

# BREAKFAST

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## CONTINENTAL |

Orange, apple and cranberry juices, fresh fruit and berry display, yogurt, assorted cereals, freshly baked muffins, fruit Danish and bagels, butter, fruit preserves, honey and cream cheese, coffee, decaffeinated coffee, and assorted hot teas

## SERVED BREAKFASTS

Plated breakfasts include bakery fresh muffins, freshly brewed coffee, assorted hot teas, and orange juice.

## AMERICA'S FAVORITE |

Fresh scrambled eggs, choice of crisp bacon or maple sausage, home-fried breakfast potatoes & country buttermilk biscuits

## OFF THE GRILLE |

Certified Angus petite filet mignon, fresh scrambled eggs, home-fried breakfast potatoes, and country buttermilk biscuits

## FROM THE GRIDDLE |

Cinnamon French toast or pancakes, choice of bacon or maple sausage with warm maple syrup and butter

## BREAKFAST BUFFETS

(Minimum of 20 Guaranteed)

Buffets include freshly brewed coffee, assorted hot teas, milk, and assorted fruit juices.

## THE WINTERTHUR |

Fresh fruit display, assorted cereals, toasted granola, freshly baked muffins, fruit Danish, country buttermilk biscuits, bagels, scrambled eggs, crisp bacon, maple sausage, home-fried breakfast potatoes, and French toast with maple syrup

## THE BRANDYWINE VALLEY |

Fresh fruit display, assorted cereals, toasted granola, freshly baked muffins, fruit Danish, bagels, scrambled eggs, crisp bacon, maple sausage, home-fried breakfast potatoes, waffle sticks, country biscuits and cream chipped beef

## THE ESTATE HEALTHY CHOICE |

Fresh sliced seasonal fruit and berries, assorted Kashi cereals, toasted granola, cottage cheese, organic soy milk, whole grain fruit and nut muffins, Quaker oatmeal, and breakfast smoothie shooters

## BREAKFAST ENHANCEMENTS

Omelet station\* | Waffle station\* | Lox and bagels  
Cheese blintzes with fruit compote | Apple or blueberry stuffed pancakes  
Eggs benedict | Spinach, sundried tomato and goat cheese quiche

\*Subject to \$100.00 attendant fee per station

All prices are per person.

# BRUNCH



Includes freshly brewed coffee, assorted hot teas, milk & assorted fruit juices  
Minimum of 30 people.

## THE CHRISTIANA BRUNCH |

### COLD ITEMS

Freshly baked muffins, fruit Danish  
Fresh fruit display & berry display  
Tossed iceberg and field green mix with tomatoes, cucumbers, julienne carrots with assorted dressings

### BREAKFAST ITEMS

Fresh scrambled eggs, crisp bacon, maple sausage, French toast and breakfast potatoes  
Please select one | Cheese blintzes with fruit compote OR pancakes with fruit compote

### LUNCH ENTREES | please select two

Herb baked boneless chicken with a bourbon cream demi-glace  
Grilled chicken breast with Carolina Golden BBQ sauce with frizzled leeks  
Mediterranean chicken with feta cheese, tomato, Kalamata olives in a lemon caper sauce  
Chicken cacciatore with baby tomatoes, potatoes, mushrooms and crispy salami in a pinot sauce  
Seared Atlantic salmon with tomato basil relish  
Poached salmon with chive and lobster cream sauce  
Sugar spiced rockfish with Dijon mustard and spinach sauce  
Sliced roasted beef in au jus with crispy onions  
Beef tips burgundy served with egg noodles  
Caribbean pork loin with sweet and sour sauce  
Mushroom ravioli with a mushroom Marsala sauce  
Homemade meat lasagna with Reggiano parmesan cheese  
Seasonal vegetable lasagna with Reggiano parmesan cheese  
Breaded cheese ravioli with roasted garlic and basil marinara  
Penne pasta with vodka sauce  
Penne pasta with chicken, sun-dried tomatoes, broccoli with light Alfredo sauce  
Served with chef's choice of starch

### DESSERT

Assorted mini pastries

### BREAKFAST ENHANCEMENTS

Omelet station\* | Waffle station\* | Lox and bagels  
Eggs benedict | Spinach, sun-dried tomato and goat cheese frittata

