



GENERAL INFORMATION

At the Dimmick Inn, we offer various options for your catering and private dining needs. We can host a variety of events from weddings and birthdays to bridal and baby showers. Our upstairs lounge is perfect for small private parties, business meetings & seminars.

CATERING OPTIONS

Hors D'oeuvre

A menu of small plates designed for an informal standup gathering that allows guests to socialize and circulate the room. Your menu is available as a buffet or as a passed hors d'oeuvre party

Brunch

Choose from some of our delicious brunch menu options. Perfect for bridal showers, baby showers, or a get-together with friends.

Limited Menu

A custom menu designed by you and our event specialist. This option includes an appetizer salad and guest's choice of entree. Served sit down, waitress or waiter takes everyone's order for a limited menu option. Pricing depends on menu choices.

Family Style

Best for a chic, casual and comfortable ambiance. Creates a warm inviting atmosphere where guests can help themselves to as much of each dish they please. A wonderful way to comfortably feed you guests while allowing for conversation as food is passed around the table. Pricing depends on menu choices.

BEVERAGE SERVICES

What's Included

All events include coffee, tea and soft drinks.

What's Required

For all events, alcohol must be billed on either consumption or the purchase of an alcohol package.

Consumption Bar

a tab will be run for alcoholic beverages based on consumption. The total costs of those alcoholic beverages will be added to the final bill at the end of the event.

Beer + Wine Package +25pp

includes bottled beer and house wines by the glass for 3 hours

Open Bar +55pp

Top shelf open bar. Unlimited for 2 hours.

Private Dining Policies

Deposit & General Terms of Agreement

A signed contract & minimum deposit of \$200 are required for all private events. The paid deposit will be reflected on the bill and included as part of the payment

Gratuity

All events will incur a %20 gratuity charge added to final bill, calculated before sales tax is added.

Payment

All charges will be presented at the conclusion of the event. Payments must be made by cash or credit card. Checks are not accepted. A customer service fee of 3.99% will be added to any bill paid by credit card.

Confirmation & Final Guest Count

A minimum number of guests is required 72 hours (3 days) before the event. The final headcount will be reflective of the number on the final bill. Any additional guests will be reflected on the final bill.

Decorations

Decorations are welcome with the exception of confetti, glitter, or nailing to any walls. Any damage caused to the premises before, during, or after the event will be the responsibility of the client.

Outside Beverages & Cake

We do not allow any outside beverages on premise for any type of event. The only outside dessert or cakes permitted into the Dimmick Inn MUST be from a licensed food service establishment. Any outside dessert is subject to a \$1 per guest plated service charge.

Timing of Events

All of our private events are limited to 3 hours and are required to start between the times of 12 pm-6 pm. Any extra time is subject to extra charges. During our "peak season" from Memorial Day until Labor Day, larger events are minimized. Please inquire with our event specialist if you are expecting more than 50 guests.

Cancellation

Any cancellations must be received 10 days before the event.

THE UPSTAIRS LOUNGE

The lounge offers a private bar, private bathrooms and access to our outside deck in the warmer months. It is the perfect setting for intimate parties, small business meetings, seminars or board of directors meeting. Menus are family style only. This room is available for an hourly rental fee of \$250 with a light beverage service. There is no rental fee with a menu selection and a minimum amount of guests required per menu. Please contact our event specialist for more information.

**HORS D'OEUVRE / \$37 PER PERSON/35 GUEST MINIMUM
CHOOSE 4 OPTIONS BELOW**

Asain Pot Stickers
ginger soy dipping sauce

Arancini
house-made marinara

Thai Spring Rolls
orange ginger glaze

Fried Mozzarella en Carozza
house-made marinara

Caprese Salad
fresh mozzarella, basil, evoo, balsamic drizzle

Asain Beef Sliders
caramelized onions, oriental BBQ sauce

American Chicken Sandwich
fried chicken breast, slaw, apples, spicy mayo

Chicken Cordon Bleu Bites
parmesan creme sauce

Jumbo Pretzel Bites
house-made Yuengling cheese sauce

Baja Fish Tacos
pico de gallo, chipotle aioli

Smoked Trout Crostini
horseradish sauce, pickled red onion, parsley

Roasted Cauliflower Bites
*curry yogurt dipping sauce *V**

House-Made Meatballs
whipped ricotta, house-made marinara

Bone-in Chicken Wings
mild, medium, hot, teriyaki, Thai chili, garlic parm, mango habanero, lemon pepper dry rub

