

# BREAKFAST

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## BREAKFAST COLLECTIONS

All prices are per-person and available for 24 guests or more.  
All appropriate condiments are included.

### MINI CONTINENTAL \$11.99

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Bagels	110-160 cal each
Seasonal Fresh Fruit Platter	35 cal/2.5 oz. serving
Bottled Water	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

### QUICK START \$10.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish	250-420 cal each
Assorted Muffins	380-550 cal each
Assorted Scones	400-440 cal each
Assorted Bagels	290-450 cal each
Croissants	370 cal each
Seasonal Fresh Fruit Platter	35 cal/2.5 oz serving
Assorted Juice	110-170 cal/8 oz. serving
Bottled Water	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

### HEALTHY CHOICE BREAKFAST \$9.49

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	190-230 cal each
Milk	120 cal each
Bananas	100 cal each
Assorted Yogurt Cups	80-150 cal each
Bottled Water	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

### A LA CARTE BREAKFAST

Assorted Bagels w/Butter, Cream Cheese & Jam \$21.29/dozen	290-450 cal each
Assorted Muffins Served with Butter & Jam \$21.29/dozen	380-550 cal each
Cinnamon Rolls \$23.29/dozen	350 cal each
Assorted Donuts \$17.79/dozen	240-500 cal each
Seasonal Fresh Fruit Platter \$5.29/person	35 cal/2.5 oz serving
Assorted Miniature Pastries \$16.29 serves 12	
Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	100-110 cal each

## HOT BREAKFAST

All prices are per-person and available for 24 guests or more.  
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### AMERICAN BREAKFAST \$13.29

Choice of One (1) Breakfast Pastry:

Assorted Danish	250-420 cal each
Assorted Muffins	380-550 cal each
Assorted Scones	400-440 cal each
Assorted Bagels	290-450 cal each
Croissants	370 cal each
Breakfast Potatoes	120-140 cal/3 oz. serving
Crisp Bacon	60 cal each
Breakfast Sausage	120-180 cal each
Cage-Free Scrambled Eggs	180 cal/4 oz. serving
Bottled Water	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

### SUNNYSIDE SCRAMBLE \$12.19

Seasonal Fresh Fruit Platter	35 cal/2.5 oz. serving
Breakfast Potatoes	120-140 cal/3 oz. serving
Country Ham	60 cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble	140 cal/4 oz. serving
California Scramble	330 cal/6 oz. serving
Western Scramble	300 cal/6 oz. serving
Chorizo & Egg Scramble	100 cal/4 oz. serving
Bottled Water	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

### BLUE HEN BREAKFAST \$13.49

Choice of Two (2) Sandwiches/Wraps:

Stuffed Biscuit with Egg, Cheddar Cheese & Spring Onion	420 cal/each
Stuffed Biscuit with Egg, Tennessee Sausage & Cheddar Cheese	400 cal/each
Stuffed Biscuit with Egg, Applewood Bacon & Cheddar Cheese	390 cal/each
Breakfast Burrito w/Sausage, Egg & American Cheese, Flour Tortilla	320 cal/each
Western Style Breakfast Burrito w/Eggs, American Cheese, Peppers,	
Onions, Whole Wheat Flour Tortilla	260 cal each
Individual Yogurt Cup	50-150 cal/each
Seasonal Fresh Fruit Platter	30-40 cal/2.5 oz serving
Bottled Juice	0 cal each
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz serving

*Egg Whites, Turkey Bacon & Turkey Sausage are Available Upon Request - Nominal Fee May Apply*

## BREAKFAST ENHANCEMENTS

All prices are per-person and available for 24 guests or more.

### YOGURT PARFAIT BAR \$8.79/person

Choice of Two (2) Yogurt Flavors:

Greek Yogurt	60 cal/4 oz. serving
Strawberry Yogurt	80 cal/4 oz. serving
Vanilla Yogurt	80 cal/4 oz. serving
Diced Pineapple	30 cal/2 oz. serving
Fresh Strawberries	20 cal/2 oz. serving
Walnuts	90 cal/0.5 oz. serving
Honey	40 cal/0.5 oz. serving
Granola	110 cal/1 oz. serving

### BREAKFAST MEATS \$2.09/person

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 cal each
Breakfast Sausage	60-180 cal each
Grilled Ham Steak	60 cal each
Turkey Bacon	60 cal each
Turkey Sausage Link	60 cal each
Turkey Sausage Patty	90 cal each

