Catering Menu
FOR NEWARK AND WILMINGTON VENUES

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
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
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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

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!

University of Delaware Conference Services
visit www.udel.edu/conf or call 800.823.2214