

Thank you for your recent inquiry of The Granary and Kitty Knight House for your upcoming event. At your request, I have enclosed our private dining menus for your consideration. As you can see from our menus, we offer buffet as well as sit-down restaurant service.

Please sign and return a copy of the following contract with your deposit to:

The Granary 100 George Street P.O. Box 117 Georgetown, MD 21930	The Kitty Knight House 14028 Augustine Herman Hwy P.O. Box 117 Georgetown, MD 21930
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- ◆ I understand there is a \$50.00 room deposit that will be applied to the final balance. However, it will only be refunded if the cancellation is made as least seven (7) days prior to the event.
- ◆ If cocktails are to be served, a bartender will be required. The bar can be arranged on a cash or consumption basis.
- ◆ I understand that added to all food and beverages charges is a 6% Maryland Sales Tax and an 18% Gratuity.
- ◆ I understand that final menu selections are required no later than one week (7 days) prior to the event. My final guest count and table arrangements are due no later than two days (48 hours) prior to the event. All food charges are based on the guaranteed guest count or the actual number of guests served, whichever is greater. I will be charged for menu items cancelled within 48 hours of the event. All special alcohol/wine requests are finalized no later than fourteen (14) days prior to the event.
- ◆ If linens are requested, there is a \$60.00 linen/napkin charge for the Main Dining Rooms or The Sassafras Grill. There is a \$30.00 linen/napkin charge for the Sassafras Room or Tavern. Linens are included in the tent package.
- ◆ Management reserves the right to re-assign banquet rooms, if possible, due to last minute guest count changes.
- ◆ I understand that payment is due at the end of the function. The Granary and Kitty Knight House accepts Visa, Mastercard, and American Express credit cards, a pre-approved check, or cash.

Please feel free to call if you have further questions.

Sincerely,



Name (print) _____ Date: _____
Signature: _____ Phone: _____
Function Date: _____ Company Name: _____
Address: _____

Finger Foods

<i>Hot crab and artichoke dip with pita chips</i>	<i>\$2.00 per person</i>
<i>Marinated asparagus spears wrapped with leeks</i>	<i>\$1.50 each</i>
<i>Meatballs: Marinara, Swedish, Sweet-n-Sour, Au Poivre</i>	<i>\$0.75 each</i>
<i>Coconut Shrimp, Honey-mustard Sauce</i>	<i>\$1.50 each</i>
<i>Artichoke Hearts with Crab Imperial</i>	<i>\$1.50 each</i>
<i>Spinach & Feta Cheese in phyllo dough</i>	<i>\$1.50 each</i>
<i>Hawaiian Shrimp skewered with peppers, onions, & pineapple, Sweet-n-Sour sauce</i>	<i>\$1.60 each</i>
<i>Mushroom Caps stuffed with Sausage (Chorizo or Country)</i>	<i>\$0.75 each</i>
<i>Mushroom Caps stuffed with Crab Imperial</i>	<i>\$1.50 each</i>
<i>Shrimp Cocktail, cocktail sauce</i>	<i>\$1.50 each (large) \$0.80 each (small)</i>
<i>Chicken Skewered & Marinated in Oriental Peanut Sauce</i>	<i>\$1.00 each</i>
<i>Cajun Beef Skewers</i>	<i>\$1.00 each</i>
<i>Crabmeat ravigote on croustades</i>	<i>\$1.25 each</i>
<i>Cream cheese ball, assorted crackers</i>	<i>\$1.00 per person</i>
<i>Fresh Fruit, Vegetables, & Cheese, assorted crackers & dip</i>	<i>\$1.50 per person</i>
<i>Plum tomatoes stuffed with Chicken Salad</i>	<i>\$0.75 each</i>
<i>Oysters on the half shell, cocktail sauce</i>	<i>\$1.25 each</i>
<i>Pistachio chicken salad on zucchini bread</i>	<i>\$0.80 each</i>
<i>Fried cheese ravioli, marinara sauce</i>	<i>\$0.80 each</i>
<i>Clams casino</i>	<i>\$1.25 each</i>
<i>Oysters Rockefeller</i>	<i>\$1.60 each</i>
<i>Shrimp stuffed with horseradish, wrapped in bacon</i>	<i>\$1.75 each</i>
<i>Olive tapenade on toast points</i>	<i>\$0.70 each</i>
<i>Crab balls (1 ounce), tartar sauce</i>	<i>\$1.50 each</i>

