

BREAKFAST



CONTINENTAL | \$19

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 | \$20

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

OFF THE GRILLE | \$30

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

FROM THE GRIDDLE | \$20

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 | \$20

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 | \$22

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 HEALTHY CHOICE | \$20

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* 6 | Waffle station* 6 | Lox and bagels 6

Cheese blintzes with fruit compote 5 | Apple or blueberry stuffed pancakes 5

Eggs benedict 6 | Spinach, sundried tomato and goat cheese quiche 5

*Subject to \$100.00 attendant fee per station

All prices are per person.

All prices are per person subject to 22% event administrative fee.

BRUNCH



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

THE CHRISTIANA BRUNCH | \$34

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* \$7 | Waffle station* \$7 | Lox and bagels \$7
Eggs benedict \$7 | Spinach, sun-dried tomato and goat cheese frittata \$7

CARVING STATION* | \$9 | 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

All prices are per person subject to 22% event administrative fee.

BREAKS

COFFEE BREAK | \$7 (\$14 for all day service)

Coffee, decaffeinated coffee & assorted hot teas with biscotti
(add cold brew coffee for an additional \$4 per person)

SOFT DRINKS & BOTTLED WATER | \$6

Assorted soft drinks and bottled water

COLD BREW COFFEE BAR | \$8

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 | \$10 (\$20 for all day service)

Coffee, decaffeinated coffee, assorted hot teas, bottled water, and iced tea with biscotti
(add cold brew coffee for an additional \$4 per person)

SWEET TREATS | \$14

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

BAKERY BREAK | \$16

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

ICE CREAM SUNDAE BAR | \$14

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, iced tea, and bottled water

PHILLY BALL PARK | \$15

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

HEART HEALTHY | \$15

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

DIP IT | \$15

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

MOVIE TIME | \$14

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

CHIPS & DIPS | \$14

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

MAKE YOUR OWN S'MORES | \$16

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

All prices are per person subject to 22% event administrative fee.

LUNCH BUFFETS



All buffets include freshly brewed coffees, assorted hot teas, lemonade and iced tea.

SOUP & SALAD | \$23

(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 \$4 per person

DELI BUFFET | \$24

(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 SANDWICH BOARD | \$26

(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

All prices are per person subject to 22% event administrative fee.

THE ROCKWOOD | \$30

(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 | \$32

(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 | \$32*

(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 \$4 per person

All prices are per person subject to 22% event administrative fee.

LUNCH SERVED



Includes freshly brewed coffees, assorted hot teas, lemonade, and iced tea.

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 \$4 per person

ENTREES | please select one

- | | |
|---|------|
| Chicken breast francaise with lemon wine sauce | \$26 |
| Mediterranean chicken with roma tomatoes, onions, fresh herbs, and capers | \$26 |
| Sautéed gremolata rockfish | \$29 |
| Grilled herb Atlantic salmon with tomato basil relish | \$28 |
| Blackened tilapia with orange, pineapple cilantro salsa | \$26 |
| Signature lump crab cake with remoulade sauce | \$33 |
| Marinated flat iron steak with balsamic demi-glace | \$29 |
| 6 oz. petite filet mignon with onion straws and demi-glace | \$45 |
| Pork loin picatta with lemon caper butter sauce | \$25 |
| Seasonal vegetable lasagna with a fine herb cream sauce | \$23 |
| Grilled Portobello tower with spinach, mushrooms, and onions with red pepper coulis | \$24 |
| Pesto chicken over sun-dried tomatoes, baby tomatoes, broccoli and roasted red pepper tossed in gemelli pasta | \$26 |

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 |

All prices are per person subject to 22% event administrative fee.

HORS D'OEUVRES

BUFFET DISPLAYS

	Price per person
Vegetable crudités with assortment of dips	\$6
Grilled vegetables & flatbread with hummus	\$7
Cheese & fruit display with assorted crackers	\$8
Antipasto display - Italian meats, cheese, marinated peppers, grilled vegetables & olives	\$10
Warm artichoke & crab dip	\$8
Baked brie en croute	\$7
Bruschetta display with flatbread & crostini	\$9
Mediterranean dip station to include - Olive tapenade, hummus, tomato basil relish, pita chips, & crostini	\$7

