BREAKFAST BUFFETS
Available Every Day Until 11:00 a.m. for One and One-Half Continuous Hours. All Selections are Served with Assorted Fruit Juices, Coffee, Decaffeinated Coffee, & Tea Selections. Price Per Person.

Add a Station to Any of These Buffets to Enhance Your Experience $10.

**Continental Breakfast $13**

- Selection of Breakfast Breads
- Selection of Bagels
- Spreads of Peanut Butter, Butter, Fruit Preserves, Regular & Flavored Cream Cheeses

**Executive Continental $15**

- Whole and Sliced Fresh Fruit, Breakfast Pastries, Peanut Butter and Fruit Preserves, Bagels and Cream Cheese, Assorted Yogurt

**Hot and Hearty $20**

- Scrambled Eggs,
- Choice of French Toast or Pancakes,
- Choice of Sausage, Bacon, Ham, Turkey Sausage, or Turkey Bacon, Crispy Breakfast Potatoes,
- Assortment of Sliced Fruit, Including Melons, Grapes, & Seasonal Fruit,
- Selection of Breakfast Pastries & Muffins,
- Selection of Bagels,
- Spreads of Peanut Butter, Butter, Fruit Preserves,
- Regular & Flavored Cream Cheeses

**The Embassy Brunch $27**

- Sliced Seasonal Fresh Fruit and Berries, Assorted Muffins and Bagels, Cream Cheese, Butter, Jams, Scrambled Eggs OR Seasonal Local sourced Vegetable Frittata, Bacon OR Sausage OR House Made Scrapple, Country-Style French Toast with Maple Syrup, Breakfast Potatoes, Fresh Field Greens Salad, Seasonal Hot Vegetable, Elegant Dessert Display, Choice of One (1) Entrée from “Buffet Lunch” menu.

Available until 2:00 p.m. for one and one-half continuous hours. Price is per person.

**25-person minimum**

All menus are subject to 23% service charge
BREAKFAST STATIONS
Select 2 Stations for $24, 3 Stations for $29, or 4 Stations for $32 to Create a Tasty and Fun Breakfast Experience. All Breakfast Stations are Served for 60 Continuous Minutes and are Served to a Minimum of 25 People.

* Chef-Attended for a Live Action Experience $125. (recommended 1 attendant per 50 guests)

**Hash Brown Bar**
Pick 4 Toppings from the Following:
- Bacon
- Sautéed Onions
- Sautéed Mushrooms
- Shredded Cheese
- Bell Peppers
- Ham
- Scrambled Eggs
- Crumbled Sausage

**Oatmeal Bar**
Top Your Oatmeal with Flax Seeds |
- Assorted Nuts |
- Assorted Dried Fruits |
- Granola |
- Fresh Berries or Cinnamon Apples (Seasonal) |
- Brown Sugar |
- Agave

**Breakfast Sandwiches** (choose 3:)
- Biscuit with Egg, Sausage and Cheese |
- French Toast with Egg, Ham, and Cheese |
- Croissant with Egg, Bacon and Aioli |
- Open Flatbread with Egg Whites, Avocado, & Cheddar

**Parfait Station**
- Greek Yogurt, Granola, Berries, Diced Mango, Roasted Nuts |
- Chia-Seed Pudding with Almond Milk, Chia Seeds, Agave Nectar, Seasonal Fruit Garnish |
- Overnight Oats

**Tutti Fruitti**
- Smoothie Shooters |
- Bowl o’ Berries |
- Whole Bananas, Sliced Fruit Platter

**Omelets to Order**
Chef-Attended Omelet Station with Assorted Cheeses, Meat and Veggie Toppings |
- Whole Eggs, Egg Whites

**Frittata Bar**
- Whole Eggs, Ham and Swiss |
- Egg Whites, Broccoli, Onion, & Cheddar |
- Egg Whites, Spinach, Mushroom, Bacon, & Monterey |
- Whole Eggs, Seasonal Vegetable

**Pastry Shop**
- Assorted Muffins, Donuts, Bagels, Breads, & Other Pastries

**Top Off The French Toast**
- Raisin Bread, Brioche, or Challah Bread |
- Toppings: Seasonal Fruit, Whipped Cream, Chopped Nuts, Nutella, Candied Nuts, Chocolate Chips, Warm Syrup

All menus are subject to 23% service charge

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items may contain; Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans.
Build Your Own Buffet Lunch

**Build-Your-Own Buffet Experience** - Pick 2 Entrees, 2 Vegetables, and 1 Dessert for $32, OR Pick 3 Entrees, 2 Vegetables and 2 Desserts for $39

Available Every Day 11:00 a.m. - 3:00 p.m. for 60 Continuous Minutes. 20-Person Minimum. Price Per Person.

