



THE LIGHTHOUSE COVE BUFFET

WEDDING PACKAGE

FOUR HOUR OPEN BAR

CUSTOM SIGNATURE COCKTAIL

CHAMPAGNE TOAST

TWO STATIONARY HORS D'OEUVRES

GOURMET COFFEE STATION

WHITE LINEN FLOOR LENGTH, OVERLAY & NAPKINS

WEDDING NIGHT ACCOMMODATIONS FOR THE
WEDDING COUPLE AT THE HYATT PLACE DEWEY BEACH

COMPLIMENTARY MENU TASTING FOR TWO

Lighthouse Cove Catering
1301 Coastal Highway
Dewey Beach, DE 19971
P 302-864-9100
F 302-864-9101
www.LighthouseCoveDeweyBeach.com



YOUR EVENT BEGINS.....

FOUR HOUR OPEN BAR

Spirits: Svedka Vodka, Flavored Selections; Citron, Clementine, Raspberry Canadian Club Whiskey, Cutty Sark Scotch, Tanqueray Gin, Sauza Tequila, Jim Beam Bourbon, Seagram's 7, Bacardi Rum, Captain Morgan Spiced Rum, Peach Schnapps and Coffee Liqueur

House Wines: Cabernet Sauvignon and Chardonnay, White Zinfandel, Pinot Noir, and Pinot Grigio

House Beers: Budweiser, Bud Light, Michelob Ultra, Corona, and Yuengling

Signature Drink Crafted in Your Wedding Theme Butler During Cocktail Hour

COCKTAIL RECEPTION

DISPLAY (Please Select Two)

Individual Vegetable Crudites with Tarragon Ranch

Domestic and Imported Cheeses, Crackers and Baguettes

Assorted Fruit Skewers with Yogurt Dipping Sauce (Seasonal)

Antipasti Display; Italian Meats, Cheese, Marinated Peppers, Grilled Vegetables, and Olives

Warm Crab & Artichoke Dip with Assorted Breads

Raw Bar

To include Jumbo Shrimp, Marinated Garlic Little Neck Clams, Mussels & Raw Oysters

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Buffet Reception

Salads (Please Select Two)

Fresh, Crisp Seasonal Greens with choice of Dressing

Traditional Caesar Salad with Garlic Croutons

Pepperoni & Cavatelle Pasta Salad

Grilled Vegetable Display with Basil Aioli

Marinated Kennett Square Mushrooms & Artichoke Salad

Feta Cheese, Cucumbers with Sour Cream & Dill

Entrées (Please Select Three)

Seafood Bolognese with Scallops, Shrimp and Crab

Lemon Chicken Breast sautéed with Artichoke Hearts, Onions and Olives with a White Wine, Lemon and Cilantro Reduction

European Chicken Breast Marsala with a Mushroom Demi Glace

Sautéed Chicken with Lump Crabmeat, Toasted Almonds and Béarnaise Sauce

Sliced Baron of Beef with Oven Poached Tomatoes, Pearl Onions in a Horseradish Brown Sauce

Sugar Spiced Rockfish with Dijon Mustard and Spinach Cream Sauce

Toasted Three Cheese Ravioli with a Wild Mushroom Ragout

Crab Cakes are available for an additional

****Can offer 2 Entrees Plus a Carving Station:**

Roast Baron of Beef, Honey Glazed Ham, Pork Tenderloin or Turkey Breast

All Stations served with appropriate accompaniments

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Accompaniments

All Buffets served with Chef's choice of seasonal vegetable and starch, baked rolls and butter

Gourmet Coffee Service

A Gourmet Coffee Station will be available featuring Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange and Lemon Rinds; Assorted Flavored tea

Desserts

Assortment of miniature desserts and fresh fruit display

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