



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 \$14.25***

*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 \$13.50***

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

### ***Healthy Start \$10.25***

*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 \$18.75***

*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)*



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## ***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 \$15.25***

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

#### ***Essentials Breakfast \$14.25***

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

#### ***Latin Breakfast \$20.25***

*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.*

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### ***Breakfast Additions***

#### ***Traditional Breakfast Sandwiches \$6.75***

*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 \$6.75***

*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 \$10.25***

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

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*Continued Additions.....*

***Yogurt Parfait Bar \$10.25***

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

***Just French Toast \$5.95***

*Cinnamon French toast served with warm Syrup and Butter*

***Oatmeal with Raisins and Brown Sugar \$5.25***

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

***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)*



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## ***BREAK PACKAGES***

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

### ***Energy Bar \$5.50***

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

### ***South of the Border \$6.50***

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

### ***Why Can't Everyday Be Sundae? \$9.50***

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

### ***Chocolate Overload \$10.25***

*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 \$6.75***

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

### ***Snack Attack \$8.50***

*Enjoy Assorted Chips, Honey Peanuts, Trail Mix and  
Specialty Cookies, Brownies and Canned Sodas*

*(All Catering Services incur a 21% Service Charge)*



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## ***MEETING BREAKS – a’ la Carte***

*Assorted Granola Bars \$3.25*

*Assorted Fresh Baked Muffins, Danish and Scones (per dozen) \$19.50*

*Assorted Bagels with Butter, Cream Cheese and Preserves (per dozen) \$20.25*

*Fresh Sliced Seasonal Fruit Tray (per person) \$4.95*

*Fresh Baked Large Chewy Cookies (per dozen) \$15.50*

*Mini Brownies and Blondies (per dozen) \$26.50*

*Bottled Water \$2.95*

*Assorted Canned Soda \$2.95*

*Assorted Bottled Juices \$3.50*

*Energy Drinks \$3.50*

*Lemonade (per gallon) \$21.75*

*Fresh Brewed Iced Tea (per gallon) \$21.75*

*Fresh Brewed Regular and Decaffeinated Coffee (per gallon) \$24.95*

*(All Catering Services incur a 21% Service Charge)*



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## ***BOX LUNCHESES***

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

### ***Premium Box Lunches \$19.50***

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*

*Roast Beef served with Tabbouleh Salad, Mediterranean Cucumber and Tomato Salad and Lemon Rice Pudding*

*Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Gourmet 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 \$14.75***

Served with seasonal fruit, pasta salad, chips, cookie and conned 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*

*(All Catering Services incur a 21% Service Charge)*



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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 \$21.75***

*(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*

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***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 \$22.50***

*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 \$25.95***

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

*(All Catering Services incur a 21% Service Charge)*





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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 \$23.75***

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

### ***Latin Flair \$20.75***

*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 \$23.75***

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

### ***Country Livin' BBQ \$20.75***

*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 \$24.75***

*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 \$21.75***

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

*(All Catering Services incur a 21% Service Charge)*



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***Buffet Your Way \$30.25 (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*

***Entrée's (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 Entrée's (additional \$4.95 per person)***

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

*(All Catering Services incur a 21% Service Charge)*



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*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*

***Entrees***

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

*Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash*  
\$22.25(l)/\$27.50(d)

*Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts*  
\$28.25(l)/\$33.25(d)

*Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach*  
\$28.25(l)/\$33.25(d)

*Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms*  
\$25.25(l)/\$29.75(d)

*Red Curry Thai Vegetables with Tofu*  
\$25.00(l)/\$29.25(d)

*6oz. Filet of Beef with a Bordeaux Demi-Glace Accompanied by Boursin Mashed Potatoes  
and Chef's Choice Seasonal Vegetables \$*  
35.25(l)/\$40.25(d)

*Tomato Sambal Cod with Papaya Salad and Jasmine Rice*  
\$30.75(l)/\$35.95(d)

*(All Catering Services incur a 21% Service Charge)*



UNIVERSITY OF DELAWARE  
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*Continued.....*

