



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

**CATERING
MENU
—
2015-2016**



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

BREAKFAST CONTINENTAL

(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Mini Mornings Continental \$13.95

Includes Miniature Muffins, Danish, Scones and Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

Early Riser \$13.25

Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

Healthy Start \$10.00

Whole Grain Bagels with Peanut Butter, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

New Yorker \$18.50

Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

(All Catering Services incur a 21% Service Charge)



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

BREAKFAST PACKAGES

All Hot Breakfast packages include ice water, hot tea, coffee, and decaffeinated coffee.
(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Hot Breakfast

Silver Dollar Breakfast \$15.00

Silver Dollar Pancakes (3 per person) served with Butter, Syrup,
Breakfast Potatoes, Bacon, and Sausage

Essentials Breakfast \$14.00

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Ketchup

Latin Breakfast \$20.00

Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes,
Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper,
Latin Scrambled Eggs with Diced Peppers, Fiesta Corn Bread.

***Served breakfast packages are available upon request**

(All Catering Services incur a 21% Service Charge)



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BREAKFAST ADDITIONS

Traditional Breakfast Sandwiches \$6.50

Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

Sensible Sandwiches \$6.50

Choose from: Garden Vegetables and Egg on Wheat English Muffin;
Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin;
Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin

Cereal Bar \$10.00

Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl.
A great way to start the day!

Yogurt Parfait Bar \$10.00

Plain Yogurt, Granola, 3 Seasonal Fruits, and 2 Toppings served with
Banana Bread Croutons to build your ideal Parfait

Just French Toast \$5.75

Cinnamon French toast served with warm Syrup and Butter

Oatmeal with Raisins and Brown Sugar \$5.00

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LOOKING FOR SOMETHING SPECIAL?

Please speak with one of our sales managers if you would like to create a
specialized menu customized just for your special event!

(All Catering Services incur a 21% Service Charge)



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

BREAK PACKAGES

(15 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Energy Bar \$5.00

Nutri Grain® Bars, Whole Fresh Fruit, Individual Yogurts
With House Made Granola, Assorted Granola Bars, Assorted Sobe Life Water®

South of the Border \$6.25

Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, Guacamole
and Bean Dip, Assorted Soft Drinks and Water

Why Can't Everyday Be Sundae? \$9.25

Chocolate, Vanilla, and Strawberry Ice Cream with Whipped
Cream, Chocolate, and Caramel Sauces and Assorted Toppings,
Fresh Brewed Coffee, Tea and Decaf

Chocolate Overload \$10.00

Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered
Pretzels and Strawberries, M&Ms®, Assorted Miniature Chocolate
Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Hot Tea and Decaf

Nature Hike \$6.50

Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail
Mix, Herbed Iced Tea, Lemonade and Water

Sweet and Sour \$10.00

Lemon Pound Cake, Lemon Curd, Lemon Cheesecake, Lemonheads®, Lemonade and Water

Color Me Orange \$11.50

Cantaloupe with Mint, Basil, and Honey, Oranges, Carrots with
French Onion Dip, Pepperidge Farm® Goldfish®,
Orange Juice, Orange-Infused Iced Tea and Water

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UNIVERSITY OF DELAWARE
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MEETING BREAKS – a' la Carte

Assorted Granola Bars \$2.95

Assorted Fresh Baked Muffins, Danish and Scones (per dozen) \$19.25

Assorted Bagels with Butter, Cream Cheese and Preserves (per dozen) \$19.95

Fresh Sliced Seasonal Fruit and Cheese Tray (per person) \$4.50

Fresh Baked Large Chewy Cookies (per dozen) \$15.25

Mini Brownies and Blondies (per dozen) \$26.00

Bottled Water \$2.75

Assorted Canned Soda \$2.75

Assorted Bottled Juices \$3.25

Energy Drinks \$3.25

Lemonade (per gallon) \$21.50

Fresh Brewed Iced Tea (per gallon) \$21.50

Fresh Brewed Regular and Decaffeinated Coffee (per gallon) \$24.75

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UNIVERSITY OF DELAWARE
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BOX LUNCHES

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Premium Box Lunches \$19.25

Served with bottled water or canned soda

Teriyaki Chicken Wrap served with Chilled Peanut-Lime Noodles,
Fresh Pineapple and a Raspberry Almond Bar

Smoked Turkey Fajita Ciabatta served with Chile Lime Cucumbers,
Corn and Black Bean Salad and a Cinnamon Cookie

