



Black Bass Hotel

Delaware Dinner Party Menu

Choice of Stationed or Passed Hors d'oeuvres

Stationed Hors d'oeuvres – please choose 2

Artisan Fruit and Cheese Table:

A selection of 5 imported and domestic cheeses garnished with fresh seasonal fruit, crostini and crackers

Crudités with Creamy Gorgonzola, Hummus and Roasted Red Pepper Aioli

Bailey's Pate and Smoked Salmon Mousse Tray:

Black Bass signature dishes with red onion, capers, crackers and bagel chips

Mediterranean Antipasto Table:

Eggplant puree (Baba Ganoush), hummus, Kalamata olives, stuffed grape leaves, feta cheese with pita chips

Shrimp Cocktail Display:

Served with classic cocktail sauce, lemon and crackers (*additional \$3.50 per person*)



Passed Hors d'oeuvres – please choose 4

Beef Satay with Thai Peanut Sauce

Tenderloin of Beef Crostini with Horseradish Sauce

Spanikopita:

Spinach and Feta in Phyllo

Wild Mushroom Strudel with Mascarpone

Coconut Chicken Tenders with Honey Mustard Sauce

House-Smoked Salmon Rosettes on Cucumber Rounds with Dill Crème Fraiche

Baked Clams Casino

Stuffed Mushrooms with Crabmeat and Spinach topped with Hollandaise Sauce

Tuna Sashimi on Wonton Crisp with Asian Dipping Sauce

Tomato and Olive Bruschetta



Soup or Salad – please choose 2

Mixed Baby Field Greens

With raspberry vinaigrette, goat cheese and toasted almonds

Classic Caesar Salad

Seasonal Soup

Made with fresh seasonal ingredients from Chef's repertoire



Entrees – please choose 4

Charleston Meeting Street Crab, *Our signature dish!*

Classic crabmeat au gratin with triple cream, sherry, and sharp cheddar cheese

Grilled New York Strip Steak

With Stags Leap Merlot demi-glace and maitre'd hotel butter; served with mashed potatoes and seasonal vegetables

Grilled Filet Mignon

With wild mushroom demi-glace; served with mashed potatoes and seasonal vegetables

Lemon Rosemary Grilled Chicken Breast

With penne pasta in a roasted tomato cream sauce

Roasted Chicken Breast

Served in a brandied mushroom cream sauce with mashed potatoes and seasonal vegetables

Seared Duck and Crispy Duck Confit

All natural and locally raised; served with apricot jus lie and balsamic reduction

Sesame Seared Tuna

With wild mushrooms, sobe noodles and wasabi beurre blanc

Potato Crusted Tilapia Fillet

Served with sautéed spinach and house-smoked salmon beurre blanc

Sautéed Salmon in Red Thai Curry Sauce

With jumbo lump crab and basil chiffonade, served with jasmine rice

Grilled Pork Chop with Calvados Apple Compote

Served with mashed potatoes in a pan jus lie

Wild Mushroom Ravioli

In a roasted garlic cream sauce

Vegetarian Lasagna

With eggplant, zucchini and yellow squash

Dinner Rolls and Butter



Dessert – please choose 1

Dessert Sampler

Bite-size sampling of Lemon Bars, Cupcakes, Brownies, Pecan Pie and Cheesecake

Plated Dessert Choices – please choose 2

Layered Chocolate Torte with Strawberry Sauce

Crème Brûlée

House-Made Ice Cream or Sorbet

Cake for Your Event (Wedding, Birthday, Shower, etc.)

Ordered from Town Crier Bakery

*certain restrictions apply

* Coffee and Tea Service Included