Catering Menu

FOR NEWARK AND WILMINGTON VENUES

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 Ice 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 VENUES

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>Asian Accents</th>
<th>Pasta Bar</th>
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<tbody>
<tr>
<td><strong>$16.75</strong></td>
<td><strong>$18.50</strong></td>
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<thead>
<tr>
<th>Southern BBQ</th>
<th>Simply Italian</th>
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<tbody>
<tr>
<td><strong>Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies</strong></td>
<td><strong>Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Tiramisu</strong></td>
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<td><strong>$14.00</strong></td>
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<tr>
<th>Latin Flavors</th>
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<tr>
<td><strong>Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros and Sopaipillas</strong></td>
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<tr>
<td><strong>$14.95</strong></td>
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BUFFETS continued

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20% gratuity on all food and beverages.

Served with Iced Water, Iced Tea, and Coffee Service

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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

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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

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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

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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

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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

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What more can we do for you?
Our talented chefs can create additional items customized to your event. Please let your sales coordinator know what you are looking for, and we will make it happen!