



Meetings & Events

2019 a la carte Group Menus
Contact us for Pricing

Kent Manor Inn Snack Service

AM Snacks

Mini Funnel Cake Fries with Maple Syrup
House-made Mini Coffee Cakes (2 per person)
Assorted Whole Fruits
House-made Cinnamon Buns
Sliced Fruit Platter
House-made Trail Mix
House-made Mini Energy Smoothie

PM Snacks

Assorted Whole Fruits
Seasonal Hummus with Grilled Pita
Seasonal Vegetable Crudités with dip
Domestic Cheese Display with crackers
Soft Pretzels with Mustard Dipping Sauce
House-made Cookies
House-made Potato Chips with house-made French Onion Dip
Fruit Kabobs with yogurt dipping sauce
Tortilla Chips with house-made Pico Di Galo

While using our outdoor fire-circle, how about **S'mores?** (graham crackers, marshmallows, chocolate and skewers)

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Kent Manor Inn Beverage Options

All prices are based on per person

Kent Manor AM Beverage Service

Regular and Decaffeinated Coffee,
Herbal Hot Teas, Bottled Water,
Assorted Fruit Juices

(bottled water can be substituted for pitchers of ice water with lemon slices upon request)

Kent Manor PM Beverage Service (4 Hour Max)

Regular and Decaffeinated Coffee,
Herbal Hot Teas, Bottled Water,
Assorted Soft Drinks (canned)

(bottled water can be substituted for pitchers of ice water with lemon slices upon request)

All Day Coffee and Hot Tea Service (while group is meeting up to 5 pm)

Regular & Decaffeinated Coffee and Tea with Traditional Finishers

All Day Lemonade Service (while group is meeting up to 5 pm)

All Day Ice Tea Service (while group is meeting up to 5 pm)

(20% service charge and 6% sales tax are additional)

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Kent Manor Inn Breakfast Options

Continental Breakfast Suggestions

Continental Service is for a maximum of 2 hours

Basic Continental

Breakfast Pastries & Muffins
Whole Fruit Display
Assorted Greek Yogurt Cups
Hard Boiled Eggs
House-made Granola
Dried Cereals (including instant oatmeal)
Coffee (Reg & Decaf), Hot Tea, Low-fat Milk and Fruit Juices

Upgraded Continental

Assorted Bagels with cream cheese, jam, butter, veggie cream cheese, and peanut butter
Sliced Fresh Fruit Display
An Array of Fresh Baked Breakfast Pastries Including:
Fresh Baked Muffins, Danish, and English Muffins
Assorted Greek Yogurt Parfaits
Dry Cereals (including instant oatmeal)
House-made Granola
Fresh Baked Coffee Cake
Hard Boiled Eggs
Coffee (Reg & Decaf), Hot Tea, Low-fat Milk and Juice of the Day

(20% service charge and 6% sales tax are additional)

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Kent Manor Inn Breakfast Options
(continued)

Breakfast Enhancements

All prices are based on per person
All food service is available for a maximum of 2 hours

Belgian Waffles

Powdered Sugar, Whipped Cream, Fresh Berry Compote and Maple syrup

French Texas Toast

Powdered Sugar and Maple syrup

Made to Order Omelet Station*

Farm Fresh Eggs and Selection of Assorted Toppings

**Requires Added Chef Attendant Fee*

Pork Sausage Links, Turkey Sausage Links, Turkey Bacon or Traditional Bacon

Combination of Sausage and Bacon

Scrambled Eggs (Plain)

Scrambled Eggs with Cheddar Cheese

Bagels with cream cheese, butter, jam, veggie cream cheese, and peanut butter

Seasonal Fresh Berries and Yogurt Parfaits

Breakfast Burrito

Farm Fresh Eggs, Ham, Cheddar Cheese, Peppers & Onion

Fresh Cut Home Fried Potatoes

(20% service charge and 6% sales tax are additional)

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Manor Inn Breakfast Buffet Options

Buffet Service is for a maximum of 2 hours

(Buffet service minimum 15 guests. Group size of 12 to 14, a \$50 fee will be added to buffet. Buffet service not available for less than 12 guests)