<i>Salads: Italian Pasta, Potato, Macaroni, Coleslaw</i>	<i>\$1.00 per person</i>
<i>Oysters baked with spinach, lump crab-lemon-champagne sauce</i>	<i>\$1.75 each</i>
<i>Quesadillas (chicken or shrimp)</i>	<i>\$0.75 each</i>
<i>Fresh fruit kabobs</i>	<i>\$1.00 each</i>
<i>Clams on the half shell</i>	<i>\$0.75 each</i>
<i>Steamed littleneck clams</i>	<i>\$0.75 each</i>
<i>Buffalo chicken tenders or wings</i>	<i>\$1.00 each</i>
<i>Tomato Bruschetta, grilled sourdough bread</i>	<i>\$1.00 per person</i>
<i>Pineapple-scallops wrapped in bacon</i>	<i>\$1.75 each</i>
<i>Sliced filet on croustades with tomato & gorgonzola cheese</i>	<i>\$1.50 each</i>
<i>Wraps: Turkey, Ham, Roast Beef</i>	<i>\$7.00 each</i>
<i>Deli Tray</i>	<i>\$3.50 per person</i>
<i>Taco Bar</i>	<i>\$3.00 per person</i>
<i>Mozzarella Sticks</i>	<i>\$0.75 each</i>
<i>Tossed Salad Bowl</i>	<i>\$1.00 per person</i>
<i>Caesar Salad Bowl</i>	<i>\$1.25 per person</i>
<i>Burger Bar</i>	<i>\$3.00 per person</i>
<i>French Bread Pizzas</i>	<i>\$1.00 each</i>
<i>Muck: chicken tenders, mozzarella sticks, onion rings, popcorn shrimp, broccoli-cheddar bites, marinara dip</i>	<i>\$2.50 per person</i>
<i>Peel-n-Eat Shrimp (5 lbs. Or 140 shrimp)</i>	<i>\$75.00</i>
<i>Birthday Cake</i>	<i>\$1.50 per person</i>
<i>Unlimited Coffee, Tea, Soda</i>	<i>\$2.00 per person</i>

Breakfast Selections

(only served till 2pm)

Breakfast Buffet

\$13.99 per person

Crab Melts

(Crab Imperial topped with tomato & cheese on English muffin)

Omelet Station

Fresh Fruit Display with Raspberry Yogurt Dip

Vanilla-Cinnamon French Toast

Bacon, Sausage, Hash Browns

Assorted Pastries

Coffee, Decaf, Tea, Orange Juice

Continental Breakfast

\$6.00 per person

Assorted Pastries / Cereals

Coffee, Decaf, Tea, Orange Juice

(If Fresh Fruit is desired, add \$2.00 per person)

À la carte Luncheon Menu \$14.99 per person

(only served till 4pm)

Starters (Choose One)

Cup of Soup

Tossed Green Salad with House Dressing

Entrée (Choose Three)

