SPRINGPOINT
SENIOR LIVING

The Moorings at Lewes

CATERING GUIDE

Thank you for considering The Moorings at Lewes for your event!

Enclosed you will find our community guidelines and other information to help you plan your event. For questions or to schedule a visit, please contact:

Pam Barnette
Director of Dining Services
302-644-6378
pbarnette@springpointsl.org
Or
Tim Wegemer
Catering & Bistro Manager
302-644-6384
twegemer@springpointsl.org

We look forward to helping you create a successful event

THE MOORINGS AT LEWES

CATERING SERVICES GUIDELINES

1. Requested dates will be held for up to two (2) weeks. Within that time, a deposit of 20% and signed contract are required to secure the event date. Deposits are NON-REFUNDABLE; however, the deposit may be applied towards a rescheduled event with one week notice. Deposits are deducted from the final bill.

2. Payment is required in full the day of the event unless other arrangements have been made. Acceptable forms of payment are check or cash.

3. Menu selections must be made two (2) weeks in advance, and a final guaranteed count must be given 48 hours prior to the event. Final billing will be based, at a minimum, on the guaranteed count; however, it will be based on the total number of attendees should that number exceed the guaranteed count. The event sponsor will be responsible for 100% of the charge for the final count.

4. Some menu items may be changed based on market cost. Menus are not limited to samples provided; special menus may be developed.

5. The Moorings at Lewes does not allow outside caterers or alcohol.

6. The Moorings at Lewes Catering prepares the food items for your event based on the renters established time for service. The Moorings at Lewes Catering is not responsible for food that has been delayed by the renter from the agreed time.

7. Unforeseeable circumstances: In such circumstances, whichever party is unable to perform its obligations must provide notice to the other party as promptly and as reasonably as possible following the onset of such circumstances. In the event of a force of nature, neither The Moorings at Lewes nor the renter will be held responsible.

_____	_____	_____	_____
Responsible Individual	Date	Dining Services Director	Date

The Moorings at Lewes

APPETIZERS

Homemade Bruschetta with Crostini	*Serves 10* *$15.95*
Buttery Soft Baked Brie Cheese with a Sweet Fruit Filling Wrapped in Flaky Phyllo Dough	*Serves 10* *$22.00*
Warm Crab Dip Served with Assorted Crackers	*Serves 10* *$35.00*
Crispy Vegetarian Spring Rolls Accompanied by Sweet and Sour Sauce	*$15.95 a dozen*
Jumbo Shrimp Served with Zesty Cocktail Sauce	*$18.00 a dozen*
Sea Scallops Wrapped in Crispy Bacon	*$24.00 a dozen*
Smoked Salmon Canapés with Fresh Dill	*$15.00 a dozen*
Assorted Mini Quiche	*$15.50 a dozen*
"Pigs in a Blanket" Served with Mustard Sauce	*$12.00 a dozen*

All Items Based on Availability

The Moorings at Lewes

The Moorings at Lewes

SERVED LUNCHEON

All Luncheons Include Soup or Salad, Entrée, Starch, Vegetable, Warm Rolls and Butter, Dessert, Coffee, Tea and Iced Tea with Lemon

First Course

Choice of The Moorings House Salad or Soup Du Jour

Entrées with Choice of 1 Vegetable and 1 Starch

Crab Cake Sandwich

All Lump Crabmeat, Prepared Eastern Shore Style Served with Lettuce, Tomato and Aioli

$13.95

Stuffed Chicken Breast

Baked Chicken breast stuffed with seasoned spinach and feta cheese

$13.95

Grilled Flank Steak over Mixed Greens

Marinated and grilled flank steak served over mixed greens

$13.95

Chicken Pasta Primavera

Pasta Tossed with Chicken and Fresh Vegetables in a Light Cream Sauce

$10.95

Bistro Burger

Grilled Hamburger Topped with Crisp Bacon, Sautéed Onions and Creamy Brie Cheese

$10.95

Classic Chef Salad

Julienned ham, turkey, and Swiss cheese served over Iceberg and leaf lettuce with tomato wedges, sliced cucumbers and boiled eggs

$10.95

All prices listed are "per person".
Guests May Be Offered a Choice of Two Entrees; a pre-order must be made in advance.
All Items Based on Availability

