

BREAKFAST

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 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 an 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

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 an attendant fee per station

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

BREAKS

COFFEE BREAK

Coffee, decaffeinated coffee & assorted hot teas with biscotti
(add cold brew coffee for an additional fee 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

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

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

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

PHILLY BALL PARK

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

MOVIE TIME

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

CHIPS & DIPS

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

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

(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 additional fee per person

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 SANDWICH 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

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

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 basil 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

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

*add bourbon barbeque pork ribs for an additional fee per person

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 fee 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

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
 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, & crostini

HOT HORS D'OEUVRES

Priced per 50 pieces

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
 Tomato soup and grilled cheese
 Crispy pot stickers
 Artichoke parmesan fritters
 Philly cheesesteak egg rolls

COLD HORS D'OEUVRES

Priced per 50 pieces

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

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



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

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

BEVERAGES

HOUSE BRANDS

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 Rum

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

HOUSE BEERS | Miller Lite, Yeungling

EXECUTIVE BRANDS

Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Tito's Vodka, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum

EXECUTIVE WINES | Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio, Mark West Pinot Noir, Chateau Souverain 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, Stateside Vodka, Crown Royal Whiskey, Jameson Whiskey, Chivas Scotch, Bombay Sapphire Gin, Hornitos Tequila, Basil Hayden Bourbon, Diamond State Straight Bourbon, Clement Rum, Clement Coco Rum, Captain Morgan Rum, Peach Schnapps, Apple Pucker, Midori, Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca, Disaronno Amaretto

PREMIUM WINES | William Hill Cabernet, 14 Hands Merlot, Bottega Pinot Grigio, Stella Rosa Moscato, La Crema Pinot Noir, Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Mumm Nappa Brut Split

PREMIUM BEERS | Amstel Light, Miller Light, Corona, Heineken, Yuengling, Dogfish 60 Minute IPA

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					
Executive brands					
Premium brands					

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				
Executive brands				
Premium brands	based on specific bar pricing			
Domestic beer				
Imported beer				
Craft beer				

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

MISCELLANEOUS BEVERAGE SELECTIONS

Nonalcoholic punch	Alcoholic punch
Mimosas	Bloody Mary
Sangria	

HOUSE BRANDS BAR PACKAGE**

per person first hour, 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**

per person first hour, 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

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 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 COCKTAIL RECEPTION | per person

BARTENDER FEE | applies

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

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 crudité's 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 | per person

BARTENDER FEE | applies

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

Mushroom strudel with chive buerre blanc

Chilled asparagus salad with shaved parmesan & white truffle vinaigrette

Field greens, hearts of palm, citrus supreme & 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

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

- 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 additional fee 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

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

CHRISTIANA DINNER BUFFET

(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 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

ENHANCEMENTS

Additional entrée selection available for additional fee per person

Carving stations available for groups of 50 or more – additional fee per person

Roast turkey

Honey baked ham

Herb rubbed roasted loin of pork

Roasted sirloin of beef

Each station requires a chef attendant – fee will apply

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

EXECUTIVE DINNER BUFFET

(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

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
Sundried 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

SALT BLOCK STATION

Seared salmon over tomato salad and seared tuna over nicoise salad

GRILLED FILET

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

SAUTÉED CRAB CAKE

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

SLIDER STATION

Pork and burger sliders

STUFFED RIGATONI

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
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 shaved fennel and jicama slaw

Each station requires a chef attendant – fee will apply

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

TECHNOLOGY

PROJECTORS

LCD projector

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

Client to provide own LCD Projector: Table or cart for own LCD projector with 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

(back and white)
(color)

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

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	per person
Tier 3: 6 MB download, 3MB upload. Optimal for streaming	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 | 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 - additional fee 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 | 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 - additional fee per person

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