Breakfast Buffet Option 1

Sliced Seasonal Fruit
Fresh Scrambled Eggs with Shredded Cheddar Cheese
Bacon and Sausage
Home Fried Potatoes
Biscuits & Sausage Gravy OR Cream Chipped Beef (please choose one per service)
Bagels with Butter, Cream Cheese, Jam, Veggie Cream Cheese and Peanut Butter
Included: Coffee (Reg & Decaf), Hot Tea, Assorted Juices and Low-fat Milk

Breakfast Buffet Option 2

Seasonal Sliced Fruits
Assorted Greek Parfait Yogurts
French Toast with Mixed Berry Compote
Bacon and Sausage
Fresh Scrambled Eggs with Shredded Cheddar Cheese
Home Fried Potatoes
Fresh Homemade Pastry Assortment
Bagels with Butter, Cream Cheese, Jam, Veggie Cream Cheese and Peanut Butter
Included: Coffee (Reg & Decaf), Hot Tea, Assorted Juices and Low-fat Milk

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Kent Manor Inn Plated Lunch Menus

All plated lunch menus include:

Served with Kent Manor Inn's homemade potato chips

Chef's choice of dessert

Nonalcoholic beverages

Upgrade Your Side Dish:

Upcharge will be applied to select your own side dish: (choose one for the group)

Sides: French Fries, Zucchini Fritters, or Potato Salad

Add Soup to Your Lunch:

Upcharge will be applied to add either (choose one for the group)

Cup of Chicken Noodle Soup or Cup of Tomato Basil Bisque (can be made Vegan)

Upcharge will be applied to add

Cup of Kent Manor Cream of Crab Soup

All plated menus *require* pre-ordering, timing set at 1 week before start of meeting

Option 1

Choose up to three entrées for the group.

When Vegan and Vegetarian option are to be included, please choose up to a maximum of 4 entrees for the entire group.

Grilled Chicken Caesar Salad

Southwestern Chicken Wrap

Hot Honey Smoked Turkey & Swiss Ciabatta

Char Grilled Black Angus Burger

Vegetarian:

Roasted Tomato and Artichoke Lavosh

Open Face Focaccia Melt - provolone, banana peppers, grilled vegetables

Vegan:

Asian Sesame Zucchini Noodles – rice vinegar, garlic, sesame oil, bamboo shoots & zucchini

Open Face Focaccia Melt - Vegan cheese, banana peppers, grilled vegetables

Option 2

Choose up to three entrées for the group.

When Vegan and Vegetarian option are to be included, please choose up to a maximum of 4 entrees for the entire group.

Manor House Crab Cake Sandwich

Grilled Chicken on Focaccia - sundried tomatoes, pesto, roasted peppers, mozzarella cheese

Mushroom & Swiss Cheese Angus Burger

Grilled Shrimp Wrap - arugula, feta and balsamic glaze

Vegetarian:

Roasted Squash and Wild Mushroom Pizza

Portobello Veggie Burger – grilled vegetables on a Brioche bun

Vegan:

Lavosh Pizza with Vegan Cheese, tomatoes, spinach, basil infused olive oil

Roasted Pear and Pomegranate Salad – with Julienned vegetables

(20% service charge and 6% sales tax are additional)

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Kent Manor Inn Buffet Lunch Menus

All buffet lunch menus include nonalcoholic beverages

Buffet Service is for a maximum of 2 hours

(Buffet service minimum 15 guests. Group size of 12 to 14, a \$50 fee will be added to buffet. Buffet service not available for less than 12 guests)

Add Soup to Your Lunch for Option #1:

Upcharge will be applied to add either (choose one for the group)

Cup of Chicken Noodle Soup or Cup of Tomato Basil Bisque (can be made Vegan)

Upcharge will be applied to add

Cup of Kent Manor Cream of Crab Soup

Option 1 – Deli & Salads

Option 2 – Enjoy a Hot Meal

Tossed Cafe Greens Salad - with assorted dressings

Chef's Pasta Salad – with Julienne vegetables and house-made dressing

Classic Potato Salad

THE BUTCHER SHOP
(Please choose two sliced deli meats)

