



Experienced, Unique, Affordable

We have been serving folks since 1982 in various ways: restaurants, banquets, and catering of all types. In all that we have done, and continue to do, we strive for your satisfaction with our service and food.

We make your choices from scratch. Sauces, dressings, sides, and entrees are made with quality ingredients that are locally supplied when possible. Even our dinner rolls are made from scratch. This all adds up to a meal that is naturally delicious.

Below are our basic policies.

Most special requests can be handled by our experienced staff, but should be discussed in advanced.

Advanced notice is very important for planning, scheduling, and performance.

The “Sooner the Better” as the saying goes.

The final count on all events is due 7 business days prior to the event.

Final menu selections should be made 10 business days’ in advance.

We can accommodate last minute arrangements; however, there will be an additional “rush charge” of 20% for all events with less than 7 business days’ notice.

Final payment is due the date of the event with cash, check, or credit card.

All banquets are 3 hours in length. Additional hours will be charged according to the type of event.

Please contact Dawn Lewis by phone at 302-259-6870 or by email at dlewis66@dtcc.edu with the following information prior to your event:

Type of Event

Menu Choice

Date of Event

Start & End time of event

Location

Estimated Head Count

Special Dietary Restrictions

Complete billing information w/ contact person & phone number

Finally, all of us at the Lighthouse Cove will strive for a successful & stress-free event for you.

Good communication helps assure that success.

Once again, Welcome, and Thank You!

Paul & Lighthouse Cove Staff

Breakfast

BASIC BREAKFAST BUFFET

- Fresh Sliced Fruit Bowl
- Scrambled Eggs
- Homefries
- Bacon & Sausage
- Coffee, Tea, Juice & Water

****25-person minimum*

\$10 per person

***Add Our Homemade Thick Sliced French Toast*

For only \$2.00 more

GRAB & GO

- Fresh Fruit Cup
- Assorted Breakfast Wraps
(bacon & cheese, sausage & cheese, ham & cheese, veggie)
- Coffee, Tea, Juice & Water
\$8 per person

SPECIAL BREAKFAST BUFFET

- Assorted Frittatas
(veggie, bacon & cheese, sausage & cheese)
- Potato Casserole
- Yogurt w/ side of Granola
- Coffee, Tea, Juice & Water
\$10 per person

CONTINENTAL BREAKFAST

- Assorted Muffins & Danishes
- Yogurt w/ side of granola
- Coffee, Tea, Juice & Water
\$7 per person
***Add Fresh Sliced Fruit Bowl \$1.00*

THE HARDY BREAKFAST

- Cream Chip Beef w/ your choice of toast or potatoes
- Scrambled Eggs
- Coffee, Tea, Juice & Water
\$9 per person

Al La Carte

Per Person

- Bagel's w/ cream cheese \$1.50
- Fruit Skewers \$2.00
- Assorted Muffins \$2.50
- Whole Fruit \$.50
- Cereal Bars \$1.25
- Yogurt Cups \$1.50
- Coffee & Water \$2.50

LUNCH & LITE OPTIONS

Soup & House Salad

- Homemade soup (*See options below*)
- Tossed Salad- Fresh & Local Produce
(*Served w/ our homemade house dressing*)
- Homemade Rolls w/ butter
- Ice tea & Water

\$8 per person

Add assorted Sandwiches OR Wraps for \$3 more

**Vegetarian and **Vegan soups available*

Rolls & Wraps

Including choices of:

- Homemade Chicken Salad, Chicken Caesar
Turkey & Cheese, Ham & Cheese,
Southwest Turkey, Tuna Salad
- *Choice of: Pasta Salad, Coleslaw, Potato Salad
OR Garden Salad*
- Chips
- Cookies & Brownies
- Ice Tea & Water

***Vegetarian Wraps Available*

\$13 per person

Pasta Toss

- ****Tossed Salad w/ Italian Dressing**
- Small Italian Meatballs in Marinara Sauce
- *Plain Pasta w/ Marinara Sauce
- ****Tuscan Pasta w/ olive oil, fresh basil, garlic,
Pine nuts, parmesan cheese**
- Steamed Green Beans tossed in butter, garlic, S&P
- ****Fresh Baked Italian Bread w/ flavored oil**
- Ice Tea & Water

