Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

BREAKFAST Buffets

All breakfasts include chilled juice, coffee, hot tea and milk.
All buffets are a 20 guest minimum. 20% gratuity on all food and beverages.

Special Breakfast Buffet

- Fluffy Scrambled Eggs
- Home Fried Potatoes
- Buttermilk Pancakes or French Toast
- Choice of: Ham, Bacon Sausage, Scrapple or Cream Chip Beef with Biscuits
- Fresh Fruit Tray
- Assorted Low Fat Yogurts
- Hot & Cold Cereal Selections
- Toast, Butter and Jelly

$11.50

---

add Muffins and Breakfast pastries
$12.95

Budget Buffet

- Scrambled Eggs or Buttermilk Pancakes
- Hot & Cold Cereal Selections
- Fresh Fruit
- Toast, Butter and Jelly

$7.95

---

Brunch Buffet

- Scrambled Plain and Western Style Eggs
  or Omelet Station with 8 Toppings
- Choice of: Carved Roast Beef, Smoked Turkey Breast or Virginia Baked Ham
- Creamed Chip Beef with Biscuits, Potatoes O’Brien
- Choice of: Bacon, Sausage or Scrapple
- Cheese Blintzes with Fruit topping and Whipped Cream
- Fresh Fruit Tray, Escaloped Apples
- Assorted Hot and Cold Cereals with Skim and Whole Milk
- Assorted Fresh Baked Rolls, Muffins and Breakfast Pastries

$17.50

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Virden Breakfast Buffet

- Fluffy Scrambled Eggs
- Home Fried Potatoes or Buttermilk Pancakes or French Toast
- Choice of: Ham, Bacon, Sausage or Scrapple
- Fresh Fruit Tray, Hot and Cold Cereal Selections
- Toast, Butter and Jelly

$9.95
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

BREAKFAST
Plated Selections
All breakfasts include chilled juice, coffee, hot tea and milk.
20% gratuity on all food and beverages.

All American Breakfast
Fluffy Scrambled Eggs
with choice of: Ham, Bacon, Sausage or Scrapple
Home Fried Potatoes
Toast, Butter and Jelly
$8.95

The “Big” Breakfast
All of the above with three silver dollar pancakes
Fresh Fruit, Yogurt and Assorted Cereals
Served Family Style
$10.95

add 4 oz. Sirloin Steak
$2.50

French Toast or Pancakes
with choice of: Ham, Bacon,
Sausage or Scrapple
$8.95

Fluffy Cheese Omelet
with choice of: Ham, Bacon, Sausage or Scrapple
Home Fried Potatoes
English Muffin, Butter and Jelly
$9.95

Light & Healthy
Scrambled Egg Substitute
Fresh Fruit Cup
Bran Muffins or Whole Wheat Toast
$8.95
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

LUNCHEON

Soup du Jour and Sandwiches

Selections include coffee, decaf, hot tea, iced tea and a special dessert selection. 20% gratuity on all food and beverages.

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Delaware Club
Ham, Smoked Turkey or Roast Beef with lettuce, tomato and bacon served on whole wheat bread with fried zucchini sticks
$11.95

Grilled Chicken Breast on a Baguette
Layered with Granny Smith apple and honey served with zucchini sticks and fresh fruit garnish
$11.95

Shrimp Salad on a Buttery Croissant
with a side of Mediterranean pasta salad and fresh fruit garnish
$13.50

Vegetarian Sandwich
Grilled Fresh Vegetables on a French baguette served with fresh fruit medley
$10.95

Jumbo Lump Crab Cake Sandwich
served with creamy cole slaw french fries and fresh fruit garnish
$15.50

DeMarva Fried Oyster Sandwich
served with french fries and creamy cole slaw
$8.95
## Catering Menu

