Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BREAKFAST
Breakfast Collections
15 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Basic Beginnings
Assorted Danish,
Gourmet Coffee, Decaf and Hot Tea
$8.00

Quick Start
Assorted Muffins, Danish and Scones,
with Fresh Seasonal Sliced Fruit,
Fresh Assorted Juices, Gourmet Coffee,
Decaf and Hot Tea
$10.50

Mini Continental
Includes Miniature Muffins, Danish,
Croissants and Bagels; served with Butter,
Fruit Preserves and Cream Cheese,
Fresh Seasonal Sliced Fruit, Fresh Assorted Juices,
Gourmet Coffee, Decaf and Hot Tea
$12.00

á la Carte Breakfast
Basket of Miniature Muffins, Danish and Scones
$2.50
Assorted Bagels with Butter, Cream Cheese
$2.00
Fresh Seasonal Sliced Fruit
$3.25
Granola Bars
$1.75
Whole Fresh Fruit
$1.50
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BREAKFAST continued
Hot Breakfast

15 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Ultimate Breakfast
Assorted Pastries, Scrambled Eggs,
Eggbeater Strata, Crisp Bacon, Choice of Sausage
Links or Sausage Patties, Pancakes, Fresh Seasonal
Sliced Fruit, Breakfast Potato, Assorted Juices,
Gourmet Coffee, Decaf and Hot Tea

$17.50

Silver Dollar Breakfast Buffet
Silver Dollar Pancakes (three per person) served
with Butter and Syrup, Bacon, Sausage Links or
Sausage Patties, Breakfast Potato,
Gourmet Coffee, Decaf and Hot Tea

$11.50

Sunrise Sandwich Buffet
A selection of Breakfast Sandwiches served on
Assorted Rolls and Breads, including:
Ham, Egg and Cheese on Croissant;
Sausage, Egg and Cheese on Biscuit;
Egg and Cheese on a Bagel.
Served with assorted pastries.
Fresh Seasonal Sliced Fruit, Breakfast Potato,
Gourmet Coffee, Decaf and Hot Tea

$12.95
BREAKFAST continued
Breakfast Additions

15 guest minimum required. All prices are per person. 20% gratuity on all food and beverages.

*Eggbeaters may be substituted for real eggs upon request*

**Yogurt Parfait Bar**
Your choice of two Low-fat Yogurts, Granola, three Seasonal Fruits and Two Toppings served with Banana Bread Croutons to build your ideal Parfait

$10.00

**Quiche-A-Dilla**
Breakfast Quiche-a-dillas are a new twist on a breakfast classic, with your choice of quiche served in a tortilla cup

$4.50

**Sensible Sandwich**
Choose from:
- Garden Vegetables on a Wheat English Muffin;
- Garden Vegetables and Ham on a Wheat English Muffin;
- or Garden Vegetables and Turkey Sausage on a Wheat English Muffin

$4.50
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

PLATED MEALS

10 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Includes Fresh Rolls, Butter, Iced Water, Iced Tea and Coffee Service

House Salad may be substituted for appetizers

---

Rosemary Lamb with Autumn Vegetables and Cranberry Demi-Glace
Served with Pan Seared Scallops appetizer and Grilled Strawberry Shortcake
$27.00

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Jerk Rubbed Pork Tenderloin with Island Rice and Sautéed Asparagus
Served with Achiote Shrimp and Black Bean Cake appetizer as well as Summer Fruit and Berries
$25.00

---

Chimichurri Flank Steak with Jasmine Rice
Served with Scallop and Spicy Coconut Ceviche appetizer and Sopapilla
$25.50

---

Airline Chicken
Baked Breast of Chicken with exposed wing served with House Salad, Seasonal Vegetables and Roasted Potatoes**
$24.00

---

Farfalle with Shrimp and Rapini
Served with Winter Roasted Vegetables appetizer and Tropical Flore de Latte
$19.50

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**Dessert Options
Choice of Cheesecake with Seasonal Berries; Chocolate, Strawberry or Mascarpone Mousse; Apple Pie; or Double Layer Chocolate Cake
PLATED MEALS continued

10 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Includes Fresh Rolls, Butter, Iced Water, Iced Tea and Coffee Service

