



## HOLIDAY LUNCHEON BUFFET

Available 11AM - 3PM

### Butlered Holiday Cocktail Upon Arrival (select one)

Cranberry Infused Sparkling Apple Cider or Spiced Coconut Eggnog

### STARTERS (SELECT TWO)

- Tuscany chicken and kale soup
- Butternut squash w/ curry bisque & pumpkin seed brittle
- Roasted tomato bisque w/ herb focaccia cheese croutons
- Italian sausage, duck meatball, white bean soup
- Firefly Farms salad | fresh kale, baby greens, dried blue berries, faro, red onion, toasted pumpkin seeds, black & blue cheese, blueberry pomegranate vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry chutney, goat cheese, red onion, candy pecans, blackberry peppercorn vinaigrette
- Roasted Beet & Arugula salad | arugula & romaine tossed with roasted beets, lentils, feta cheese, grapefruit, scallion, chipotle maple walnuts, white balsamic maple vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

### ENTREES (SELECT TWO)

- Duck ragout w/ stuffed cheese rigatoni
- Butternut squash ravioli & sundried tomato, w/ broccolini, topped w/ parmesan & basil
- Grilled chicken gemelli pasta, asparagus, roasted heirloom tomatoes, basil parmesan cheese in an Alfredo sauce
- Grilled chimichurri flat iron steak served over corn, green beans, onion and fingerling potatoes
- Braised boneless chicken thighs w/ cipollini onion, sweet potato & golden raisins
- Seared herb salmon served over yellow lentil, quinoa, sautéed baby kale w/ herb broth
- Short ribs w/ rosemary onion jam & balsamic demi served w/ cauliflower risotto
- Grilled pork medallions served over corn bread stuffing w/ a cranberry demi
- Gremolata Rockfish served w/ crab, asparagus, & roasted tomato, w/ a tarragon lemon butter sauce

Includes freshly baked brioche rolls w/ local honey butter & chef's selection of vegetables

### DESSERT

Christmas cookies & classic seasonal pastries

*\$40 per person or \$60 per person with two hour house brands open bar  
\$125 per bartender (1 bartender per 75 people)*



## HOLIDAY DINNER BUFFET

### Butlered Holiday Cocktail Upon Arrival (select one)

Cranberry Infused Sparkling Apple Cider or Spiced Coconut Eggnog

### STATIONARY DISPLAYS

**Mediterranean Dip Station** | hummus, baba ghanoush, muffalata, bruschetta, butternut squash dip, Tzatziki, roasted pepper pesto, served w/ crispy pita chips, crostini, flat bread & warm pita chips

**Hot Dips & Chips** | Dogfish beer fondue, spinach & artichoke, crab dip, served w/ hot chips, tortilla chips, French bread, warm pita chips & flat bread

### PASSED HORS D'OEUVRES

Shrimp shooter | Buffalo chicken spring roll with blue cheese dip

Cranberry walnut brie in phyllo | Asian short rib pot pie

Turkey meatballs with coconut curry sauce

### SOUPS (SELECT ONE)

- Tuscany chicken and kale soup
- Butternut squash with curry bisque & pumpkin seed brittle
- Roasted tomato bisque with herb focaccia cheese croutons
- Italian sausage, duck meatball, white bean soup

### SALADS (SELECT TWO)

- Firefly Farms salad | fresh kale, baby greens, dried blue berries, faro, red onion, toasted pumpkin seeds, black & blue cheese, blueberry pomegranate vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry chutney, goat cheese, red onion, candy pecans, blackberry peppercorn vinaigrette
- Roasted Beet & Arugula salad | arugula & romaine tossed with roasted beets, lentils, feta cheese, grapefruit, scallion, chipotle maple walnuts, white balsamic maple vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

### ENTREES (SELECT THREE)

- Duck ragout with stuffed cheese rigatoni
- Butternut squash ravioli & sundried tomato, w/ broccolini, topped w/ parmesan & basil
- Grilled chicken gemelli pasta, asparagus, roasted heirloom tomatoes, basil parmesan cheese in an Alfredo sauce
- Grilled chimichurri flat iron steak served over corn, green beans, onion & fingerling potatoes
- Braised boneless chicken thighs w/ cipollini onion, sweet potato & golden raisins
- Seared herb salmon served over yellow lentil, quinoa, sautéed baby kale w/ herb broth
- Short ribs w/ rosemary onion jam & balsamic demi served w/ cauliflower risotto
- Grilled pork medallions served over corn bread stuffing w/ a cranberry demi
- Gremolata Rockfish served w/ crab, asparagus, & roasted tomato, w/ a tarragon lemon butter sauce
- Filet medallions w/ Kennett Square mushroom demi & cauliflower mashed potatoes
- Sautéed crab cakes w/ lobster flavored risotto & roasted tomato jam

Includes freshly baked brioche rolls w/ local honey butter & chef's selection of vegetables