Marinated Tofu and Fresh Garden Vegetables over Mixed Greens
in a Balsamic Vinaigrette with a Bakery Roll and Lemon Dessert bar

Ciabatta Muffaletta served with Orzo Pasta, Grilled Vegetables,
and a Chocolate Dipped Biscotti

Traditional Box Lunches \$14.50

Served with seasonal fruit, pasta salad, chips, cookie and coned soda or bottled water

Smoked Turkey Sandwich with Lettuce, Tomato and Swiss Cheese on Wheatberry Bread

Ham Sandwich with Lettuce, Tomato and Swiss Cheese on Rye Bread

Roast Beef Sandwich with Lettuce, Tomato and Cheddar Cheese on Wheat Bread

Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

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UNIVERSITY OF DELAWARE
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COLD BUFFETS

(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Udecide Sandwich Buffet \$21.50

(Includes homemade kettle chips, assorted gourmet cookies, soda and/or bottled water)

Choose 3 sandwich options:

New Market Tuna on a Multigrain Roll

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Southwestern Turkey with Fajita Vegetables on Ciabatta Bread

Salami with Fresh Mozzarella, Grilled Spanish Onions,
and Roasted Garlic Aioli on Ciabatta Bread

Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread

Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread

Ham with Black Bean Spread, Roasted Corn Salad and
Barbecue Chipotle Dressing on Ciabatta

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

Sliced Portobello Mushroom with Arugula and Sun-dried Tomato Olive Pesto Spread
on a French Baguette

(All Catering Services incur a 21% Service Charge)

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

COLD BUFFETS continued

Choose 2 salad options:

Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples,
Almonds, Red Onions, Fresh Spinach and Scallions

Tabbouleh with Ground Bulgur, Tomatoes, Parsley,
and Scallions combined in an Olive Oil Mix

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers
and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Red-skinned Potato Salad with Egg, Celery and Spanish Onion
in a Seasoned Mayonnaise Dressing

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

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

Fantastic Frio \$22.00

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile-Lime
Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Flatbread, and Tiramisu Cake

Chilled Tuscan \$25.75

Panzanella Salad, Spinach with Fennel Orange Salad, Grilled Flatbread,
Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini
and Gremolata, and Tiramisu Cake

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UNIVERSITY OF DELAWARE
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THEME BUFFETS

All selections include, iced tea (available upon request), ice water and hot tea, coffee, and decaffeinated coffee.
(35 guest minimum required. Packages sold per person. Under minimum charge of \$1.75 per person)

Traditional American \$23.50

Grilled Lemon Rosemary Chicken, Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, and Whole Wheat Rolls with Peach Cobbler

Latin Flair \$20.50

Chili Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa) , Baked Tilapia with a Chipotle Lime Butter Sauce, Cumin Black Beans, Lime Scented Rice, Mexican Chopped Salad and Cinnamon Churros

The Tuscan \$23.50

Mixed Greens, Rotini Marinara, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, Green Beans Gremolata, Focaccia Sticks, and Cannoli

Country Livin' BBQ \$20.50

Country Glazed Chicken, Sliced Brisket, 4 Cheese Baked Macaroni and Cheese, Southern Barbecued Baked Beans, Traditional Slaw Salad, Cornbread Fiesta Muffins, and Assorted Cookies and Dessert Bars

Italian Delights \$24.50

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Cellentani, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu

Classic Pizza \$21.50

Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza, Classic Garden Salad, Served with Home-style Kettle Chips, Cookies and Brownies

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UNIVERSITY OF DELAWARE
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BUFFET YOUR WAY

\$29.95 (per person)

All selections come with assorted rolls with butter, iced tea (available upon request), ice water, hot tea, coffee and decaffeinated coffee.

Starters (Choose two)

Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Greek Salad with Crumbled Feta
Antipasto display with assorted flatbreads
Seasonal Fresh Fruit Salad

Entrées (Choose two)

Herbed Fried Chicken with Marjoram and Thyme
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes
Chicken and Shrimp Creole
Chipotle Roasted Pork Loin
Grilled Salmon with Parmesan Pesto Sauce
Beef Pot Roast with Dijon Shallot Sauce
Eggplant, Couscous and Roasted Red Pepper Lasagna

Premium Entrées (additional \$4.50 per person)

Beef Tenderloin, Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar (based on availability)

(All Catering Services incur a 21% Service Charge)

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

BUFFET YOUR WAY continued

Sides (Choose two)