**FOR THE VIRDEN RETREAT CENTER, LEWES DE**

### LUNCHEON

**Entrées**

Served with *Soup du Jour* or salad, rolls and butter, coffee, hot tea, iced tea and our chef’s choice of dessert. 20% Gratuity on all food and beverages.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Oyster Platter with french fries and cole slaw</td>
<td>$14.50</td>
</tr>
<tr>
<td>One Jumbo Lump Crab Cake with fried zucchini sticks</td>
<td>$15.95</td>
</tr>
<tr>
<td>Sliced Marinated London Broil with roasted veggies and garlic mash</td>
<td>$13.95</td>
</tr>
<tr>
<td>Lemon Herb Grilled Chicken Breast with wild rice and vegetable</td>
<td>$13.95</td>
</tr>
<tr>
<td>Catch of the Day with rice medley and steamed vegetable</td>
<td>$14.95</td>
</tr>
<tr>
<td>Oriental Chicken or Vegetable Stir Fry Served over rice</td>
<td>$12.95</td>
</tr>
<tr>
<td>Seafood Pasta Mediterranean Served with garlic toast</td>
<td>$14.95</td>
</tr>
</tbody>
</table>
**Catering Menu**

**FOR THE VIRDEN RETREAT CENTER, LEWES DE**

**LUNCHEON**

**Deli Express Working Lunches**

*Served in your meeting room with iced tea, coffee and dessert tray.*

*20% Gratuity on all food and beverages.*

---

**Variety of Pre-made Sandwiches and Specialty Wraps**

*Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw*

*Potato Chips, Relishes and Condiments*

$10.95

---

*add Soup du Jour*

$11.95

---

**Tray of Cold Cuts and Cheeses**

*Lettuce, Tomato and Relish Tray*

*Choice of: Potato, Macaroni, Pasta Salad or Cole Slaw*

*Assorted Breads and Rolls, Condiments, Potato Chips*

$11.50

---

*add Soup du Jour*

$12.50

---

**Caesar Salad**

*with grilled chicken or gulf shrimp*

*Served with Chef’s Soup du Jour crackers, warm rolls and butter*

$12.50

---

**The Traveler**

*The Complete Box Lunch to Go!*

*(intended for off-premises consumption or “to go” luncheons)*

*An Assortment of Sodas and Bottled Water*

---

1) *Ham, Turkey, Roast Beef or Vegetarian Sandwich Chips, Dessert and Whole Fresh Fruit*

$9.95

---

2) *Two piece Fried Chicken with roll and butter Chips, Dessert and Whole Fresh Fruit*

$9.95
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

PACKAGE BREAKS

Approximately 1 hour, 20 guest minimum. 20% Gratuity on all food and beverages.

Hot Beverage Break
Coffee, Decaf and Hot Tea
$2.50

Hot & Cold Beverages
Coffee, Hot Tea, Decaf, Assorted Sodas and Bottled Waters
$3.95

The Continental
Freshly Baked Breads and Warm Pastries
Coffee, Decaf, Hot Tea and Assorted Fruit Juices
$5.95

The Executive Continental
Freshly Baked Breads and Warm Pastries
Fresh Fruit and Assortment of Fresh Fruit Juices
Mini Quiche, Assorted Cold Cereals with Milk, Cheese and Sausage Tray
$9.95

Sweet Treats
Fresh Baked Cookies, Tiger Brownies, Chocolate Dipped Biscotti, Skim & Whole Milk, Coffee and Decaf, Hot and Iced Tea
$5.95

Add Assorted Sodas and Bottled Water
$7.25
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

PACKAGE BREAKS continued
Approximately 1 hour, 20 guest minimum. 20% Gratuity on all food and beverages.

Health Kick Break
Fruited Yogurts
Fresh Sliced Fruit
Granola Bars
Snack Mix
Assorted Fruit Juices
Veggie Tray with Dip
$5.95
—
Add assorted Sodas and Bottled Water
$6.75

Afternoon Movie
Matinee Break
Caramel & Buttered Popcorn
Soft Pretzels
Mini Candy Bars
Lemonade and Iced Tea
$5.95
—
Add assorted Sodas & Bottled Water
$7.25
## Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