HOT HORS D'OEUVRES

	Price per 50 pieces
Spinach & artichoke crisps	\$175
Chicken cordon bleu	\$140
Asparagus & asiago roll up	\$175
Miniature crab cakes	\$250
Swedish style meatballs	\$140
Shrimp tempura	\$250
Buffalo chicken crisp	\$175
Bacon wrapped scallops	\$175
Smoked chicken quesadillas	\$175
Coconut shrimp	\$250
Oriental vegetable spring rolls	\$175
Sesame chicken tenders	\$175
Cocktail franks en croute	\$140
Lollipop lamb chops	\$250
Miniature beef wellington	\$180
Brie & raspberry phyllo	\$175
Mushroom caps with crab	\$200
Spanakopita	\$140
Boursin & spinach phyllo	\$140
Beef teriyaki satay	\$175
Tomato soup and grilled cheese	\$175
Crispy pot stickers	\$175
Artichoke parmesan fritters	\$185
Philly cheesesteak egg rolls	\$180

COLD HORS D'OEUVRES

	Price per 50 pieces
Tomato, mozzarella & basil skewer	\$175
Melon wrapped in prosciutto	\$150
Smoked salmon on crostini	\$200
Colossal shrimp	\$200
Assorted sushi rolls	\$200
Seared ahi tuna over seaweed salad	\$165
Seared smoked paprika scallops with citrus relish	\$250

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

All prices are per person subject to 22% event administrative fee.



Hilton

WILMINGTON / CHRISTIANA

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 | Miller Lite, Yeungling

EXECUTIVE 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

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

EXECUTIVE 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
Executive 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
Executive brands	\$8	\$8	\$10	\$10
Premium brands	based on specific bar pricing.			

Domestic beer | \$5

Imported beer | \$6

Craft beer | \$7

All prices are per person subject to 22% event administrative fee.

MISCELLANEOUS BEVERAGE SELECTIONS

Nonalcoholic punch | \$25/gallon

Alcoholic punch | \$55/gallon

Mimosas | \$35/pitcher

Bloody Mary | \$50/pitcher

Sangria | \$40/pitcher

HOUSE BRANDS BAR PACKAGE**

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

**Bar package includes our House brand beer, wine, iced tea, and water

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

EXECUTIVE BRANDS BAR PACKAGE**

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

**Bar package includes our Executive brand beer, wine, iced tea, 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)

All prices are per person subject to 22% event administrative fee.

TWO HOUR BEER & WINE COCKTAIL RECEPTION

TWO HOUR BEER AND WINE OPEN BAR

EXECUTIVE BRANDS

Executive Wines | Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio & White Zinfandel

Executive Beers | Amstel Light, Miller Light, Corona, Heineken, Yuengling

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 COCKTAIL RECEPTION | \$46 per person

BARTENDER FEE | \$125

All prices are per person subject to 22% event administrative fee.



Hilton
WILMINGTON / CHRISTIANA

TWO HOUR OPEN BAR COCKTAIL RECEPTION

OPEN BAR

EXECUTIVE 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

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

EXECUTIVE 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

TWO HOUR OPEN BAR RECEPTION | \$ 50 per person

BARTENDER FEE | \$125

All prices are per person subject to 22% event administrative fee.

SERVED DINNER



Price includes chef's selection of starch & fresh vegetable, fresh baked rolls with butter, freshly brewed coffees, assorted hot teas, lemonade and iced tea.

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 blue 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

\$6

Mushroom strudel with chive buerre blanc

\$6

Chilled asparagus salad with shaved parmesan & white truffle vinaigrette

\$6

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

\$6

Lump crab cake with balsamic tomato

\$14

Classic shrimp cocktail

\$14

ENTREE | please select one

Stuffed chicken with sun-dried tomatoes, roasted peppers

\$39

& spinach with a ricotta cheese filling & boursin cream sauce

Chicken picatta

\$38

in a lemon, caper & parsley butter sauce

Chicken imperial

\$43

egg dipped chicken breast topped with crab imperial

Sautéed chicken

\$42

With shrimp scampi

Chicken cacciatore with baby tomatoes, roasted potatoes

\$39

mushrooms & crisp salami in a white wine sauce

Smoked paprika rockfish

\$41

with roasted corn and chipotle relish

Lemon thyme salmon

\$41

with bean ragout

Signature lump crab cake

\$48

served with roasted pepper aioli

Sautéed shrimp scampi

\$42

Over lobster tortellini scampi sauce

All prices are per person subject to 22% event administrative fee.