### CARVING STATION\* | please select one

Whole tom turkey with cranberry chutney  
Honey glazed ham with country and spicy mustards  
Oven roasted baron of beef with horseradish cream sauce

\*Subject to a \$100.00 attendant fee per station

# BREAKS

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## COFFEE BREAK |

Coffee, decaffeinated coffee & assorted hot teas with biscotti  
(add cold brew coffee for an additional \$3 per person)

## SOFT DRINKS & BOTTLED WATER |

Assorted soft drinks and bottled water

## COLD BREW COFFEE BAR|

Cold brew coffee with a smooth, bold flavor. Sauces to include chocolate and caramel, syrups to include salted caramel, vanilla cinnamon, and simple sugar

## COFFEE PLUS |

Assorted soft drinks and bottled water, Coffee, decaffeinated coffee, iced and assorted hot teas with biscotti  
(add cold brew coffee for an additional \$3 per person)

## SWEET TREATS |

Assorted cookies, blondie, and brownies, milk chocolate peanut butter balls, milk chocolate pretzels, coffee, decaffeinated coffee, assorted hot teas, soft drinks, iced tea, and bottled water

## BAKERY BREAK |

Assorted cake pops, mini cannoli, lemon bars, macaroons, coffee, decaffeinated coffee, assorted hot teas, soft drinks, iced tea, and bottled water

## ICE CREAM SUNDAE BAR |

Make your own sundaes: Vanilla and chocolate ice cream with nuts, flaked coconut, chocolate sauce, jimmies, cherries, whipped cream, waffle cones, coffee, decaffeinated coffee, assorted hot teas, soft drinks, iced tea, and bottled water

## PHILLY BALL PARK |

Mini kosher franks in a blanket, Philly soft pretzels with spicy mustard, cracker jacks, peanuts, soft drinks, iced tea, and bottled water

## HEART HEALTHY |

Garden fresh veggies, hummus with pita chips, sliced fresh fruit and berries, Kashi bars, yogurt, iced tea, Gatorade, and bottled water

## DIP IT |

Skewered fruit kabobs, pretzel rods, marshmallows, peanut butter spoons with warm chocolate and caramel dipping sauces, soft drinks, iced tea, and bottled water

## MOVIE TIME |

Buttered and kettle popcorn, tortilla chips and salsa, assorted candy bars, assorted soft drinks, iced tea, and bottled water

## CHIPS & DIPS |

Hummus with grilled vegetables, homemade salsa, spinach & artichoke dip served with flat bread, crostini & tortilla chips, assorted soft drinks, iced tea, and bottled water

## MAKE YOUR OWN S'MORES |

Graham crackers, marshmallows, milk & white chocolate, peanut butter cups, coffee, decaffeinated coffee, assorted hot teas, soft drinks, iced tea, and bottled water



**Hilton**

WILMINGTON/CHRISTIANA

# LUNCH BUFFETS

All buffets include freshly brewed coffees, assorted hot teas & assorted soft drinks.

## SOUP & SALAD |

(Minimum of 5 guaranteed)

Soup of the day, seasonal sliced fruits, & berries

Make your own | tossed iceberg & field green mix, baby spinach, chopped romaine hearts, tomatoes, cucumbers, onions, grilled vegetables, roasted red peppers, julienne carrots, feta cheese, parmesan cheese, croutons, grilled chicken & steak with three assorted dressings

Freshly baked rolls with butter

Freshly baked cookies & brownies

\*Add popcorn shrimp for \$3 per person

## ESTATE DELI BUFFET |

(Minimum of 10 Guaranteed & not to exceed 50 guests)

Tomato, mozzarella, sliced red onion & black olive salad with basil balsamic vinaigrette

Red bliss potato, Dijon mustard, & chive salad

Tossed iceberg & field greens with three assorted dressings

Sliced smoked turkey, roast beef, baked ham, salami & tuna salad, sliced American, cheddar, & spicy pepper jack cheeses with assorted breads & Kaiser Rolls

Relish tray, appropriate condiments, & hot chips

Freshly baked cookies & brownies

## HILTON GOURMET S&WICH BOARD |

(Minimum of 10 Guaranteed)

Select two salads:

- > Tossed iceberg & field green mix with tomatoes, cucumbers, julienne carrots, red onion & homemade croutons with assorted dressings
- > Caesar salad of romaine, garlic croutons, & parmesan Reggiano cheese with Caesar dressing
- > Red bliss potato, Dijon mustard, & chive salad
- > Traditional coleslaw
- > Fresh fruit medley
- > Tomato, mozzarella, sliced red onion & black olive salad with basil balsamic vinaigrette

Select three sandwiches:

- > Rotisserie chicken salad with toasted walnuts & grapes on a flaky croissant
- > Smoked turkey club wrap with tomato, lettuce, & bacon on a sun-dried tomato wrap
- > Italian hoagie with sliced capicola, genoa salami, pepperoni, provolone cheese with thinly sliced onion, lettuce, & lite Italian vinaigrette
- > Westerner | roast beef & caramelized onion with boursin cheese on a French baguette
- > Vegetable wrap | roasted seasonal vegetables, goat cheese, & olive tapenade wrapped in a low calorie tortilla
- > Tuna salad in a fresh pita with alfalfa sprouts, celery, & tomatoes
- > Shrimp salad on a potato roll with mixed greens & seasoned with old bay
- > Grilled pesto chicken & roasted red peppers with balsamic glaze on a baguette

Served with pickles, homemade seasoned chips, assorted cookies & brownies

## THE ROCKWOOD |

(Minimum of 20 guaranteed)

Select two salads:

- › Tossed iceberg & field green mix with tomatoes, cucumbers, julienne carrots, red onion & homemade croutons with assorted dressings
- › Caesar salad of romaine, garlic croutons, & parmesan Reggiano cheese with Caesar dressing
- › Red bliss potato, Dijon mustard, & chive salad
- › Traditional coleslaw
- › Fresh fruit medley
- › Tomato, mozzarella, sliced red onion & black olive salad with basil balsamic vinaigrette
- › Italian pasta salad with diced peppers, pepperoni, sliced onions, & broccoli florets

Select two entrees:

- › Mediterranean chicken with feta cheese, tomato, Kalamata olives in a lemon caper sauce
- › Seared Atlantic salmon with tomato bail relish
- › Beef tips burgundy served with egg noodles
- › Sugar spiced rockfish with Dijon mustard & spinach sauce
- › Caribbean pork loin with sweet & sour sauce
- › Grilled chicken breast with broccoli & honey mustard cream sauce
- › Mushroom ravioli with sun-dried tomatoes in a sherry cream
- › Homemade meat lasagna with Reggiano parmesan cheese
- › Seasonal vegetable lasagna with Reggiano parmesan cheese
- › Grilled chicken breast with Carolina Golden BBQ sauce with frizzled leeks
- › Breaded cheese ravioli with roasted garlic & basil marinara

Served with chef's selection of seasonal vegetable, starch, & freshly baked rolls with butter  
Assorted dessert display

## THE ITALIAN |

(Minimum of 20 Guaranteed)

Caesar salad of romaine, garlic croutons, & parmesan Reggiano cheese with Caesar dressing  
Antipasto salad of iceberg, romaine, roasted red peppers, provolone, pepperoni, prosciutto, cucumbers, red onion, pepperoncini & croutons with basil vinaigrette  
Tomato, mozzarella, sliced red onion & black olive salad with basil balsamic vinaigrette  
Sautéed breast of chicken Marsala  
Penne pasta with vodka sauce  
Roasted pork loin with broccoli rabe & aged provolone  
Italian style green beans with button mushrooms & balsamic glaze  
Garlic bread  
Tiramisu, house filled cannoli & biscotti

## THE COOKOUT |

(Minimum of 20 guaranteed)

Traditional coleslaw & tossed salad  
Red bliss potato, Dijon mustard, & chive salad  
Hamburgers & hot dogs with appropriate condiments  
BBQ chicken  
Baked beans, corn on the cob, & corn bread  
Watermelon, apple pie, strawberry trifle  
\*add bourbon barbeque pork ribs for \$3 per person

# LUNCH SERVED



Includes freshly brewed coffees, assorted hot teas & assorted soft drinks.