### JUST PANCAKES \$5.09/person

Silver Dollar Pancakes	40 cal each
Maple Syrup	70 cal/1oz. serving

*Egg Whites, Turkey Bacon & Turkey Sausage are Available Upon Request - Nominal Fee May Apply*

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Additional nutrition information is available upon request.  
In the interest of public health, please be aware that  
consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your  
risk of foodborne illness, especially if you have  
certain medical conditions.*





# SANDWICHES & SALADS

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## CLASSIC COLLECTIONS

All prices are per-person and available for 12 guests or more.

### DELI EXPRESS \$14.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips & Beverages.

Choice of Two (2) Side Salads	20-240 cal each
Individual Bags of Chips	100-160 cal each
Assorted Baked Breads & Rolls	110-230 cal each
Deli Platter:(Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham & Tuna)	50-160 cal/2 oz. serving
Cheese Tray (Cheddar & Swiss)	110 cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 cal/1 oz. serving
Assorted Craveworthy Cookies	210-260 cal each
Choice of Two (2) Beverages:	
Lemonade	90 cal/8 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asiago Roast Beef Focaccia \$15.29

Roast Beef, Asiago, Kale Spring Mix, Tomato & Onion on Focaccia with Spicy Mayonnaise	620 cal each
Grilled Vegetable Pasta Salad	120 cal/3 oz. serving
Individual Bag of Chips	100-160 cal each
Bakery-Fresh Brownie	250 cal/2.25 oz. serving
Bottled Water	0 cal each

#### Harvest Chicken Salad \$15.29

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Viniagrette	640 cal each
Bakery-Fresh Roll with Butter	160 cal each
Fresh Fruit Cup	35 cal/2.5 oz. serving
Lemon Cheesecake Bar	300 cal/2.75 oz. serving
Bottled Water	0 cal each

#### Kale Quinoa Panzanella \$15.29

Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips with a Sun-Dried Tomato Viniagrette	480 cal/11.8 oz. serving
Bakery-Fresh Roll with Butter	160 cal each
Fresh Fruit Cup	35 cal/2.5 oz. serving
Lemon Cheesecake Bar	300 cal/2.75 oz. serving
Bottled Water	0 cal each

Additional premium box lunch options available upon request. Please contact your event manager.

See Page 4 for available Side Salad options

### CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water.

Choice of One (1) Classic Sandwich (See Below)	130-790 cal each
Individual Bag of Chips	100-160 cal each
Assorted Craveworthy Cookies	210-260 cal each
Bottled Water	0 cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.29

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages.

Choice of Two (2) Side Salads (see p.4 for options)	20-240 cal each
Dill Pickle Slices	0 cal/1 oz serving
Individual Bag of Chips	100-160 cal each
Choice of Three (3) Classic Sandwiches	130-790 cal each
Assorted Craveworthy Cookies	210-260 cal each
Choice of Two (2) Beverages:	
Lemonade	90 cal/8 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch & Classic Selections Buffet)

Ham with White Cheddar, Arugula & Cranberry on Ciabatta	560 cal each
Roast Beef and Cheddar Sandwich	430 cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 cal each
Chicken Caesar Wrap	630 cal each
Very Veggie Submarine Sandwich w/Provolone & Honey Dijon	470 cal each



CLASSIC COLLECTIONS

All prices are per-person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$18.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads, accompanied by Chips, Mayo & Mustard, Pickles, Assorted Craveworthy Cookies & choice of Two (2) Beverages.

EXECUTIVE LUNCHEON SANDWICHES

Available Sandwich choices for The Executive Luncheon Buffet:

Southwest Smoked Turkey Ciabatta w/Fresh Spinach & Chipotle Mayo	540 cal ea
Turkey & Avocado Mayo on Multigrain	390 cal each
Old Bay Shrimp Roll	320 cal each
Tarragon Chicken Salad & Chive Cream Cheese Wrap	570 cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 cal each
Vegetarian Shawarma with Chickpea & Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce & Vegan Tzatziki	420 cal each