House Salad may be substituted for appetizers

Pistachio Crusted Halibut with Spring Mix
Served with Mushroom Crêpes appetizer and Chocolate Molten Cake
$27.00

Roasted Vegetable Parmesan Quiche
Served with Mushroom and Gruyére Cheese Polenta Cake appetizer and Raspberry Almond Coconut Bars
$12.00

Vegetable Wellington
Assorted grilled vegetables wrapped in puff pastry with red wine reduction served with a House Salad**
$13.50

Delaware Combo
Sautéed Maryland style Crab Cake and a Boneless Chicken Breast topped with Lemon Butter Sauce and served with a House Salad**
$34.00

**Dessert Options
Choice of Cheesecake with Seasonal Berries; Chocolate, Strawberry or Mascarpone Mousse; Apple Pie; or Double Layer Chocolate Cake
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

CLASSIC COLLECTIONS
35 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Deli Express
Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce; Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls
—
Served with Choice of any Two Salads and Bottled Water and Soda
$13.95

Sandwich Buffet II
Please choose three (3) of the following:
Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread;
Blackened Salmon with Cucumber Raita Salad on Ciabatta Bread;
Thin Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread;
Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread;
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread;
Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant;
Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta;
Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula
—
Includes Bottled Water and Soda, Cookies, Potato Chips, Pickles, Condiments and Choice of any Two Salads
$16.95

Sandwich Buffet I
Please choose three (3) of the following:
Thin Sliced Ham and Swiss on Whole Wheat Bread;
Grilled Chicken Club with Bacon, Lettuce and Tomato on Toasted 12 Grain Bread;
Deli Sliced Corned Beef with Dijon Mustard on Rye Bread;
Herbed Three-Cheese Whole Wheat Sub with Oil and Vinegar;
Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula
—
Includes Bottled Water and Soda, Cookies, Potato Chips, Pickles, Condiments and Choice of any Two Salads
$15.95

Choose from salads listed under salad selections
CLASSIC COLLECTIONS continued

35 guest minimum required. All prices are per person.
20% gratuity on all food and beverages.

Boxed Picnic Basket

Mini Sandwiches (choose two of the following):
- Turkey with Mayonnaise;
- Roast Beef and Brie;
- Fresh Mozzarella and Tomato;
- Ham with Honey Mustard Spread

Includes Bottled Water or Soda, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads **

$12.25

Boxed Wrap Basket

Gourmet Wraps (choose one of the following)
- Turkey Club with Bacon;
- Ham, Apple and Honey Mustard;
- Squash Slaw and Hummus;
- Barbeque Chicken

Includes Bottled Water or Soda, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads **

$14.00

**Choose from salads marked with asterisk listed under salad selections
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BUFFETS

Classic Collections

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

Does not include coffee service.

The Executive Luncheon

Please choose three (3) of the following:

Roasted Turkey Breast with Cranberry Spread on a French Baguette;

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta;

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette;

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette;

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread;

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta;

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

—

Includes Iced Water, Iced Tea, and Coffee Service, Cookies, Potato Chips, Pickles, Condiments and Choice of any Two Salads

$17.50

—

Extra

Lump Crab Salad...$4.50

Salad Selections

(included with Sandwich buffets)

**Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings;

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil;

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives;

Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce;

**Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing;

Tabbouleh with ground Bulgur, Tomatoes, Parsley and Scallions combined in an Olive Oil Dressing;

**Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing;

**Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BUFFETS continued

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

Served with assorted Rolls with Butter, Iced Water, Iced Tea, and Coffee Service

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Asian Accents</strong></td>
<td>Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars</td>
<td>$16.75</td>
</tr>
<tr>
<td><strong>Southern BBQ</strong></td>
<td>Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>Simply Italian</strong></td>
<td>Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Tiramisu</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>Latin Flavors</strong></td>
<td>Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros and Sopaipillas</td>
<td>$14.95</td>
</tr>
</tbody>
</table>
BUFFETS continued

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

Served with Iced Water, Iced Tea, and Coffee Service

Chilled Tuscan
(Chilled Buffet)
Panzella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Flore de Latte
$19.50

Eastern Influences
(Chilled Buffet)
Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars
$16.50

