



Meetings & Events



Meeting Packages

Packages available for group of 10 or more

Groups up to 10 will be assigned the Brightsworth Room

Groups of 11 to 18 will be assigned the Thompson Room

Groups over 19 will be assigned the Garden House

Based on availability, upgrading to larger or alternate meeting room can be made with an added rental fee

Partial Meeting Package (dinner not included)

Package pricing for single occupancy

Room share pricing (partial package) pricing available

Full Meeting Package

Package pricing for single occupancy

Room share pricing (partial package) pricing available

Weekend use (Friday - Saturday night stay), up-charge will apply

A Single Meeting Package Includes:

- Guest Room for a one-night stay
- Meeting Room use for a day
- One Continental Breakfast (Complete Package includes upgrade options)
- One All Day Beverage Service
- One AM Snack and One PM Snack (choice of AM or PM snack with Partial Package)
- One Lunch Service
- One Dinner Service (not included with Partial Package)
- All applicable gratuities for food and beverage
- Comped Internet service to guest rooms and all meeting rooms
- Comped on-site parking

Taxes and daily meeting room service charge are not included in meeting packages.



**500 Kent Manor Drive
Stevensville, MD (on Kent Island, the Gateway to Maryland's Eastern Shore)**

*12 miles east of Annapolis
31 miles from BWI Airport
39 miles from Baltimore Inner Harbor
43 miles from the US Capital building*

Menus- Partial Meeting Package

Continental Breakfast Service

Breakfast Pastries
Assorted Bagels with cream cheese, jam, butter and peanut butter
Whole Fruit Display
Hard Boiled Eggs
Assorted Greek Yogurt Cups
Chef's House-made Granola
Dried Cereals (instant oatmeal included)
Coffee (Reg & Decaf), Hot Tea, Low-fat Milk and Juices

All Day Beverage Service

Coffee (decaf and regular), Hot Teas, Assorted Canned Sodas, and Bottled Water
(bottled water can be substituted for pitchers of ice water with lemon slices upon request)

Snacks: Package permits for the choice of an AM or a PM Snack

AM Snack Service

(Choose one for the group)

Mini Funnel Cake Fries with Maple Syrup
House-made Trail Mix
Mini Energy Smoothie
Whole Fruit Display

OR

PM Snack Service

(Choose one for the group)

Fruit Kabobs with dipping sauce
Homemade Cookies
Whole Fruit Display
Seasonal Vegetable Crudité with dip
Soft Pretzels with mustard sauce

Continuation of Partial Meeting Package

Plated Lunch Service Options

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.

All plated menus require pre-ordering with the guest's name and their entree choice

All plated lunch menus include:

Kent Manor Inn's homemade potato chips

Chef's choice of dessert

Nonalcoholic beverages (coffee, tea, sodas)

Grilled Chicken Caesar Salad

Grilled Marinated Chicken Breast, with House-Made Caesar Dressing, Croutons and Parmesan Cheese

Char Grilled Black Angus Burger

A Grilled Black Angus Burger with American Cheese, Lettuce, Tomato, Sliced Onion

Hot Honey Smoked Turkey & Swiss Sandwich

Thinly sliced smoked turkey served on Ciabatta bread

Eastern Shore Style Shrimp Salad Wrap

Served with Lettuce and Tomato

Vegetarian Plated Lunch Options:

Roasted Tomato and Artichoke Lavosh

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

Vegan Plated Lunch Options:

Asian Sesame Zucchini Noodles - Rice, Vinegar, Garlic, Sesame Oil, Bamboo Shoots & Zucchini

Lavosh Pizza with Vegan Cheese, Tomatoes, Spinach, Basil Infused Olive Oil

Buffet Lunch Service – Deli Buffet & Salads

All buffet lunch menus include nonalcoholic beverages

Buffet service minimum 15 guests. Group size 12 to 14, a \$50 fee will be added to buffet.

Buffet service not available for less than 12 guests.

Tossed Cafe Greens Salad with Assorted Dressings

Chef's Pasta Salad

(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

Menus- Complete Meeting Package

Continental Breakfast Service

Breakfast Pastries
Assorted Bagels with cream cheese, jam, butter and peanut butter
Whole Fruit Display
Hard Boiled Eggs
Assorted Greek Yogurt Cups
Chef's House-made Granola
Dried Cereals (instant oatmeal included)
Coffee (Reg & Decaf), Hot Tea, Low-fat Milk and Juices

With Choice of One Upgrade:

*(choose one of the **UPGRADES** for your service)*

Scrambled eggs with Cheddar Cheese
Scrambled eggs with Bacon
French Toast with Maple Syrup
Breakfast Burrito (eggs, ham, peppers, onions)
Belgian Waffles with Maple Syrup
Select 2 breakfast upgrades for an added \$7. ++ per person

All Day Beverage Service

Coffee (decaf and regular), Hot Teas, Assorted Canned Sodas, and Bottled Water
(bottled water can be substituted with pitchers of ice water with lemon slices upon request)

AM Snack Service

(Choose one for the group)

Mini Funnel Cake Fries with Maple Syrup
House-made Trail Mix
Mini Energy Smoothie
Whole Fruit Display

PM Snack Service

(Choose one for the group)

Fruit Kabobs with dipping sauce
Homemade Cookies
Whole Fruit Display
Seasonal Vegetable Crudité with dip
Soft Pretzels with mustard sauce

Plated Lunch Service Options

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.