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SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 cal/3.5 oz. serving
Mixed Lettuces, Chickpea, Cucumber & Tomato	80 cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery & Spanish Onion in a Seasoned Mayonnaise Dressing	240 cal/4 oz. serving
Apple Bacon Coleslaw	150 cal/3.25 oz. serving
Fresh Fruit Salad	35 cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach & Scallions	190 cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing	120 cal/3 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil & Parsley tossed in a Balsamic Vinaigrette	80 cal/3.25 oz. serving



All Food and Beverage Service incurs a Serviceware Fee and a 21% Conference Services Coordination fee.  
Prices effective until 08/01/2024. Prices may be subject to change. -University of Delaware Catering





BUFFETS

THEMED BUFFETS

All prices are per-person and available for 24 guests or more. Choice of Two (2)  
Beverages: Iced Water, Lemonade & Iced Tea.

LATIN FLAVORS \$19.29

Citrus Tex-Mex Salad: Oranges, Tomatoes, Jicama, Romaine & Cilantro topped with Tortilla Straws served with Salsa Ranch.	110 cal/2.4 oz. serving
Grilled Flatbread	110 cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice	120 cal/3 oz. serving
Cilantro Lime Brown Rice	140 cal/3.5 oz serving
Mexican Rice	130 cal/3 oz. serving
Cumin Black Beans	90 cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 cal/6 oz. serving
Carne Asada con Papas Ranchero	250 cal/6 oz. serving
Sopapillas	70 cal each

ASIAN ACCENTS \$22.39

Peanut Lime Ramen Noodles	210 cal/3 oz. serving
Egg Rolls	180 cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce	50 cal/1 oz. serving
Sweet and Sour Sauce	40 cal/1 oz. serving
Chili Garlic Sauce	40 cal/1 oz. serving
Choice of One (1) Rice:	
White Rice	130 cal/3 oz. serving
Vegetable Fried Rice	130 cal/3 oz. serving
Steamed Brown Rice	210 cal/5.5 oz. serving
General Tso's Chicken	370 cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans	140 cal/3 oz. serving
Fortune Cookies	20 cal each

ALL AMERICAN PICNIC \$16.29

Traditional Potato Salad	240 cal/4 oz. serving
Fresh Country Coleslaw	170 cal/3.5 oz. serving
Home-Style Kettle Chips	190 cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 cal each
Vegetarian Burger	170 cal each
Hot Dogs with Buns	310 cal each
Garnish Tray (Lettuce, Onions, Pickles, Tomatoes)	0-10 cal/1 oz. serving
Assorted Craveworthy Cookies	210-260 cal each
Bakery-Fresh Brownies	250 cal/2.25 oz. serving
Add-on Grilled Chicken Breast for an Additional Fee	160 cal/3 oz. serving

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## THEMED BUFFETS

All prices are per-person and available for 24 guests or more. Choice of Two (2) Beverages: Iced Water, Lemonade & Iced Tea.

### HEARTLAND BUFFET \$18.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato & Balsamic Viniagrette	180 cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter	160 cal each
Roasted New Potatoes	110 cal/2.75 oz. serving
Fresh Herbed Vegetables	100 cal/3.5 oz serving
Grilled Lemon Rosemary Chicken	130 cal/3 oz. serving
Oreo Blondies	270 cal/1.75 oz. serving

### TAVOLINIO BUFFET \$19.29

Caesar Salad	170 cal/2.7 oz serving
Garlic Breadsticks	110 cal each
Eggplant Parmesan	340 cal/7.7 oz. serving
Rigatoni Marinara	130 cal/4.5 oz. serving
Italian Sausage & Peppers	470 cal/4.74 oz. serving
Miniature Cheesecake Tarts	170 cal/1.75 oz serving
Add on Grilled Chicken Breast for an Additional Fee	160 cal/3 oz. serving

### BBQ NATION \$18.39

Choice of One (1) Salad:	
Potato Salad	240 cal/4 oz. serving
Sweet Potato Salad	290 cal/4 oz. serving
Old-Fashioned Coleslaw	150 cal/4 oz. serving
Lexington Slaw	30 cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin	220 cal each
Southern Biscuits	190 cal each
Texas Toast	120 cal each
Choice of Two (2) Sides:	
Macaroni & Cheese	210 cal/4 oz. serving
BBQ Pinto Beans	150 cal/4 oz. serving
Black-Eyed Peas	140 cal/4 oz. serving
Bacon & Onion Green Beans	90 cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 cal/3 oz. serving
Sliced Beef Brisket	30-80 cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 cal/3 oz. serving
BBQ Pulled Oats Sandwich	430 cal each
Nashville BBQ Pulled Pork Sandwich	500 cal each
Bakery-Fresh Dinner Roll for Sandwiches	160 cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 cal/1 oz. serving
Carolina BBQ Sauce	20 cal/1 oz. serving
Texas BBQ Sauce	50 cal/1 oz. serving
Alabama BBQ Sauce	160 cal/1 oz. serving
Barbecue Sauce	170 cal/1 oz. serving
Assorted Craveworthy Cookies	210-260 cal each