Served with Seasonal Salad, Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

**Entrees:**

- Beef Tri Tip, Red-Smoked Chimichurri on Summer Succotash
- Lemon Chicken, Tomato, Kalamata, Feta, and Pickled Red Onion on a Bed of Orzo
- Seared Salmon, Mustard-Tarragon Vinaigrette on a Bed of Farro
- Roast Pork Loin, Apple-Cranberry Chutney on a Bed of Asiago Mashed Potatoes
- Mushroom Ravioli - Pesto Cream
- Chili-Lime-Brined Chicken with Jalapeno-Cheddar Polenta
- Pan-Seared Cod with Tomato-Basil Pan Sauce on a Bed of Rice Pilaf
- Herb-Crusted Chicken on Gnocchi with Lemon-Cream Sauce
- Roasted Half Cauliflower: Harissa Paste, Oil, and Salt. Served with Chimichurri Sauce over Rice or Quinoa.

**Vegetables:**

- Roasted Butternut Squash
- Oven-Roasted-Garlic Brussel Sprouts
- Squash and Zucchini
- Cauliflower Bake
- Chili-Lime Corn
- Roasted Carrots and Beets with Papitas
- Brussel Sprouts with Bacon
- Summer Squash, Sweet Tomato, Basil Sauté
- Green Bean, Caramelized-Onion and Fried Shallots
- Grilled Asparagus, Shaved Parmesan, Gremolata

**Desserts:**

- S’mores Shooters
- Bread Pudding with Whiskey Glaze
- No-Bake Peanut Butter Cheesecake Shooter
- Lemon Meringue Pie Shooter
- Blackberry and Mint Brownie Parfaits
- Miniature Crumbles (Seasonal)
- Tri-Berry Cobbler Shooters
- Banana Cream Pie Shooter
- Miniature Cheesecake, Seasonal Berry Sauce
- Brownie, Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

Gluten Free         Vegetarian          Vegan

(1) Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items may contain; Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans.
Available Every Day 11:00 a.m. - 3:00 p.m. for 60 Continuous Minutes. 20-Person Minimum. Price Per Person.
Served with Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

**BYO Mediterranean Adventure | $31**
Build-Your-Own Mediterranean Bowls with the Following:
- **Grains & Greens:** Quinoa or Farro, Rice & Mixed Greens
- **Oven-Roasted Veggies:** Rotates Seasonally, but Examples to Include Zucchini, Butternut Squash, Carrots, Parsnips, Brussel Sprouts, Caramelized Onions, Blistered Grape Tomatoes, Asparagus, & Corn
- **Sauce it Up:** Raita, Tahini, Pesto, House-Made Vinaigrette
- **Top it off:** Pickled Onions, Kalamata Olives, Chick Peas, Feta, Goat Cheese, Warm Pita Bread, Dessert Display, Rosemary Lemonade, & Seasonal Iced Tea

**Taste of Rome | $32**
Grilled Flank Steak with Roasted Mushrooms, Sundried Tomatoes, & Wine Jus
- Chicken Parmesan
- Seasonal Vegetable Risotto
- Grilled Eggplant with a Balsamic Glaze
- Cold Spinach and Orzo Salad
- Caprese Salad
- Italian Bread
- Tiramisu and Assorted Cannolis
Add Grilled Chicken for the Caesar $3 | Add Assorted Antipasto $4 | Add Bruschetta Station $3 | Add Soup $2

**La Cucina de La Abuela | $26**
Build-Your-Own Tacos: Ground Beef and Shredded Chicken with Corn and Flour Tortillas
- Shredded Cheese, Pico de Gallo, Sour Cream, & Fiesta Rice
- Refried Pinto Beans
- Mixed Greens with Onions, Radishes, & Tomatoes in a Cilantro-Lime Dressing
- Black Bean and Corn Salad, Tortilla Chips & Salsa, Churros with Cinnamon Sugar

**The Philly Phanatic | $26**
Mixed Garden Salad, Philly Beef and Chicken Cheese Steaks, Italian Meatballs Marinara, Roasted Peppers & Onions, Assorted Sliced Cheeses, Cheddar Cheese Sauce, Crispy Kettle Chips, Freshly-Baked Sub Rolls, Shredded Lettuce, Sliced Tomatoes, Onions, Pickles, & Dessert Display

**Blue Hen Buffet | $29**
Chef's Seasonal Soup, Fresh Baked Roll Assortment, Mixed Garden Green Salad, Dressings, Mediterranean Pasta Salad, Seasonal Vegetable and Starch, Assorted Dessert Display, Coffee.

Select Two (2) Entrees:
- *Pasta Pomodoro or Alfredo
- Tri-Color Tortellini al Fresco
- Mardi Gras Seafood Pasta
- Panko-Encrusted Cod with a Light Lemon-Butter Sauce
- Atlantic Grilled Salmon with Sesame Herb Crust
- Bourbon Street Pork
- Chicken Piccata
- Marinated Flank Steak Chimichurri (add $2pp)
- Eggplant Roulade

**Ambassador’s Choice (Pre-Order, 20-person max) | $21 (+$3pp for boxed lunch)**
(Choose your menu below, by individual, and hand in two hours prior to lunch time)
**Sandwich or Entrée Salad (Select One):**
- Roasted Beef and Cheddar
- Baked Ham and Swiss
- Smoked Turkey Breast and Provolone
- Marinated Vegetable Wrap
- Garden Salad with or without Grilled Chicken Breast (not available with boxed lunch)
**Sandwich bread (Select One):**
- Kaiser Roll
- Wheat
- Rye

**Snacks (Select One):**
- Potato Chips
- Whole Fresh Fruit

**Dessert:**
- Brownie

**Beverage (Select One):**
- Soft Drink
- Bottled Water

All menus are subject to 23% service charge
Buffet Lunches

All Lunch Buffets Include Seasonal Salad, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. All Lunch Buffets are 60 Continuous Minutes. 20-Person Minimum. Price is Per Person.