\$12.50 per person



Baja Taco Salad Bar

- Hard & Soft Taco Shells
- *Choice of:* Ground beef OR Diced Chicken
- *Toppings Include:* Sour cream, shredded cheese,
minced tomato, lettuce, Homemade Pico de Gallo, Olives,
Homemade Guacamole, Onions, Jalapenos
- Rice & Black Beans
- Ice Tea & Water

\$11 per person

Carolina Pride BBQ

- Pulled Carolina Style Pork BBQ-
vinegar based w/ little spice
- Pulled Chicken BBQ w/ Sweet Baby Ray's
- Potato Rolls
- Chips
- Ice Tea & Water

➤ *Select 3 homemade sides:*

**Potato Salad, *Macaroni Salad, *Coleslaw,
**Cucumber Salad, Baked Beans, Potato Salad,
**Quinoa Salad, Macaroni & Cheese*

\$14 per person

Boxed Lunch

- Choice of: Sandwiches OR Wraps
- Potato Chips
- Cookie
- Bottled Water—*add \$1 per person*

\$9 per person

***Add whole fruit for € .50 extra*

Soups: Add any soup to your menu for \$1.50 per person. All our soups are homemade w/ the freshest ingredients!

Chesapeake Crab, Chicken Noodle, Chicken & Rice, Vegetable Beef, Ham & Bean,
Cream of Crab, Cream of Potato, Cream of Broccoli, New England Clam Chowder, Manhattan Clam
Chowder, Potato & Cheddar, Vegetable (vegan), Italian Wedding, Tomato & Many more!

Hot Lunch & Dinner Buffet

All Meals are served with House Salad and rolls with butter, 1 Vegetable & 1 Starch

*Vegetarian Option **Vegan Option

Select 2 Entrée's

- Parmesan Crusted Tilapia OR Chicken -delicious & topped w/ a creamy parmesan sauce & baked golden
- Sliced roast beef with mushroom gravy tender beef, thick gravy
- *Stuffed Shells with marinara sauce - Marinara sauce is homemade! Yummy!
- Baked Ziti - made with our meat sauce & topped with cheese
- Meatloaf -homemade w/ ground turkey, seasonings
- Baked Chicken Quarters -well-seasoned with fresh herbs & olive oil OR get it BBQ style!
- Fried Chicken -our own recipe of crispy fried chicken **Additional \$1 per person**
- Stuffed Chicken - Choice of: Cheddar Cheese & Broccoli OR Chicken Cordon Bleu
- Pork Loin - Applewood rubbed, slow-roasted, served w/ gravy
- Salmon -Skinless & baked w/ seasoning & white wine & butter
- **Roasted Vegetable Medley - vegetables tossed in Asian seasoning and lightly roasted, topped on Quinoa

Select 1 Starch & 1 vegetable

Starch: Rice, Baked Potato, Mashed Potatoes, Mac & Cheese, Pasta Salad, Potato Salad, Roasted Red Potato chunks w/ olive oil, garlic & herbs, Sweet Potatoes

Vegetable: Broccoli, Succotash, Green Beans, Vegetable Medley, Collard Greens, Peas, Corn, Brussel Sprouts, Zucchini & Squash (Seasonal),

Select 1 Dessert

Apple Crisp

Chocolate Mousse

Cookies & Assorted Sweets

Tres Leches (Milk Cake)

Peach Cobbler

Chocolate, Vanilla OR Banana Pudding

Pretzel Salad

\$15.95
per person

- ADD Our Freshly Brewed Ice Tea & Pitchers of Water for \$1.00 more per person
- ADD Coffee, Ice Tea & Water for \$1.95 more per person



***Special Dietary Meals Available Upon Request*

Premier Dinner Options

All Dinners include: house salad, choice of 2 entrées, a vegetable, a starch, dessert & beverages

Prime Rib with Au Jus: Spice rubbed and slow-cooked. It's juicy, moist and delicious.

Pork Tenderloin: Beautifully seasoned and tender!

Chicken Chesapeake: Grilled chicken breast topped with crabmeat and hollandaise sauce.

Seafood Imperial: Full of shrimp, crab, scallops, and mild fish, in a rich cream sauce. Always a crowd pleaser!