### TASTY TEX MEX \$18.39

Tortilla Chips	260 cal/3 oz. serving
Mexican Rice	130 cal/3 oz. serving
Charro Beans	80 cal/3 oz. serving
Sauteed Peppers & Onions	140 cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar & Sour Cream	680 cal/5 oz. serving
Chicken Fajitas with Tortillas	
Shredded Cheddar & Sour Cream	580 cal/5 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar & Sour Cream	580 cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese	380 cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo	10 cal/1 oz. serving
Salsa Verde	5 cal/1 oz. serving
Salsa Roja	20 cal/1 oz. serving
Cinnamon Crisps	20 cal each

### BLUE HEN BUFFET \$22.49

Traditional Garden Salad, Sauteed Chicken in a Lemon Butter Sauce, Sweet Chili Salmon, Roasted New Potatoes, Pan Roasted Seasonal Vegetables, Fresh Fruit Salad & Assorted Dessert Bars.	
Sauteed Chicken in Lemon Butter Sauce	160-170 cal/3 oz. serving
Sweet Chili Salmon	100 cal/3 oz. serving
Roasted New Potatoes	120 cal/2 oz. serving
Pan Roasted Vegetables	60 cal/2 oz. serving
Traditional Garden Salad	40 cal/3.5 oz. serving
Fresh Fruit Salad	40 cal/2.25 oz. serving
Assorted Dessert Bars	300-370 cal each

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## CREATE YOUR OWN BUFFET

Served with Assorted Rolls & Butter and choice of Beverages. Pricing is based on entree selection.

Customize your own Buffet. Select :

- (1) Starter
- (1) Entree
- (2) Sides
- (1) Dessert

### BUFFET STARTERS

Classic Garden Salad w/Balsamic Viniagrette & Ranch	50 cal/3.5 oz serving
Classic Caesar Salad	170 cal/2.7 oz. serving
Greek Salad w/Crumbled Feta	110 cal/3.25 oz serving
Antipasto Salad	170 cal/3 oz. serving
Autumn Vegetable Salad w/Red Wine Viniagrette	80 cal/3 oz. serving
Seasonal Fresh Fruit Salad	35 cal/2.25 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>\$21.99</b>	210 cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$21.99</b>	300 cal/5 oz. serving
Grilled Turkey Breast Seasoned with Rosemary & Topped with Cranberry Molasses Sauce <b>\$19.29</b>	230 cal/4.25 oz. serving
Moroccan Grilled Salmon <b>\$20.39</b>	130 cal/2.75 oz. serving
Asian Marinated Steak <b>\$24.09</b>	190 cal/3 oz. serving
Eggplant Lasagna <b>\$16.29</b>	250 cal/7.25 oz. serving
Cavatappi A La Toscana <b>\$16.39</b>	420 cal/15.75 oz. serving

### BUFFET SIDES

Fresh Herbed Vegetables	100 cal/3.5 oz serving
Italian Seasoned Green Beans	40 cal/3.25 oz. serving
Roasted Brussels Sprouts with Garlic & Pancetta	80 cal/4 oz. serving
Mushroom Farro	170 cal/4 oz. serving
Roasted New Potatoes	110 cal/2.75 oz. serving
Penne with Marinara Sauce	100 cal/3 oz. serving
Macaroni & Cheese	250 cal/4 oz. serving

### BUFFET DESSERTS

New York Style Cheesecake	440 cal/slice
Dulce De Leche Brownie	230 cal/2.25 oz serving
Salted Caramel Thimble Cake	140 cal each
Mini Sriracha Chocolate & Peanut Butter Cupcakes	170 cal each
Pumpkin Crunch Mousse	160 cal/2.75 oz. serving
Glazed Strawberry Bars	380 cal each

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All appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades & sauces. Contact your event manager to discuss your options.