The Moorings at Lewes

SERVED DINNER

All Dinners Include Soup, Salad, Entrée, Starch, Vegetable, Warm Rolls and Butter, Dessert, Coffee, Hot Tea and Iced Tea with Lemon

Soup

Soup Du Jour or Specialty Soup

Salad

Salad Du Jour or Moorings House Salad

Entrées

Chicken Cordon Bleu A Boneless Breast Stuffed with Smoked Ham and Swiss cheese	$13.75
Chicken Piccata A Boneless Breast, Sautéed with Lemon, Butter and Capers	$12.50
Chicken Pasta Primavera	$13.50
Oven Roasted Turkey Fresh Roasted Turkey, Served with Bread Stuffing, Gravy and Cranberry Sauce	$13.50
Bone in Pork Chop with Creamy Mushroom Sauce	$13.00
Prime Rib of Beef Slow Roasted and Seasoned to Perfection	$14.50
Beef Wellington Individual Filet Mignon, Topped with Mushroom Duxelle, and Baked in Puff Pastry	$19.95
Broiled Seafood Platter Sea Scallops, Shrimp and Flounder Fillet Broiled in Lemon Butter	$18.50
Backfin Crab Cakes All Lump Crabmeat, Prepared Eastern Shore Style Drizzled with Citrus Aioli	$18.50
Poached Salmon Atlantic Salmon, Poached and Topped with Dill Sauce	$14.00
Flounder Imperial Stuffed with Crab Meat, Baked to Perfection, Topped with Hollandaise Sauce	$17.50

Dessert

Choice of Chef's or Specialty Dessert

All prices listed are "per person".
Guests May Be Offered a Choice of Two Entrees.
A Pre-Order Must Be Made in Advance.

All Items Based on Availability

The Moorings at Lewes

ACCOMPANIMENTS

Choose from these Accompaniments to complete your Luncheon or Dinner Menu

Specialty Soups

(Available for an additional $1.00 per person)

Tomato Basil
Bisque
Cream of Crab
Minestrone
Broccoli & Cheese
Home-style Pea Soup

Vegetables

Steamed Broccoli
Peas and Pearl Onions
Glazed Baby Carrots
Green Bean Almandine
Roasted Asparagus

Starches

Herb Roasted Fingerling Potatoes
White Cheddar Mac & Cheese
Rice Pilaf
Red skin Garlic Mashed Potatoes

Chef Desserts

Apple Cinnamon Cake
Boston cream pie
Carrot Cake
Blueberry Crunch Pie
Lemon Bars

Specialty Desserts

(Available for an additional $2.00 per person)

*Mini chocolate Bundt cake
* Gourmet Cheesecake
*Smith Island Cake

*All Items Based on Availability

Party Platters

All trays feed 16-20 people on average

Platters

The Moorings Deli Tray – 3 meats/2 cheeses/olives/rolls *Pick from, ham, turkey, roast beef, yellow/white American or Swiss*	*$40.00*
Fresh Fruit Platter – melons, grapes, pineapple, strawberries and fruit dip	*$40.00*
Bistro Garden Platter – fresh broccoli, cauliflower, baby carrots, celery sticks *Sliced cucumbers, julienne peppers, grape tomatoes and Ranch Dip*	*$30.00*
Cheese Mania Platter- Swiss, Muenster, pepper jack, and sharp cheddar cheese *cubes, with red and green grapes centered by a Sharp cheddar cheese ball.*	*$40.00*
"Finger Lickin" Good Platter – A mound of mild wings and spicy wings for *those that want a little kick. Served with choice of ranch or bleu cheese*	*$50.00*
A "Taste of Italian "Platter – sliced hard salami, Genoa salami, Pepperoni, *and provolone cheese, centered with olives and nuts.*	*$45.00*
Signature Slider Platter – Choice of chicken or tuna salad, (or both) served on *Mini slider rolls with pickles and sliced tomatoes in the center*	*$35.00*
Boathouse Steamed Shrimp Platter- 41-50 shrimp steamed to perfection *and served with cocktail sauce*	*$50.00*
Pastry Platter – tray includes mini muffins, mini bagels, and mini puff pastries	*$20.00*
Assorted Cookie Tray- an arrangement of chocolate chip, oatmeal raisin, *and white chocolate macadamia nut cookies*	*$15.00*