## APPETIZER | please select one

- Fruit cup with honey vanilla yogurt
- Chicken noodle soup
- Tomato bisque
- Greek salad of tomato, cucumber, feta cheese, olives, and onion in lemon basil vinaigrette
- Tossed field greens with cucumbers, tomatoes, and carrots and ranch dressing
- Traditional Caesar salad with homemade croutons and creamy Caesar dressing
- Penne pasta Alfredo with tomato concasse
- Signature she crab bisque | additional \$3 per person

## ENTREES | please select one

- Chicken breast francaise with lemon wine sauce
- Mediterranean chicken with roma tomatoes, onions, fresh herbs, and capers
- Sautéed gremolata rockfish
- Grilled herb Atlantic salmon with tomato basil relish
- Blackened tilapia with orange, pineapple cilantro salsa
- Signature lump crab cake with remoulade sauce
- Marinated flat iron steak with balsamic demi-glace
- 6 oz. petite filet mignon with onion straws and demi-glace
- Pork loin picatta with lemon caper butter sauce
- Seasonal vegetable lasagna with a fine herb cream sauce
- Grilled Portobello tower with spinach, mushrooms, and onions with red pepper coulis
- Pesto chicken over sun-dried tomatoes, baby tomatoes, broccoli and roasted red pepper tossed in gemelli pasta

Entrees served with seasonal vegetables and chef's selection of starch

## DESSERT | please select one

- |  |                          |
|--|--------------------------|
| Tiramisu                                     | Key lime pie             |
| Triple chocolate mousse cake                 | Chocolate Zanzibar torte |
| Cheesecake with seasonal berries             | Apple tart               |
| Sliced seasonal fruit plate with mango puree | Banana cream pie         |



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# HORS D'OEUVRES

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## BUFFET DISPLAYS

Vegetable crudités with assortment of dips  
Grilled vegetables & flatbread with hummus  
Cheese & fruit display with assorted crackers  
Antipasto display - Italian meats, cheese, marinated peppers, grilled vegetables & olives  
Warm artichoke & crab dip  
Baked brie en croute  
Bruschetta display with flatbread & crostini  
Mediterranean dip station to include -  
Olive tapenade, hummus, tomato basil relish, pita chips, & crustini

## HOT HORS D'OEUVRES

Spinach & artichoke crisps  
Chicken cordon bleu  
Asparagus & asiago roll up  
Miniature crab cakes  
Swedish style meatballs  
Shrimp tempura  
Buffalo chicken crisp  
Bacon wrapped scallops  
Smoked chicken quesadillas  
Coconut shrimp  
Oriental vegetable spring rolls  
Sesame chicken tenders  
Cocktail franks en croute  
Lollipop lamb chops  
Miniature beef wellington  
Brie & raspberry phyllo  
Mushroom caps with crab  
Spanakopita  
Boursin & spinach phyllo  
Beef teriyaki satay

## COLD HORS D'OEUVRES

Tomato, mozzarella & basil skewer  
Melon wrapped in prosciutto  
Smoked salmon on crostini  
Colossal shrimp  
Assorted sushi rolls  
Seared ahi tuna over seaweed salad  
Seared smoked paprika scallops with citrus relish

Inquire about our extensive ice carving selections for any event. Prices vary.



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# BEVERAGES

## HOUSE BRANDS

Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry Canadian Club Whiskey, Seagram's 7 Whiskey, CuttySark Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Cruzan Rum, Malibu Rum, Cruzan Spiced Rum

**HOUSE WINES** | Woodbridge Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel

**HOUSE BEERS** | Budweiser, Miller Lite, Yeungling

## ESTATE BRANDS

Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry Seagram's V.O Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Cuervo Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum

**ESTATE WINES** | Natura Cabernet, Blackstone Merlot, Caposaldo Pinot Grigio, Mark West Pinot Noir, Xplorador Chardonnay, Beringer White Zinfandel

**ESTATE BEERS** | Amstel Light, Miller Light, Corona, Heineken, Yuengling

## PREMIUM BRANDS

Grey Goose Vodka, Flavored Selections to Include Lemon, Orange & Cherry Noir Crown Royal Whiskey, Jameson Whiskey, Chivas Scotch, Bombay Sapphire Gin, Hornitos Tequila, Basil Hayden Bourbon, Bulleit Bourbon, Clement Rum, Clement Coco Rum, Sailor Jerry Spiced Rum, Peach Schnapps, Apple Pucker, Midori, Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca

**PREMIUM WINES** | Coppola Diamond Cabernet, 14 Hands Merlot, Pighin Pinot Grigio, Meiomi Pinot Noir, Kendall Jackson Chardonnay, Rosen Blum Pink Moscato, Kim Crawford Sauvignon Blanc, Mumm Nappa Brut