### BREAKS

**Assorted Food**

*Priced per dozen unless otherwise noted. 20% Gratuity on all food and beverages.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts</td>
<td>$15.95</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$12.95</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese and Assorted Jellies and Jams</td>
<td>$14.95</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$17.95</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$17.95</td>
</tr>
<tr>
<td>Fruit Breads: Apple, Cinnamon, Banana, Pumpkin, Cranberry, Blueberry or Lemon Poppy</td>
<td>$13.95 per loaf</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts (4 oz.)</td>
<td>$17.95</td>
</tr>
<tr>
<td>Butter Croissants</td>
<td>$14.95</td>
</tr>
<tr>
<td>Assorted Hot &amp; Cold Cereals with milk</td>
<td>$2.25 per package</td>
</tr>
<tr>
<td>Sliced Fresh Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>Small (serves 15-20)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Large (serves 30-35)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Sliced Fresh Fruit and Cheese Tray</td>
<td></td>
</tr>
<tr>
<td>Small (serves 15-20)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Large (serves 30-35)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Fresh Whole Fruit Basket</td>
<td></td>
</tr>
<tr>
<td>Small (serves 15-20)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Large (serves 20-35)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Home Style Cookies (two dozen minimum)</td>
<td>$10.95</td>
</tr>
<tr>
<td>Tiger Brownies (two dozen minimum)</td>
<td>$13.95</td>
</tr>
</tbody>
</table>
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

BREAKS
Assorted Food continued

Priced per dozen unless otherwise noted. 20% Gratuity on all food and beverages.

Lemon Triangles (two dozen minimum)
$13.95

Miniature Cream Puffs or Éclairs
(two dozen minimum)
$13.95

1 lb. Basket of Potato Chips, Pretzels, Popcorn, or Goldfish (serves approx. 15-20)
$8.95

Dips (Onion or Vegetable)
$6.95

Soft Pretzels with Spicy Brown Mustard
$16.95

Fresh Vegetable Tray with Dip
Small (serves 20-25)
$40.00
Large (serves 30-35)
$65.00

Chips and Salsa (10 person minimum)
$2.50 per person
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

BREAKS
Beverages

Priced per dozen unless otherwise noted. 20% Gratuity on all food and beverages.

Coffee: Regular and Decaf
$13.95 per pot

Hot Tea: Regular, Decaf and Flavored
$13.95 per pot

Juice: Orange, V-8, Grapefruit or Cranberry
$9.50 per pitcher

Iced Tea: Fresh Brewed/Unsweetened
$7.95 per pitcher

Lemonade
$9.50 per pitcher

Fruit Punch
$17.95 per gallon

Sodas & Bottled Water
$1.50 each
LUNCH & DINNER BUFFETS

20 guest minimum. 20% Gratuity on all food and beverages.

**Blue Hen Lunch Buffet**

- **Seafood Pasta Florentine:** Spinach, Olives, Roma Tomatoes
- **Fajita Chicken Caesar Salad**
- **Eastern Shore Oven Fried Chicken**
- **Tender Sliced Roast Beef au Jus**
- **Spicy Plum Glazed Grilled Salmon**
- **Penne Pasta with Asparagus, Roasted Red Peppers & Light Lemon Wine Sauce**
- **Mandarin Style Chicken or Seafood Stir-Fry with Steamed Rice**
- **Seafood Jambalaya and Dirty Rice**
- **Chicken & Artichokes with Sundried Tomatoes & Lemon**

- **add Chesapeake Style Jumbo Lump Crab Cake** $6.50

- **Choice of Two Entrées** $14.95
- **Choice of Three Entrées** $16.50

*Includes the freshest salad, an appropriate starch and a freshly steamed vegetable, relishes, rolls and butter, a dessert table and coffee, tea and iced tea*

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**Henlopen Buffet Supreme**

- **Choose Four:** Smoked Turkey, Ham, Roast Beef, Tuna or Chicken Salad
- **Imported & Domestic Cheeses**
- **Lettuce, Tomato and Onion Tray**
- **Mediterranean Pasta, Red Skinned Potato Salad and 3 Bean Medley**
- **Assorted Breads & Rolls**
- **Condiments & Dressings, Relishes, Potato Chips**
- **Dessert Selection**
- **Coffee, Tea and Iced Tea**

$13.95

- **add Soup du Jour** $14.95
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

LUNCH & DINNER BUFFETS continued

20 guest minimum. 20% Gratuity on all food and beverages.