<i>Flounder</i>	<i>Chicken Parmigiana</i>	<i>Chicken Marsala</i>	<i>Pork Chop</i>
<i>Eastern Shore Crab Cake</i>	<i>Meatloaf</i>	<i>Stuffed Chicken</i>	<i>Salmon Concassé</i>
<i>Fried Shrimp</i>	<i>Fried Oysters</i>	<i>6oz Strip Steak</i>	<i>Chicken Chesapeake</i>
<i>Stuffed Shrimp</i>	<i>Broiled Scallops</i>	<i>8oz Bistro Steak</i>	<i>Grilled 5oz Petite Filet</i>
<i>Chopped Sirloin with Mushroom-Onion Gravy</i>	<i>Chicken Salad & Fried Oysters</i>	<i>Sliced Pork Prime Rib with a Dried Cherry-Cranberry Sauce</i>	<i>Shrimp Scampi Over linguini with fresh basil & Plum tomatoes</i>
<i>Chicken Cordon Bleu grilled with a mushroom-sherry wine sauce</i>	<i>Chicken Rosemary with melted provolone cheese, finished with a rich sherry wine-mushroom cream sauce</i>	<i>Caesar Salad Topped with choice of grilled chicken, seared salmon fillet, or steamed jumbo shrimp</i>	<i>Baked Crab Melts Crab Imperial on English muffins with sliced tomatoes, bacon, & cheese</i>

Sides (Choose Two)

<i>Macaroni & Cheese</i>	<i>Mashed Potato</i>	<i>Baked Potato</i>	<i>Scalloped Potato</i>
<i>Lyonnais Potato</i>	<i>Double-Stuffed Potato</i>	<i>Croquette Potato</i>	<i>Red Bliss Potato</i>
<i>Yukon Gold Potato</i>	<i>Fingerling Potato</i>	<i>Purple Potato</i>	<i>Sweet Potato</i>
<i>Rice</i>	<i>Coleslaw</i>	<i>Vegetable Medley</i>	<i>Broccoli</i>
<i>Asparagus</i>	<i>Cauliflower</i>	<i>Snow Peas</i>	<i>Carrots</i>

All Entrées served with:

Rolls & Butter

Coffee, Decaf, Hot Tea, Iced Tea, & Soda

If dessert is requested, add an additional \$3.25 per person

Luncheon Buffet \$14.99 per person

(only served till 4pm)

Entrée (Choose Three)

<i>Flounder</i>	<i>Chicken Parmigiana</i>	<i>Chicken Marsala</i>	<i>Chicken Broccoli Alfredo</i>
<i>Eastern Shore Crab Cake (add \$1.00 per person)</i>	<i>Meatloaf</i>	<i>Stuffed Chicken</i>	<i>Salmon Concassé</i>
<i>Pasta Primavera</i>	<i>Marinara Meatballs</i>	<i>Swedish Meatballs</i>	<i>Chicken Salad</i>
<i>Sliced Roast Beef, Au Jus</i>	<i>Deli Tray (Turkey, Ham, Cheeses)</i>	<i>Chopped Sirloin with Mushroom-Onion Gravy</i>	<i>Shrimp Scampi Over linguini with fresh basil & Plum tomatoes</i>
<i>Chicken Cordon Bleu grilled with a mushroom-sherry wine sauce</i>	<i>Chicken Rosemary with melted provolone cheese, finished with a rich sherry wine-mushroom cream sauce</i>	<i>Sliced Pork Prime Rib with a dried cherry-cranberry sauce</i>	<i>Baked Crab Melts Crab Imperial on English muffins with sliced tomatoes, bacon, & cheese</i>

Sides (Choose Two)

<i>Macaroni & Cheese</i>	<i>Mashed Potato</i>	<i>Croquette Potato</i>	<i>Scalloped Potato</i>
<i>Lyonnais Potato</i>	<i>Double-Stuffed Potato</i>	<i>Sweet Potato</i>	<i>Red Bliss Potato</i>
<i>Yukon Gold Potato</i>	<i>Fingerling Potato</i>	<i>Rice</i>	<i>Coleslaw</i>
<i>Vegetable Medley</i>	<i>Broccoli</i>	<i>Carrots</i>	<i>Asparagus</i>
<i>Cauliflower</i>	<i>Snow Peas</i>	<i>Italian Pasta Salad</i>	<i>Macaroni Salad</i>
<i>Tossed Salad Bowl</i>	<i>Caesar Salad</i>	<i>Mixed Berry Salad</i>	<i>Tomato Mozzarella Salad</i>