**PREMIUM BEERS** | Amstel Light, Miller Light, Corona, Heineken, Yuengling

## OPEN BAR (Price per person)

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
House brands	\$17	\$22	\$26	\$30	\$34
Estate brands	\$19	\$24	\$29	\$33	\$37
Premium brands	\$25	\$30	\$35	\$39	\$43

## HOST OR CASH BAR (Host- charged to master bill; Cash- guests charged per drink)

	<u>Wine</u>	<u>Mixed Drinks</u>	<u>Rocks</u>	<u>Cordials</u>
House brands	\$7	\$7	\$9	\$9
Estate brands	\$8	\$8	\$10	\$10
Premium brands	based on specific bar pricing.			
Domestic beer	\$5			
Imported beer	\$6			
Craft beer	\$7			



### MISCELLANEOUS BEVERAGE SELECTIONS

Non – alcoholic punch-\$25/gallon

Mimosas | \$35/pitcher

Sangria | \$40/pitcher

Alcoholic punch | \$55/gallon

Bloody Mary | \$50/pitcher

Soft drinks & water | \$3 per person, per hour

### HOUSE BRANDS BAR PACKAGE\*\*

\$13 per person first hour, \$5 per person each additional hour

\*\*Bar package includes our House brand beer, wine, soft drinks, and water

(Local craft beer Dogfish 60 Minute IPA is available on tap for an additional fee)

### ESTATE BRANDS BAR PACKAGE\*\*

\$15 per person first hour, \$5 per person each additional hour

\*\*Bar package includes our Estate brand beer, wine, soft drinks, and water

(Local craft beer Dogfish 60 Minute IPA is available on tap for an additional fee)

### BAR SET - UP CHARGE

\$125 per bartender (1 bartender per 75 guests)

# TWO HOUR CASH BAR COCKTAIL RECEPTION

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## CASH BAR

### BUFFET DISPLAYS | select two

Vegetable crudité with assortment of dips  
Grilled vegetables & flatbread with hummus  
Cheese & fruit display with assorted crackers  
Baked brie en croute  
Bruschetta display with flatbread & crostini

### HOT HORS D'OEUVRES | select four (8 pieces per person)

Spinach & artichoke crisps  
Chicken cordon bleu  
Asparagus & asiago roll up  
Swedish style meatballs  
Beef teriyaki satay  
Buffalo chicken crisps  
Shrimp tempura  
Brie & raspberry phyllo  
Smoked chicken quesadillas  
Oriental vegetable spring rolls  
Sesame chicken tenders  
Cocktail franks en croute  
Mushroom caps with crab  
Spanakopita

# TWO HOUR OPEN BAR COCKTAIL RECEPTION

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## OPEN BAR

### ESTATE BRANDS |

Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry Seagram's V.O Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Cuervo Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum

**ESTATE WINES |** Natura Cabernet, Blackstone Merlot, Caposaldo Pinot Grigio, Mark West Pinot Noir, Xplorador Chardonnay, Beringer White Zinfandel

**ESTATE BEERS |** Amstel Light, Miller Light, Corona, Heineken, Yuengling

### BUFFET DISPLAYS | select two

Vegetable crudités with assortment of dips  
Grilled vegetables & flatbread with hummus  
Cheese & fruit display with assorted crackers  
Baked brie en croute  
Bruschetta display with flatbread & crostini

### HOT HORS D'OEUVRES | select four (8 pieces per person)

Spinach & artichoke crisps  
Chicken cordon bleu  
Asparagus & asiago roll up  
Swedish style meatballs  
Beef teriyaki satay  
Buffalo chicken crisps  
Shrimp tempura  
Brie & raspberry phyllo  
Smoked chicken quesadillas  
Oriental vegetable spring rolls  
Sesame chicken tenders  
Cocktail franks en croute  
Mushroom caps with crab  
Spanakopita

# SERVED DINNER



Price includes chef's selection of starch & fresh vegetable, fresh baked rolls with butter, freshly brewed coffees, assorted hot teas & assorted soft drinks