Italian Seasoned Green Beans
Garlic Infused Goat Cheese Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Herb-Roasted Mushrooms
Tomato Caper Ratatouille
Marinated Roasted Red Potatoes
Toasted Orzo with Spinach and Cranberries

Finishes (Choose one)

Dutch Apple Pie
Apple Caramel Bread Pudding
New-York Style Cheesecake
Mini Brownie and Cappuccino Mousse Parfaits
Cinnamon Cherry Pear Crisp

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UNIVERSITY OF DELAWARE
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PLATED MEALS

(10 guest minimum required. Packages sold per person.
Under minimum charge of \$1.75 per person)

First Course

Traditional Mixed Greens Salad with your Choice of dressing

Classic Caesar Salad

Lime and Ahi Tuna Salad with Sesame Dressing

Traditional Antipasto Plate

Seared Sea Scallops with Prosciutto Salad and Champagne Buerre Blanc

Tofu, Sesame and Cucumber Salad with Mango Sauce

Entrées

All selections come with assorted rolls with butter, iced tea (available upon request),
hot tea, regular and decaffeinated coffee.

Chicken Francese with a Lemon Caper Sauce Accompanied by

Roasted Seasonal Vegetables and Herbed Orzo

\$18.95(l)/\$22.00(d)

Portobello Mushroom Cap Stuffed with Boursin Cheese, Sautéed Spinach and
Roasted Red Peppers, Topped with Mushroom Duxelle and Wrapped in a Puff Pastry

\$18.95(l)/\$22.00(d)

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash

\$22.00(l)/\$27.00(d)

Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts

\$27.95(l)/\$32.95(d)

(All Catering Services incur a 21% Service Charge)

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

PLATED MEALS continued

Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach
\$27.95(I)/\$32.95(d)

Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms
\$25.00(I)/\$29.50(d)

Red Curry Thai Vegetables with Tofu
\$24.75(I)/\$29.00(d)

6oz. Filet of Beef with a Bordeaux Demi-Glace Accompanied by Boursin Mashed Potatoes and
Chef's Choice Seasonal Vegetables
\$35.00(I)/\$39.95(d)

Tomato Sambal Cod with Papaya Salad and Jasmine Rice
\$30.50(I)/\$35.75(d)

LOCAL FAVORITE!

Classic Blue Hen Special

Airline Chicken Breast with Lump Crab Cake and a Lemon Buerre Blanc Sauce,
Oven Roasted Red Potatoes and Fresh Asparagus
\$35.00(I)/\$39.00(d)

Double Entrée Fee \$2.75 (per person)

Triple Entrée Fee \$3.75 (per person)

(All Catering Services incur a 21% Service Charge)

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

PLATED MEALS continued

Dessert

Chocolate Cabernet Cake with Grilled Peaches
Fig Reduction Cheesecake
Orange Plum Panna Cotta
Chocolate Coconut Mousse with Mango Cream
Fresh Berry Cream Puffs with Vanilla Sauce
Traditional Apple Pie
Multi-Layer Chocolate Cake

LOOKING FOR SOMETHING SPECIAL?

Please speak with one of our sales coordinators if you would like to create a specialized menu customized just for your special event!

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UNIVERSITY OF DELAWARE
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RECEPTION PACKAGES

(35 guest minimum required. Packages sold per person.
Under minimum charge of \$1.75 per person)

Happy Hour \$14.75

Hot Spinach and Artichoke Dip with Tortilla Chips, Mini Beef Sliders, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Brownies

Eastern Influence \$13.25

Egg Rolls, Pot stickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars

Tapas Sampler \$25.75

Grilled Calamari Salad; Seared Ahi Tuna with Jicama and Apple Slaw; Roast Pork Tenderloin with Chipotle Sour Cream

Season's Best Salad Bar \$22.95

Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

Mashed Potato Bar \$18.55

Buttermilk Mashed Potatoes with Chili, Vegetarian Creole, Bacon, Mushrooms, Diced Scallions, Sour Cream and Cheddar Cheese

(All Catering Services incur a 21% Service Charge)



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

RECEPTIONS – HORS D’OEUVRES

(35 guest minimum required. Packages sold per person.
Under minimum charge of \$1.75 per person)