Fantastic Frio
(Chilled Buffet)
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte
$15.25

Chilled Salad Bar
(Chilled Buffet)
Fresh Seasonal Fruit Salad with Citrus Dressing, Lemon Pepper Chicken Salad, Mediterranean Pasta Salad, Vegetable Ratatouille Salad, Lettuce, Tomatoes, Onions, Pickles, Mini Rolls and Crackers with Condiments, Cookies and Brownies
$21.00

A Taste of Italy
(Chilled Buffet)
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices
$23.00
RECEPTIONS

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

Cold Hors d’Oeuvres
Southwestern Chicken in Phyllo Crisp,
Seared Beef Tenderloin with Sweet Onion
Marmalade on Ficelle,
Smoked Salmon and Nori Stack
with Wasabi Cream,
Roasted Vegetables and Curried Hummus
on Pita Crisp,
Buffalo Mozzarella and Prosciutto Skewers,
Sesame Crusted Ahi Tuna,
Spinach Dip with Pita Chips

Hot Hors d’Oeuvres
Goat Cheese and Spinach
Stuffed Cremini Mushrooms,
Thai Chicken Satay with Peanut Sauce,
Coconut Shrimp with Tropical Salsa,
Vegetarian Spring Rolls with
Ginger-Soy Dipping Sauce,
Spanikopita,
Maryland Crab Cakes with Cajun Remoulade,
Skewered Beef with Teriyaki Sauce,
Parmesan Artichoke Heart with Goat Cheese
RECEPTIONS continued

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

**Butlered Hors d’Oeuvres**
(1 hour minimum; Service fees apply)
Choose six (6) hors d’oeuvres...$14.50
Choose eight (8) hors d’oeuvres...$17.50

**Stationary Hors d’Oeuvres**
(1 hour minimum; Service fees apply)
Choose six (6) hors d’oeuvres...$14.95
Choose eight (8) hors d’oeuvres...$18.00

**Additions**

International and Domestic Cheeses served with
Crackers, Grissini Breadsticks and Flatbreads
$5.00

Fresh Garden Crudités Served with Ranch Hummus
and/or Artichoke Lemon Dip, and Grilled Pita Triangles
$3.25

Fresh Seasonal Fruit with Domestic and Imported
Cheeses Served with Assorted Gourmet Crackers
$4.50

Antipasto Platter Served with Marinated Vegetables,
Assorted Italian Meats and Gourmet Cheeses
$4.50

Seasonal Vegetables and Domestic and
Imported Cheeses served with Dip and
assorted Gourmet Crackers
$3.50

Assorted Mini Sandwiches including Ham,
Roast Beef, Turkey and Mozzarella served
on Artisanal Breads and Rolls
$5.00
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

RECEPTION STATIONS

35 guest minimum. All prices are per person.
20% gratuity on all food and beverages.

Mediterranean
Seasonal Roasted Vegetables, Tabbouleh Salad,
Marinated Olives, Greek Salad,
and Hummus with Pita Chips
$10.75

Dim Sum
Egg Rolls, Potstickers, Sweet and Spicy Boneless Chicken Wings
served with assorted dipping sauces including Sweet Chile and
Cucumber Vinaigrette, and Gourmet Dessert Bars
$13.50

Happy Hour Pub Crawl
Have a “pub” break with your favorite Happy Hour
finger foods, including: Chilled Spinach Dip with
Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders
served with Celery and Blue Cheese Dip,
and Cookies and Dessert Bars
$11.00

American Tea
Assorted Gourmet Tea Sandwiches and Scones served
with Jam, Honey, Cream Cheese, Assorted Petits
Fours and Shortbread Cookies
$9.50

University of Delaware Conference Services
visit www.udel.edu/conf or call 800.823.2214
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BREAKS

15 guest minimum. All prices are per person. 20% gratuity on all food and beverages.

Chocaholic
Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries
$9.95

Coffee Break
Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars
$7.25

The Healthy Alternative
Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix, Granola Bars, and Bottled Juices
$9.50

Snack Attack
Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies, Brownies, and Canned Sodas
$6.95

Break Additions
Assorted Energy Bars
Raise the bar with an assortment of Granola, Fruit and Breakfast Bars
$3.50

Assorted Dessert Bars
$2.75

Assorted Specialty Cookies
$2.50
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

BEVERAGES

20% Gratuity on all food and beverages.

