Located in the Student Service Center @ Delaware Tech-Owens Campus Georgetown, De.

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 Dawn.Lighthousecatering@gmail.com with the following information prior to your event:
Type of Event
Menu Choice
Date of Event
Start & End time of event (food times)
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 & Catering Staff
# Breakfast

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

*25 Person Minimum

$12 per person

**Add Our French Toast sticks for only $2 more**

## SPECIAL BREAKFAST BUFFET
- Assorted Frittatas
  - (Veggie, bacon & cheese, sausage & cheese)
- Potato Casserole
- Yogurt w/ side of Granola
- Coffee, Tea, Juice & Water

$12 per person

## The GRAB & GO
- Fresh Fruit Cup
- Assorted Breakfast Wraps
  - (Bacon & cheese, sausage & cheese, veggie*Available)
- Coffee, Tea, Juice & Water

$9.50 per person

## CONTINENTAL BREAKFAST
- Assorted Muffins & Danishes
- Yogurt w/ side of Granola
- Coffee, Tea, Juice & Water

$8.50 per person

## THE HARDY BREAKFAST
- Cream Chip Beef
  - w/your choice of Biscuits OR Potatoes Scrambled Eggs
- Coffee, Tea, Juice & Water

$9 per person

## Al La Carte
**Per Person**
- Bagel's w/ cream cheese $2.00
- Fruit Skewers $2.50
- Assorted Muffins $2.75
- Whole Fruit $.75
- Cereal Bars $1.75
- Yogurt Cups $2.00
- Coffee & Water $2.75
- Bottled Water $1.25
# 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

Iced tea & Water

$10 per person

Add assorted Sandwiches OR Wraps for $4 more

*Vegetarian and **Vegan soups available

## Baja Taco Salad Bar
Hard & Soft Taco Shells

Ground beef & Diced Chicken

**Toppings include:** Sour cream, shredded cheese,
lettuce, Homemade Pico de Gallo, Onions,
Homemade Guacamole, Onions, Jalapenos

Rice & Black Beans

Iced Tea & Water

$14 per person

## Rolls & Wraps
Including choices of: **Pick 4**

Homemade Chicken Salad, Chicken Caesar
Turkey & Cheese, Ham & Cheese,
Southwest Turkey, Tuna Salad, Vegetarian

**Choice of:** Pasta Salad, Coleslaw, Potato Salad

OR Garden Salad

Chips

Cookies & Brownies

Iced Tea & Water

$14 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

Iced Tea & Water

Select 3 homemade sides.

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

$16 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,
nuts, parmesan cheese**

Steamed Green Beans *tossed in butter, garlic, S&P*

**Fresh Baked Italian Rolls**

Iced Tea & Water

$14 per person

## Boxed Lunch

**Choice of:** Sandwiches OR Wraps

Potato Chips

Cookie

Bottled Water

$11 per person

**Add whole fruit for .50 extra

**Add Pasta Salad for $2 Extra

---

**Soups:** Add any soup to your menu for $2.00 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!
All Meals are served with House Salad and rolls with butter, 1 Vegetable, 1 Starch & 1 Dessert
* 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 OR Traditional Stuffing w/ Gravy
- Pork Loin - Applewood rubbed, slow-roasted, served w/gravy
- Salmon - Skinless & baked w/ seasoning white wine & butter (Additional $2 per person)

**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 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
- Pretzel Salad
- Chocolate, Vanilla, OR Banana Fluff w/ Graham Cracker Crust & Whipped Cream

$18.00 per person

ADD Coffee our Freshly Brewed Iced Tea & Water for $2.00 more per person
Premier Dinner Options

All Meals are served with House Salad and rolls with butter, 1 Vegetable, 1 Starch & 1 Dessert
**Special Dietary Meals Available Upon Request
All Dinners include house salad, choice of 2 entrées’, a vegetable, a starch, dessert & beverages

Entrée's
Prime Rib w/ 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.

Salmon: Roasted Salmon drizzled w/ Hotel Butter

Grilled Salmon w/ Shrimp: Fresh salmon é 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 Fluff, Pretzel Salad

Starting @ $24 per person

Add Iced Tea & Water for $2 more per person
**Appetizers**

**Hot Appetizers**

- **Meatballs** w/choice of Sweet & Sour Sauce or Italian
- **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 w/ vegetables
- **Petite Crab Cakes**—Our Eastern Shore recipe that features the crab
- **Scallops Wrapped in Bacon**—Brushed w/ southwest BBQ sauce

(Counts as 2 Choices)

**Cold Appetizers**

- **Cancun Shrimp**: Medium shrimp in a fresh cilantro salsa
- **Homemade Tortilla Chips** w/homemade guacamole & Pico de gallo
- **Traditional tomato fresh basil bruschetta** w/ baguette slices
- **Assorted Bruschetta’s**: Choose or mix. Served on baguette slices
  - Beef tenderloin & horseradish sauce, artichoke & crab meat,
  - chicken & hollandaise sauce, garden cream cheese.
- **Mediterranean Homemade Hummus** w/Pita Bread
- **Fresh Fruit Tray** w/ a seasonal selection of fresh fruit chunks & slices
- **Fresh Vegetable Tray** w/ fresh veggies, served w/ Southwest Ranch
- **Cheese & Cracker Tray** great mixture of cubed cheeses: Swiss, pepper jack, American & Cheddar
- **House Salad Cups** freshly made tossed salad w/veggies & topped w/ house dressing