****Roasted Vegetarian Medley: The best of the season favorites, lightly oiled and grilled over couscous.

Cedar Plank Salmon: Roasted Salmon drizzled with Hotel Butter

Grilled Salmon with Shrimp: Fresh salmon & shrimp, grilled then topped w/ Alfredo sauce. *\$2 upcharge*

Jumbo Stuffed Shrimp: Butterflied and stuffed with crab imperial *\$2 upcharge*

Select 1 Starch & 1 vegetable

Starch: Rice, Baked Potato, Mashed Potatoes, Mac & Cheese, Pasta Salad, Potato Salad, Roasted Red Potato chunks w/ olive oil, garlic & herbs, Sweet Potatoes

Vegetable: Broccoli, Succotash, Green Beans, Vegetable Medley, Collard Greens, Peas, Corn, Brussel Sprouts, Zucchini & Squash (*Seasonal*),

Select 1 Dessert

Apple Crisp

Chocolate Mousse

Cookies & Assorted Sweets

Tres Leches (*Milk Cake*)

Peach Cobbler

Chocolate, Vanilla OR Banana Pudding

Pretzel Salad

\$24 per person



Appetizer Options

Hot Appetizers

- Meatballs w/ choice of Sweet & Sour Sauce, Italian style or Swedish in a cream sauce
- Crab dip w/ our tortilla chips served in our homemade bread bowl
- Spicy boneless chicken bites w/ spiced flour & a crispy finish
- ** Stuffed Mini sweet peppers with vegetables
- Mini Pork Burritos- adobo sauce, cheddar cheese & Pico de Gallo



Cold Appetizers

- Cancun Shrimp: Medium shrimp in a fresh cilantro salsa
- **Homemade Tortilla Chips w/ our homemade guacamole & Pico de Gallo
- **Traditional tomato fresh basil bruschetta with baguette slices
- Crostini's: Choose or mix: Beef tenderloin & horseradish sauce, artichoke and crab meat, chicken & hollandaise sauce, garden cream cheese. Served on baguette slices.
- Mediterranean Homemade Hummus with Pita Chips
- **Fresh fruit tray- with a seasonal selection of fresh fruit chunks & slices
- *Fresh Vegetable tray-w/ a full array of just cut vegetables, served w/ ranch dipping sauce.
- *Cheese & Cracker Tray- great mixture of cubed cheeses: Swiss, pepper jack, American & cheddar
- Dessert Tray—freshly made cookies and other decadent treats
- Pinwheels- Assorted wraps w/ chicken salad, turkey salad, ham salad & artichoke & spinach
- House Salad Cups- freshly made tossed salad w/ veggies & topped w/ house dressing



** Vegetarian Option ** Vegan Option*

***Pick 3 items \$7 pp**

***Pick 5 items \$10 pp**

***Pick 7 items \$13 pp**

Tuscan Tray-A beautiful tray full of Fresh Mozzarella Cheese, Fresh Tomato Slices, Fresh Basil, Genoa Salami, Italian Ham, Assorted Olives, Marinated Mushrooms, Artichoke Hearts, Fresh Honey Dew Melon, Prosciutto, Roasted red & yellow peppers, Hot Cherry Peppers. *Up to 30 guests \$180, up to 50 \$300*



SNACKS

<u>SNACKS</u>	<u>SMALL</u> 12 PEOPLE	<u>MEDIUM</u> 25 PEOPLE	<u>LARGE</u> 50 PEOPLE
CUBED CHEESE & SPICY MUSTARD	\$45	\$80	\$155
FRESH SLICED FRUIT, IMPORTED & DOMESTIC CHEESES W/ CRACKERS	\$50	\$95	\$185
FRESH SLICED FRUIT BOWL	\$36	\$68	\$135
VEGGIES & DIP	\$25	\$45	\$85
HOUSE-MADE TORTILLA CHIPS W/ HOMEMADE PICO DE GALLO & GUACAMOLE	\$25	\$45	\$85
DEVEILED EGGS	\$20	\$35	\$65
HOUSE-MADE HUMMUS, VEGGIES & PITA CHIPS	\$36	\$68	\$138
SOUTHWEST RANCH DIP W/ ONION DIP, CHIPS & PRETZELS	\$20	\$35	\$65
COOKIES & BROWNIES	\$25	\$45	\$85

Additional Options

Based on per person price

- Cookies \$2.95
- Yogurt Cups \$1.50
- Fresh Sliced Fruit Bowl \$2.50
- Whole Fruit c.50
- Cereal Bars \$1.25
- Coffee OR Ice Tea \$1.95
- Chips \$1.00