Artisanal Deli | $31
Choose 4 of the Following Deli Meats: Turkey, Roast Beef, Corned Beef, Capicola, Salami, Pastrami, Grilled Chicken Breast, or Smoked Ham | Variety of Cheeses to Include: Swiss, Cheddar, & Provolone, Assorted Grilled Vegetables | Assorted Artisanal Breads & Rolls | Assorted Artisanal Condiments, Including Whole Grain Mustard, Chipotle Mayo, & Pesto Mayo | Fruit Salad | Spinach Salad with Feta Cheese, Spiced-Candied Pecans & Craisins | Potato Salad with a Mustard-Thyme Vinaigrette or Quinoa Salad | Terra Chips | Assorted Cookies & Brownies

Deli-Ware Buffet | $20
Mixed Garden Green Salad, Fruit Salad, Grilled Vegetables, Sliced Roast Beef, Oven-Roasted Turkey, Sliced Baked Ham, Sliced Cheeses, Lettuce, Tomato, Sliced Onion, Kosher Pickles, Condiments, Potato Chips, Bread Basket, Cookies & Brownies. Add Chef’s Daily Hot Pasta Creation +$1.50 Per Person, add Soup $1, add Pasta Salad $1, Upgrade to Caesar Salad $1, add Egg Salad $1, add Chicken Salad $1.50, add Chilled Grilled Chicken $2

Hand-Crafted Sandwich Bar | $29
Assortment of Your Choice of 3 Prepared Sandwiches, Including:
- Roast Turkey with Smoked Gouda, Chipotle Aioli, & Mixed Greens on a Snowflake Roll
- Roast Beef with Roasted Tomatoes, Horseradish Mayo, & Cheddar Cheese on a Ciabatta Roll
- Roasted Vegetable Wrap with Spinach, Roasted Squash, Roasted Eggplant, Roasted Red Peppers, & Hummus
- Cajun Tofu Sandwich: Cajun-Seared Tofu, Lettuce, Tomato, Butter-Free Buffalo Sauce, Vegan Coleslaw, Served on Ciabatta
- Chic Pea Gyro: Roasted Chickpeas, Tomatoes, Onions, Romaine, Pita, Tzatziki Sauce
- Multigrain Bread, Roasted Turkey, Monterey Jack, Leaf Lettuce, Tomato, Bacon Aioli
- Buttery Croissant, Danish Ham, Swiss Cheese, Lettuce, Tomato, Dijonnaise
- Classic Hoagie Roll, Prosciutto, Genoa Salami, Provolone, Roasted Red Peppers, Basil, Leaf Lettuce, Italian Vinaigrette
- Tortilla Wrap, Grilled Chicken, Fresh Mozzarella, Mixed Greens, Tomato, Pesto

Baby Spinach Salad with Feta Cheese, Spiced-Candied Pecans, & Craisins, Potato Salad with a Mustard-Thyme Vinaigrette
Assorted Cookies & Brownies

All menus are subject to 23% service charge

Gluten Free 🍼 Vegetarian 🥗 Vegan 🍲

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PLATED LUNCHES
Plated Lunch

All Plated Lunches are Developed Seasonally and Will Offer Your Guests the Freshest Experience Possible. Plated Lunches include, Freshly-Baked Bread & Butter, Family Style Dessert, Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

Starter – Select 1 Starter from Seasonal Options Below (According to Event Date)

Spring/Summer
Bibb Lettuce, Strawberries, Toasted Almonds, & Brie with White Balsamic
Romaine Hearts, Shredded Asiago, Focaccia Croutons with Caesar Dressing
Grilled Asparagus with Shaved
Watermelon Radish & Oranges, Topped with Hollandaise
Watermelon with Feta Citrus Vinaigrette

Autumn/Winter
Roasted Pear with Gorgonzola, Walnuts, Raspberry Vinaigrette
Mesclun Greens, Roasted Acorn Squash, Dried Cranberries, Topped with Apple Cider Vinaigrette
Roasted Wild Mushrooms Bisque
Jicama Slaw, Grilled Shrimp, Topped with Cilantro Vinaigrette add $4

Spring/Summer Entrees & Desserts
Pan-Seared Scallops with Saffron Cream $35
Beer-Brined Chicken with Pineapple Salsa @ $26
Roasted Striploin with Chimichurri® $34
Southwest Sweet Potato & Black Bean: Black Beans, Sweet Potato, Kale, Quinoa, Onions, Bell Peppers, House-Made Taco Sauce (Served over/with Rice, or as Enchiladas)® $32

Served with...
Moroccan Cous Cous with Grilled Eggplant | White Grits with Succotash | Rice - Quinoa Blend with Blistered Tri-Colored Peppers & Tomatoes

Sweetened with...
Lemon Meringue Pie Shooters
Blackberry & Mint Brownie Parfaits
Miniature Crumbles