*Chicken Francese with a Lemon Caper Sauce Accompanied by  
Roasted Seasonal Vegetables and Herbed Orzo  
\$19.25(l)/\$22.25(d)*

*Portobello Mushroom Cap Stuffed with Boursin Cheese, Sautéed Spinach and Roasted Red  
Peppers, Topped with Mushroom Duxelle and Wrapped in a Puff Pastry  
\$19.25(l)/\$22.25(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  
\$35.25(l)/\$39.50(d)*

*Double Entrée Fee \$2.95 (per person)  
Triple entrée fee \$3.95 (per person)*

***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?***

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customized just for your special event!*

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## **RECEPTION PACKAGES**

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

### ***Happy Hour \$14.95***

*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 \$13.50***

*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 \$25.95***

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

### ***Season's Best Salad Bar \$23.25***

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

### ***Mashed Potato Bar \$18.75***

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

*(All Catering Services incur a 21% Service Charge)*



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## ***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 \$18.25

Choose 8 hors d’oeuvres for 2 hours \$19.25

### **Stationary Hors D’oeuvres**

Choose 6 hors d’oeuvres for 2 hours \$19.50

Choose 8 hors d’oeuvres for 2 hours \$20.75

## **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)*



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## ***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 \$12.00 per attendant*

*(All Catering Services incur a 21% Service Charge)*





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## ***RECEPTIONS – STATIONS***

### **Carving Stations**

All carving stations require a chef

*Roasted Turkey Breast with Cranberry Relish and  
Artisan Rolls \$10.75 (per person)*

*Prime Rib with Cabernet Reduction, Onion Straws, Boursin  
Aioli and Artisan Rolls \$13.75 (per person)*

### **Platters**

*Fresh Sliced Fruit Tray \$4.95 (per person)*

*Baked Brie with Pistachios and Raspberries or Apples and  
Walnuts, Gourmet Flatbreads and Crackers \$4.95 (per person)*

*Intermezzo Antipasto Platter featuring Italian Meats and  
Cheeses, Roasted Peppers and Assorted Crackers  
and Breads \$7.00 (per person)*

*Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey  
and Lavosh \$6.75 (per person)*

*Farmer's Market Crudités with Hummus and Pesto \$4.95 (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)*

# *Catering Menu*

FOR NEWARK AND WILMINGTON VENUES

## *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*

*\$14.00*

*per person for one hour*

—

*\$18.00*

*per person for two hours*

—

*\$26.00*

*per person for four hours*

*\$18.25 per person for Beer, Wine and Soda Bar for four hours*

*\$13.00 per person for two 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 \$50.00 per hour, minimum one hour.*

—

*All alcoholic beverages are premium brands.*

## *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 \$50.00 per bartender per hour.*

*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.*

## *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 \$50.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).*

*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.*

*(All Catering Services incur a 21% Service Charge)*

*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 \$7.00*

*House Wine (glass) \$6.00*

*Mixed drinks \$6.50*

*House Wine (bottle) \$25.00*

*Premium or Draft Beer \$5.50*

*Domestic Beer \$4.50*

***House Wines:***

*Rex Goliath Cabernet*

*Rex Goliath Chardonnay*

*Woodbridge White Zinfandel*

***Alcoholic Punch***

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

***\$60.00***

*Cordials \$6.50*

*Single Malt \$7.50*

*Non-Alcoholic Beer \$3.00*

*Champagne and Mimosa Fountain*

*Priced upon request*

*Soda/Juice/Bottled Water*

***\$2.00***

*21% service charge on all food and beverages.*

## *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.*

**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.*

*(All Catering Services incur a 21% Service Charge)*

## *SPECIALTY COCKTAILS continued*

***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.*

*All Catering Services incur a 21% Service Charge)*

# *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*

*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*

*(All Catering Services incur a 21% Service Charge)*



*WINE LIST continued*

*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*

*(All Catering Services incur a 21% Service Charge)*

## *WINE LIST 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*

*(All Catering Services incur a 21% Service Charge)*

## *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)*