Coffee
$23.00/gallon (serves 16)

Decaf Coffee
$23.00/gallon (serves 16)

Bottled Water
$2.25 each

Bottled Chilled Juice
$2.25/bottle

Assorted Canned Soda
$2.25/can

Lemonade
$19.50/gallon (serves 12)

Fruit Punch
$19.50/gallon (serves 18)

Hot Tea
$1.95 each

Gourmet Tea
$2.75 each

Iced Tea
$19.50/gallon (serves 12)
SWEETS

20% Gratuity on all food and beverages.

Round Cake
$40.00

Full Sheet Cake, Decorated
48 Cuts
$86.00

Half Sheet Cake, Decorated
$50.00

Fresh Baked Large Chewy Cookies
$16.50/dozen

Chocolate Brownies
$2.75 each

Assorted Gourmet Dessert Bars
$2.75 each

Chocolate Fountain
$10.00/person
MISCELLANEOUS

20% Gratuity on all food and beverages.

Pizza
$16.50

—

Toppings
$.50/each

Six (6) Foot Sub
$97.00

—

Three (3) Foot Sub
$55.00

Don’t see what you’d like?
Our talented chefs are available to create any additional items you might not see on these menus. Please let your sales coordinator know what you are looking for, and we can make it happen!
ALCOHOLIC BEVERAGES
Open Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside. 20% Gratuity on all food and beverages.

50 Guest / One Hour Minimum

$12.25
per person for the first hour

$16.45
per person for two hours

$19.50
per person for three hours

Additional time is billed in one hour increments.
The number of people for an open bar must remain constant through the length of the bar service.

One bartender is provided for every 75 guests at no charge.
Additional bartenders are available at a cost of $40.00 per hour, minimum one hour.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES
Consumption Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

20% Gratuity on all food and beverages.

One Hour Minimum

The Customer is billed at cash bar prices for each beverage served. There is a $75.00 sales and one-hour time minimum for this service.

If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests.
Bartender labor fees are $40.00 per bartender per hour.

A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

ALCOHOLIC BEVERAGES

Cash Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside. 20% Gratuity on all food and beverages.

One Hour Minimum

Guests pay cash bar prices for all beverages ordered.
There is a one-hour time minimum for this service.
$75.00 in sales per hour is required.

If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests.
Bartender labor fees are $40.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).

A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

ALCOHOLIC BEVERAGES
Cash Bar Prices

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

20% Gratuity on all food and beverages. Prices include mixers and fruit garnish.

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Any liquor on-the-rocks</td>
<td>$5.25</td>
</tr>
<tr>
<td>Mixed drinks</td>
<td>$4.75</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$3.75</td>
</tr>
<tr>
<td>Cordials</td>
<td>$5.50</td>
</tr>
<tr>
<td>Sherry</td>
<td>$4.50</td>
</tr>
<tr>
<td>Champagne</td>
<td>Priced Upon Request</td>
</tr>
<tr>
<td>House Wine (glass)</td>
<td>$4.75</td>
</tr>
<tr>
<td>House Wine (bottle)</td>
<td>$22.00</td>
</tr>
<tr>
<td>Alcoholic Punch</td>
<td>$60.00</td>
</tr>
<tr>
<td>Half Keg</td>
<td>$160.00</td>
</tr>
<tr>
<td>Non-alcoholic Beer</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mimosa Fountain</td>
<td>Priced Upon Request</td>
</tr>
<tr>
<td>Soda/Juice</td>
<td>$1.50</td>
</tr>
</tbody>
</table>
Catering Menu
FOR NEWARK AND WILMINGTON DE FACILITIES

ALCOHOLIC BEVERAGES

Premium Brands

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside. 20% Gratuity on all food and beverages.

Seagram’s VO
—

Jose Cuervo
—

Absolut
—

Dewar’s
—

Tanqueray
—

Barcardi
—

Jack Daniels
—

Hennessy

Domestic Beers
—

House Wine
—

Juices
—

Soft Drinks

Frozen Drink Bar
—

Martini Bar
Priced Upon Request
fees may include rentals