## FIRST COURSE | please select one

Wild mushroom soup

Minestrone soup

Signature she crab bisque

Spinach salad with apples and walnuts, raspberry vinaigrette

Iceberg wedge salad with tomatoes, crisp bacon and crumbled bleu cheese

Tossed field greens with cucumbers, tomatoes & carrots with ranch dressing

Traditional Caesar salad with homemade croutons & creamy Caesar dressing

Tomato, basil & mozzarella salad with a balsamic reduction

Arugula salad with roasted pears, dried cherries & toasted hazelnuts with  
honey white balsamic vinaigrette

Bog salad- field greens with dried cranberry, crumbled gorgonzola, scallions  
& spiced pecans with a cabernet vinaigrette

Baby greens with spicy walnuts, bleu cheese & oranges with pomegranate vinaigrette

## ADDITIONAL SELECTIONS

Soup & salad course

Mushroom strudel with chive beurre blanc

Chilled asparagus salad with shaved parmesan & white truffle vinaigrette

Field greens, hearts of palm, citrus supremes & toasted walnuts

Lump crab cake with balsamic tomato

Classic shrimp cocktail

## ENTREE | please select one

Stuffed chicken with sun-dried tomatoes, roasted peppers  
& spinach with a ricotta cheese filling & boursin cream sauce

Chicken picatta

in a lemon, caper & parsley butter sauce

Chicken imperial

egg dipped chicken breast topped with crab imperial

Sautéed chicken

With shrimp scampi

Chicken cacciatore with baby tomatoes, roasted potatoes  
mushrooms & crisp salami in a white wine sauce

Smoked paprika rockfish

with roasted corn and chipotle relish

Lemon thyme salmon

with bean ragout

Signature lump crab cake

served with roasted pepper aioli

Sautéed shrimp scampi

Over lobster tortellini scampi sauce

- Prime rib of beef au jus  
Slow roasted and served with horseradish cream
- Filet mignon au poive  
Served with roasted Cipollini onions
- Stuffed pork loin with prosciutto, aged provolone  
Sundried tomatoes & roasted peppers served with sage sauce
- Portobello mushroom tower  
grilled with spinach, mushrooms, onions, tomato, carrot, zucchini  
& peppers with a red pepper coulis

### COMBINATION ENTRÉES

- Filet mignon & pesto salmon  
Petite filet, bordelaise sauce & pesto salmon fillet with tomato relish
- Filet mignon & crab cake  
Petite filet, bordelaise Sauce & signature crab cake with remoulade sauce
- Fillet mignon & grilled lobster tail  
Petite filet, bordelaise sauce & 6oz lobster tail with chive buerre blanc
- Filet mignon & shrimp scampi  
Petite filet, bordelaise sauce & shrimp scampi
- Filet mignon & chicken picatta  
Petite filet, bordelaise sauce & chicken picatta in a lemon, caper & parsley butter sauce

Choice of 3 entrees add \$4.00 per person

### DESSERT | please select one

- |                                     |                         |
|-------------------------------------|-------------------------|
| Chocolate Zanzibar torte            | Tiramisu                |
| Opera torte                         | Jim Beam banana supreme |
| Cheesecake with fresh berries       | Dark side of the moon   |
| Chocolate mousse in a chocolate cup | Pear tarte              |

### ADDITIONAL SELECTIONS

- Bananas foster with vanilla bean ice cream
- Chocolate truffles
- Carnegie deli cheese cake
- Warm chocolate molten lava cake
- Chocolate fountain (Minimum of 50 Guests)  
Fruit, marshmallows, pound Cake, pretzel rods & strawberries
- Viennese table  
Miniature pastries, chocolate covered strawberries, fresh assorted tarts  
& assorted whole cakes

# CHRISTIANA DINNER BUFFET



(Minimum of 25 guaranteed)

Includes freshly brewed coffees, assorted hot teas & assorted soft drinks

## APPETIZERS | please select three

- > Italian wedding soup
- > Tomato bisque
- > House salad with tarragon ranch dressing
- > Mediterranean salad with roasted peppers, olives, tomato, and feta cheese in a balsamic vinaigrette
- > Spinach salad with apples, toasted walnuts & onions in a raspberry vinaigrette
- > Plum tomato & mozzarella salad with basil Dijon vinaigrette
- > Traditional Caesar salad with homemade croutons & creamy Caesar dressing
- > Italian pasta salad
- > Tomato bruschetta display with crostini
- > Roasted potato, fennel & onion salad with white balsamic vinaigrette

