display  
Seasonal Vegetable Crudite Platter with Creamy Herb Dip

Choice of Two Butler Passed Hors D'oeuvres

(Excludes Petite New Zealand Lamb Chops)

#### Dinner

Chef Attended Carving Station

Choose One

(Excludes Black Pepper Rubbed Tenderloin of Beef)

Assorted Hot Rolls and Butter

**One Entrée Package, One Egg Selection, One Potato or Grain, One Vegetable,  
Two Salads**

**Two Entrée Package, One Egg Selection, Two Potatoes or Grains, One Vegetable,  
Three Salads**

**Three Entrée Package, One Egg Selection, Two Potatoes or Grains, Two Vegetables,  
Four Salads**

*(Entrée, Egg, Potato, Grain, Vegetable and Salad menu selection on page 4 and 5)*

Upgrading to Liquor Bar, at an additional price per person:

(These prices are only applicable to this package)

Bar Level:

Price Per Person:

Silver Bar

Gold Bar

Platinum Bar

***Contact Ashley for Pricing***

# Historic Kent Manor Inn

## Wedding Reception Packages

### Small Plates Dinner Package

Prices are based on per person

#### Package Includes:

Four and half Hour Bar Featuring House Wines and Draft Beer  
Champagne Toast for all Guests

#### Cocktail Hour

Including

Fresh Fruit Display with our Signature Sweet Honey Dipping Sauce  
Imported and Domestic Cheese Display  
Seasonal Vegetable Crudite Platter with Creamy Herb Dip

Choice of Two Butler Passed Hors D'oeuvres

(excludes petite New Zealand lamb chops)

#### Dinner

##### *From The Garden*

Choice of Two salads

*Salad options are found in the dinner buffet section on page 2*

And

Choice of One Vegetable Option

*Vegetable options are found in the dinner buffet section on page 3*

##### *From The Pasture*

#### **Slow Roasted New York Strip Loin of Beef**

Horseradish Cream, Whole Grain Dijon Mustard, Pinot Noir Syrup  
Silver Dollar Rolls and Rosemary Roasted Red Skin Potatoes

Or

#### **Vermont Maple Glazed Spiral Cut Ham**

With Buttermilk Biscuits and a Trio of Mustards  
Whipped Yukon Gold Potatoes with Roasted Garlic and Chives

Or

#### **Black Pepper Rubbed Tenderloin of Beef**

With Horseradish Chantilly and Stone Ground Mustard  
Silver Dollar Rolls and Whipped Peruvian Potatoes with Gorgonzola

# Historic Kent Manor Inn

## Wedding Reception Packages

### Small Plates Dinner Package

Priced per person

*From The Water*

#### **Pasta Station**

(Choose Two)

Farfelle ~ Cheese Tortellini ~ Potato Gnocchi  
Pesto Cream, Sautéed Shrimp, and Sun-Dried Tomato Marinara  
Fresh Grated Parmesan and Fresh Baked Garlic Breadsticks

Or

#### **Stir-Fry Station**

Fernandina Jumbo Shrimp  
With Seasonal Vegetables and Asian Dipping Sauce  
Steamed White Rice, Toasted Sesame Seeds, and Soy Sauce  
Grilled Lavosh

Or

#### **Pan Fried Jumbo Lump Crab Cakes**

Trilogy of Chipotle, Pancetta, and Lemon Caper Remoulades  
Herb Risotto and Slider Buns  
(3 pieces per guest)  
additional charge

*From The Pastry Shop*

#### **Gourmet Treats and Confections**

Assorted Decorative Pralines, Hand Rolled Chocolate Truffles,  
Chocolate Mousse Tulips, Metropolitan Style Petit Fours, and Yogurt Filled Pralines  
(six pieces per person)

Upgrading to Liquor Bar, at an additional price per person:

(These prices are only applicable to this package)

Bar Level:

Price Per Person:

Silver Bar

Gold Bar

Platinum Bar

***Contact Ashley for Pricing***



## **Historic Kent Manor Inn**

### **Breakfast Buffet Suggestions**

All buffet service is available for a maximum of 2 hours

Breakfast options available from 7am – 10am

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

#### **The Chestertown**

Sliced Seasonal Fruit and Berries  
Assorted Cold Cereals with Dried Fruits  
Fresh Scrambled Eggs with Shredded Cheddar Cheese  
Applewood Smoked Bacon and Maple Sausage Links  
Home Fried Potatoes  
Southern Style Hominy Grits  
Assorted New York Style Bagels  
Homemade Danish, Scones, Croissants, and Muffins  
Whipped Cream Cheese, Butter, Apple Butter, Strawberry Honey Cream Cheese