**PASSED HORS D'OEUVRES** (Sold per person for 2 hours) Choose 6 **\$15.29** Choose 8 **\$16.29**  
**STATIONERY HORS D'OEUVRES** (Sold per person for 2 hours) Choose 6 **\$16.29** Choose 8 **\$17.29**

## COLD OPTIONS

Shrimp Salad with Lemon Tarragon on Crostini  
 Cranberry Pecan Chicken Salad in a Phyllo Cup  
 Sesame Crusted Ahi Tuna with Wasabi Cream  
 Lemon Herb Crab Salad in a Phyllo Cup  
 Goat Cheese & Pine Nut Bruschetta Served on Crostini (Vegetarian)  
 Heirloom Tomato Bruschetta with Fresh Basil Served on Crostini (Vegetarian)  
 Greek Salad Skewers with Cucumbers, Feta, Olives (Vegetarian)  
 Italian Sub Pinwheels  
 Thai Chicken Salad on a Wonton Crisp

## GLUTEN-FREE OPTIONS

Shrimp Salad with Lemon Tarragon on Belgian Endive (Gluten Free)  
 Chicken Tandoori with North Indian Spice Marinade  
 Scallop Wrapped with Bacon  
 Four Cheese Arancini (Vegetarian)  
 Miso Glazed Shrimp  
 Mini Stuffed Potato Skin with White Truffle Oil (Vegetarian)  
 Mini Stuffed Potato Skin with Cheddar & Bacon  
 Ginger Chicken Meatballs

## HOT OPTIONS

Mini Corn Dog Nuggets with Mustard  
 Beef Wellingtons  
 Buffalo Chicken Empanadas with Blue Cheese Aioli  
 Chili Lime Southwest Steak Bites  
 Mini Crab Cake with Cajun Remoulade  
 Sweet Potato Puffs (Vegetarian)  
 Tandoori Chicken Skewers (Gluten Free)  
 Cocktail Meatballs with Sweet & Sour Sauce  
 Philly Cheesesteak Spring Rolls with Spicy Ketchup  
 Sesame Chicken Bites with Honey Mustard  
 Coconut Shrimp with Spicy Lime Aioli  
 Assorted Pot Stickers with Soy Sauce  
 Vegetarian Pot Stickers with Soy Sauce  
 Assorted Mini Quiche (May include some Vegetarian)  
 Spanakopita (Vegetarian)  
 Vegetable Spring Rolls with Spicy Plum Sauce (Vegetarian)  
 Stuffed Mushroom with Boursin & Baby Spinach (Vegetarian)  
 Goat Cheese & Honey Phyllo Triangle (Vegetarian)

## VEGAN OPTIONS

Vegetarian Spring Rolls with Spicy Plum Sauce (Vegetarian, can do Vegan)  
 Indian Samosas with Tamarind Chutney  
 Cucumber Canapes with Red Pepper Hummus (Gluten Free)  
 Vegan Stuffed Mushrooms  
 Edamame Dumplings with Soy Sauce  
 Vegan Caponata Stars with Roasted Eggplant  
 Bruschetta Cucumber Canape (Gluten Free)  
 Impossible Beef Fajita Quesadilla with Salsa





PLATTERS & DIPS - All prices are per person and available for 24 guests or more

<b>CLASSIC CHEESE TRAY \$5.49 per person</b> Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips & Crostini	290 cal/2.75 oz serving
<b>FRESH GARDEN CRUDITES \$4.99 per person</b> Fresh Garden Crudites with Ranch Dill Dip	120 cal/5 oz. serving
<b>SEASONAL FRESH FRUIT PLATTER \$5.29 per person</b> Seasonal Fresh Fruit	35 cal/2.5 oz. serving
<b>ANTIPASTO PLATTER \$7.49 per person</b> Antipasto Platter with Marinated Vegetables, Italian Meats & Cheese	260 cal/5 oz. serving
<b>BUFFALO TURKEY DIP \$4.59 per person</b> Buffalo Turkey Dip Tortilla Chips	250 cal/2.62 oz. serving 260 cal/3 oz. serving





## CHEF INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your event manager for details. All prices are per person and available for 24 guests or more.

