

# HILTON CHRISTIANA CATERING PACKAGES



Hilton

WILMINGTON/CHRISTIANA





# INFUSE YOURSELF WITH LOCAL

Our versatile meeting and event space, located in Newark, DE is nestled conveniently right off I-95, halfway between Philadelphia & Baltimore, and is *sales-tax free!*

We pride ourselves in the remarkable culinary experience that we deliver. Our Catering Packages are infused with the freshest and local ingredients. The majority of our beef selections are Certified Angus. Our onsite Courtyard Garden, seasonally cultivated and kept by our award-winning culinary team, produces fresh ingredients which are infused throughout our Catering Packages. Our local farm partners include Reid Angus Farm in Frankford, DE, Woodside Farm Creamery in Hockessin, DE, and several more. We guarantee a fresh and local culinary experience for you and your guests.

Our picturesque outdoor venues are ideal for VIP luncheons and dinners, interactive team building activities, or a relaxing break from your meeting. The Patio overlooks the serene pond and flowing fountain and The Courtyard is decorated with the gorgeous garden.

Schedule your tour today by contacting the Sales & Catering team at 302.631.1546 or [Christianasales@hiltonchristiana.com](mailto:Christianasales@hiltonchristiana.com).



*All prices are per person and subject to 23% event administrative fee*

# 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 attendant fee per station

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# 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 attendant fee per station

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# BREAKS

## COFFEE BREAK

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

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# 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 an 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

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

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# 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  
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

## 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

Price 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

Price 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

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

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# BEVERAGES

## DELUXE 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, Kamora  
[DELUXE WINES](#) | Woodbridge Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel  
[DELUXE BEERS](#) | Miller Lite, Yuengling

## PREMIUM 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, Kahlua, Bailey's Irish Cream  
[PREMIUM WINES](#) | Natura Cabernet, Blackstone Merlot, PIO Pinot Grigio, McManis Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel  
[PREMIUM BEERS](#) | Amstel Light, Miller Light, Corona, Heineken, Yuengling

## SUPER 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  
[SUPER 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  
[SUPER 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>
Deluxe brands					
Premium brands					
Super 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>
Deluxe brands				
Premium brands				
Super Premium brands based on specific bar pricing:				
Domestic beer				
Imported beer				
Craft beer				
Sodas				

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#### MISCELLANEOUS BEVERAGE SELECTIONS

Nonalcoholic punch

Mimosas

Sangria

Alcoholic punch

Bloody Mary

#### DELUXE BRANDS BAR PACKAGE\*\*

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

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

#### PREMIUM BRANDS BAR PACKAGE\*\*

\*\*Bar package includes our Premium 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

1 bartender per 75 guests

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# TWO HOUR BEER & WINE COCKTAIL RECEPTION

TWO HOUR BEER AND WINE OPEN BAR

## PREMIUM BRANDS

**PREMIUM Wines** | Natura Cabernet, PIO Pinot Grigio, McManis Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel

**PREMIUM 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

## BARTENDER FEE

*All prices are per person and subject to 23% event administrative fee*

# TWO HOUR OPEN BAR COCKTAIL RECEPTION

## OPEN BAR

### PREMIUM 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, Kahlua, Bailey's Irish Cream

**PREMIUM WINES** | Natura Cabernet, PIO Pinot Grigio, McManis Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel

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

### BUFFET DISPLAYS | select two

Vegetable crudites with assortment of dips  
Grilled vegetables & flatbread with hummus  
Cheese & fruit display with assorted crackers  
Baked brie en crouete  
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 crouete  
Mushroom caps with crab  
Spanakopita

## TWO HOUR OPEN BAR RECEPTION

### BARTENDER FEE

*All prices are per person and subject to 23% 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 beurre 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

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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

Filet 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 an 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 and subject to 23% 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 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 a fee per person

Carving stations available for groups of 50 or more

Roast turkey

Honey baked ham

Herb rubbed roasted loin of pork

Roasted sirloin of beef

Each station requires a chef attendant – fee applies

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# 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 and subject to 23% 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 and subject to 23% 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 and subject to 23% 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 applies

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# 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

10' x 10' built in screen in Delaware, Christiana, and Brandywine

12' x 12' built in screen in Le Chameleon

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

All prices are subject to a 2.7% rental tax.

*All prices are per person and subject to 23% 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	Fee per person
Tier 3: 6 MB download, 3MB upload. Optimal for streaming	Fee 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 and subject to 23% 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 and subject to 23% 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 and subject to 23% event administrative fee*