

# HOLIDAY LUNCH BUFFET

Available 11AM - 3PM

## CHEF'S CHOICE OF DISPLAYED HORS D'OEUVRE



### STARTERS (SELECT TWO)

- Tuscany chicken and kale soup
- Butternut squash w/ curry bisque & pumpkin seed brittle
- Roasted tomato bisque w/ herb focaccia cheese croutons
- Italian sausage, duck meatball, white bean soup
- Firefly Farms salad | fresh kale, baby greens, dried blue berries, faro, red onion, toasted pumpkin seeds, black & blue cheese, blueberry pomegranate vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry chutney, goat cheese, red onion, candy pecans, blackberry peppercorn vinaigrette
- Roasted Beet & Arugula salad | arugula & romaine tossed with roasted beets, lentils, feta cheese, grapefruit, scallion, chipotle maple walnuts, white balsamic maple vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

### ENTREES (SELECT TWO)

- Duck ragout w/ stuffed cheese rigatoni
- Butternut squash ravioli & sundried tomato, w/ broccolini, topped w/ parmesan & basil
- Grilled chicken gemelli pasta, asparagus, roasted heirloom tomatoes, basil parmesan cheese in an Alfredo sauce
- Grilled chimichurri flat iron steak, corn, green beans, onion, fingerling potatoes
- Mediterranean chicken - feta cheese, tomato, Kalamata olives, lemon caper sauce
- Honey citrus glazed salmon served over berry quinoa and sauteed baby kale
- Short ribs w/ rosemary onion jam & balsamic demi served w/ cauliflower risotto
- Grilled pork medallions served over bread and butter mushrooms with a cranberry demi
- Gremolata Rockfish served w/ shrimp, asparagus, & roasted tomato, w/ a tarragon lemon butter sauce

Add a third entree for \$5.00 per person

Includes freshly baked rolls, butter, and chef's selection of vegetables

Beverage station to include freshly brewed coffee, hot tea, iced tea and lemonade

### DESSERT

Christmas cookies & classic seasonal pastries

*\$40 per person or \$62 per person with two hour Deluxe brands open bar*

*\$125 per bartender (1 bartender per 75 people)*

### OPEN BAR DELUXE BRANDS

Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry, Seagram's 7 Whiskey, Dewars Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kamora

DELUXE WINES | Woodbridge Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel

DELUXE BEERS | Miller Lite, Yeungling

*Complimentary room rental and holiday centerpieces.*

*All packages require a minimum of 25 people.*

*All banquet charges are subject to 23% event administrative fee.*



# HOLIDAY DINNER BUFFET

## STATIONARY DISPLAYS (ONE HOUR)

- Mediterranean Dip Station | hummus, baba ghanoush, muffalata, bruschetta, butternut squash dip, Tzatziki, roasted pepper pesto, served w/ crispy pita chips, crostini, flat bread & warm pita chips
- Hot Dips & Chips | Dogfish beer fondue, spinach & artichoke, crab dip, served w/ hot chips, tortilla chips, French bread, warm pita chips & flat bread

## PASSED HORS D'OEUVRES (ONE HOUR)

- Shrimp shooters
- Buffalo chicken spring roll with blue cheese dip
- Brie and raspberry phyllo
- Turkey meatballs with coconut curry sauce

## DINNER BUFFET TO INCLUDE: SOUPS (SELECT ONE)

- Tuscany chicken and kale soup
- Butternut squash with curry bisque & pumpkin seed brittle
- Roasted tomato bisque with herb focaccia cheese croutons
- Italian sausage, duck meatball, white bean soup

## SALADS (SELECT TWO)

- Firefly Farms salad | fresh kale, baby greens, dried blue berries, red onion, almonds, blueberry pomegranate vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry chutney, goat cheese, red onion, candy pecans, blackberry peppercorn vinaigrette
- Roasted Beet & Arugula salad | arugula & romaine tossed with roasted beets, goat cheese, scallion, chipotle maple walnuts, white balsamic maple vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

## ENTREES (SELECT TWO)

- Duck ragout with stuffed cheese rigatoni Butternut squash ravioli & sundried tomato, w/ broccolini, topped w/ parmesan & basil
- Grilled chicken gemelli pasta, asparagus, roasted heirloom tomatoes, basil parmesan cheese in Alfredo sauce
- Grilled chimichurri flat iron steak served over corn, green beans, onion & fingerling potatoes
- Mediterranean chicken with feta cheese, tomato, Kalamata olives in a lemon caper sauce
- Honey citrus glazed salmon served over berry quinoa and sauteed baby kale
- Short ribs w/ barbecue sauce, served over sweet potato mash
- Grilled pork medallions served over bread and butter mushrooms with a cranberry demi
- Gremolata Rockfish served w/ shrimp, asparagus, & roasted tomato, w/ a tarragon lemon butter sauce
- Filet medallions w/ Kennett Square mushroom demi & horseradish mashed potatoes
- Sautéed crab cakes w/ cream corn & tomato relish