Assorted Wood Fired Pizza
spicy sausage, bianca, mushroom, margherita, artichoke & prosciutto, pepperoni

ENHACMENTS

Grilled Lamb Lollipops	+13pp
Jumbo Shrimp Cocktail	+6pp
Seafood Cakes	+4pp
Bruschetta Grilled Shrimp	+6pp

**BRUNCH / \$37 PER PERSON/35 GUEST MINIMUM
CHOOSE 4 OPTIONS BELOW**

Pulled Pork Sour Dough French Toast
pulled pork, grand marnier, cinnamon, Jim Beam maple syrup

Vegetarian Frittata
asparagus, broccoli, red pepper, black beans, yellow spinach, spinach, parmesan & mozzarella cheese

Chicken & Waffle Sandwich
fried chicken breast, Belgian waffle, maple syrup, whipped butter, powdered sugar

Fresh Fruit Platter
an assortment of fresh seasonal fruits

Seafood Cake Benedict
English muffin, spinach, seafood cakes, poached eggs

Bagel Platter
cream cheese & butter. add smoked salmon +7pp

Smothered Chicken Fried Steak

Chicken Salad Platter

Caesar Salad
*add chicken +4pp
add shrimp +6pp*

Short Rib Grilled Cheese

Short Rib Hash
*topped with fried egg, maple demi-glaze
add chicken +4pp*

BEVERAGE ENHACMENTS

unlimited for 2 hours

Mimosa's <i>3 fresh juices</i>	+10pp
Sangria <i>Red, White, Seasonal Sangria</i>	+10pp
Brunch Package <i>Mimosa (one juice), Sangria (red, white or seasonal) Bloody Mary</i>	+17pp

ENHACMENTS

Steak & Eggs	+7pp
Jumbo Shrimp Cocktail	+6pp
Seafood Cakes	+4pp
Bruschetta Grilled Shrimp	+6pp

LIMITED MENU/ \$55 PER PERSON

Minimum of 20 guests

Consists of 1 appetizer, Salad, and 3 different entree choices

APPETIZERS

Please Choose 1 appetizer. Served Family Style

Fried Calamari

classic marinara

House Made Meatballs

house-made marinara, whipped ricotta

Bruschetta

garlic toast points, tomatoes, onion, Grana Padano, balsamic drizzle

Bone in Chicken Wings

choice of mild, medium, hot, teriyaki, Thai chili, BBQ, garlic parm, mango habanero, lemon pepper dry rub

Assorted Wood Fired Pizza

choose 3: Classic Margherita, Pepperoni, Portabella, Bianca, Artichoke & Prosciutto, Sausage

SALAD

Guests will have the choice of:

Caesar Salad

house-made Caesar dressing, croutons, Parmesan Reggiano, Grana Padano

House Salad

mixed greens, tomatoes, cucumber, pickled red onions, lemon vinaigrette

Entrees
Please choose 3 different Entrees
Guests choose 1

PASTAS

Rigatoni Bolognese

classic Italian meat sauce

Rigatoni Alla Vodka

Pasta Primavera

seasonal vegetables, olive oil, garlic

CHICKEN

Chicken Parmesan

fresh mozzarella, linguini, marinara

Chicken Milanese

balsamic drizzle, arugula, mixed greens, tomatoes, lemon vinaigrette, Grana Padano

Chicken Francese

lemon butter white wine sauce, linguini

VEGETARIAN/VEGAN

Couscous Salad

tomatoes, pickled red onions, raisins, mint, cucumber, artichokes, almonds, berbere seasoning, white balsamic vinaigrette

Cauliflower Steak

yogurt curry sauce, arugula, curried almonds

BEEF

Grilled Flat Iron Steak with Mushroom Sauce

baked potato, mushroom sauce

Beef Stroganoff

pappardelle, braised beef, mushroom cream sauce

FISH

Pan Seared Salmon

ginger orange glaze, coconut basmati rice, spinach grilled scallion

Fish & Chips

Yuengling beer battered haddock, tartar sauce, French fries

ENHANCEMENTS

Roasted Oysters +8pp

on the half shell, herb butter, lemon, parmesan cheese, oregonata breadcrumbs

Seafood Cakes +6pp

blend of shrimp, scallop & crab, horseradish sauce

Jumbo Shrimp Cocktail +8pp

DESSERT

Guests choose 1

Cheesecake

Peanut Butter Pie

LIMITED MENU/ \$75 PER PERSON

Minimum of 20 guests

Consists of 2 appetizers, Salad, and 3 different entree choices

APPETIZERS

Please Choose 2 appetizers. Served Family Style

Fried Artichokes

chipotle aioli

Smoked Trout Filet

horsradish sauce, olive relish, pickled red onions

Traditional Hummus

smoked paprika, extra virgin olive oil, parsley, chickpeas, assorted pita chips.