Fall/Winter Entrees & Desserts
Roasted Pork Loin with Cranberry & Pear Chutney® $26
Roasted Halibut with Sunchoke Puree® $39
Pimenton Herb Grilled Chicken with White Bean Shiitake Ragu® $27
Roasted Half Harissa Cauliflower with Chimichurri Sauce over Rice or Quinoa® $28

Served with...
Roasted Red Potatoes with Sautéed Rainbow Chard | Mac & Cheese with Sautéed Spinach | Creamy Polenta with Tri -Color Cauliflower | Rice/Quinoa Blend with Blistered Tri-Colored Peppers & Tomatoes

Sweetened with...
S’mores shooters
Bread Pudding with Whiskey Glaze
Brownie Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

Gluten Free Vegetarian Vegan

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BOXED LUNCHES
All Boxed Lunches Include Bottle of Water or Soft Drink. Price is Per Person.
Minimum 10 people

**Not-Your-Average School Box Lunch $29**

*Pick 1 of These Lunches for Each of Your Attendees to be Prepared and Waiting for You to Make Your Dining Experience Efficient, Tasty, & Satisfying.*

**Asian** – Teriyaki-Glazed Chicken Breast, Buckwheat Soba Noodle Salad, Dan Dan Green Beans, Tangerine Segments

**Mexican** - Chipotle Wrap with Choice of Chicken, Beef or Tofu, Cilantro Dressing, Roasted Street Corn and Black Bean Salad, Arroz Con Leche

**Mediterranean** - Focaccia Bread Sandwich of Chicken, Tomato, Cucumber & Feta, Garbanzo Bean & Quinoa Salad, Mini Naan, Roasted Garlic Hummus, Greek Olive Assortment

**American Club** - Traditional Turkey Club Sandwich, House-Fried Potato Chips, Seedless Grape Cluster, Mini Chocolate Chip Cookies

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**Classic, but Refined Box Lunch $24**

*Pick Any one of These Sandwiches for Your Group (add $2 for each additional selection) with 1 Style of Chips and 1 Side, Served with a Freshly Baked Cookie.*

**Sandwiches:**
- Multigrain Ciabatta, Roasted Turkey, Monterey Jack, Red Leaf Lettuce, Tomato, Bacon Aioli
- Grilled Balsamic-Glazed Veggie Wrap, Fresh Spinach
- Classic Hoagie Roll, Prosciutto, Genoa Salami, Provolone, Roasted Red Peppers, Basil, Leaf Lettuce, Italian Vinaigrette
- Tomato Basil Tortilla Wrap, Grilled Chicken, Fresh Mozzarella, Arugula, Tomato, Pesto

**Chips & Side - pick 1 each for the Group:**
- Sun Chips, Baked Potato Chips, Doritos, Pretzels
- Redskin Potato Salad, Apple and Jicama Slaw, Mushroom Salad, Quinoa Salad, Farro Salad

All menus are subject to 23% service charge.
BREAKOUTS
Breaks

All Breaks are Served for 30 Continuous Minutes. 10-Person Minimum. Price is Per Person.

**Coffee & Donuts:** an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee, Served with a Selection of Donuts $10

**Juicing & Jiving:** an Assortment of Energy Bars, Smoothie Shooters, & an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee $16

**Blaze-Your-Own Trail:** Build-Your-Own Trail Mix Bar, Including: Chocolate Morsels | Assorted Roasted Nuts | Assorted Dried Fruits | Granola | Goldfish Crackers $14

**Build-Your-Own Adventure:** Popcorn, Milk & Cookie Shooters, Crudité Shooters, Ice Cream Social, Charcuterie Board, Chips & Dips, Mediterranean Dips & Pita, Grilled Cheese & Tomato Soup Shooters $36

**Boardwalk Summers** | Assorted Ms. Vickie's Chips, Thick-Fudge Brownies, Soft Pretzel Nubs with Cheese Sauce, Fresh Popped Popcorn, & Fruit Salad $19

**Mediterranean Meditation** | Fresh Tabouleh Salad, Assorted House-Made Hummus Dips with Pita Chips & Grilled Pita, Assorted Sodas & Bottled Water $17

**Parisian Picnic** | Cheese Board with Assorted Cheese, Crackers, Sliced Baguettes, a Variety of Fresh Fruit, Mixed Nuts | Macaroons | Assorted Infused Waters & Perrier $22

**You Say Tomato!** – Tomato-Basil Bruschetta, Prosciutto, Aged Asiago, Garlic-Buttered Baguette Crisps (BYO) | Roasted Tomato & Pesto Flatbread | Old Bay-Spiced Bloody Mary Mocktails $22

**Sweet Sensations** | a Full-Sugar Coma with Assorted Dessert Bars & Cookies, Assorted Candy Bars, Assorted Soft Drinks, & Bottled Water $15

**Take Me Out to The Ball Game** - Mini Corn Dog Skewers | Grilled Beef Sliders with Beer-Braised Mushrooms & Swiss | Cracker Jacks | Boylan Cola $29

**Santorini Sunsets** | Spanakopita Triangles | Assorted Crudité with a Mix of Dipping Sauces & Dressings | House-Made Hummus Dip, Tzatziki & Baba Ganoush with Pita Chips | Greek Salad Shooters | Double-Strength Greek Coffee Bar with a Variety of Syrups | Assorted Energy Drinks & Bottled Water $29

All menus are subject to 23% service charge
Bringing You the Freshest Choices with Rotating Seasonal Break Options.

