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

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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

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

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

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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
Catering Menu
FOR NEWARK AND WILMINGTON VENUES

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

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

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

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

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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

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

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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!