Philly Cheese Steak Buffet

- Thinly Sliced Steak Meat
- Creamy Cheese Sauce
- Sauteed Peppers, Onions and Mushrooms
- Crispy French Fries
- Hot Peppers, Pickles, Lettuce and Tomato Tray
- American and Provolone Cheeses
- Selection of Tasty Cakes for Desserts
- Coffee, Tea and Iced Tea

$13.95

—

add Soup du Jour
$14.95

Schooner Soup & Salad Buffet

- Soup du Jour or Chili
- Assorted Fresh Greens
- A Medley of Fresh Vegetables
- Julienne Turkey & Ham
- Domestic & Imported Cheese
- Selection of Deli Salads
- Relish Tray and Much More
- Over 25 Items Including
- Lo-Cal Dressings & Toppings
- Assorted Rolls & Butter
- Dessert, Coffee, Tea and Iced Tea

$13.50
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

LUNCH & DINNER BUFFETS continued

20 guest minimum. 20% Gratuity on all food and beverages.

Viriden Patio Buffet
Grilled Outside, weather permitting
Served Inside on disposable dinnerware

—
Hamburgers, Hot Dogs and
Choice of BBQ Chicken or BBQ Ribs
Potato Salad, Cole Slaw,
Corn on the Cob (In Season)
Baked Beans, Chips, Cookies & Brownies,
Fresh Fruit/Melon Display
Lemonade, Iced Tea and Coffee
$17.95

—
Add Peel & Eat Shrimp
$2.95

Chef’s Selection Buffet
We’ll Make the Choices...
You’ll Be Pleasantly Surprised!

—
LUNCH
One Hot Entrée
One Cold Entrée
Two Cold & One Hot Accompaniments
Relishes, Rolls & Butter
Coffee, Tea, Iced Tea & Dessert
$12.95

—
DINNER
Two Hot Entrées
Two Hot & One Cold Accompaniments
Relishes, Rolls & Butter
Coffee, Tea, Iced Tea & Dessert
$15.95
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

LUNCH & DINNER BUFFETS continued
20 guest minimum. 20% Gratuity on all food and beverages.

Tour of Italy Buffet

Choice of Two Pastas:
Meat or Vegetable Lasagna,
Stuffed Shells, Baked Rigatoni with
Prosciutto & Fontina Cheese Garlic Cream,
Penne Pasta with Asparagus,
Roasted Red Peppers & Lemon,
Wild Mushroom Ravioli,
Mediterranean Bow Tie Pasta,
or Linguine with White or Red Clam Sauce
Meatballs or Sausage and Peppers

Choice of One:
Tender Roast Beef au Jus,
Chicken Marsala or Pork Spizzato
Roasted Vegetable Medley
Antipasto Salad Display
Assortment of Relishes
Rolls & Garlic Bread
Italian Dessert Selection
Coffee, Tea & Iced Tea
$18.95

—
add Zuppa di Giorno, Tuscan Bean,
Minestrone or Italian Wedding Soup
$1.95

Eastern Shore Crab Feast

Fat & Spicy Crabs (In Season)
Prices Quoted by the Bushel
Oven Fried or BBQ Chicken, Fried Clams,
Corn on the Cob (In Season),
Baked Beans, Hush Puppies,
Cole Slaw, Lettuce and Tomato Tray
Seasonal Fresh Fruit Display with
Cookies & Brownies
Warm Rolls & Butter
Coffee, Tea, Iced Tea & Lemonade
$15.95

—
Add Steamed Clams and Peel & Eat Shrimp
$4.95

—
Visit www.udel.edu/conf or call 800.823.2214

University of Delaware Conference Services
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

LUNCH & DINNER BUFFETS continued

20 guest minimum. 20% Gratuity on all food and beverages.

Lighthouse Dinner Buffet

Tuscan Chicken Roulade
Grilled London Broil with
Mushroom Demi Glaze
Eastern Shore Fried Chicken
Chicken with Mushrooms, Prosciutto & Peas
Tender Sliced Roast Beef au Jus
Beef Tips with Mushrooms and
Cabernet Demi Glaze
Herb Garlic Roasted Slice Pork Loin with
Sauce Robert
Oriental Seafood Stir Fry with Rice
Oven Poached Salmon with
Plum Ginger Sesame Glaze
Baked Flounder Florentine with
Spinach & Parmesan
Chesapeake Style Seafood Newburg
Spicy Gulf Shrimp Creole with
Cajun Style Dirty Rice
Broiled Tilapia Provençal with Tomatoes,
Leeks and Olives
Grilled Pork Chops with Bourbon Glaze