Oven gold Turkey Breast
Thinly Sliced Black Forest Ham
Aged Salami
Roast Beef

Includes:

Aged Cheddar, Provolone Swiss Cheeses
Tomato, Crisp Lettuce
Assorted Condiments
Assorted Bread Presentation
Chef's Homemade Old Bay Chips

Assorted Desserts

Choice of Soup: (select one for your group)

Chicken Corn Chowder
Tomato Basil Bisque (can be made Vegan)
Chicken Noodle Soup
Mushroom Brie Soup

Caesar Salad

Slow Roasted Beef - with a demi glaze reduction

Chicken Picatta

Rice Pilaf

Chef's Choice of Sautéed Vegetables

Warm Rolls and Butter

Assorted Desserts

(20% service charge and 6% sales tax are additional)

2019 a la carte Group Menus

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Kent Manor Inn Plated Dinner Menus

All plated dinner menus include:
Chef's choice of starch, seasonal vegetables and desserts
Warms rolls and nonalcoholic beverages

Upcharge will be applied for Cheese Biscuits

Add Soup to Your Dinner Options #1 and #2:

Upcharge will be applied to add either (choose one for the group)
Cup of Chicken Noodle Soup or Cup of Tomato Basil Bisque (can be made Vegan)

Upcharge will be applied to
Cup of Kent Manor Cream of Crab Soup Option 1 or 2

All plated menus *require pre-ordering, timing set at 1 week before start of meeting*

Option 1

Salad Course

(choose one salad for your menu)

Baby Greens with Julienne Vegetables

or

Baby Spinach Salad

Entrée Course

*Choose up to three entrées for the group.
When Vegan and Vegetarian option are to be
included, please choose up to a maximum of 4 entrees
for the entire group.*

Grilled Pork Chop - with mustard demi-glaze

Grilled Atlantic Salmon

Tuscan Chicken - with spinach, garlic,
sundried tomatoes and white wine sauce

Sirloin Medallions - with Rosemary au jus

Vegetarian:

Homemade Pasta - with artichoke, spinach, cherry
tomatoes and mushrooms

Three Cheese Pasta

Vegan:

Artichoke and Tomato Panzanella – served over
spinach

Spicy Curried Vegetables - with ginger root,
vegetable broth and coconut milk

Option 2

Salad Course

(choose one salad for your menu)

Salad of Baby Greens

or

Asian Noodle Salad (can be made Vegan)
*rice noodles, green onions, carrots, red bell
pepper, celery, ginger and soy dressing*

Entrée Course

*Choose up to three entrées for the group.
When Vegan and Vegetarian option are to be
included, please choose up to a maximum of 4 entrees
for the entire group.*

Rainbow Trout - pan-seared with herb butter

Pork Tenderloin Medallions

Char Grilled New York Strip

Mediterranean Chicken - boneless chicken
breast, white wine, Feta cheese, olive oil and
tomatoes

Vegetarian:

Roasted Vegetable Lasagna – meatless Marinara
Grilled Portobello – with spinach and pine nuts

Vegan:

Grilled Portobello – with spinach, heirloom
tomatoes, white wine sauce, served over rice

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Kent Manor Inn Plated Dinner Menus
(continued)

Option 3

First Course

(choose one cup of soup for your menu)

Cream of Crab

or

Tomato Basil Bisque (can be made Vegan)

or

Chicken Corn Chowder

Second Course

(choose one salad for your menu)

Roasted Beet Salad – with Feta cheese,
arugula and blood orange vinaigrette

or

Apple Walnut Salad – with mixed greens
candied walnuts, apple, cranberry and
pomegranate Vinaigrette

Third Course

Choose up to three entrées for the group.