All plated menus require pre-ordering with the guest's name and their entree choice

All plated lunch menus include:

Kent Manor Inn's homemade potato chips

Chef's choice of dessert

Nonalcoholic beverages (coffee, tea, sodas)

Southwestern Chicken Wrap

Grilled Chicken Breast with dry rub of spices, thinly sliced on a tortilla wrap with lettuce and diced tomatoes

Manor House Crab Cake Sandwich

Broiled Lump Crab Cake with Lettuce, Tomato, on a Brioche bun and a side of tartar sauce

Grilled Chicken Caesar Salad

Grilled Marinated Chicken Breast, with House-Made Caesar Dressing, Croutons and Parmesan Cheese

Char Grilled Black Angus Burger

A Grilled Black Angus Burger with American Cheese, Lettuce, Tomato, Sliced Onion

Hot Honey Smoked Turkey & Swiss Sandwich

Thinly sliced smoked turkey served on Ciabatta bread

Eastern Shore Style Shrimp Salad Wrap

Served with Lettuce and Tomato

Vegetarian Plated Lunch Options:

Roasted Tomato and Artichoke Lavosh

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

Portobello Veggie Burger – grilled vegetables on a Brioche bun

Vegan Plated Lunch Options:

Asian Sesame Zucchini Noodles - Rice, Vinegar, Garlic, Sesame Oil, Bamboo Shoots & Zucchini

Lavosh Pizza with Vegan Cheese, Tomatoes, Spinach, Basil Infused Olive Oil

Continuation of Complete Meeting Package

Buffet Lunch Service Options

Option #1 - Deli Buffet & Salads

All buffet lunch menus include nonalcoholic beverages (coffee, tea, sodas)

Buffet service minimum 15 guests. Group size 12 to 14, a \$50 fee will be added to buffet.

Buffet service not available for less than 12 guests.

Tossed Cafe Greens Salad with Assorted Dressings

(Please choose two sliced deli meats)

Chef's Pasta Salad

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

Option #2 - Hot Entrees, Soup and Salad

All buffet lunch menus include nonalcoholic beverages (coffee, tea, sodas)

Buffet service minimum 15 guests. Group size 12 to 14, a \$50 fee will be added to buffet.

Buffet service not available for less than 12 guests.

Choice of Soup

(choose one for the group)

Homemade Chicken Noodle

or

Tomato Basil

Mixed Green Salad with Assorted Dressings

Chicken Picatta

Beef Burgundy

Rice Pilaf *(can be made Vegan upon request)*

Chef's Choice of Sautéed Vegetables

Warm Rolls and Butter

Chef's choice of dessert

Continuation of Complete Meeting Package

Plated Dinner Service Options

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.

All plated menus require pre-ordering with the guest's name and their entree choice

All plated dinner menus include:

Chef's choice of starch

Chef's choice of seasonal vegetable

Chef's choice of dessert

Warm rolls and butter

Nonalcoholic beverages (coffee, tea, sodas)

Salad Course - Baby Greens with Julienne Vegetables and choice of dressings

Grilled Pork Chop - Mustard Demi Glaze

Grilled Atlantic Salmon

Tuscan Chicken - Spinach, Garlic, Sundried Tomatoes, White Wine Sauce

Char Grilled New York Strip

Vegetarian Plated Dinner Options:

Homemade Pasta with artichoke, cherry tomatoes and mushrooms

3 Cheese Baked Pasta

Grilled Portobello w/ Sautéed Spinach & Pine Nuts

Vegan Plated Dinner Options:

Artichoke and Tomato Panzanella served over Spinach

Spicy Curried Vegetables with Ginger Root, Vegetable Broth and Coconut Milk

Continuation of Complete Meeting Package

Buffet Dinner Service Options

Option #1

Buffet dinner menu includes nonalcoholic beverages (coffee, tea, sodas)

Buffet service minimum 15 guests. Group size 12 to 14, a \$50 fee will be added to buffet.

Buffet service not available for less than 12 guests.

Mesclun Salad - Toasted Pecans with a Maple Dijon Vinaigrette

Grilled Portabella Salad - Fresh Basil and Feta Cheese (*salad can be made Vegan upon request*)

Tilapia Imperial- with Crab, Bechamel Sauce

Mediterranean Chicken - Boneless Chicken Breast, White Wine, Olive Oil, Tomatoes

Sirloin Medallions in Au Jus

Chef's Choice of Seasonal Sautéed Vegetables

Rice Pilaf

Warm rolls and butter

Homemade Dessert Display

Option #2

Buffet dinner menu includes nonalcoholic beverages (coffee, tea, sodas)

Buffet service minimum 15 guests. Group size 12 to 14, a \$50 fee will be added to buffet.

Buffet service not available for less than 12 guests.

Caesar Salad - Crispy Romaine, Parmesan Cheese, Croutons, topped with homemade dressing

Roasted Vegetable Pasta Salad

Chicken Marsala

Beef Bourguignon

Blackened Mahi Mahi Peach Compote

Dill Mashed Potatoes

Chef's Choice of Sautéed Vegetables

Warm rolls and butter

Homemade Dessert Display