Luncheon Buffet served with:

Rolls & Butter

Brownie / Cookie Tray

Coffee, Decaf, Hot Tea, Iced Tea, & Soda

If dessert is not selected, a Fruit-Vegetable-Cheese Crudités, Crackers & Dip will be served upon your guest's arrival

Dinner Buffet \$24.99 per person

Salad (Choose One)

<i>Tossed Salad Bowl</i>	<i>Caesar Salad Bowl</i>	<i>Tomato-Mozzarella Salad</i>	<i>Mixed Berry Salad</i>
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Entrée (Choose Three)

<i>Broiled Scallops</i>	<i>Fried Scallops</i>	<i>Chicken Marsala</i>	<i>Broiled Flounder with fresh herb butter</i>
<i>Eastern Shore Crab Cakes</i>	<i>Grilled Pork Medallions</i>	<i>Chicken Chesapeake</i>	<i>Grilled Salmon Concassé</i>
<i>Pasta Primavera</i>	<i>Four-Cheese Lasagna with meat sauce</i>	<i>Crab Alexandra</i>	<i>Baked Stuff Shrimp</i>
<i>Sliced Roast Beef, Au Jus</i>	<i>Lollipop Lamb Chops</i>	<i>Petite 5oz Filet</i>	<i>6oz New York Strip</i>
<i>Grilled Bistro Steak Medallions</i>	<i>Penne Alfredo with shrimp, broccoli, & tomatoes</i>	<i>Sea Scallops St. Jacques with penne pasta</i>	<i>Chicken Breast with a bread stuffing topped with chicken velouté</i>
<i>Cheese Ravioli Alfredo in a sun-dried tomato-sherry wine sauce</i>	<i>Chicken Rosemary with melted provolone cheese, finished with a rich sherry wine-mushroom cream sauce</i>	<i>Chicken Cordon Bleu grilled with a mushroom-sherry wine sauce</i>	<i>Mediterranean Shrimp & Scallops tomatoes, olive oil, portobello mushrooms, garlic, feta cheese, basil, penne pasta</i>

Sides (Choose Two)

<i>Macaroni & Cheese</i>	<i>Mashed Potato</i>	<i>Croquette Potato</i>	<i>Scalloped Potato</i>
<i>Lyonnais Potato</i>	<i>Double-Stuffed Potato</i>	<i>Sweet Potato</i>	<i>Red Bliss Potato</i>
<i>Yukon Gold Potato</i>	<i>Fingerling Potato</i>	<i>Baked Potato</i>	<i>Purple Potato</i>
<i>Rice</i>	<i>Vegetable Medley</i>	<i>Broccoli</i>	<i>Asparagus</i>
<i>Cauliflower</i>	<i>Snow Peas</i>	<i>Carrots</i>	<i>Coleslaw</i>
<i>Italian Pasta Salad</i>		<i>Macaroni Salad</i>	

Dinner Buffet served with:

Rolls & Butter

Dessert Assortment

Coffee, Decaf, Hot Tea, Iced Tea, & Soda

If dessert is not selected, a Fruit-Vegetable-Cheese Crudités, Crackers & Dip will be served upon your guest's arrival

À la carte Dinner Menu

Starters (Choose One)

<i>Cup of Soup</i>	<i>Tossed Green Salad</i>	<i>Caesar Salad</i>	<i>Mixed Berry Salad</i>
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Entrée (Choose Three)