### DIM SUM \$11.99

Egg Rolls	180 cal each
Pot Stickers	45 cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce	40 cal/1 oz. serving
Sweet and Sour Sauce	30 cal/1 oz. serving
Chili Garlic Sauce	40 cal/1 oz. serving
Sweet & Spicy Boneless Chicken Wings w/Celery Stick	590 cal/7.5 oz. serving
Gourmet Dessert Bars	300-370 cal/2.75-3.25 oz. serving

### AMERICAN TEA \$10.29

Fresh Mozzarella Tea Sandwiches	240 cal each
Grilled Chicken and Apple Tea Sandwiches	230 cal each
Roast Beef and Brie Tea Sandwiches	260 cal each
Scones with Jam & Honey Cream Cheese	380 cal/3 oz. serving
Assorted Petit Fours	60-140 cal each
Shortbread Cookies	20 cal each
Hot Water with Assorted Tea Bags	0 cal/8 oz. serving

### GROWN UP MAC AND CHEESE \$13.39

Chipotle Macaroni & Cheese	480 cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 cal/3 oz. serving
Sauteed Shrimp	90 cal/3 oz. serving
Pulled Pork	290 cal/3 oz. serving
Diced Ham	80 cal/2 oz. serving
Roasted Mushrooms	90 cal/3 oz. serving
Peas	70 cal/3 oz. serving
Broccoli Bits	40 cal/1.76 oz. serving
Scallions	0 cal/0.25 oz. serving

## BREAKS

All prices are per person and available for 12 guests or more

### CHOCOHOLIC \$8.49

Mini Candy Bars (4 each)	45-70 cal each
Chunky Chocolate Craveworthy Cookies	230 cal each
Chocolate Dipped Pretzels	120 cal each
Chocolate Dipped Strawberries (2 each)	80 cal each
Chocolate Milk	160 cal/8.75 oz. serving

### THE HEALTHY ALTERNATIVE \$8.29

Apple	60 cal each
Orange	45 cal each
Banana	100 cal each
Pear	90 cal each
Yogurt Cup	80-150 cal each
Trail Mix	290 cal each
Granola Bars	130-250 cal each

### SNACK ATTACK \$6.79

Assorted Chips	100-160 cal each
Roasted Peanuts	180 cal/1 oz. serving
Trail Mix	290 cal each
Assorted Craveworthy Cookies	210-260 cal each
Bakery-Fresh Brownies	250 cal/2.25 oz. serving

### EXECUTIVE COFFEE BREAK \$5.79

Assorted Dessert Bars	300-360 cal/2.75 oz. serving
Bakery-Fresh Brownies	250 cal/2.25 oz. serving
Gourmet Coffee, Decaf & Hot Tea	0 cal/8 oz. serving

### SNACKS A-LA CARTE:

Roasted Garam Masala Chickpeas (per person)	\$2.99/person	80 cal/2.75 oz svg
Individual Bags Goldfish Crackers	\$2.59/each	270 cal/2 oz serving
Individual Bags M&M's	\$3.39/each	270 cal/ 2oz serving
Individual Bags Savory Snack Mix	\$3.19/each	430 cal/3.75 oz serving
Individual Bags Mini Pretzels	\$1.69/each	80 cal/each
Individual Bags Bag Popcorn	\$1.39/each	220 cal/2.25 oz serving
Individual Bags Roasted Peanuts	\$2.19/each	180 cal/1 oz serving
Individual Bags Trail Mix	\$2.29/each	290 cal/each
Individual Bags Lay's Chips	\$1.39 each	
Individual Yogurt Cups	\$2.69/each	110 cal/each
Nature Valley Granola Bars	\$2.09/each	130-250 ca/each
Apples	\$1.29/each	60 cal/each
Oranges	\$1.29/each	45 cal/each
Bananas	\$1.29/each	100 cal/each







# BEVERAGES & DESSERTS

## BREVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags	<b>\$1.99 per person</b>	0 cal/8 oz. serving
Bottled Water	<b>\$2.29 each</b>	0 cal each
Assorted Sodas (can)	<b>\$2.49 each</b>	0-150 cal each
Regular Coffee	<b>\$20.49 per gallon</b>	0 cal/8 oz. serving
Decaffeinated Coffee	<b>\$20.49 per gallon</b>	0 cal/8 oz. serving
Hot Apple Cider	<b>\$19.29 per gallon</b>	160 cal/8 oz. serving
Hot Chocolate	<b>\$20.49 per gallon</b>	160 cal/8 oz. serving
Iced Tea	<b>\$17.29 per gallon</b>	0 cal/8 oz. serving
Assorted Fruit Juices	<b>\$2.49 per gallon</b>	120-130 cal/8 oz. serving
Iced Water	<b>\$1.39 per gallon</b>	0 cal/8 oz. serving