All Breaks are Served for 30 Continuous Minutes. 10-person minimum. Price is Per Person.

**Fall Harvest $14**

- Caramel-Apple Crumb Cake
- Mulled Apple Cider
- Harvest Blend Trail Mix
- Cinnamon Apple Sauce Cups

**Winter Wonderland $18**

- Hot Chocolate Bar with Assorted Flavors & Toppings for Your Favorite Cold-Weather Beverage
- Assorted Grilled Cheese Bites
- 2 Hot Soups
- Assorted Sodas & Bottled Water

**Summer Strawberry Festival $19**

- Strawberry & Citrus Granola Parfaits, Fresh Strawberries & Chocolate-Dipped Strawberries
- Strawberry-Banana Smoothies with Chia

**Spring Picnic Time $19**

- Lemon Bars & Brownies, Assorted Crudité with a Mix of Dipping Sauces and Dressings
- Watermelon & Berries
- 2 Flavors of Lemonade, & Assorted Granola Bars

All menus are subject to 23% service charge
Meeting Breaks

Pastries Assorted Danish OR Assorted Muffins OR Bagels with Cream Cheese | $29 per dozen

Assorted Cookies OR Assorted Brownies | $25 per dozen

Warm Soft Pretzels, Mustard, Cheese Sauce | $27 per dozen

Sliced Seasonal Fresh Fruit | $7 per person

Chips and Dips: Potato Chips, Tortilla Chips, Pretzels, with French Onion Dip and Salsa | $6 per person

Whole Fresh Fruit | $3 per person

Fruited Yogurt | $4 per person

Popcorn, Pretzels, and Goldfish Crackers | $4 per person

Fancy Mixed Nuts | $22 per pound

Beverages House Blend Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea (Unsweetened) | $39 per gallon OR $5 per person

All-day Beverage Service—includes House Blend Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea (Unsweetened), bottled water and soft drinks | $12 per person

Lemonade or Fruit Punch or Fruit Juices | $32 per gallon

Assorted Soft Drinks, Bottled Water | $4 each

All menus are subject to 23% service charge
RECEPTIONS
Cocktail Party Menu $31
Add One & One-Half Hour Open Bar $46

Available for One & One-Half Continuous Hours. 20-Person Minimum. Price is Per Person. Includes Choice of Three (3) Passed Hot or Cold Hors d’oeuvres, Vegetable Crudités with Hummus, Domestic Cheese & Crackers, & Seasonal Fruit Display with Honey-Yogurt Dip, Mini Dessert Display, Coffee/Decaffeinated Coffee/Tea Station with Soft Drinks. Enhancements Listed Below: (Priced Per-Person) *Chef-Attended Station $125 Fee (recommended 1 attendant per 50 guests)

Bruschetta Bar | add $6
Build-Your-Own Bruschetta with the Assortment of the Following Items: House-Made Spread with diced Chicken, Sun-Dried Tomato & Garlic | House-Made Spread with Diced Tomatoes, Parmesan, Olive Oil & Basil | Italian Olive Tapenade | Warm Garlic Bread Sticks, Flat Bread Crackers & Crostini

Antipasto Display | add $7
An Elegant Display of: Thin Slices of Prosciutto , Capicola & Genoa Salami | Aged Sharp Provolone Cheese, Mozzarella Cheese, Smoked Gouda Cheese | A Selection of Fresh Grilled Herbed Vegetables Including Olives Drizzled with Balsamic Dressing | Focaccia Bread, Baguettes, & Gourmet Crackers

Vietnamese Pho Station | add $9   Assorted Broths, Lo-Mein Noodles, Basmati Rice, Chicken, Shrimp, Beef, Cilantro, Peanuts, Carrots, Kale, Spicy Chiles, Lime, Sriracha, Soy Sauce, & More

Mac and Cheese Station | add $9   Classic, Bacon Jalapeno, Seafood, Plus a Variety of Toppings

*Shrimp & Grits Station | add $11   Creamy Grits with Cajun and Garlic Shrimp, toppings to include Jalapeno, Bacon, Ham, Pecan, Cheddar, Smoked Gouda, Green Onions

*Pasta Station | add $10   Cheese-Filled Tortellini & Penne; Sauces: Tomato Basil, Alfredo, Pesto, & Assorted Toppings

*Carving Stations (Priced Per-Person)
Carved Pork Loin with Bourbon Apple Chutney | add $8
Roast Turkey with Pan Jus & Cranberry-Orange Chutney | add $9
Herb-Crusted Salmon with Lemon Dill Aioli | add $10
Prime Rib or Tenderloin with Au Jus & Horseradish Cream | add $17

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Cocktail Hour Stationary Displays