Roasted Oysters on The Half Shell

herb butter, lemon, parmesan cheese, oregonata bread crumbs

Jumbo Shrimp Cocktail

Fried Calamari

classic marinara

House-Made Meatballs

home-made marinara, whipped ricotta

Bruschetta

garlic toast points, tomatoes, onion, Parmesan cheese, balsamic drizzle

Assorted Wood Fired Pizza

choose 3: Classic Margherita, Pepperoni, Portabella, Bianca, Artichoke & Prosciutto, Sausage

SALAD

Guests will have the choice of:

Caesar Salad

house-made Caesar dressing, croutons, Parmesan Reggiano, Grana Padano

House Salad

mixed greens, tomatoes, cucumber, pickled red onions, lemon vinaigrette

Wedge Salad

iceberg lettuce, chunky bleu cheese dressing, crisp bacon, tomatoes, onion

Entrees

Please choose 3 different Entrees
Guests choose 1

PASTAS

Rigatoni Bolognese

classic Italian meat sauce

Rigatoni Alla Vodka

Pasta Primavera

seasonal vegetables, olive oil, garlic

Rigatoni Fresca

sauteed shrimp, crisp prosciutto, peas, tomatoes, pesto Grana Padano

CHICKEN

Chicken Parmesan

fresh mozzarella, linguini, marinara

Chicken Milanese

balsamic drizzle, arugula, mixed greens, tomatoes, lemon vinaigrette, Grana Padano

Chicken Francese

lemon butter white wine sauce, linguini

Chicken Saltimbocca

fried chicken breast, prosciutto, sage

Chicken Florentine

spinach, garlic cream sauce

VEGETARIAN/VEGAN

Couscous Salad

tomatoes, pickled red onions, raisins, mint, cucumber, artichokes, almonds, berbere seasoning, white balsamic vinaigrette

Cauliflower Steak

yogurt curry sauce, arugula, carried almonds

BEEF

Ny Grilled Strip Steak

baked potato, seasonal vegetable

Beef Stroganoff

pappardelle, braised beef, mushroom cream sauce

Roast Prime Rib

Braised Short Ribs

cabernet wine sauce, whipped potatoes, seasonal vegetables

FISH

Pan Seared Salmon

ginger orange glaze, coconut basmati rice, spinach grilled scallion

Fish & Chips

Yuengling beer battered haddock, tartar sauce, French fries

Roast Filet of Cod

cannellini beans, tomato, bacon, capers, rosemary, oregonata breadcrumbs, seasonal vegetable

Grilled Swordfish Steak

Israeli couscous salad, white balsamic vinaigrette, seasonal vegetable

ENHANCEMENTS

Seafood Cakes +6pp

Rack of Lamb +13pp

Grilled Filet Mignon +11pp

FAMILY STYLE/ \$65 PER PERSON

Minimum of 20 guests

Consists of 2 appetizers, Salad, and 4 different entree choices

APPETIZERS

Please Choose 2 appetizers. Served Family Style

Fried Artichokes

chipotle aioli

Smoked Trout Filet

horseradish sauce, olive relish, pickled red onions

Traditional Hummus

smoked paprika, extra virgin olive oil, parsley, chickpeas, assorted pita chips.

Roasted Oysters on The Half Shell

herb butter, lemon, parmesan cheese, oregonata bread crumbs

Jumbo Shrimp Cocktail

Fried Calamari

classic marinara

House-Made Meatballs

home-made marinara, whipped ricotta

Bruschetta

garlic toast points, tomatoes, onion, Parmesan cheese, balsamic drizzle

Assorted Wood Fired Pizza

choose 3: Classic Margherita, Pepperoni, Portabella, Bianca, Artichoke & Prosciutto, Sausage

SALAD

Choose 1

Caesar Salad

house-made Caesar dressing, croutons, Parmesan Reggiano, Grana Padano

House Salad

mixed greens, tomatoes, cucumber, pickled red onions, lemon vinaigrette

Wedge Salad

iceberg lettuce, chunky bleu cheese dressing, crisp bacon, tomatoes, onion

Entrees

Choose 4 Entrees

Served Family Style

PASTAS

Rigatoni Bolognese

classic Italian meat sauce

Rigatoni Alla Vodka

Pasta Primavera

seasonal vegetables, olive oil, garlic

Rigatoni Fresca

sauteed shrimp, crisp prosciutto, peas, tomatoes, pesto Grana Padano

CHICKEN

Chicken Parmesan

fresh mozzarella, linguini, marinara

Chicken Milanese

balsamic drizzle, arugula, mixed greens, tomatoes, lemon vinaigrette, Grana Padano