## ENTREES | please select two

- > Chicken antinori – sautéed chicken, pesto angolotti, asparagus, olives, roasted peppers & sun-dried tomatoes in a balsamic broth
- > Chicken cacciatore with baby tomato, potatoes, mushrooms & crispy salami in a pinot sauce
- > Chicken Mediterranean with roma tomatoes, onions, capers & olives in a basil lemon broth
- > Sautéed turkey scaloppini served with mushroom sauce
- > Pepper crusted salmon served with cannellini beans, artichokes & tomatoes in a verde sauce
- > Mediterranean seared tilapia topped with olives, tomatoes & capers in a lemon butter sauce
- > Gemellato rockfish served with an herb broth
- > Roasted pork loin with sautéed broccoli rabe, aged provolone & long hot peppers
- > Pork francaise with a white wine sauce
- > Chipotle short ribs with a blackberry barbecue sauce
- > Grilled flat iron steak served with chimichurri sauce
- > Roasted sirloin served with peppercorn sauce & crispy onions
- > Grilled vegetable ravioli over smoked tomato coulis

Accompanied by chef's selection of starch & fresh seasonal vegetables

Freshly baked rolls & butter

## DESSERTS

Assorted whole cakes, tarts, tortes, pastries and sliced fruit

Additional entrée selection available for \$5 per person

Optional carving stations available for groups of 50 or more

(A carving fee of \$100 will apply per station)

Roast turkey	\$7
Honey baked ham	\$7
Herb rubbed roasted loin of pork	\$7

# EXECUTIVE DINNER BUFFET



(Minimum of 50 Guaranteed)

Price includes freshly brewed coffees, assorted hot teas & assorted soft drinks.

## STARTERS | please select three

- > Wild mushroom soup
- > She crab bisque
- > Lobster bisque
- > Chilled asparagus display with olive & tomato relish
- > Broccoli rabe salad with toasted pine nuts, roasted peppers in a roasted garlic & lemon oil
- > Kennett Square mushroom salad
- > Sliced tomato and mozzarella display with fresh basil & balsamic drizzle
- > Bog salad – spring mix, cranberries, goat cheese, scallion & spicy pecans in a raspberry vinaigrette
- > Greek salad of tomato, cucumber, feta cheese, olives & onion in a lemon basil vinaigrette
- > Tortellini pasta salad with artichokes, peppers, pepperoncini, olives & sun-dried tomato in a parmesan basil vinaigrette
- > Grilled vegetable display with hummus
- > Antipasto display of meat, vegetables and cheese
- > Field greens with roasted pears, dried cherries, onions, toasted hazelnuts & feta cheese in a pomegranate vinaigrette
- > Mediterranean display of hummus, olive tapenade, tomato bruschetta, roasted peppers & pesto served with warm pita and crustini

## CARVING STATION\* | please select one

- > Beef wellington tenderloin stuffed with wild mushrooms & St. Andrea cheese wrapped in puff pastry served with a cabernet sauce
- > Marinated roasted sides of bass served with avocado salsa, tomato salsa, chipotle sour cream, fruit salsa, mango & jicama slaw with warm tortillas
- > Seared ahi tuna served with rice wine cucumbers, seaweed salad, wasabi, sweet Thai chili sauce, ponzu sauce, soy Sauce & crispy wontons
- > Roasted pepper crusted sirloin served with a cognac sauce & silver dollar rolls
- > Stuffed cornbread and cranberry turkey breast served with Grand Marnier sauce & snow flake rolls

**ENTREES** | please select two

- › Sautéed shrimp scampi with lobster tortellini in a basil oil
- › Smoked paprika butterfish served with a tropical relish
- › Pecan crusted bass with whole grain mustard sauce
- › Lemon thyme salmon with bean ragout
- › Sautéed crab cakes with balsamic tomatoes
- › Seafood cioppino – mussels, scallops, shrimp, crab and white fish in a tomato saffron broth
- › Jumbo stuffed shrimp with beurre blanc sauce
- › Marinated grilled Cornish game hen with balsamic glaze
- › Sautéed pesto chicken and shrimp scampi
- › Stuffed sliced chicken filled with ricotta, sun-dried tomatoes, spinach, and roasted peppers served in a sherry sun-dried tomato sauce
- › Chicken Chesapeake topped with lump crab cake imperial served with a lemon butter sauce
- › Roasted stuffed pork loin with aged provolone, prosciutto, spinach & roasted peppers served with a rosemary sauce
- › Grilled marinated lamb chops with chimichurri sauce
- › Grilled filet medallions with roasted Cipollini onions & mushrooms with port wine demi
- › Grilled vegetable ravioli over smoked tomato coulis

