



RECEPTIONS

302-368-8000

www.newark.embassysuites.com

Cocktail Party Menu \$32

Add One & One-Half Hour Open Bar \$47

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^① | add \$10

Prime Rib or Tenderloin with Au Jus & Horseradish Cream^① | add \$17

All menus are subject to 23% service charge

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



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^① | \$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

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

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

American

- Sliders Bar - BBQ Pulled Pork, Vegetable, Beef^① | \$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

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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 ^{GF ①}
- Ginger Soy Chicken, Pineapple-Mango Macadamia Chutney on a Bed of Saffron Sweet Pepper Rice ^{GF}
- 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 ^{GF ①}
- Grilled Filet Mignon, Cipollini-Onion Confit, Demi Glace on a Bed of Roasted Garlic Mashed Potatoes (add \$6) ^①
- 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 ^①
- Plantain & Black Bean Bowl - Plantains, Rice, Black Beans, Cilantro, Lime, Salsa, Avocado, Purple Cabbage, Taco Sauce ^①
- Potato Gnocchi with Sundried Tomatoes, Wilted Spinach, Pistachio Pesto Sauce, Shredded Parmesan Cheese ^①

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 ^①
- 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

^{GF} Gluten Free ^① Vegetarian ^② 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^{®①}

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

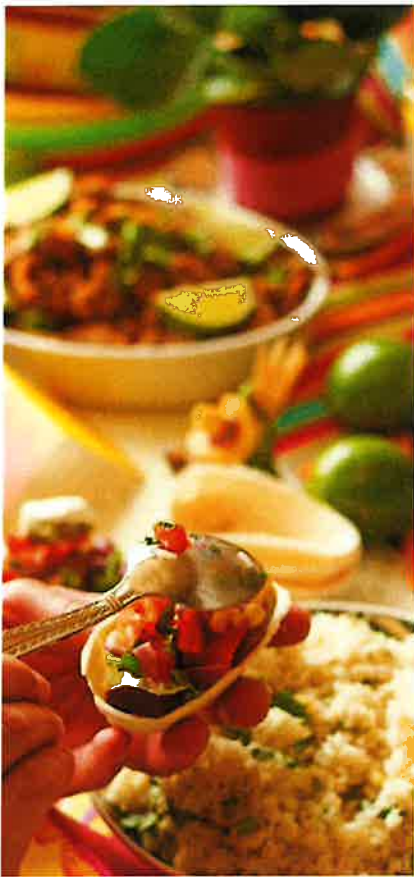
Tortilla Chips & Salsa Churros with Cinnamon Sugar

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



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 ^{GF} | \$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 ^①, Grilled Breast of Chicken with Spinach, Artichokes, & Roasted Red Peppers, Herb-Grilled Salmon, Slow-Roasted Loin of Pork, Chef's Assorted Desserts

Mediterranean ^{GF} | \$37 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)

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^{GF} Gluten Free ^V Vegetarian ^V Vegan

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A photograph of a restaurant table setting. In the foreground, a white plate holds a plated dinner consisting of a piece of seared fish, a small salad, and a garnish. To the left of the plate is a glass of white wine and a glass of water. In the background, there are more glasses and plates, slightly out of focus. The text "PLATED DINNERS" is overlaid in large, white, bold, sans-serif capital letters in the center of the image.

PLATED DINNERS

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Seasonal Dinner Experience

All Plated Dinners are Developed seasonally and will offer your guests the freshest experience possible.

Plated Dinners include, Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Desserts are served Family Style.
12-Person Minimum. Price is Per Person.

Select 1 Starter, 1 Entrée, 1 Side, & 1 Dessert from the Season of Your Event:

(a second entrée choice can be added for an addition \$3 per person)

Spring/Summer Starters

Salad- Tomato & Cucumber Carpaccio Topped with Baby Arugula, Slivered Red Onion, Oregano Vinaigrette
Asparagus Wrapped in Prosciutto, Roasted Red Peppers, Grated Asiago, EVOO
Tuna Poke^①, Boston Bibb Lettuce, Avocado, Scallion add \$5
Organic Spring Mix, Toasted Almonds, Berries, Gala Apple, Strawberry Vinaigrette
Smoked Salmon, Smoked Salmon Mousse, English Cucumber, Caper Relish, Crouton add \$4
Lump Crab, Citrus Segments, Frisee Lettuce, Cilantro Vinaigrette add \$5

Autumn/Winter Starters

Baby Spinach Salad, Roasted Beets, Goat Cheese, White Balsamic Vinaigrette
Butternut Squash Bisque, Toasted Pumpkin Seeds, Dried Cranberry
Seared Scallops, Sautéed Gnocchi, Peas, Rosemary, Parmesan add \$6
Hummus Salad Plate - Hummus, Haricots Verts, Roasted Tomatoes, Eggplant, Feta Cheese, Herbs

Spring/Summer Entrees & Desserts

Seared Salmon^①, 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

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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 Wine: \$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.

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, Beehive Gin, Dewars Scotch, Seagram's 7 Whiskey, Jim Beam, Montezuma Tequila, Sweet & Dry Vermouth, Kahlua, Amaretto, Peach Schnapps, Triple Sec

Enhancement to Open Bar (+\$5 per Person per Hour): Grey Goose, Flavored Vodkas, Tanqueray, Malibu Rum, Chivas Regal, Makers Mark, Hennessy, 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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Embassy Suites by Hilton Newark-Wilmington/South
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