Choice of Bacon Crab Dip OR Warm Spinach Artichoke Dip with Pita and Tortilla Crisps | $6.50pp
Fresh Vegetable Crudités with Dip | $5pp
Domestic and Imported Cheese Display with Crackers | $6.50pp
Sliced Seasonal Fresh Fruit and Berries | $7pp
Baked Brie Wheel En Croute with a Raspberry and Mango Chutney, served with Crusty French Bread | $7pp
Classic Tomato Basil Bruschetta and Spicy Bruschetta, Garnished with Herbed Croustini | $5.50pp
Roasted Vegetables with Assorted Hummus and Grilled Flatbread | $6.50pp
Pineapple Tree with Assorted Fruit Skewers and Tropical-Yogurt Dip (Minimum of 50 People) | $8pp

Hors D’oeuvres

All Hors D’oeuvres are priced per 50 pieces and include Butler Charge

Spinach & Crab-Stuffed Mushrooms | $150
Spanakopita | $120
Petite Quiche | $120
Bourbon-Glazed Scallops in Bacon | $160
Chicken Cornucopias | $130
Vegetable Spring Rolls, Thai Dipping Sauce | $110
Miniature Crab Cakes | $155
Cocktail Franks in Puff Pastry | $100
Sesame Chicken Skewers with Ginger Sauce | $170

Broccoli Cheddar Bites | $100
Edamame Pot Stickers | $125
Mini Beef Wellington | $175
Coconut Shrimp, Orange Marmalade Sauce | $130
Spicy Thai Glazed Meatballs | $100
Chicken Cordon Bleu Bites | $125
Philly Spring Rolls | $135
Buffalo Chicken Spring rolls | $135
Raspberry & Brie in Phyllo | $145
Green Chili Arepas | $145
Shrimp Shaomai | $135

Shrimp Cocktail Shooters | $185
Bruschetta | $100
Steak Au Poivre en Croute | $165
Tomato Mozzarella Brochette | $115
Creole Crab Canape | $145
Asparagus Wrapped in Prosciutto | $155
Avocado Shrimp Canape | $140
Hummus & Charred Tomato on Flatbread | $110
Thai Grilled Shrimp | $185

All menus are subject to 23% service charge
Global Street Food

We Invite You to Dine Around the World. Pick a Minimum of 4 Stations from any of the Regional Cuisines & Allow Your Guests to Experience an Interactive & Tasty Way to Experience the Globe.

Receptions are Served for 90 Continuous Minutes. Prices are Per Person. 25-Person Minimum.

Latin

- Street Taco Station – 3 assorted Tacos with All the Toppings | $12
- Elote Station – Mexican Street Corn with All the Fixings | $7
- Empanada Stop – Assorted Empanadas Served with Dipping Sauces | $10
- Ceviche Sampler – Assorted Ceviches | $14
- Fajitas Station – Sizzling Chicken, Beef, & Vegetable Fajitas with All the Toppings & Accompaniments | $12
- Churros – Spanish Donuts, Dusted with Sugar & served with Assorted Dipping Sauces | $6

Thai street

- Pad Thai bar - Noodles, peanuts, basil, chicken, tofu, pork, and pad thai sauce | $13
- Satay Station - beef, tofu and chicken satay with 2 dipping sauces | $13
- Cold Soba Noodle Bar- Build-Your-Own Cold Noodle Salads with Assorted Southeast Asian toppings | $13
- Coconut Sticky Rice with Mango | $6

Chinese

- Dumplings Feast – Assorted Chicken, Pork, Vegetable & Shrimp Dumplings, with Dipping Sauces | $9
- Fried Rice Bar – Fried Egg, Chicken, Beef, Tri-Colored Peppers & Peas with Assorted Sauces | $11

Mediterranean

- Gyro Bar – Build –Your-Own Meat & Falafel Gyros | $11
- Hummus Bar - 3 Dips with Pita & Olives | $6

American

- Sliders Bar - BBQ Pulled Pork, Vegetable, Beef | $14
- Dogs Bar - Corn Dogs, Hot Dogs & Bratwurst with Toppings | $9
- Mac & Cheese Cups with All the Fixings | $9
- Crumble Bar – 3 Assorted Seasonal Crumbles with Ice Cream/Whipped Cream | $9

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DINNER BUFFETS

302-368-8000
www.newark.embassysuites.com
Build-Your-Own Dinner Buffet

Build-Your-Own Buffet Experience - Pick 2 Entrees and 2 Vegetables and 1 Dessert for $48 pp OR Pick 3 Entrees, 2 Vegetables and 2 Desserts for $56 pp.

