

Group Dining Menu



Hilton

WILMINGTON/CHRISTIANA

MktK&B

MARKET KITCHEN & BAR



GROUP DINING ORDERING INFORMATION

Please call the Sales & Catering Office at the Christiana Hilton at 302-631-1542 to reserve your private room. This menu is available only when prearranged and can accommodate a maximum of 20 people. For your convenience, all attendees will make their menu selections the day of the event. 23% administrative fee will be added to all parties.

LUNCH

TWO COURSES, \$24 OR THREE COURSES, \$29

FIRST COURSE

HOT POTATO CHIPS

w/ Dogfish Head fondue & crumbled bleu cheese

CRISPY BRUSSELS SPROUTS

tossed w/ parmesan cheese & truffle salt

SHE CRAB BISQUE

ROASTED TOMATO BISQUE

SECOND COURSE

CRAB CAKE SANDWICH

signature crab cake topped w/ lettuce, tomato, power veggie slaw, served on a toasted brioche roll, w/ housemade seasoned chips

18-HOUR BBQ BRISKET SANDWICH

BBQ brisket, apple veggie slaw, pepper jack cheese, served on a pretzel roll, w/ housemade seasoned chips

GRILLED LEMON THYME CHICKEN SALAD

grilled chicken, baby greens, vanilla & cranberry cashews, red onion, raspberries, crumbled goat cheese, lemon dijon vinaigrette

HOMEMADE BBQ VEGGIE BURGER

quinoa, spinach, black bean, cannellini bean, & shredded cheddar-made patty, topped w/ roasted heirloom tomatoes, lettuce, white BBQ sauce, served on a toasted brioche roll, w/ housemade seasoned chips

THIRD COURSE

SIGNATURE CINNAMON SUGAR BEIGNET

served w/ local Stag Run Farm honey from & Woodside Farm Creamery salted caramel ice cream

CHOCOLATE TORTE

flourless, w/ Woodside Farm Creamery cherry vanilla ice cream, fresh berries

COOKIES & CREAM CAKE

two layers of fudge cake filled w/ cookies & cream mousse, vanilla butter cream icing, topped w/ mini Oreo cookies

BEVERAGES \$3

Coke, Diet Coke, Sprite, Gingerale, Fanta Orange, Dr. Pepper, Powerade Fruit Punch, Barq's Root Beer

DINNER

TWO COURSES, \$38 OR THREE COURSES, \$46

FIRST COURSE

GASTRO SALAD

roasted peppers, heirloom tomatoes, red onion, corn, toasted sunflower seeds & herb focaccia croutons, herb ranch dressing

CAESAR SALAD

crisp romaine, shaved parmesan, housemade croutons, traditional Caesar dressing

SHE CRAB BISQUE

ROASTED TOMATO BISQUE

SECOND COURSE

CRAB CAKES

two crab cakes, old bay mac & cheese, roasted heirloom tomatoes

LEMON THYME CHICKEN

creamy herb polenta w/ broccolini, roasted heirloom tomatoes & peppers, lemon thyme chicken breast, balsamic glaze

*FLAT IRON STEAK

w/ a Kennett Square mushroom demi, grilled asparagus, horseradish cauliflower mashed potatoes

GRILLED CITRUS GLAZED SALMON

w/ assorted heirloom tomatoes & apple cranberry couscous creamy

VEGGIE HAVEN

herb polenta w/ broccolini, roasted heirloom tomatoes & peppers, balsamic glaze

THIRD COURSE

SIGNATURE CINNAMON SUGAR BEIGNET

served w/ local Stag Run Farm honey from & Woodside Farm Creamery salted caramel ice cream

CHOCOLATE TORTE

flourless, w/ Woodside Farm Creamery cherry vanilla ice cream, fresh berries

COOKIES & CREAM CAKE

two layers of fudge cake filled w/ cookies & cream mousse, vanilla butter cream icing, topped w/ mini Oreo cookies

Please let your server know if you have severe allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk on contracting Foodborne Illness, especially if you have certain medical conditions.

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