Butlered Hors D’oeuvres

Choose 6 hors d’oeuvres for 2 hours \$17.75

Choose 8 hors d’oeuvres for 2 hours \$19.00

Stationary Hors D’oeuvres

Choose 6 hors d’oeuvres for 2 hours \$19.25

Choose 8 hors d’oeuvres for 2 hours \$20.25

Cold Hors d’oeuvres

All passed items require attendants

Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche

Olive Tapenade on a Crostini

Crispy Wonton with Spicy Tuna Tartare

Stuffed Olive Skewers

Chilled Marinated Asparagus and Sun-Dried Tomatoes

Chili Lime Shrimp Skewers

Prosciutto Wrapped Figs

Tomato Mozzarella Caprese Skewer

(All Catering Services incur a 21% Service Charge)

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

RECEPTIONS – HORS D’OEUVRES continued

Hot Hors d’oeuvres

All passed items require attendants

Assorted Pot Stickers with Ginger Hoisin Sauce
Beef Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce
Adobo Chicken Quesadilla with Cilantro Dip
Braised Beef Empanada with Chipotle Dip
Broccoli Cheddar Bites
Tempura Battered Orange Chicken
Sweet and Sour cocktail Meatballs

Premium Hors D’oeuvres

(add \$1 per person)

Grilled Baby Lamb Chop with Mint Demi-Glace
Lump Dungeness Crab Cake with Remoulade
Tempura Jumbo Shrimp with Ponzu Sauce

*A la Carte Pricing Available upon Request

Attendant Fee \$11.50 per attendant

(All Catering Services incur a 21% Service Charge)



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

RECEPTIONS – STATIONS

Carving Stations

All carving stations require a chef

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls
\$10.50 (per person)

Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls
\$13.50 (per person)

Platters

Fresh Sliced Fruit and Cheese Tray
\$4.50 (per person)

Baked Brie with Pistachios and Raspberries or Apples and Walnuts,
Gourmet Flatbreads and Crackers
\$4.50 (per person)

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses,
Roasted Peppers and Assorted Crackers and Breads
\$6.75 (per person)

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh
\$6.50 (per person)

Farmer's Market Crudités with Hummus and Pesto
\$4.50 (per person)

Cold Seafood Platter with Little Neck Clams, Oysters on the
Half Shell, Chilled Jumbo Shrimp, Crab Claws
(Market Price)

(All Catering Services incur a 21% Service Charge)



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

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.

50 Guest Minimum

\$13.50

per person for one hour

—

\$17.75

per person for two hours

—

\$25.00

per person for four hours

—

\$12.00

per person for Beer, Wine and Soda Bar for two hours

—

\$18.25

per person for Beer, Wine and Soda Bar for four 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.

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One bartender is provided for every 75 guests at no charge.

Additional bartenders are available at a cost of \$48.00 per hour, minimum one hour.

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All alcoholic beverages are premium brands.



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

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.

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 \$48.00 per bartender per hour.

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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.



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

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.

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 \$ 48.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).

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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.

continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

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.

Prices include mixers and fruit garnish.

Any liquor on-the-rocks: \$6.75

Mixed drinks: \$6.50

Premium Beer: \$5.25

Domestic Beer: \$5.25

Single Malt: \$7.25

Non-Alcoholic Beer: \$3.00

Alcoholic Punch: \$60.00

(sour mix, whiskey, rum, champagne, wine)

House Wine (glass): \$6.00 (bottle): \$25.50

House Wines:

Rex Goliath Cabernet

Rex Goliath Chardonnay

Woodbridge White Zinfandel

Cordials: \$6.50

Champagne: Priced upon request

Mimosa Fountain: Priced upon request

Soda/Juice/Bottled Water: \$2.00

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UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

SPECIALTY COCKTAILS

Bloody Mary

A signature breakfast drink of vodka and Bloody Mary mix.
Available with an assortment of garnishes, lime, lemon, olive and celery.

Mimosa

Refreshing breakfast drink served in a champagne flute. Orange juice and Champagne.

Mojito

Perfect warm weather drink. Light rum, simple syrup, club soda, and lime juice.
Garnished with muddled mint leaves and lime.

Manhattan

Available perfect, dry or classic. Choice of whiskey, sweet vermouth, and bitters.
Served on the rocks or in a cocktail glass with cherry garnish.

Martini

The classic cocktail. Choice of gin or vodka. Available dirty, perfect, dry or classic.
Served on the rocks or in a cocktail glass and garnished with olive.

Margarita

Served in a cocktail glass with a salted rim, tequila, triple sec, sour mix, and lime juice.
Garnished with a lime.