All Dinner Buffets Include Artisan Rolls & Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

Entrees:
Seared Salmon, Beet Horseradish Vinaigrette on a Bed of Dill-Whipped Potato with Lemon Oil
Ginger Soy Chicken, Pineapple-Mango Macadamia Chutney on a Bed of Saffron Sweet Pepper Rice
Garlic-Rosemary Peppercorn-Crusted Tri Tip, Field Mushroom & Shallot Jus on a Bed of Bleu Cheese Mash
Grilled Chicken Breast, Julienne Peppers, Blistered Cherry Tomato Blush Sauce on a Bed of Mushroom Risotto, Thyme & Shallot
Seared Red Snapper Filet, Lemon-Tomato Caponata with Roasted Fingerling Potatoes
Chili & Coriander-Rubbed Salmon, Raita on a Bed of Cilantro Rice
Grilled Filet Mignon, Cipollini-Onion Confit, Demi Glace on a Bed of Roasted Garlic Mashed Potatoes (add $6)
Rigatoni with Braised Short Rib Oven-Roasted Tomato, Spinach, Shiitake, & Roasted Tomato Demi
Pumpkin Rigatoni: Pumpkin Puree, Coconut Milk, Lime, Cauliflower, Sweet Potato, Carrots, Onions, Kale, Sage, Kidney Beans
Plantain & Black Bean Bowl - Plantains, Rice, Black Beans, Cilantro, Lime, Salsa, Avocado, Purple Cabbage, Taco Sauce
Potato Gnocchi with Sundried Tomatoes, Wilted Spinach, Pistachio Pesto Sauce, Shredded Parmesan Cheese

Vegetables:
Roasted Garlic Brussel Sprouts
Squash & Zucchini
Cauliflower Bake
Chili Lime Corn
Roasted Carrot & Beets with Papitas
Brussel Sprouts with Bacon & Blue Cheese
Summer Squash, Sweet Tomato, Basil Sauté
Green Bean, Caramelized Onion & Fried Shallots
Grilled Asparagus, Shaved Parmesan, Gremolata

Desserts:
S’mores Shooters
Bread Pudding with Whiskey Glaze
No Bake Peanut Butter Cheesecake Shooters
Lemon Meringue Pie Shooters
Blackberry & Mint Brownie parfaits
Tri-Berry Cobbler Shooters
Miniature Crumbles (Seasonal)
Banana Cream Pie Shooters
Miniature Cheesecake Seasonal Berry Sauce
Brownie, Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

Gluten Free ☐ Vegetarian ☐ Vegan ☐
Dinner Buffets

All Dinner Buffets Include Seasonal Salad, Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

**Osteria Italiano** $45

Baked Salmon with Sun-Dried Tomato Pesto & Wilted Arugula
Chicken Puttanesca with Olives, Bell Peppers, & Baked Polenta
Pork Saltimbocca
Tri-Color Tortellini in a Vodka Sauce
Roasted Brussel Sprouts with Pancetta & Nuts
Roasted Red Pepper and Gouda Soup
Arugula with Roasted Fennel with Shaved Parmesan & a Cracked Pepper Oil
Caprese Salad
Tiramisu and Cannoli

Add Bruschetta Station | $3 Add Assorted Antipasto | $5

**El Ranchero** $42

Chicken & Cheese Enchiladas Wrapped in Corn Tortilla with Peppers, Onions, Mexican Cheese Blend, & Served With Your Choice of Spicy Red Chili Sauce or Poblano Sour Cream Sauce
Grilled Portabella Mushrooms Enchiladas Wrapped in Corn Tortilla with Peppers, Onions, Mexican Cheese Blend, & Served With Your Choice of Spicy Red Chili Sauce or Oven-Roasted Red Snapper with Tomatillo Salsa
Spanish Rice & Frijoles Borrachos
Mexican Caesar Salad with Spicy Caesar Dressing, Queso Fresco & Fried Tortilla Strips
Jicama Salad
Tortilla Chips & Salsa Churros with Cinnamon Sugar

Add Spicy Fish | $4 Add Grilled Shrimp | $6
Add Tortilla Soup | $2 Add Steak | $6

All menus are subject to 23% service charge

Gluten Free         Vegetarian          Vegan

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Dinner Buffets

All Dinner Buffets Include Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

**Something for Everyone | $39**  
Garden-Fresh Salad Station with Gluten-Free Dressings, Display of Sliced Fresh Fruit with Yogurt Dip, Rosemary Roasted Potatoes, Fresh Vegetable Medley, Gluten-Free Pasta Pomodoro, & Choice of Two 2 Entrees: Marinated Flank Steak Chimichurri, Grilled Breast of Chicken with Spinach, Artichokes, & Roasted Red Peppers, Herb-Grilled Salmon, Slow-Roasted Loin of Pork, Chef's Assorted Desserts

**Mediterranean | $36**  
Panko-Encrusted Asiago Chicken, Sesame-Herb Salmon, Basmati Rice, Seasonal Vegetable, Garden Fresh Salad, Pasta & Artichoke Salad with Olives & Feta Cheese, Semolina Baguettes with Butter & Seasoned Olive Oil, Assorted Cakes and Tortes

**The First State Buffet | $39**  
House-Made Cole Slaw, Fresh Garden Salad, Mashed Potatoes, Baked Macaroni & Cheese, Braised Collard Greens, Warm buttered Biscuits, Seasonal Fruit Cobbler, Choice of 2 Entrees: Crispy-Fried Chicken, Herb-Roasted Chicken, Home-style Pot Roast, Roasted Turkey Breast with Gravy, Panko Encrusted Cod, First State Crab Cakes (add $3), Delaware Corn Chowder (add $1)

All menus are subject to 23% service charge

Gluten Free  Vegetarian  Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items may contain: Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans.
PLATED DINNERS
Spring/Summer Entrees & Desserts