Prime rib of beef au jus Slow roasted and served with horseradish cream	\$42
Filet mignon au poive Served with roasted Cipollini onions	\$50
Stuffed pork loin with prosciutto, aged provolone Sundried tomatoes & roasted peppers served with sage sauce	\$38
Portobello mushroom tower grilled with spinach, mushrooms, onions, tomato, carrot, zucchini & peppers with a red pepper coulis	\$36

COMBINATION ENTRÉES

Filet mignon & pesto salmon Petite filet, bordelaise sauce & pesto salmon fillet with tomato relish	\$49
Filet mignon & crab cake Petite filet, bordelaise Sauce & signature crab cake with remoulade sauce	\$52
Filet mignon & grilled lobster tail Petite filet, bordelaise sauce & 6oz lobster tail with chive beurre blanc	Market Price
Filet mignon & shrimp scampi Petite filet, bordelaise sauce & shrimp scampi	\$50
Filet mignon & chicken picatta Petite filet, bordelaise sauce & chicken picatta in a lemon, caper & parsley butter sauce	\$47

Choice of 3 entrees add \$5.00 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	\$8
Chocolate truffles	\$8
Carnegie deli cheese cake	\$8
Warm chocolate molten lava cake	\$8
Chocolate fountain (Minimum of 50 Guests) Fruit, marshmallows, pound Cake, pretzel rods & strawberries	\$10
Viennese table Miniature pastries, chocolate covered strawberries, fresh assorted tarts & assorted whole cakes	\$10

All prices are per person subject to 22% event administrative fee.

CHRISTIANA DINNER BUFFET



\$46

(Minimum of 25 guaranteed)

Includes freshly brewed coffees, assorted hot teas, lemonade and iced tea.

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 Agnolotti, 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 barbeque 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

ENHANCEMENTS

Additional entrée selection available for \$6 per person

Carving stations available for groups of 50 or more

Roast turkey	\$8
Honey baked ham	\$8
Herb rubbed roasted loin of pork	\$9
Roasted sirloin of beef	\$10

Each station requires a chef attendant at \$100

All prices are per person subject to 22% event administrative fee.

EXECUTIVE DINNER BUFFET



\$56

(Minimum of 50 Guaranteed)

Price includes freshly brewed coffees, assorted hot teas, lemonade and iced tea.

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 lemon basil vinaigrette

Tortellini pasta salad with artichokes, peppers, pepperoncini, olives & sun-dried tomato in 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

All prices are per person subject to 22% event administrative fee.

ENTREES | continued

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

All prices are per person subject to 22% event administrative fee.

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 | \$14

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 | \$16

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 | \$15

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

SIGNATURE CRAB CAKES | \$18

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

CAESAR SALAD | \$17

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

MASHED POTATO MARTINIS | \$12

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

SALT BLOCK STATION | \$20

Seared salmon over tomato salad and seared tuna over nicoise salad

GRILLED FILET | \$20

served over mashed potatoes and broccolini and served with a bordelaise sauce

SAUTÉED CRAB CAKE | \$18

served over tomato lobster risotto, with micro greens and basil oil

SLIDER STATION | \$15

Pork and burger sliders

STUFFED RIGATONI | \$11

With grilled chicken, sundried tomato, asparagus & basil in alfredo sauce

All prices are per person subject to 22% event administrative fee.

CARVING STATIONS

Priced per person, served with appropriate accompaniments and assorted petit rolls.

Hickory honey roasted turkey breast served with sage gravy	\$14
Roasted maple glazed steam ship ham served with horseradish and honey mustard	\$14
Roasted stuffed pork loin with aged provolone, spinach, prosciutto, and roasted peppers	\$15
Roasted sirloin of beef served with creamy horseradish sauce	\$17
Grilled marinated flank steak served with grilled mushrooms, scallions, and onions	\$16
Roast tenderloin of beef served with cabernet demi-glace béarnaise	\$20
Herb roasted rack of lamb served with mint pesto	\$21
Cedar plank roasted salmon served with shaved fennel and jicama slaw	\$16

Each station requires a chef attendant at \$100

All prices are per person subject to 22% event administrative fee.

TECHNOLOGY

PROJECTORS

LCD projector	\$150
Projection package: Table for own equipment, technical assistance with set-up of projector(s), includes extension cord, power strip and tape	\$35
<u>Client to provide own LCD Projector:</u> Table or cart for own LCD projector with extension cord, power strip, and tape	\$50
<u>Technology package:</u> LCD projector, screen, two flip charts, technical assistance, includes extension cord, power strip, markers and tape	\$200

SCREENS

8' x 8' tripod screen for Le Chameleon	\$35
10' x 10' built in screen (excludes Le Chameleon, Parlor 180, and Parlor 184)	\$35
6' x 5' built in screen for Parlor 180 and Parlor 184	\$35

EASELS/BOARDS/POINTERS

Frame easel	\$15
Laser pointer	\$50
Flip chart with easel with pad, markers, and tape	\$35

MONITORS

42" HD plasma and stand	\$125
52" HD plasma built in Parlor 180 and Parlor 184	\$125