*When Vegan and Vegetarian option are to be
included, please choose up to a maximum of 4 entrees
for the entire group.*

Manor House Crab Cakes - with cucumber
remoulade

Grilled Filet Mignon -with Merlot reduction

Pan Seared Rockfish - with peach chutney

Chicken Rollatini - with spinach, sundried
tomatoes and thyme beurre blanc

Vegetarian:

Homemade Pasta Primavera - with
seasonal vegetables with white wine sauce

Vegetarian Pot-Pie

Vegan:

Vegetable Curry – with coconut milk served over
brown rice

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Kent Manor Inn Buffet Dinner Menus

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Add Soup to Your Dinner when choosing Option #1:

Upcharge will be applied to add either (choose one for the group)

Cup of Chicken Noodle Soup or Cup of Tomato Basil Bisque (can be made Vegan)

Upcharge will be applied to

Cup of Kent Manor Cream of Crab Soup

Option 1

Mixed Green Salad – with assorted dressings

Grilled Portabella Salad - fresh basil and Feta cheese

Tilapia Imperial - with crab and Bechamel sauce

Mediterranean Chicken - boneless chicken breast, white wine, spinach, olive oil, and tomatoes

Beef Burgundy

Chef's Choice of Sautéed Vegetables

Rice Pilaf - can be made Vegan

Warms Rolls with Butter

Homemade Dessert Display

Option 2

Soup:

(choose one cup of soup for your menu)

Kent Manor Cream of Crab Soup

or

Tomato Basil Bisque (can be made Vegan)

Salad:

(choose one salad for your menu)

Caesar Salad - romaine, parmesan cheese, croutons, topped with homemade dressing

or

Baby Iceberg Salad - grape tomatoes, crumbled blue cheese topped with buttermilk pancetta dressing

Beef Bourguignon

Blackened Mahi Mahi Peach Compote

Chicken Marsala

Dill Mashed Potatoes

Sautéed Haricot Verts

Warms Rolls with Butter

Homemade Dessert Display

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**Kent Manor Inn Buffet Dinner Menus
(continued)**

OPTION 3

Domestic and Imported Cheese Display with assorted crackers—to precede dinner service if requested as accompaniment to a Cocktail Hour

Soup: (3 options)

(choose one cup of soup for your menu)

Kent Manor Cream of Crab Soup

or

Tomato Basil Bisque (can be made Vegan)

or

Chicken Corn Chowder

Salad: (3 options)

(choose one salad for your menu)

Caesar Salad - romaine, parmesan cheese, croutons, topped with homemade dressing

or

Baby Iceberg Salad - grape tomatoes, crumbled blue cheese topped with buttermilk pancetta dressing

or

Mesclun Salad – toasted pecans with a maple Dijon vinaigrette

Roasted Beet Salad *(can be made Vegan upon request)*

Pine nuts, goat cheese, house vinaigrette

Grilled New York Strip Steak

Stuffed Rockfish – *with crab imperial*

Grilled Chicken Breast – *with thyme ver blanc sauce*

Roasted Fingerling Potatoes – *with herb butter*

Sautéed Seasonal Vegetables

Warms Rolls with Butter

Homemade Dessert Display

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Kent Manor Inn Butler Passed Hors d'oeuvres

All prices are based upon 25 pieces

Hot Hors d'oeuvres

Seared Scallops Wrapped in Smoked Bacon
Miniature Maryland Crab Cake
Caribbean Coconut Shrimp
Southwestern Chicken Egg Roll with Pico de Gallo
Duck Wings
Asiago Asparagus Cigars
Raspberry Brie Phyllo

Cold Hors d'oeuvres

Fresh Caprese Skewers
Plum Tomato and Basil Pizza
Grilled Chicken Salad with Grapes and Candied Pecans
BLT in a Cup
Grilled Artichoke and Goat Cheese Crostini
Bruschetta on Grilled Crostini
Shrimp Toast with Avocado Spread

Presentation Stations

All prices are based upon serving 25

Warm Lump Crab Spinach Dip, Boule Bread
Smoked Salmon, Capers, Red Onion, Egg, Cream Cheese, Mini Bagels

The following are priced per person:

The Chicken Coop (*Chicken Wings (Barbecue, Buffalo, Honey Teriyaki)*)
Imported and Domestic Cheese Display with Multigrain Crackers
Seasonal Vegetable Crudit  Platter with Creamy Herb & Onion Dip
Sliced Fresh Fruit Display with Dipping Sauce

(20% service charge and 6% sales tax are additional)