#### **The Stevensville**

Seasonal Whole and Sliced Fruits with Orange Pecan Cottage Cheese  
Assorted Cold Cereals with Dried Fruits  
Brioche French Toast with Wild Berry Syrup  
Warm Buttermilk Biscuits with Sausage Gravy  
Applewood Smoked Bacon and Maple Sausage Links  
Chesapeake Bay Frittata with Jumbo Lump Crab and Charred Tomato Relish  
Roasted Red Skin Potatoes with Fresh Herbs  
Assorted New York Style Bagels  
Homemade Danish, Scones, Croissants, and Muffins  
Whipped Cream Cheese, Butter, Apple Butter, Strawberry Honey Cream Cheese

# Historic Kent Manor Inn

## Breakfast Buffet Suggestions

All buffet service is available for a maximum of 2 hours

Breakfast options available from 7am – 10am

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

### The Easton

Assorted Chilled Juices

Sliced Seasonal Fruit Display with Orange Pecan Cottage Cheese

Scottish Smoked Salmon

With Capers, Lemon, Dill Whipped Cream Cheese, and Diced Vidalia Onions

Multi-Grain English Muffins

Assorted Organic Yogurts with Honey Dipped Granola and Bircher Muesli

Jumbo Lump Crab, Lobster, and Caramelized Onion Quiche

With Emmentaler Swiss and Meyer Lemon Chervil Crème Friache

Applewood Smoked Bacon and Maple Sausage Links

(choose one)

Buttermilk, Chocolate Walnut, Orange Pecan, or Wild Blue Berry Waffles

With Warm Vermont Maple and Wild Berry Syrups

French Style Cheese Blintz with Fresh Berry Compote

Roasted Red Skin Potatoes with Fresh Herbs

Assorted New York Style Bagels

Homemade Danish, Scones, Croissants, and Muffins

Whipped Cream Cheese, Butter, Apple Butter, Strawberry Honey Cream Cheese

### All Breakfast Buffets Include:

**Regular and Decaffeinated Coffee and Herbal Infused Hot Teas**

**Whole, 2%, Skim, and Soy Milks**



## **Wedding Reception**

### **Bar Suggestions**

All prices are based on per person

#### **Non Alcoholic Beverages**

Includes:

Assorted Sodas, Lemonade, Coffee, Juices, and Tea

#### **Beer and Wine Bar**

Includes:

Draft Beers, House Wines, Assorted Sodas, Tea, and Juices

#### **Silver Bar**

Includes:

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Mount Gay Dark Rum, Old Forrester Bourbon, Canadian Mist Whiskey, Jose Cuervo Tequila, Cluny Scotch, Mixers, Soft Beverages, Draft Beers, and House Wines

#### **Gold Bar**

Includes:

Stolichnaya Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Captain Morgan Spiced Rum, Jim Beam, Seagram's 7, Jack Daniels, Dewars Scotch, Jose Cuervo Tequila, Bailey's Irish Cream, Gran Gala, Midori Melon, Korbel Brandy, Amaretto, Mixers, Soft Beverages, Draft Beers, and House Wines

#### **Platinum Bar**

Includes:

Grey Goose Vodka, Bombay Sapphire, Malibu Rum, 10 Cane Rum, Jose Cuervo Black Tequila, Wild Turkey, Dewar's Scotch, J&B Scotch, Johnny Walker Black, Captian Morgan Spiced Rum, Pyrat Rum, Crown Royal, Jack Daniels, Romana Sambuca, Di Saronno Amaretto, Kahlua, Peach Tree Schnapps', Bailey's Irish Cream, Gran Gala, Midori, Korbel Brandy, Mixers, Soft Beverages, Draft Beers, and House Wines

# **Historic Kent Manor Inn**

## **Wedding Reception**

### **Bar Suggestions**

All prices are based on per person

### **Bar Upgrade Options**

Keg Switch-Outs, Specialty Bottled Beers, Signature Drinks by the Gallon,  
Unlimited Champagne, and Specialty Wines  
Please inquire with Ashley for selections and prices

### **Specialty Bars**

#### **Martini Bar**

Absolute, Absolute Citron, Finlandia, Finlandia Lime, Finlandia Cranberry,  
Tanqueray Gin, Seagram's Gin, Bombay Sapphire, Stoli Orange, Stoli Vanilla, Stoli Raspberry,  
Assorted Mixers

#### **Blended Bar**

Frozen Margaritas and Daiquiris

(minimum of 75 guests)

#### **Coffee & Cordial Bar**

Amaretto Di Saronno, B&B, Kahlua, Grand Marnier, Cointreau  
Sambuca Romana, Drambuie, Bailey's Irish Cream, Frangelico, Tia Maria,  
Courvoisier V.S.O.P., Taylor Fladgate Tawney Port , Hennessy V.S., Remy Martin V.S.O.P.