MISCELLANEOUS

Copies-priced per side	25 cents each (back and white) 50 cents each (color)
Shure wireless handheld microphone	\$125
Shure wireless lavalier microphone	\$125
Wired microphone with stand	\$75
NOTE: Microphones available for Ballroom and Le Chameleon rooms only	
Polycom speaker phone (long distance calls will incur an additional cost)	\$100
DVD player	\$75
Speakers for laptop	\$20
Patch fee for audio through house system (Le Chameleon & Ballroom only)	\$75
VGA splitter cable	\$150
Podium	\$25
Power strips	\$10
Extension cord	\$5
6' X 8' riser (6 sections available)	\$50 each
6' skirted vendor table	\$30 each
6' skirted vendor table with electric	\$35 each

All prices are subject to a 2.7% rental tax.

All prices are per person subject to 22% event administrative fee.

WI-FI

Tier 1: 2 MB download, 1 MB upload. Optimal for e-mails and basic web browsing	Complimentary
Tier 2: 4 MB download, 2MB upload. Optimal for downloading and uploading	\$9.95 per person
Tier 3: 6 MB download, 3MB upload. Optimal for streaming	\$12.95 per person

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

All prices are subject to a 2.7% rental tax.

All prices are per person subject to 22% event administrative fee.



CHRISTIANA ALL DAY MEETING PACKAGE

Minimum of 10 people

CONTINENTAL BREAKFAST

Seasonal fruit platter, assorted cereals
Variety of freshly baked bagels, danish, and muffins
Coffee, decaffeinated coffee, fresh fruit juices, assorted teas

MID-MORNING BREAK

Granola bars & assorted yogurts & smoothies
Coffee, decaffeinated coffee, assorted teas
lemonade, iced tea, bottled water

LUNCH BUFFET

Includes one buffet choice plus beverage service

- Soup & Salad
- Deli Buffet
- Rockwood Buffet
- Italian
- Gourmet Sandwich Board
- The Cookout

AFTERNOON BREAK

Includes one break choice plus beverage service

- Sweet Treats
- Ice Cream Sundae Bar
- Novelty Bar Ice Cream
- Philly Ball Park
- Heart Healthy
- Chips & Dips
- Movie Time

PACKAGE INCLUDES

General session room rental
LCD projector
Projector screen
Two flip charts with markers
Basic wired or wireless internet

Package price | \$70 per person

Enhance your continental breakfast, mid-morning & afternoon breaks with a cold brew coffee bar. Includes chocolate & caramel sauces, syrups to include salted caramel, vanilla cinnamon & simple sugar - \$6 additional per person

All prices are per person subject to 22% event administrative fee.

EXECUTIVE ALL DAY MEETING PACKAGE

Minimum of 10 people

CONTINENTAL BREAKFAST

Seasonal fresh fruit bowl, variety of freshly baked bagels & muffins
Coffee, decaffeinated coffee, assorted hot teas & fruit juices

MID-MORNING REFRESHMENT BREAK

Coffee, decaffeinated coffee, assorted hot teas, lemonade, iced tea, bottled water

LUNCH BUFFET

Select one

- Tossed field greens with cucumbers, tomatoes & carrots with assorted dressings
- Caesar salad with homemade croutons and creamy Caesar dressing
- Tomato bisque

Select one

- Deli tray with assorted breads, rolls & condiments (maximum 50 people)
- Assorted pre-made wraps (ham, turkey, roast beef & tuna salad)

Select one

- Cheese manicotti with marinara sauce
- Chicken parmesan with penne pasta & marinara sauce
- Penne pasta with vodka sauce
- Penne pasta with chicken, sun-dried tomatoes, broccoli with light alfredo sauce
- Grilled chicken breast with Carolina Golden BBQ sauce with frizzled leeks

Chef's choice of starch

Chef's choice of vegetable

Chef's choice of desserts

Coffee, decaffeinated coffee, assorted hot tea, lemonade, iced tea & bottled water

AFTERNOON BREAK

Assorted cookies, assorted individuals bags of snacks

Coffee, decaffeinated coffee, assorted hot tea, lemonade, iced tea & bottled water

PACKAGE INCLUDES

General session room rental

Projector screen & (1) flip chart with markers

Basic wired or wireless internet

Package price | \$64 per person

Enhance your continental breakfast, mid-morning & afternoon breaks with a cold brew coffee bar.
Includes chocolate & caramel sauces, syrups to include salted caramel, vanilla cinnamon & simple sugar - \$6 additional per person

All prices are per person subject to 22% event administrative fee.