## DESSERTS

Gourmet Dessert Bars	<b>\$2.79 per person</b>	300-360 cal/2.75-3.25 oz/serving
Assorted Craveworthy Cookies	<b>\$15.49/dozen</b>	210-260 cal each
Chocolate Chip Cookie Brownies	<b>\$18.69/dozen</b>	280 cal/2.6 oz. serving
New York Cheesecake (each)	<b>\$26.09 serves 8</b>	440 cal/slice
Vegan Peach-Banana Cake (each)	<b>\$26.09 serves 8</b>	300 cal/slice

### PLATED FIRST COURSE & DESSERT OPTIONS

25 guests minimum required

Packages sold per person

Under minimum charge of \$4.00 per person

#### FIRST COURSE *(Please Choose one for all guests)*

Traditional Mixed Greens Salad (Vegan) with Assorted Dressings

Classic Caesar Salad

Mixed Greens, Mandarin Oranges, Dried Cranberries, Feta Cheese, Champagne Vinaigrette (Vegetarian)

Spinach Salad with Strawberries, Goat Cheese, Candied Almonds, Balsamic Vinaigrette (Vegetarian)

Creamy Tomato Basil Soup (Vegetarian)

Italian Wedding Soup

#### DESSERT *(Please Choose one for all guests)*

Chocolate Cake with Fresh Berries (Vegetarian)

Cheesecake with Caramel Drizzle (Vegetarian)

Tiramisu with Fresh Whipped Cream (Vegetarian)

Seasonal Pie (Please ask your catering representative about options) (Vegetarian) Key Lime Pie (Vegetarian)

Fresh Fruit with Mixed Berries (Vegan)





## PLATED ENTREES

All selections come with assorted rolls & butter, ice water, iced tea (available upon request) and freshly brewed coffee, decaffeinated coffee & hot tea. (Coffee may be served at tables or placed at a beverage station.)

Chicken Breast Stuffed with Spinach, Cheese & Sundried Tomato Cream with Green Beans & Fingerling Potatoes **\$33.00**

Braised Short Ribs with Poblano Polenta Cake & Sautéed Spinach **\$37.50**

Bruschetta Tilapia over Vegetable Risotto with Honey Glazed Carrots **\$31.25**

6 oz. Filet of Beef with a Creamy Garlic Mushroom Sauce, Boursin Mashed Potatoes, Asparagus **\$50.25**

Vegan Eggplant Caponata Wrapped in Phyllo, Roasted Red Pepper Sauce, Baby Vegetables (Vegan & Vegetarian) **\$30.50**

Cavatappi Primavera with Fresh Vegetables, Olive Oil & Garlic (Vegetarian) **\$30.50**

Maple Dijon Salmon, Rice Pilaf & Seasonal Vegetables **\$35.25**

Lemon Artichoke Chicken Breast, Roasted Seasonal Vegetables & Herbed Orzo **\$33.00**

Chimichurri Flank Steak, Roasted Red Potatoes & Diced Vegetable Medley **\$35.00**

### Local Favorite!

Classic Blue Hen Special

Statler Chicken Breast with Lump Crab Cake & a Lemon Beurre Blanc Sauce, Oven Roasted Red Potatoes & Fresh Asparagus **\$53.00**

Double Entrée Fee \$3.00 per person, Choice of more than One Entrée

Triple Entrée Fee \$4.00 per person, Choice of more than Two Entrées

**\*\*Final counts needed 3 days prior to the event.**

**\*\*If providing more than one entrée selection, catering will also need the final meal selections 3 days prior, and the client will need to indicate what each guest has ordered at the table\*\***

*It is best to offer anyone with a dietary restriction a separate plated meal.*

*This way there is no cross-contamination with food served on the buffet.*



## SERVICWARE FEES

*Serviceware fees are based on the number of people in attendance, the number of hours that attendants are needed and the type of service required.*

*These are not fixed numbers and are determined based on the totality of the event.*

