Plan your event

Please contact:
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400 David Hollowell Drive
Newark, DE 19716
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Plan your Holiday Party at The Courtyard Newark at the University of Delaware

www.udel.edu/hotel

Beverage Service

A variety of bar options are available for your event: cash bar, individual tickets or beverage prices per person. We will be glad to work with your budget.
Salads
Spring Green—lettuce, wedge tomatoes, sliced cucumbers & shaved onions. Served with a creamy ranch & homemade balsamic vinaigrette.

Additional Salads (Choose 1)
Spinach—spinach, shaved red onions, crumbled bleu cheese, hickory smoked bacon & toasted walnuts. Served with a raspberry vinaigrette.
Grilled Vegetable—vegetables marinated in a light homemade vinaigrette & fresh herbs.
Antipasto—Italian meats, provolone, marinated vegetables, Kalamata olives & red peppers.
Greek Feta Cheese & Cucumber—tomatoes, red onions, cucumbers & citrus vinaigrette.

Entrees (Choose 2–Add third entrée for an add. $6 per guest)
Roasted Turkey
Honey Glazed Ham
Fruit Stuffed Pork Loin
Seared Top Round with Horseradish Cream Sauce
Stuffed Flounder Florentine
Chicken Cordon Bleu
London Broil ($4 add. per guest)
Atlantic Salmon & Jumbo Lump Crab ($6 add. per guest)
Braised Prime Rib ($6 add. per guest + 35 chef’s fee)

Holiday Buffet

• Holiday Buffet requires a 25 person minimum. Price: $29.95 per person
• All dinner buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Ice Tea
• Freshly baked Dinner Rolls & Butter

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Holiday Luncheons

- Holiday Luncheon buffet requires a 25 person minimum.
- All luncheon buffets are served with freshly brewed Coffee, Decaf, Herbal Tea & Ice Tea
- Freshly baked Rolls & Butter & Holiday Punch

The Jingle Bells—$20.95 per person. Served with Chef’s choice of seasonal vegetables, a starch and assorted gourmet holiday cookies.

Entrées (Choose 2)
- New England Cod
- Roasted Turkey
- Angus Beef
- Grilled Chicken Caesar
- Grilled Chicken Salad

The Sleigh Ride—$24.95 per person. Served with Chef’s choice of seasonal vegetables and a starch

Entrées (Choose 2)
- Roasted Pork Loin
- Roasted Turkey
- Grilled Atlantic Salmon
- Chicken Marsala

The Poinsettia—$32.00 per person. Served with tossed spring green salad, Chef’s choice of seasonal vegetables, a starch and cheesecake with strawberry topping.

Entrées (Choose 2)
- London Broil
- Chicken Cordon Bleu
- Filèt of Sole Veronique
- Veal Parmigiana

The Snowflake—$38.00 per person. Served with Soup Du Jour, baked Brie with granny smith apples and cranberries, tossed spring green salad, Chef’s choice of seasonal vegetables, a starch and cheesecake with strawberry topping.

Entrées (Choose 2)
- Jumbo Lump Crab Cake
- Farfalle with Jumbo Shrimp
- New York Strip Steak
- Crispy Duck