## ***Frequently Asked Questions***

*The following is a list of the most frequently asked questions regarding receptions at the Historic Kent Manor Inn and Restaurant. If you have some further questions that are not answered here, please do not hesitate to contact the Catering Sales Department and we would love to assist you with any questions you may have.*

### **May I bring in my own wedding cake? Is there a cake cutting fee?**

You are welcome to provide your own wedding cake through a vendor of your choice. Our staff will slice and serve your cake at no additional charge.

### **How will the Historic Kent Manor Inn and Restaurant staff be dressed?**

In black pants, white tuxedo shirts and black bow ties.

### **Do you have a recommendation for vendors?**

Yes – upon booking we provide a list of referred vendors to you.

### **How do I secure a date? Is there a Deposit Needed?**

To reserve a date, we accept a signed contract outlining the detail of the event and the amount of the rental fee of the garden house. A schedule of payments for remaining deposits will be detailed in the contract. All deposits are non refundable unless, we are able to book another function for the contracted date. In the event of cancellation less than 180 days from arrival, room rental and ½ of the estimated cost of function costs will be charged.

### **May I extend for longer than the 4-1/2 hour reception?**

Yes – you can extend for longer and the prices are based per person depending on what type of bar you would like to offer your guests during that time and the pricing is located on page 20.

This must be arranged 14 days prior to the scheduled function date.

### **When will I be able to decorate?**

Our staff will place ceremony chairs at the ceremony site and all tables, chairs and linens out at the reception. You will be responsible for placing any decorations. The time that you will be allowed to decorate would depend on the date and what other functions are scheduled, please inquire with catering sales manager closer to the date.

**What if it rains the day of the ceremony?**

We will move the ceremony inside the Garden House, where we will drape white linen over the bar area and set up 6 pieces of 8 foot lattice in front of the bar. The lattice is available to decorate for the ceremony. Guests will be seated at the tables that are set up for the reception. If you would like several chairs set up along the dance floor for immediate family we can do so as well.

**Where will I get dressed/prepared with my bridesmaids?**

We offer you a complimentary bridal suite for night of the wedding, check into the bridal suite would be at 3:00pm or you can contact the Inn's office to inquire about a possible early check in about a week prior to the date. You are also available to rent the bridal suite out the night before to ensure enough time to get ready.

**Is someone available to assist me in planning?**

We do not provide a coordinator on site, but we will provide you with recommended coordinators that have worked here in the past.

**Do you provide a food sampling/tasting?**

We do provide a complimentary tasting after we have received the contract and the deposit. This is offered any Thursday or Friday from 12noon - 8pm, and you can have up to 6 people at the tasting.

**Will the outside ceremony chairs be cleaned prior to our ceremony?**

Yes, just prior to the ceremony, the banquet staff will come down to the site and clean off all of the chairs.

**Is there enough parking?**

Yes, if the paved parking lot becomes full, guests can park on the grass area beyond the lot.

**Will I get any food and drinks during the cocktail hour?**

If you are having pictures taken, our staff will butler or save food and drinks for all bridal party members.

# ***Historic Kent Manor Inn and Restaurant***

## ***Final Touches***

**Please inquire with Catering Sales Manger for Pricing**

### ***Bridal Suite Package (minimum of 4 guests)***

***For the Bride:*** Imported and Domestic Cheese display with crackers, fresh seasonal fruit, bottled water, assorted sodas and a bottle of champagne

***For the Groom:*** Imported and Domestic Cheese Display with Crackers  
Assorted Snacks  
(Tortilla Chips with Salsa, Pretzels and Popcorn)  
Bottled water, Assorted Sodas, and an Assortment of 3 types of Bottled Beers

### ***Finishing Touch:***

During the reception we will freshen up the suite, provide rose pedal turndown service, and deliver our newlywed amenity package for you to enjoy after your memorable day.

### **Our Amenity Package Includes:**

A Historic Kent Manor Inn Signature Gift Basket  
Which consists of a Bottle of Champagne, Imported Cheese and Crackers,  
and other Assorted Snacks.  
Also Included is an Elegant Presentation of Chocolate Covered Strawberries  
and Assorted Pralines

## ***For your Guests:***

### ***Lemonade Station***

The perfect touch to a waterfront ceremony at Historic Kent Manor Inn.  
Allows your guest to have a cool, refreshing beverage before the ceremony.  
Please inquire with the Catering Sales Manager for pricing.

### ***Historic Kent Manor Inn Signature Drink***

Allow us to customize a drink for you and to reflect your special day.  
Pick a favorite color or flavor and we will customize a drink for yourself and the groom.  
Prices vary, we offer by the gallon pricing or a consumption bar. Please inquire with the  
Catering Sales Manager



### *Elegant Wine Service During Dinner*

A special touch during dinner, we offer a wine service to all of your guests during the dinner hour. Banquet servers will go around and serve wine to all guests and we offer a selection of one red and one white wine.

Please inquire with the Catering Sales Manger for pricing.