



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.

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### 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** 

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