Virden Pasta Selections:
Stuffed Shells
Wild Mushroom Ravioli
Vegetable or Meat Lasagna
Penne Pasta with Broccoli & Grilled Chicken
Mediterranean Bowtie Pasta with Asparagus and
Roasted Red Peppers

Choice of Two: $18.95
Choice of Three: $21.50

—
add Jumbo Lump Crab Cake
$6.95

Complimenting Your Entrée Choices:
a Crisp Garden Salad,
Chef’s Selected Starch,
Steamed Vegetable Medley,
Relishes, Rolls & Butter,
Coffee, Tea, Iced Tea and
a Decadent Dessert Selection

Lighthouse Dinner Buffet
**DINNER**

**Virden Signature Selections**

The following Plated Dinners are served with Soup du Jour or Seasonal Fruit Medley, Garden Salad, an appropriate starch and vegetable (unless noted**) Rolls and Butter, Coffee, Tea, Iced Tea, and a special dessert selection. 20% Gratuity on all food and beverages.

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Marinated London Broil</td>
<td>with mushroom demi glace</td>
<td>$19.95</td>
</tr>
<tr>
<td>Herb Crusted Loin of Pork</td>
<td>with a light Dijon cream</td>
<td>$19.50</td>
</tr>
<tr>
<td>Spicy Plum Glazed Oven Poached Salmon Filet</td>
<td></td>
<td>$20.95</td>
</tr>
<tr>
<td>Stuffed Chicken Breast with Prosciutto &amp; Fontina Cheese</td>
<td></td>
<td>$20.95</td>
</tr>
<tr>
<td>Chicken Tuscany</td>
<td>Breast of Chicken Stuffed with Spinach, Roasted Red Peppers &amp; Bleu Cheese</td>
<td>$20.95</td>
</tr>
<tr>
<td>Oven Roasted Prime Rib of Beef</td>
<td>au Jus</td>
<td>$23.95</td>
</tr>
<tr>
<td>8 oz. Filet Mignon</td>
<td>Grilled to perfection and served on Toast Points</td>
<td>$25.95</td>
</tr>
<tr>
<td>Broiled Jumbo Lump Crab Cakes</td>
<td>Served with Sauce Remoulade</td>
<td>$25.95</td>
</tr>
</tbody>
</table>
DINNER

Virden Signature Selections continued

The following Plated Dinners are served with Soup du Jour or Seasonal Fruit Medley, Garden Salad, an appropriate starch and vegetable (unless noted**) Rolls and Butter, Coffee, Tea, Iced Tea, and a special dessert selection. 20% Gratuity on all food and beverages.

Crab Imperial & Petite Filet Mignon

Served with sauce Béarnaise

$27.95

Wild Mushroom Ravioli**

Topped with Roasted Red Pepper Alfredo Sauce

$18.95

Bowtie Pasta with Grilled Chicken**

Artichokes & Sundried Tomatoes

$18.95

Penne Pasta with Fresh Asparagus, Roasted Red Peppers & Gulf Shrimp**

in a Lemony White Wine Butter Sauce

$20.95
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

DINNER
Virden Classics

The following Plated Dinners are served with Soup du Jour or Salad, appropriately selected starch and vegetable (unless noted **) Rolls and Butter, Coffee, Tea, Iced Tea, and a special dessert selection. 20% Gratuity on all food and beverages.

Top Round of Roast Beef with Cabernet Demi-Glace $17.50

Catch of the Day $17.95

One-Half Herb Roasted Chicken $16.95

Chicken Marsala $17.95

Delaware Surf & Turf Lemon Herb Chicken Breast and a Lump Crab Cake $21.95

Oriental Shrimp and Scallop Stir Fry with Steamed Rice $17.50

Sliced Roast Pork Loin $18.95
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

**DINNER**

**Virden Home Style Selections**

The following Plated Dinners are served with Soup du Jour or Salad, appropriately selected starch and vegetable (unless noted **) Rolls and Butter, Coffee, Tea, Iced Tea, and a special dessert selection. 20% Gratuity on all food and beverages.

