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

**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

THE HARDY BREAKFAST
• Cream Chip Beef w/ your choice of toast or potatoes
• Scrambled Eggs
• Coffee, Tea, Juice & Water
$9 per person

CONTINENTAL BREAKFAST
• Assorted Muffins & Danishes
• Yogurt w/ side of granola
• Coffee, Tea, Juice & Water
$7 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 $0.50 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

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

$15.95 per person
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 beset 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
<table>
<thead>
<tr>
<th>SNACKS</th>
<th>SMALL 12 PEOPLE</th>
<th>MEDIUM 25 PEOPLE</th>
<th>LARGE 50 PEOPLE</th>
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<tbody>
<tr>
<td>CUBED CHEESE &amp; SPICY MUSTARD</td>
<td>$45</td>
<td>$80</td>
<td>$155</td>
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<tr>
<td>FRESH SLICED FRUIT, IMPORTED &amp; DOMESTIC CHEESES W/ CRACKERS</td>
<td>$50</td>
<td>$95</td>
<td>$185</td>
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<tr>
<td>FRESH SLICED FRUIT BOWL</td>
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<td>$68</td>
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<tr>
<td>VEGGIES &amp; DIP</td>
<td>$25</td>
<td>$45</td>
<td>$85</td>
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<tr>
<td>HOUSE-MADE TORTILLA CHIPS W/ HOMEMADE PICO DE GALLO &amp; GUACAMOLE</td>
<td>$25</td>
<td>$45</td>
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<tr>
<td>DEVILED EGGS</td>
<td>$20</td>
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<tr>
<td>HOUSE-MADE HUMMUS, VEGGIES &amp; PITA CHIPS</td>
<td>$36</td>
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<td>$138</td>
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<tr>
<td>SOUTHWEST RANCH DIP W/ ONION DIP, CHIPS &amp; PRETZELS</td>
<td>$20</td>
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<tr>
<td>COOKIES &amp; BROWNIES</td>
<td>$25</td>
<td>$45</td>
<td>$85</td>
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**Additional Options**

- Cookies $2.95
- Yogurt Cups $1.50
- Fresh Sliced Fruit Bowl $2.50
- Whole Fruit  $0.50
- Cereal Bars $1.25
- Coffee OR Ice Tea $1.95
- Chips $1.00