* Vegetarian Option ** Vegan Option
  - *Pick 3 items $9 pp
  - *Pick 5 items $12 pp
  - *Pick 7 items $15 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>
</tr>
</thead>
<tbody>
<tr>
<td>CUBED CHEESE w/ CRACKERS &amp; SPICY MUSTARD</td>
<td>$55</td>
<td>$110</td>
<td>$220</td>
</tr>
<tr>
<td>FRESH SLICED FRUIT, IMPORTED &amp; DOMESTIC CHEESES w/ CRACKERS</td>
<td>$60</td>
<td>$120</td>
<td>$240</td>
</tr>
<tr>
<td>FRESH CUT FRUIT BOWL</td>
<td>$40</td>
<td>$80</td>
<td>$160</td>
</tr>
<tr>
<td>VEGGIES &amp; DIP</td>
<td>$25</td>
<td>$50</td>
<td>$100</td>
</tr>
<tr>
<td>HOUSE-MADE TORTILLA CHIPS W/ HOMEMADE PICO DE GALLO &amp; GUACAMOLE</td>
<td>$30</td>
<td>$50</td>
<td>$100</td>
</tr>
<tr>
<td>DEVILED EGGS</td>
<td>$20</td>
<td>$40</td>
<td>$80</td>
</tr>
<tr>
<td>HOUSEMADE HUMMUS, VEGGIES &amp; SESAME CRACKERS</td>
<td>$36</td>
<td>$70</td>
<td>$140</td>
</tr>
<tr>
<td>SOUTHWEST RANCH DIP W/ ONION DIP, CHIPS &amp; PRETZELS</td>
<td>$30</td>
<td>$50</td>
<td>$100</td>
</tr>
<tr>
<td>COOKIES &amp; BROWNIES</td>
<td>$30</td>
<td>$50</td>
<td>$100</td>
</tr>
</tbody>
</table>

**Additional Options**

- Cookies $2.95
- Yogurt Cups $1.50
- Fresh Sliced Fruit Bowl $2.50
- Whole Fruit $0.75
- Cereal Bars $1.75
- Coffee OR Iced Tea $2.75
- Chips $1.00
NO FRILLS MENU
We’ll provide the food you provide the rest!
(Paper products, serving utensils, pick up & drop off)

ASSORTED COOKIES
FOR 25................. $30
FOR 50................. $55
FOR 100............... $100

CUBED CHEESE & CRACKERS
UP TO 12.............. $50
UP TO 25.............. $100
UP TO 50.............. $200

FRESH SLICED FRUIT TRAY
UP TO 12.............. $50
UP TO 25.............. $100
UP TO 50.............. $200

VEGGIES W/ RANCH DIP
UP TO 12............... $35
UP TO 25............... $50
UP TO 50............... $100

HUMMUS, VEGGIES & PITA CHIPS
UP TO 12.............. $45
UP TO 25.............. $75
UP TO 50.............. $140

ASSORTED SANDWICHES & WRAPS
FOR 20-25............. $200
FOR 40-50............. $360
FOR 80-100........... $720

BOXED LUNCHES
INCLUDES MAYO, MUSTARD & NAPKIN
CHOICE OF SANDWICHES OR WRAPS
SERVED W/ CHIPS & COOKIE... $9 PER PERSON
SERVED W/ WHOLE FRUIT...... ADD ¢50
SERVED W/ BOTTLED WATER...... ADD ¢50

PULLED PORK OR CHICKEN
SERVED W/ ROLLS
FOR 20-25............. $200
FOR 40-50............. $360
FOR 80-100........... $720

MAMA’S ITALIAN MEAL
BOWL GARDEN SALAD, ITALIAN BREAD,
CLASSIC LASAGNA OR VEGETABLE LASAGNA
SERVED W/ DRESSING, BUTTER & CHEESE
FOR 20-25............. $275
FOR 40-50............. $525
FOR 80-100........... $975

PIZZA
LARGE CHEESE......... $12
1 TOPPING............. $14
2+ TOPPINGS........... $17

BOTTLED WATER...... 35¢ per 16oz. Bottle
**Canned Sodas on Ice**
75¢ per can

**Coffee**
*(Served with sugar, creamer & stirrers)*

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per Airpot</td>
<td>$10</td>
</tr>
<tr>
<td>1 1/2 Gallon</td>
<td>$25</td>
</tr>
<tr>
<td>5 Gallon</td>
<td>$75</td>
</tr>
</tbody>
</table>

**Grab & Go**

- Yogurt, granola & sliced fruit

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>For 15</td>
<td>$95</td>
</tr>
<tr>
<td>For 25</td>
<td>$135</td>
</tr>
<tr>
<td>For 50</td>
<td>$225</td>
</tr>
<tr>
<td>For 100</td>
<td>$375</td>
</tr>
</tbody>
</table>

**Continental Combo**

- Muffins, danishes & croissants
  - Served with butter & jellies

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>For 15</td>
<td>$50</td>
</tr>
<tr>
<td>For 25</td>
<td>$85</td>
</tr>
<tr>
<td>For 50</td>
<td>$135</td>
</tr>
<tr>
<td>For 100</td>
<td>$260</td>
</tr>
</tbody>
</table>

**Basic Breakfast**

- 1/2 pan scrambled eggs, 1/2 pan homefries
- 40 pieces bacon & 40 pieces sausage
  - Served with ketchup, S&P, hot sauce & serving utensils

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>For 20-25</td>
<td>$175</td>
</tr>
<tr>
<td>Add 1/2 Pan of fresh sliced fruit</td>
<td>$35</td>
</tr>
</tbody>
</table>

**Desserts**

**Banana Dream**: 1/2 pan $20, full pan $35

**Sheet Cake**: 1/2 pan $28, full pan $48