### DESSERT

Warm cinnamon & sugar beignets served w/ a peach sauce, Christmas cookies, & classic seasonal pastries

*\$65 per person without or \$89 per person with three hour house brands open bar  
\$125 per bartender (1 bartender per 75 people)*

# TWO HOUR HORS D'OEUVRES RECEPTION

## **Butlered Holiday Cocktail Upon Arrival (select one)**

Cranberry infused sparkling apple cider or Spiked coconut egg nog

## **STATIONARY DISPLAYS (SELECT TWO)**

**Hot Dips & Chips** | Dogfish beer fondue, spinach & artichoke, crab dip, buffalo chicken, served with hot chips, tortilla chips, French bread, warm pita chips & flat bread

**Local and Regional Artisanal Cheese** | Variety of cheeses to include goat, cowtipper, cheddar, cipollini, balsamic, red wine, and black & blue, served with local honey, Backyard Jams, & French bread

**Mediterranean Dip Station** | Hummus, baba ghanoush, muffalata, bruschetta, butternut squash dip, Tzatziki, roasted pepper pesto, served with crispy pita chips, crostini, flat bread & warm pita chips

**Italian Antipasto** | Salami, pepperoni, soprossotta, capicola, marinated olives, marinated artichokes, roasted peppers, fresh mozzarella & tomato, aged provolone, feta with olives, pesto dip, marinated bean salad, marinated tortellini, hot peppers, roasted cauliflower, served with Italian bread & crostini

## **PLEASE SELECT 7 OF THE FOLLOWING PASSED HOR D'OEUVRES**

### **COLD HORS D'OEUVRES**

- Ahi tuna poke
- Antipasto skewer
- Shrimp shooter with cocktail sauce
- Tomato bruschetta
- Crab and avocado

### **HOT HORS D'OEUVRES**

- Roasted pork & broccoli rabe spring roll served w/ provolone sauce
- Arepas with chorizo & manchego served with housemade salsa
- Asian short rib pot pie
- Philly cheese steak spring roll with sweet Thai chili ketchup
- Mini crab cakes with chipotle sauce
- Breaded artichoke parmesan with house made marinara sauce
- Thai curry samosa served with Tzatziki sauce
- Buffalo chicken spring roll with blue cheese dip
- Duck meatball with Asian fire pepper jam
- Coconut chicken skewer with autumn jam
- Bacon wrapped diver scallop with roasted garlic cabernet wine jelly
- Sesame chicken skewer with cranberry chutney
- Turkey meatballs with coconut curry sauce
- Cranberry walnut brie in phyllo
- Porcini mushroom risotto croquette with pesto sauce
- Shrimp tempura with sweet Thai chili sauce
- Salmon & asparagus served with lemon butter sauce
- Mini stuffed potatoes with truffle oil
- Pistachio Lamb with Demi - \$2 upgrade fee
- Miniature Crab Cakes with Tomato Relish - \$2 upgrade fee

*\$45 per person*

*\$65 per person with two hour house brands open bar*

*\$125 per bartender (1 bartender per 75 people)*



# Hilton

WILMINGTON/CHRISTIANA

# THREE HOUR HORS D'OEUVRES RECEPTION

Same inclusions of two hour reception with an additional hour, plus your selection of one of the following stations:

## **Taste of Italy in December**

Caesar salad and warm bread sticks  
Duck ragout with stuffed cheese rigatoni  
Butternut squash ravioli & sundried tomato, with broccolini, topped with parmesan & basil  
Gemelli pasta with asparagus, roasted heirloom tomatoes, basil parmesan cheese in an alfredo sauce

## **Chipotle Blackberry BBQ Short Ribs**

with mashed sweet potato & pickled peaches, served with biscuit & honey butter

## **Herb Rubbed Pork Tenderloin**

with cauliflower mashed potatoes, Kennett Square mushroom sauce, & mini brioche rolls

## **Maple Mustard Glazed Turkey Breast**

with cranberry corn bread stuffing, cranberry chutney, & silver dollar rolls

## **Roasted Honey Lime Salmon Sides**

with cranberry, butternut squash quinoa, & grilled Naan bread

*\$65 per person*

*\$89 per person with three hour house brands open bar*

*\$125 per bartender (1 bartender per 75 people)*

*\$125 per carver (1 carver per 75 people)*

## **OPEN BAR HOUSE BRANDS**

**House Liquor** | Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry, Seagram's 7 Whiskey, Dewars Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Bacardi Rum, Malibu Rum, Captain Morgan Spiced Rum

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

**HOUSE BEERS** | Dogfish 60 Minute, Miller Lite, Yeungling

## **ADD DESSERT STATION \$10 per person**

Warm cinnamon & sugar beignets served w/ a peach sauce, Christmas cookies, & classic seasonal pastries

*All packages require a minimum of 25 people and include room rental, & holiday centerpieces. All banquet charges are subject to 22% event administrative fee*