

## “Great Food at Gala Event!”

Reviewed October 11, 2015

Chef Mark Salter and the staff at The Robert Morris Inn prepared and served a truly memorable meal at the recent Oxford Community Center annual gala dinner and dance. We started with a fresh green salad, well seasoned. The main course was beef, which was tender and served attractively on an Autumn mash of mixed vegetables. Delicious! We finished with dessert and coffee. I appreciated the friendly, efficient and well-coordinated service throughout the evening. Well done, Mark.

Visited October 2015

Value

Service  
Food

## “Group Dinner”

Reviewed October 9, 2015

I had the task of organizing a dinner for 82 people. Guests from England, Australia, New Zealand, Germany, Canada and the US. We planned a menu, where each guest had a choice of Appetizer, Entree and Dessert. Not only was the menu executed with skill, the plate presentation for all courses was beautiful, it tasted delicious, all guests at each table were served together and the wine selection met everyone's taste. We recommend this restaurant for a group or individual.

Visited October 2015

Value

Service  
Food

## “Wedding Weekend”

Reviewed October 3, 2015

We recently had the great fortune to have Chef Mark Salter cater both our rehearsal dinner and wedding reception at Brittlend Estates in Chestertown. Knowing Mark's extraordinary pedigree, we felt honored to have him and his crew. How many couples have a world-renowned chef who has cooked for queens, dignitaries and celebrities? Our guests were beyond impressed and are still raving about the food!

From planning to execution, everything was flawless due to Mark's experience, professionalism, calm demeanor and attention to detail. And the food - perfection!

Chef's bluefish pate is out of this world - a canapé not to be missed! As for dinner, my hard-to-please husband, who is a regular at high-end steak houses, rated his beef as the best he's eaten. The corn-crust local rockfish also was melt-in-your-mouth delicious, served simply with batons of fresh seasonal vegetables.

If you're a couple looking for that WOW factor, I highly recommend hiring Chef for your event. Working with him is a pleasure and you won't stress or worry with Mark at the helm. We really cannot offer enough accolades and are so grateful he made our weekend so magnificent!

Visited September 2015

Value

Service  
Food

## “Mark Salter's gift to you at The Robert Morris Inn... years off your life for living!”

Reviewed October 2, 2015

Do you want to experience an extraordinary evening with 15 of your best friends -- plus you -- makes 16? There are three chef-related secrets in Talbot County, Maryland. Chef Mark Salter is one. Not only will he plan with you a mouth-watering "local" Eastern Shore menu, he can offer you a special room that allows your group to be together at one table. He is charming and sincere. Whatever you want, in his way he makes it perfect and yours.... His culinary talents are inspired globally, and wholly refined... each ingredient specifically chosen and staged with knowledge only experience reveals. He will delight your guests, and you. His team at The Robert Morris Inn, is also very talented, and has a special way of making what needs to happen, happen. Viola! A night, an experience in time, life so precious, to remember, in Oxford, Maryland, a special place in a quiet part of the world.

Visited August 2015

Value

Service  
Food