BREAKFAST

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

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BREAKFAST

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

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

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/0.5 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 40 cal/each

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Egg Whites, Turkey Bacon & Turkey Sausage are Available Upon Request - Nominal Fee May Apply
CLASSIC COLLECTIONS
All prices are per-person and available for 12 guests or more.

DELIX 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

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 Dressing 470 cal ea

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

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SANDWICHES & SALADS

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

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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 Hamburger 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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BUFFETS

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: $21.99
  210 cal/5.75 oz serving
- Asiago Chicken in a Roasted Red Pepper Sauce: $21.99
  300 cal/5 oz serving
- Grilled Turkey Breast Seasoned with Rosemary & Topped with Cranberry Molasses Sauce: $19.29
  230 cal/4.25 oz serving
- Moroccan Grilled Salmon: $20.39
  130 cal/2.75 oz serving
- Asian Marinated Steak: $24.09
  190 cal/3 oz serving
- Eggplant Lasagna: $16.29
  250 cal/7.25 oz serving
- Cavatappi A La Toscana: $16.39
  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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HORS D’OEUVRES

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)
Olive Tapenade with Grilled Crostini & Flatbreads (Vegetarian)
Greek Salad Skewers with Cucumbers, Feta, Olives (Vegetarian)
Roasted Beet Hummus in a Grilled Pita with Caramelized Leeks (Vegetarian)
Italian Sub Pinwheels
Thai Chicken Salad on a Wonton Crisp
Pulled Duck Confit & Granny Smith Apple Salad in a Phyllo Cup
Feta & Watermelon Radish Bruschetta served with Toast Points (Vegetarian)

GLUTEN-FREE OPTIONS
Shrimp Salad with Lemon Tarragon on Belgian Endive (Gluten Free)
Paella Croquettes with Chorizo & Shrimp
Chicken Tandoori with North Indian Spice Marinade
Scallop Wrapped with Bacon
Quinoa & Zucchini Fritters (Vegetarian)
Four Cheese Arancini (Vegetarian)
Miso Glazed Shrimp
Mini Stuffed Potato Skin with White Truffle Oil (Vegetarian)
Mini Stuffed Potato Skin with Cheddar & Bacon
Green Chili Arepas (Vegetarian)
Arepas with Chorizo & Manchego Cheese
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon

HOT OPTIONS
Cajun Shrimp with Guacamole on the Side
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
Pork Carnitas Taquito with Sour Cream
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
Asian Chicken Cashew Spring Rolls with Spicy Plum Sauce
Coconut Shrimp with Spicy Lime Aioli
Assorted Pot Stickers (Includes Meat & Vegetable) 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)
French Onion Soup Boule (Vegetarian)
Stuffed Mushroom with Sausage & Herbs

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)
Roasted Root Vegetable Kabobs (Gluten Free)
Moroccan Eggplant Salad on a Crostini
Impossible Beef Fajita Quesadilla with Salsa
Vegan Pate on a Crostini with Toasted Pumpkin Seeds

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**RECEPTIONS**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CLASSIC CHEESE TRAY</strong></td>
<td>$5.49</td>
<td>Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips &amp; Crostini</td>
<td>290 cal/2.75 oz</td>
</tr>
<tr>
<td><strong>FRESH GARDEN CRUDITÉS</strong></td>
<td>$4.99</td>
<td>Fresh Garden Crudites with Ranch Dill Dip</td>
<td>120 cal/5 oz.</td>
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<td><strong>SEASONAL FRESH FRUIT PLATTER</strong></td>
<td>$5.29</td>
<td>Seasonal Fresh Fruit</td>
<td>35 cal/2.5 oz.</td>
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<tr>
<td><strong>ANTIPASTO PLATTER</strong></td>
<td>$7.49</td>
<td>Antipasto Platter with Marinated Vegetables, Italian Meats &amp; Cheese</td>
<td>260 cal/5 oz.</td>
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<tr>
<td><strong>BUFFALO TURKEY DIP</strong></td>
<td>$4.59</td>
<td>Buffalo Turkey Dip</td>
<td>250 cal/2.62 oz.</td>
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<td></td>
<td></td>
<td>Tortilla Chips</td>
<td>260 cal/3 oz.</td>
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</tbody>
</table>

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RECEPTIONS

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 and Spicy Boneless Chicken Wings w/Celery Sticks 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

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

BREAKS

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

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
## BEVERAGES & DESSERTS

### BREVERAGES
Includes appropriate accompaniments

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

### DESSERTS

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

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PLATED MEAL OPTIONS

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 MEAL OPTIONS

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.*
SERVICEWARE 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.