Accompanied by chef' selection of starch and fresh seasonal vegetables  
Freshly baked rolls & butter

**DESSERTS**

Assorted whole cakes, tarts, tortes, pastries & sliced fruit

# STATIONS

Stations are used to enhance your event and are not sold separately.  
(Minimum guarantee of 25 guests)  
Food stations have a serving time of 1.5 hours.

## PASTA STATION |

Cheese tortellini, bow tie and penne pastas with Alfredo, marinara, and pesto sauces, julienne of fresh vegetables, sun-dried tomatoes, roasted garlic, fresh basil, shaved parmesan, garlic bread, and pesto flatbread

## SIZZLING FAJITAS |

Tequila marinated skirt steak & chicken with bell peppers & onions  
Cheddar cheese, guacamole, salsa verde, jalapeno peppers, sour cream, onions & olives, served with flour & corn tortilla & warm tortilla chips

## STIR FRY |

Kung pao chicken & szechuan style beef with stir fried vegetables, fried rice, lo mein noodles & fortune cookies

## SIGNATURE CRAB CAKES |

Pan seared lump crab cakes served with saffron aioli & classic remoulade

## CAESAR SALAD |

Grilled chicken, old bay spiced baby shrimp & grilled flank steak  
Sun-dried tomatoes, hearts of palm, artichoke hearts, roasted red peppers, anchovies, shaved parmesan & garlic croutons with traditional Caesar dressing

## MASHED POTATO MARTINIS |

Mashed white & sweet potatoes with shredded cheddar, crumbled blue cheese, crisp bacon, sautéed mushrooms, scallions, sour cream & whipped butter

## CARVING STATIONS

Hickory honey roasted turkey breast served with sage gravy  
Roasted maple glazed steam ship ham served with horseradish and honey mustard  
Roasted stuffed pork loin with aged provolone, spinach, prosciutto, and roasted peppers  
Roasted sirloin of beef served with creamy horseradish sauce  
Grilled marinated flank steak served with grilled mushrooms, scallions, and onions  
Roast tenderloin of beef served with cabernet demi-glace béarnaise  
Herb roasted rack of lamb served with mint pesto  
Cedar plank roasted salmon served with shavel fennel and jicama slaw

Each station requires a chef attendant at \$100.

[Client to provide own LCD Projector:](#) Table or cart for own LCD projector with extension cord, power strip, and tape

## PROJECTORS

LCD projector

Projection package: Table for own equipment, technical assistance with set-up of projector(s), includes extension cord, power strip and tape

Technology package: LCD projector, screen, two flip charts, technical assistance, includes extension cord, power strip, markers and tape

## SCREENS

8' x 8' tripod screen for Le Chameleon

10' x 10' built in screen (excludes Le Chameleon, Parlor 180, and Parlor 184)

6' x 5' built in screen for Parlor 180 and Parlor 184

## EASELS/BOARDS/POINTERS

Frame easel

Laser pointer

Flip chart with easel with pad, markers, and tape

## MONITORS

42" HD plasma and stand

52" HD plasma built in Parlor 180 and Parlor 184

## MISCELLANEOUS

Copies-priced per side

Shure wireless handheld microphone

Shure wireless lavalier microphone

Wired microphone with stand

NOTE: Microphones available for Ballroom and Le Chameleon rooms only

Polycom speaker phone (long distance calls will incur an additional cost)

DVD player

Speakers for laptop

Patch fee for audio through house system (Le Chameleon & Ballroom only)

VGA splitter cable

Podium

Power strips

Extension cord

6' X 8' riser (6 sections available)

6' skirted vendor table

6' skirted vendor table with electric

## WI-FI

Tier 1: 2 MB download, 1 MB upload. Optimal for e-mails and basic web browsing

Tier 2 - 4 MB download, 2MB upload. Optimal for downloading and uploading

Tier 3 - 6 MB download, 3MB upload. Optimal for streaming

For groups of 40 or more, please discuss with your sales manager.