**Eastern Shore Fried Chicken**
2 pieces
$15.50

---

**Roast Turkey**
with Herb Stuffing and Cranberry Sauce
$14.95

---

**Home Style Meatloaf**
$14.95

---

**Hearty Beef Stew**
over herb buttered noodles
$12.95

---

**Pasta Selections**

- **Spaghetti and Meatballs**
  $10.95

- **Pasta Primavera**
  $10.95

- **Stuffed Shells with Meatballs or Italian Sausage**
  $11.95

- **Vegetable or Meat Lasagna with Meatballs or Italian Sausage**
  $12.95
**Catering Menu**

**FOR THE VIRDEN RETREAT CENTER, LEWES DE**

**HORS d’OEUVRES – Hot**

*Prices listed are per 50 pieces, unless otherwise noted and do not include waitstaff. 20% Gratuity on all food and beverages.*

- **Spicy Bourbon Meatballs**
  - $65.00

- **Mushroom Crustini**
  - $70.00

- **Chicken and Pineapple Brochettes**
  - $85.00

- **Scallops wrapped in Bacon**
  - $90.00

- **Glazed Wings**
  - $75.00

- **Chicken Tenders with Honey Horseradish or BBQ Sauce**
  - $70.00

- **Mini Chesapeake Crab Cakes**
  - $95.00

- **Asian Spring Roll**
  - $75.00

- **Coconut Shrimp with Pineapple Orange Salsa**
  - $85.00

- **Mini Quiche Assortment**
  - $75.00

- **Tex Mex Quesadillas**
  - $80.00

- **Broccoli and Cheese Puffs**
  - $65.00

- **Stuffed Mushrooms with Sausage and Cornbread or Crab Imperial**
  - $75.00

- **Spanikopita**
  - $80.00

- **Baked Crab Spread with Toasted French Bread**
  - $90.00

- **Oriental Pot Stickers**
  - $80.00

- **Mozzarella Cheese Sticks**
  - $80.00
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

HORS d’OEUVRES – Cold

Prices listed are per 50 pieces, unless otherwise noted and do not include waitstaff.
20% Gratuity on all food and beverages.

Assorted Tea Sandwiches & Pinwheel Wraps
$75.00

Antipasti Skewers
$85.00

Fresh Fruit and Cheese Tray
Small $75.00
Large $100.00

Imported Cheese and Sausage Display
Small $75.00
Large $100.00

Tenderloin Canapés
$85.00

Fresh Vegetable Crudités with Dip
Small $50.00
Large $70.00

Shrimp or Crab Mousse
$50.00

Deviled Eggs
$50.00

Assorted Salad Puffs
$70.00

Belgian Endive with Seafood Stuffing
$85.00

Assortment of Three Dips or Spreads with Assorted Breads & Crackers
$80.00

Bruschetta Roma with Toasted Crustini
Traditional Tomato
$80.00

with Seafood
$110.00

Jumbo Cocktail Shrimp Display with Cocktail Sauce
$255.00 per 100 pieces
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

FULL SERVICE COCKTAIL BUFFET

Cold Hors d’Oeuvres

Minimum of 35 people. Price includes Waitstaff and Unlimited Supply of Hors d’Oeuvres for Two Hours. Includes Fresh Vegetable Crudité & Fruit & Cheese Display. 20% Gratuity on all food and beverages.

Cold Hors d’Oeuvres

Tenderloin Canapés
Shrimp or Crab Mousse
Stuffed Belgian Endive with Seafood Salad
Assorted Tea Sandwiches & Pinwheel Wraps
Seafood or Tomato Bruschetta with
Toasted Crustini Asparagus Wrapped Prosciutto
Assorted Salad Puffs
International Trio of Dips: Hummus,
Guacamole & Spinach Artichoke

European Deli Tray: Selection of Pepperoni, Salami, Sausages and Cheese
Served with a Honey Mustard Spread,
Accompanied by an Imported Olive Salad
Smoked Salmon Display with
Additional Accompaniments

Please select seven items:
$18.95
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

FULL SERVICE COCKTAIL BUFFET

Hot Hors d’Oeuvres

Minimum of 35 people. Price includes Waitstaff and Unlimited Supply of
Hors d’Oeuvres for Two Hours. Includes Fresh Vegetable Crudites & Fruit & Cheese Display.
20% Gratuity on all food and beverages.

