



THE
COTTAGE
CAFE
Restaurant & Pub

DINNER BANQUET MENU

*Our friendly and attentive staff will make you feel right at home.
All options include oven-fresh coconut muffins, corn muffins,
and orange-cranberry muffins. Your choice of unlimited coffee, soda,
hot or iced tea is also included in the option prices.*

Choose any 3 items — 20 Guest Minimum

All dinner banquet options come with a baked potato and a side of broccoli unless otherwise noted.



32.00 PER PERSON

Choice of mixed greens or caesar salad included

Stuffed Flounder

Seasoned and broiled twin flounder fillets stuffed with a crab cake and topped with imperial sauce.

Prime Rib King Cut

Our popular choice prime rib with rosemary au jus.

Parmesan Sirloin and Shrimp

Choice sirloin steak grilled to medium-rare and topped with shrimp and a garlic parmesan sauce.

Lump Crab Cakes

Two of our fabulous 5 oz. crab cakes.

Twin 5 oz. Lobster Tails

Lightly seasoned broiled lobster tails served with drawn butter.

Smoked BBQ Bacon Salmon

House-smoked salmon topped with barbeque sauce and bacon.

Fillet Mignon

8 oz bacon-wrapped filet seasoned and seared to medium rare, then topped with an herbed compound butter.

Stuffed Scallops

Cottage crab cake surrounded by dayboat scallops served over spinach and topped with imperial sauce.

Crab Cake Abella

A large portabella mushroom cap stuffed with creamed spinach, a lump crab cake, and topped with rich imperial sauce.



27.00 PER PERSON

Pesto or Key West Salmon

Fresh grilled salmon prepared with your choice of pesto sauce or Key West seasoning (lemon, basil, thyme).

Single Crab Cake

Our fabulous crabcake.

Stuffed Shrimp

Shrimp and mini crabcake over spinach topped with imperial sauce.

Chicken Chesapeake

Marinated grilled chicken topped with crab imperial and cheddar jack cheese.

Full Rack BBQ Ribs

Slow-cooked, falling-off-the-bone ribs covered in our Jack Daniels BBQ sauce.

Chickabella

Portobello mushroom stuffed with spinach, grilled chicken, and cheddar jack cheese topped with imperial sauce.

Ribeye Steak

Hand-cut ribeye steak marinated in rosemary and garlic, then seared and topped with herbed compound butter.

Spicy Shrimp Scampi

Plump and juicy shrimp sautéed in a spicy and creamy scampi sauce and tossed with penne pasta.

Served with scampi bread instead of potato and broccoli.

23.00 PER PERSON

Chicken Cordon Bleu

Chicken cutlet rolled with ham and Swiss, then lightly breaded and baked.

Jerk Chicken

Grilled jerk-marinated chicken breast.

Southwest BBQ Chicken

Grilled marinated chicken breast topped with bacon, cheddar jack cheese, and housemade Jack Daniels BBQ sauce.

Sirloin Steak

Seasoned and grilled sirloin cooked to medium-rare. Topped with house made onion rings.

Vegetable Lasagna

Layered fresh pasta sheets with spinach, marinara, squash, zucchini, ricotta and mozzarella cheeses.

Served with scampi bread instead of baked potato and broccoli.

London Broil

Marinated and thinly sliced medium rare flank steak, served atop garlic mashers and finished with a rich mushroom gravy.

Portabello Parmesan Pasta

Fried portabello mushroom cap topped with marinara, mozzarella, and parmesan cheese served over penne pasta.

Served with scampi bread instead of baked potato and broccoli.

Bacon-Wrapped Shrimp

Large Prawns wrapped in hickory-smoked bacon, basted with Jack Daniels BBQ sauce, and char-grilled to perfection.

Key West Flounder

Twin 4 oz. filets broiled with butter and Key West seasoning.



21.00 PER PERSON

Chicken Parmesan

Breaded chicken breast topped with marinara, mozzarella and parmesan cheese. Served over spaghetti marinara with scampi bread instead of potato and broccoli.

½ Roast Chicken

Herb-rubbed oven roasted chicken.

Meatloaf

Meatloaf like mama used to make topped with a tomato glaze.

Broiled Cod

Lightly seasoned with lemon pepper and paprika.

Pot Roast

Our famous slow cooked pot roast with carrots and onions.

Cobb Salad

Mixed greens topped with seasoned chicken, hardboiled egg, grape tomato, chopped bacon, bleu cheese crumbles, and sliced avocado served with choice of dressing (no potato or broccoli).

Key West Scallop Salad

Key West seasoned broiled scallops on top of chopped romaine with pineapple, mango, grape tomatoes and pineapple vinaigrette. Finished withgrated coconut (no potato or broccoli).

½ Rack BBQ Ribs

Slow-cooked, falling-off-the-bone ribs covered in our Jack Daniels BBQ sauce.



Additions to make your meal even more delicious...



Salad Choice

Caesar salad or mixed greens salad \$3 per person



Cups of Soup

Maryland Style Crab \$5 per person

Cream of Crab \$5 per person

Blushing Crab \$5 per person



Just Desserts

Homemade Warm Cobbler – \$5 per person

Choice of blueberry, mixed berry, strawberry

Make it A la mode instead \$6 per person

Baked Warm Apple Crisp with whipped cream \$5 per person

A la mode instead \$6 per person

Mini Strawberry or Chocolate Mousse– \$3 per person

House made topped with whipped cream and served in 2oz plastic shot glass

Delicious Rice Pudding – Topped with whipped cream and cinnamon \$5 per person

Golden Homemade Carrot Cake – With walnuts and pineapple \$7 per person

Ice Cream Sundae – Choose chocolate or raspberry topping \$5 per person



The Cottage Cafe offers a full bar for your pleasure. We stock a wide range of wine, beer and Liquor. Let us know if you would like us to offer drinks from the bar with your compliments. We can limit what is offered anywhere from beer and wine up to full bar.

We can also handle drinks from the bar on a cash bar basis.



A 20% gratuity will be added to all food and drink charges.

THE COTTAGE CAFE 

33034 Coastal Highway • Bethany Beach, DE 19930

P: (302) 537-7700 • F: (302) 537-7600 • ccadmin@cottagecafe.com • cottagecafe.com