<i>Chicken & Mushroom Marsala</i>	\$22.99
<i>Baked Sea Scallops St. Jacques</i> <i>with mushrooms & bacon in a sherry-Romano cheese cream sauce</i>	\$26.99
<i>Pasta Primavera</i> <i>Garden vegetables sautéed in olive oil with garlic and fresh herbs,</i> <i>served over penne pasta</i>	\$20.99
<i>Chicken Rosemary</i> <i>With melted provolone cheese and a rich sherry wine-mushroom cream sauce</i>	\$22.99
<i>Chicken Cordon Bleu</i> <i>Stuffed with ham and Swiss cheese, lightly fried, finished with a mushroom-</i> <i>thyme supreme sauce</i>	\$22.99
<i>Grilled Marinated 10 oz Rib-eye Steak</i>	\$28.99
<i>Broiled Flounder</i> <i>With fresh herb butter</i>	\$22.99
<i>Flounder Stuffed with Crab Imperial</i>	\$28.99
<i>Chicken Breast</i> <i>with a bread stuffing topped with chicken velouté</i>	\$22.99
<i>Fried Jumbo Shrimp</i>	26.99
<i>Grilled-Marinated 8 oz Bistro Steak</i>	\$26.99
<i>10 oz Prime Rib, Au Jus</i>	\$28.99
<i>Broiled Scallops</i>	\$26.99
<i>Sliced Pork Prime Rib</i> <i>with a Dried Cherry-Cranberry Sauce</i>	\$26.99
<i>Grilled 12 oz Sirloin</i>	\$26.99
<i>Grilled Salmon</i> <i>With a fresh basil-olive oil-tomato concassé, roasted garlic and Kalamata olives</i>	\$24.99
<i>Grilled 10 oz New York Strip Steak</i>	\$29.99

Menu continued on next page

<i>Sliced Beef Tenderloin</i> <i>With portabella mushrooms and Gorgonzola cheese</i>	\$32.99
<i>Chicken Breast</i> <i>Stuffed with crab, spinach and mozzarella, served with pesto-Alfredo sauce</i>	\$24.99
<i>Baked Shrimp Stuffed with Crab Imperial</i>	\$29.99
<i>Broiled Eastern Shore Crab Cakes</i>	\$29.99
<i>Baked Crab Imperial</i>	\$29.99
<i>Grilled 8 oz Filet Mignon</i> <i>On a bed of exotic mushroom-roasted red pepper-sherry wine demi-glace</i>	\$36.99
<i>Baked Salmon en Croûte</i> <i>With spinach, finished with lemon hollandaise</i>	\$27.99
<i>Chicken Chesapeake</i> <i>Grilled chicken topped with Crab Imperial & hollandaise</i>	\$29.99
<i>Shrimp & Sea Scallop Scampi</i> <i>In a roasted garlic-champagne sauce, accented with fresh basil and plum tomatoes, served over linguini</i>	\$28.99
<i>Broiled 6 oz Lobster Tail</i> <i>With drawn butter</i>	\$29.99

Sides (Choose Two)

<i>Macaroni & Cheese</i>	<i>Mashed Potato</i>	<i>Baked Potato</i>	<i>Scalloped Potato</i>
<i>Lyonnaisé Potato</i>	<i>Double-Stuffed Potato</i>	<i>Croquette Potato</i>	<i>Red Bliss Potato</i>
<i>Yukon Gold Potato</i>	<i>Fingerling Potato</i>	<i>Purple Potato</i>	<i>Sweet Potato</i>
<i>Rice</i>	<i>Coleslaw</i>	<i>Vegetable Medley</i>	<i>Broccoli</i>
<i>Asparagus</i>	<i>Cauliflower</i>	<i>Snow Peas</i>	<i>Carrots</i>

Dessert (Choose One)

<i>Cheesecake</i>	<i>Cake</i>	<i>Mousse</i>	<i>Pie</i>	<i>Ice Cream</i>
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If dessert is not selected, a Fruit-Vegetable-Cheese Crudités, Crackers & Dip will be served upon your guest's arrival

All Entrées are served with:

Rolls & Butter

Coffee, Decaf, Hot Tea, Iced Tea, & Soda