Hot Hors d’Oeuvres

Spicy Bourbon Meatballs
Baked Crab Spread with French Bread Rounds
Cocktail Franks in Puff Pastry
Miniature Vegetable Egg Rolls
Mini Chicken Cordon Bleu
Baked Brie en Croute
Scallops Wrapped in Bacon
Chicken & Pineapple Brochettes
Beef Teriyaki Brochettes
Coconut Shrimp with Pineapple Orange Salsa
Broccoli Cheese Puffs
Stuffed Mushrooms
Mini Quesadillas
Glazed Spicy Wings
Spanikopita
Mushroom Crustini
Asian Spring Rolls
Pot Stickers
Chicken Tenders
Mini Crab Cakes
Mozzarella Cheese Sticks

Add a Carving Station & Dessert Coffee Station
$29.95 per person

Add a Jumbo Shrimp Display
100 pieces
$225.00

Please select seven items:

$18.95
Catering Menu

FOR THE VIRDEN RETREAT CENTER, LEWES DE

FULL SERVICE COCKTAIL BUFFET

Action Stations

Prices per person when in addition to a menu item such as the Cocktail Buffet
Station Attendant Fee of $35.00 per station. 20% Gratuity on all food and beverages.

Carving

Honey Glazed Virginia Baked Ham,
Roast Turkey Breast, Herb Roasted Pork Loin or
Top Round of Roast Beef au Jus
Served with Appropriate Sauces,
Condiments & Silver Dollar Rolls
$5.95

Pasta

Choice of Two Pastas: Linguine, Penne,
Farfalle or Tortellini
Choice of Two Sauces: Marinara, Pesto,
Alfredo, Sundried Tomato or White Clam
Includes Option of adding Chicken or
Baby Shrimp to One Sauce and
Warm Garlic & Parmesan Cheese Breadsticks
$4.95

Jumbo Cocktail Shrimp Station

100 pieces
$225.00

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese,
Anchovies, Croutons and Dressing
$3.95

Mexican

Quesadillas & Tacos (Chicken or Beef),
Shredded Lettuce, Diced Tomatoes & Black Olives,
Shredded Cheese, Sour Cream & Salsa
$4.95

Dessert

A Delectable Selection of Desserts to Include:
Petit-Fours, Cream Puffs, Mini Éclairs and
Mini Cheese Cakes with Toppings
$5.50

With International Coffee Station
Including: Flavored Coffees & Teas with
Shaved Chocolate
Whipped Cream and Cinnamon Sticks
$6.95

University of Delaware Conference Services

visit www.udel.edu/conf or call 800.823.2214
FULL SERVICE COCKTAIL BUFFET

Action Stations continued

20% Gratuity on all food and beverages.

Action Stations
without Additional Menu Items

Minimum of 30 People
1 1/2 hours

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Three Stations
$19.95

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Four Stations
$24.95

Includes: Coffee, Decaf & Hot Tea
Catering Menu
FOR THE VIRDEN RETREAT CENTER, LEWES DE

FULL SERVICE COCKTAIL BUFFET
Alcoholic Beverages

Bartender fee: $25.00 per bartender per hour, two-hour minimum.
20% Gratuity on all food and beverages.

Open Bar
Includes a selection of Premium and
Call brand liquors,
Domestic and Imported Beers,
Virden Selected Chardonnay,
White Zinfandel & Cabernet or Merlot wines,
Assorted Soft Drinks, Juices,
Mixers and Condiments

$10.00 per person for the first hour
$5.00 per person for each additional hour

Consumption Bar
Includes all of the above, billed to you based on your guests’ consumption.

Cash Bar
Includes all of the above, billed to your guests on a cash and carry basis.

Mixed Bar
Call $4.00
Premium $4.50
Rocks $5.00
$10.00 per person for the first hour
$5.00 per person for each additional hour
Alcoholic Beverages continued

Bartender fee: $25.00 per bartender per hour, two-hour minimum.
20% Gratuity on all food and beverages.

**Beer**

Domestic $3.00
Premium $4.00

**Wine**

by the glass $3.50
by the bottle $25.00

**Sodas & Juices**

by the glass $1.50

**Punch Bowl**

*Fresh Fruit Juices and Fruit Slices*

Non-Alcoholic
$25.00 per gallon

Alcoholic
$50.00 per gallon

*Punch Fountain available at an additional charge.*