Seared Salmon, Fennel, Lemon Dill Sauce $39
Citrus & Herb Pan-Roasted Chicken Breast $37
Plantain & Black Bean - Plantains, Rice, Black Beans, Cilantro, Lime, Salsa, Avocado, Purple Cabbage, Taco Sauce $39
Breaded Picnic Style Chicken Breast with Bourbon BBQ Sauce $38
Branzino, Spicy Chimichurri $52
Coconut Curry, Carrots, Celery, Garlic, Potatoes, Cilantro, Cauliflower, Zucchini, Chickpeas, Yellow Curry Paste, Lime, Coconut Milk over Basmati Rice $39

Sides...
Grilled Asparagus & Garlic-Rubbed Fingerling Potatoes | Sautéed Spring Peas & Coriander Basmati Rice | Triple Quinoa Blend with Zucchini & Squash | Roasted Redskin Potatoes with Summer Succotash

Desserts...
Lemon Meringue Pie Shooters
Blackberry & Mint Brownie Parfaits
Miniature Crumbles

Fall/ Winter Entrees & Desserts

Apple Cider-Glazed Chicken with Toasted Pecans $37
Grilled Pork Chop with Apple & Raisin Chutney $39
Grilled Chicken Breast with Crimini Mushroom Sauce $39
Boneless Beef Short Rib with Peppercorn Demi Glace $46
Halibut with Maple Gastrique $49
Roasted Half Harissa Cauliflower, Served with Chimichurri Sauce $38
Beyond Meatballs with Hearty Veggie Ratatouille $36

Sides...
Roasted Butternut Squash & Honey-Glazed Carrots | Faro with Wild Rice & Roasted Butternut Squash | Cumin-Baked Yams with Haricot Verts | Balsamic-Glazed Brussel Sprouts with Sweet Potato Puree | Sour Cream & Chive Mashed Potatoes with Haricot Verts | barley Risotto with Balsamic-Glazed Brussels Sprouts

Desserts...
Smores shooters
Bread pudding with whiskey glaze
Brownie crème anglaise, whipped cream

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Beverage Packages

302-368-8000
www.newark.embassysuites.com
Open Bar
First Hour: $17 per Person / Beer/Wine/Soft Drinks only: $11 per Person
Each Additional Hour: $5 per Person / Beer/Wine/Soft Drinks only: $4 per Person
Barrel Beer $300 per Barrel (Domestic)
Barrel Beer $350 per Barrel (Imported)

Consumption Bar
Mixed Drinks | $7.50 Premium Mixed Drinks | $8.50 Domestic Beer | $5.50 Imported Beer | $6 House Wines | $6 Cordials | $7 Soft Drinks | $3 Non-Alcoholic Beer | $4

Cash Bar
Mixed Drinks | $7.50 Premium Mixed Drinks | $8.50 Domestic Beer | $5.50 Imported Beer | $6 House Wines | $6 Cordials | $7 Soft Drinks | $3 Non-Alcoholic Beer | $4

Wine Service
Mirassou | $26 Chardonnay, Riesling, Pinot Noir, Sauvignon Blanc, Merlot, Cabernet Sauvignon Kendall Jackson | $32 Chardonnay, Cabernet Robert Mondavi Coastal | $32 Cabernet Sauvignon, Chardonnay, Merlot William Hill | $32 Chardonnay, Cabernet Beringer | $24 White Zinfandel, Cabernet Sauvignon, Merlot, Sparkling Prosecco | $34

All prices are subject to a 23% Service Charge. All prices are subject to change due to unforeseen market price increases beyond our control.

Contact: 302-368-8000 | www.newark.embassysuites.com
Liquor and Beer Availability
The following liquors and beers are provided with each bar. Liquor and Beer Selections are subject to change. Please inform your hotel sales manager at least three weeks prior to your event if you require a liquor or beer not listed.

Gallo Family Wines: Moscato, Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon, Riesling
Bottle Beer: Non-Alcoholic, Heineken, Coors Light, Yuengling, Amstel Light
Barrel Beer: Coors Light, Yuengling, Miller Lite, Blue Moon, Dogfish 90min
Liquors: Smirnoff Vodka, Bacardi Light Rum, Beef Eater Gin, Dewars Scotch, Seagram's 7 Whiskey, Jim Beam, Montezuma Tequila, Sweet & Dry Vermouth, Kahlua, Amaretto, Peach Schnapps, Triple Sec

Enhancement to Open Bar (+$4 per Person per Hour): Grey Goose, Flavored Vodkas, Tanqueray, Malibu Rum, Chivas Regal, Makers Mark, Hennessey, Baileys, Captain Morgan Rum, Jack Daniels, Crown Royal, Patron Tequila

Cordials (available upon request - must be ordered three (3) weeks in advance)

Other beers available upon request for an additional $2 per person.

A bartender fee of $100 will be assessed and paid in advance of event. If bar sales reach $350 at the event, the $100 bartender fee will be reimbursed. Barrel beer is not included in minimum sales. All bars must be open a minimum of one hour. Any bar may be closed earlier than requested at the discretion of management. Delaware State Law requires that all patrons must be 21 years of age to consume alcoholic beverages. Liquor or Beer may not be brought onto the premises for the purpose of consumption in the banquet or public areas.

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