Add a third entree for \$5.00 per person

Includes freshly baked rolls, butter, and chef's selection of vegetables

Beverage station to include freshly brewed coffee, hot tea, iced tea and lemonade

**DESSERT** | Warm cinnamon & sugar beignets served with a peach sauce, Christmas cookies, seasonal pastries

*\$69 per person without or \$94 per person with three hour Premium brands open bar*

*\$125 per bartender (1 bartender per 75 people)*

*Complimentary room rental and holiday centerpieces.*

*All packages require a minimum of 25 people.*

*All banquet charges are subject to 23% event administrative fee.*



# TWO HOUR HORS D'OEUVRES RECEPTION

## STATIONARY DISPLAYS (SELECT TWO)

- Hot Dips & Chips | Dogfish beer fondue, spinach & artichoke, crab dip, buffalo chicken, served with hot chips, tortilla chips, French bread, warm pita chips & flat bread
- Local and Regional Artisanal Cheese | Variety of cheeses to include goat, cowtipper, cheddar, cipollini, balsamic, red wine, and black & blue, served with local honey, Backyard Jams, & French bread
- Mediterranean Dip Station | Hummus, mufalata, bruschetta, spinach & artichoke dip, Tzatziki, roasted pepper pesto, served with crispy pita chips, crostini, flat bread & warm pita chips
- Italian Antipasto | Salami, pepperoni, soprossotta, capicola, marinated olives, marinated artichokes, roasted peppers, fresh mozzarella & tomato, aged provolone, feta with olives, pesto dip, marinated bean salad, marinated tortellini, hot peppers, roasted cauliflower, served with Italian bread & crostini

PLEASE SELECT 6 OF THE FOLLOWING PASSED HOR D'OEUVRES

## COLD HORS D'OEUVRES

- Ahi tuna poke
- Antipasto skewer
- Shrimp shooter with cocktail sauce
- Tomato bruschetta

## HOT HORS D'OEUVRES

- Roasted pork & broccoli rabe spring roll served w/ provolone sauce
- Arepas with chorizo & manchego served with housemade salsa
- Philly cheese steak spring roll with sweet Thai chili ketchup
- Breaded artichoke parmesan with house made marinara sauce
- Thai curry samosa served with Tzatziki sauce
- Buffalo chicken spring roll with blue cheese dip
- Coconut chicken skewer with sweet Thai chili
- Bacon wrapped diver scallop with chipotle BBQ
- Sesame chicken skewer with coconut curry sauce
- Turkey meatballs with coconut curry sauce
- Raspberry and brie phyllo
- Coconut shrimp with sweet Thai chili sauce
- Salmon & asparagus served with lemon butter sauce
- Mini stuffed potatoes with truffle oil
- Pistachio Lamb with Demi - \$2 upgrade fee
- Miniature Crab Cakes with poblano sauce - \$2 upgrade fee

Beverage station to include freshly brewed coffee, hot tea, iced tea and lemonade

*\$55 per person*

*\$77 per person with two hour Premium brands open bar*

*\$125 per bartender (1 bartender per 75 people)*



**Hilton**  
WILMINGTON/CHRISTIANA

## OPEN BAR PREMIUM BRANDS

Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Tito's Vodka, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kahlua, Bailey's Irish Cream

PREMIUM WINES | Cabernet, Pinot Grigio, Chateau Souverain Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel

PREMIUM BEERS | Miller Light, Corona, Heineken, Yuengling

*Complimentary room rental and holiday centerpieces.*

*All packages require a minimum of 25 people.*

*All banquet charges are subject to 23% event administrative fee.*

# THREE HOUR HORS D'OEUVRES RECEPTION

This reception package has the same inclusions as the two hour reception, an additional hour of reception time, plus your selection of one of the following stations:

## TASTE OF ITALY IN DECEMBER

Caesar salad and warm bread sticks  
Duck ragout with stuffed cheese rigatoni  
Peas, sundried tomatoes, pesto agnolotti in a vodka tomato sauce  
Gemelli pasta with asparagus, roasted heirloom tomatoes, basil parmesan cheese in an alfredo sauce

## CHIPOTLE BLACKBERRY BBQ SHORT RIBS

with mashed sweet potato & pickled peaches, served with biscuit & honey butter

## HERB RUBBED PORK TENDERLOIN

with horseradish mashed potatoes, Kennett Square mushroom sauce, & silver dollar rolls

## MAPLE MUSTARD GLAZED TURKEY BREAST

with cranberry corn bread stuffing, cranberry chutney, & silver dollar rolls

## ROASTED HONEY LIME SALMON

with cranberry, butternut squash quinoa

*\$69 per person*

*\$90 per person with three hour Premium brands open bar*

*\$125 per bartender (1 bartender per 75 people)*

*\$150 per carver (1 carver per 75 people)*

## OPEN BAR PREMIUM BRANDS

Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Tito's Vodka, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kahlua, Bailey's Irish Cream

PREMIUM WINES | Cabernet, Pinot Grigio, Chateau Souverain Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel

PREMIUM BEERS | Miller Light, Corona, Heineken, Yuengling



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