Chicken Francese

lemon butter white wine sauce, linguini

Chicken Saltimbocca

fried chicken breast, prosciutto, sage

Chicken Florentine

spinach, garlic cream sauce

VEGETARIAN/VEGAN

Couscous Salad

tomatoes, pickled red onions, raisins, mint, cucumber, artichokes, almonds, berbere seasoning, white balsamic vinaigrette

Cauliflower Steak

yogurt curry sauce, arugula, curried almonds

BEEF

Grilled Flat Iron Steak with Mushroom Sauce

baked potato, mushroom sauce

Braised Short Ribs

cabernet wine sauce, whipped potatoes, seasonal vegetables

FISH

Pan Seared Salmon

ginger orange glaze, coconut basmati rice, spinach grilled scallion

Swordfish Kebobs

Roast Filet of Cod

cannellini beans, tomato, bacon, capers, rosemary, oregonata breadcrumbs, seasonal vegetable

ENHANCEMENTS

Seafood Cakes +6pp

Rack of Lamb +13pp

Grilled Filet Mignon +11pp

DESSERT

Assorted Pastries

FAMILY STYLE/ \$85 PER PERSON

Minimum of 20 guests

Consists of 3 appetizers, Salad, and 4 different entree choices

APPETIZERS

Please Choose 3 appetizers. Served Family Style

Fried Artichokes

chipotle aioli

Smoked Trout Filet

horseradish sauce, olive relish, pickled red onions

Traditional Hummus

smoked paprika, extra virgin olive oil, parsley, chickpeas, assorted pita chips.

Roasted Oysters on The Half Shell

herb butter, lemon, parmesan cheese, oregonata bread crumbs

Jumbo Shrimp Cocktail

Fried Calamari

classic marinara

House-Made Meatballs

home-made marinara, whipped ricotta

Bruschetta

garlic toast points, tomatoes, onion, Parmesan cheese, balsamic drizzle

Assorted Wood Fired Pizza

choose 3: Classic Margherita, Pepperoni, Portabella, Bianca, Artichoke & Prosciutto, Sausage

SALAD

Choose 1

Caesar Salad

house-made Caesar dressing, croutons, Parmesan Reggiano, Grana Padano

House Salad

mixed greens, tomatoes, cucumber, pickled red onions, lemon vinaigrette

Wedge Salad

iceberg lettuce, chunky bleu cheese dressing, crisp bacon, tomatoes, onion

Entrees Choose 4 Entrees Served Family Style

PASTAS

Rigatoni Bolognese

classic Italian meat sauce

Rigatoni Alla Vodka

Pasta Primavera

seasonal vegetables, olive oil, garlic

Rigatoni Fresca

sauteed shrimp, crisp prosciutto, peas, tomatoes, pesto Grana Padano

BEEF & DUCK

Grilled Filet Mignon with Mushroom Sauce

baked potato, mushroom sauce

Braised Short Ribs

cabernet wine sauce, whipped potatoes, seasonal vegetables

Veal Osso Bucco

braised veal

Roast Rack of Lamb

Pan Seared Sliced Duck Breast

CHICKEN

Chicken Parmesan

fresh mozzarella, linguini, marinara

Chicken Milanese

balsamic drizzle, arugula, mixed greens, tomatoes, lemon vinaigrette, Grana Padano

Chicken Francese

lemon butter white wine sauce, linguini

Chicken Saltimbocca

fried chicken breast, prosciutto, sage

Chicken Florentine

spinach, garlic cream sauce

Braised Chicken Tagine

FISH

Pan Seared Salmon

ginger orange glaze, coconut basmati rice, spinach grilled scallion

Swordfish Kebobs

Roast Filet of Cod

cannellini beans, tomato, bacon, capers, rosemary, oregonata breadcrumbs, seasonal vegetable

Bouillabaisse

traditional French soup, variety of fish & shellfish

VEGETARIAN/VEGAN

Couscous Salad

tomatoes, pickled red onions, raisins, mint, cucumber, artichokes, almonds, berbere seasoning, white balsamic vinaigrette

Cauliflower Steak

yogurt curry sauce, arugula, curried almonds