Blue Diamond

In the spirit of the University of Delaware, this classy cocktail is perfect for university related events. Vodka, blue curacao, cranberry juice, and lime.
Served in a cocktail glass with a sugared rim and garnished with a lemon.

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continued



UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

SPECIALTY COCKTAILS continued

Pink Margarita

Delightful variation of the margarita. Tequila, triple sec, coconut rum, sour mix, lime juice, cranberry. Served in a salted rim cocktail glass and lime garnish.

Blue Hen Lemonade

Great University sports themed drink. Vodka, blue curacao, and sierra mist. Served in a cocktail glass with lemon garnish.

The Kipling

A fun variation of the gin and tonic. Gin, amaretto, tonic, and bitters, with a lime garnish.

Washington Apple Martini

Canadian whiskey, apple pucker and cranberry juice.
Served in a cocktail glass with cherry garnish.

Bahama Mama

Fun, tropical drink. Light, dark, and coconut rum, with Kahlua and pineapple juice.
Garnished with lemon.

Toasted Almond

Delectable dessert drink. Amaretto, Kahlua, and cream.

The GQ

Hip, delicious drink. Rum, tequila, coconut rum, blue curacao, peach schnapps, and pineapple juice. Served with a cherry and orange garnish.

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UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued

WINE LIST

White Wines

Chardonnay

House Wine

Sterling, "Vintners Collection" Chardonnay, California

Kendall Jackson, "Reserve" Chardonnay, California

Louis Jadot, Steel Chardonnay, France

Clos Du Bois, "Prop Calcaire" Chardonnay, California

Daou Chardonnay, California

Cakebread Napa Chardonnay, California

Chalk Hill Chardonnay, California

Sauvignon/ Fume Blanc

Monkey Bay, Sauvignon Blanc, New Zealand

Oyster Bay, Sauvignon Blanc, New Zealand

Ferrari Carano, Fume Blanc, Californi

Robert Mondavi, "Napa", Fume Blanc, California

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UNIVERSITY OF DELAWARE
CONFERENCE SERVICES

ALCOHOLIC BEVERAGES continued

White Wines continued

Pinot Grigio/Gris

House Wine

Voga, Pinot Grigio, Italy

Caposaldo, Pinot Grigio, Italy

10 Span Pinot Gris, California

Reisling

Chateau Ste. Michelle, "Willamete Valley", Washington

Anew, Reisling, Washington

Other Whites

Primal Roots "White", California

Lady Lola, Moscato/Pinot Grigio, Italy

St. Francis, "White Splash", California

Dreaming Tree, "Everyday White", California

Ruffino Moscato, Italy

Bonterra Vineyards, Viognier, California (Organic)

Blush

House Wine

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UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued

Red Wines

Cabernet Sauvignon

House Wine

Root 1, Cabernet Sauvignon, Chile

Robert Mondavi, Napa, Cabernet

Mt. Veeder, "Napa" Cabernet, California

Merlot

House Wine

Seven Falls Merlot, Columbia Valley, Washington

Silverado Merlot, Napa California

Pinot Noir

House Wine

La Crema, "Monterey", Pinot Noir, California

Byron Santa Barbara Pinot Noir, California

Bouchaine, Napa Valley, California

Robert Mondavi "Napa" Pinot Noir, California

Flowers Pinot Noir, California

Shiraz

House Wine

Other Reds

Casillero del Diablo, "Concho y Toro", Carmenere, Chile

Milestone, "Red Blend", California

Diseno Malbec, Argentina

Cakebread Zinfandel, Red Hills, Lake County

Flora Springs, "Trilogy", Napa, California

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UNIVERSITY OF DELAWARE
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ALCOHOLIC BEVERAGES continued

Champagnes and Sparkling Wines

House Wine

Spumante (sweet)

Brachetto d' Acqui, "Rosa Regale", Castello Banfi, Italy (Raspberry)

Brut (dry)

House Wine

Korbel, "Brut", Russian River Valley, California

Domiane Ste. Michelle, "Brut Cuvee", Washington State

Nicholas Feuillate Brut Cuvee G, France

Pierrer-Jouet, "Gran Brut", France

Prosecco

Maschio, Prosecco, Italy

Other Sparkling

Caposaldo Sweet Moscato, Italy

Caposaldo Sweet Pink Moscato, Italy

"Sofia" Blanc de Blanc Sparkling, California

Non-Alcoholic Cider

Martinelli's Sparkling Apple Cider

(All Catering Services incur a 21% Service Charge)