



UNIVERSITY OF DELAWARE  
CONFERENCE SERVICES

# EVENT MENU







# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD







# Breakfast

## BREAKFAST COLLECTIONS

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

### MINI CONTINENTAL \$12.09

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Bagels <b>v</b>	110-140 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled	0 Cal each
Water Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### QUICK START \$10.79

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice Bottled Water	100-150 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal each
	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$9.99

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

Individual Cereal Cups	180-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v** \$24.29 PER DOZEN

290-450 Cal each

Assorted Muffins Served with Butter and Jam **v**  
\$23.99 PER DOZEN

380-490 Cal each

Cinnamon Rolls **v** \$24.49 PER DOZEN

350 Cal each

Seasonal Fresh Fruit Platter **VG PF** \$5.29 PER PERSON

35Cal/2.5oz. serving

Vegan Blueberry Banana Breakfast Bread **VG PF**  
\$16.79 SERVES 12

250Calslice

Assorted Miniature Pastries \$16.99 SERVES 12

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	120 Cal each
Miniature Scones <b>v</b>	100-110 Cal each

*All food and Beverage Service incurs a Servicewate Fee and a 21% Conference Services Coordination Fee. Prices effective until 08/01/2025. Prices may be subject to change. ~ University of Delaware Catering*



# Breakfast

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$13.99 PER PERSON

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	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 <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$14.49 PER PERSON

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entree:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BLUE HEN BREAKFAST \$13.99 PER PERSON

Choice of Two (2) Sandwiches/Wraps:	
Stuffed Biscuit with Egg, Cheddar Cheese and Spring Onion <b>v</b>	420 Cal each
Stuffed Biscuit with Egg, Tennessee Sausage and Cheddar Cheese	400 Cal each
Stuffed Biscuit with Egg, Applewood Bacon and Cheddar Cheese	390 Cal each
Breakfast Burrito with Sausage, Egg and American Cheese, Flour Tortilla	320 Cal each
American Cheese, Peppers and Onions, Whole Wheat Flour Tortilla <b>v</b>	260 Cal each
Seasonal Fresh Fruit Platter <b>VG</b>	30-40 Cal/2.5oz.serving
Individual Yogurt Cup <b>v</b>	50-150 Cal each
Bottled Juice	110-170 Cal each
Gourmet Coffee, Decaf, and Hot Tea	0-0 Cal/8oz.serving

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

\*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. 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.

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# Breakfast

## BREAKFAST ENHANCEMENTS

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

### YOGURT PARFAIT BAR \$8.89 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	100 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### BREAKFAST MEATS \$2.29 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

### JUST FRENCH TOAST \$6.79 PER PERSON

Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>VG</b>	80 Cal/1 oz. serving
Butter <b>v</b>	35 Cal each

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Nominal Fee May Apply

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$14.99

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

Choice of Two (2) Side Salads (pg 8)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad,	
Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Harvest Chicken Salad \$15.99

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed with a Kale Pesto Vinaigrette	640 Cal/13 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Kale Quinoa Panzanella \$15.99

Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips with a Sun-Dried Tomato Vinaigrette <b>vg EW PF</b>	480 Cal/11.8 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Asiago Roast Beef Focaccia \$15.99

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion Focaccia with Spicy Mayonnaise	620 Cal each
Fresh Fruit Cup <b>vg PF</b>	50 Cal/2.5 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/1 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.99

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.49

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 (pg 8)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 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 and Classic Selections Buffet)

Bavarian Ham and Swiss on a Pretzel Roll	490Cal each
Roast Beef and Cheddar Sandwich	430Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670Cal each
Chicken Caesar Wrap	630Cal each
Jerk Smashed Chickpea Wrap <b>vg PF</b>	430Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$18.99

Choice of Three (3) Executive 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 (on same page)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	420Cal each
Roast Beef and Chimichurri Roll	530Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	470 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	660Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki <b>VG EW PF</b>	460Cal each

### SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>V EW PF</b>	45Cal/3.5oz.serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90Cal/3oz.serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240Cal/4oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20Cal/3oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3oz. 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 and Iced Tea.

### BBQ NATION \$19.99

Choice of One (1) Salad:

Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Sweet Potato Salad <b>v PF</b>	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Lexington Slaw <b>vg EW PF</b>	30 Cal/2.75 oz. serving

Choice of One (1) Bread:

Corn Muffin <b>v</b>	220 Cal each
Southern Biscuits <b>v</b>	190 Cal each
Texas Toast <b>vg</b>	120 Cal each

Choice of Two (2) Sides:

Macaroni and Cheese <b>v</b>	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans <b>PF</b>	90 Cal/4 oz. serving

Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	220 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	480 Cal each
BBQ Jackfruit <b>vg PF</b>	120 Cal/3 oz. serving
BBQ Pulled Oats Sandwich <b>vg PF</b>	430 Cal each
	160 Cal each

Bakery-Fresh Roll for Sandwiches **v**

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce <b>vg</b>	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce <b>v</b>	160 Cal/1 oz. serving
Barbecue Sauce <b>vg</b>	170 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each

### SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET \$19.99

Tuscan White Bean Salad <b>vg EW PF</b>	80 Cal/3.3 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Penne with Fresh Vegetables <b>vg EW PF</b>	180 Cal/9.5 oz. serving
Penne with Chicken and Kale <b>EW PF</b>	230 Cal/7 oz. serving
Orange Carrot Thimble Cake <b>v</b>	80 Cal each

### TAVOLINO BUFFET \$20.99

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Rigatoni Marinara <b>v</b>	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts <b>v</b>	170 Cal each

### TASTY TEX MEX \$19.99

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg EW PF</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving

Choice of One (1) Type of Fajitas:

Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	440 Cal/6.5 oz. serving

Choice of Two (2) Salsas:

Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	250 Cal/2.75 oz. serving

### ALL-AMERICAN PICNIC \$17.49

Traditional Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Fresh Country Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns Vegetarian	320 Cal each
Burger <b>vg PF</b>	170 Cal each
Hot Dogs with Buns	300 Cal each

Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>vg</b>	0-5 Cal/0.5 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

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# Buffets

## THEMED BUFFETS

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### ASIAN ACCENTS \$22.39

Peanut Lime Ramen Noodles <b>v</b>	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>v</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

### HARVEST BOUNTY \$23.29

Traditional Mixed Green Salad with Balsamic and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>v</b>	230 Cal each
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Sauteed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo <b>v</b>	470 Cal/11 oz. serving
Choice of One (1) Entree:	
Herb Roasted Butterball Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

### BLUE HEN BUFFET \$22.99

Traditional Garden Salad, Sauteed Chicken in Lemon Butter Sauce, Sweet Chili Salmon, Roasted New Potatoes, Pan Roasted Seasonal Vegetables, Fresh Fruit Salad and Assorted Dessert Bars

Traditional Garden Salad <b>VG</b>	40Cal/3.5oz.serving
Roasted New Potatoes <b>VG</b>	120Cal/2oz.serving
Pan Roasted Seasonal Vegetables <b>VG</b>	60Cal/2oz.serving
Saut ed Chicken in Lemon Butter Sauce	160-170Cal/3oz.serving
Sweet Chili Salmon	100Cal/3oz.serving
Fresh Fruit Salad <b>VG</b>	40Cal/2.25oz.serving
Assorted Dessert Bars <b>v</b>	300-370Caleach

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## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entre, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entre selection.

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>v EW PF</b>	45 Cal/3.5oz. serving
Classic Caesar Salad	170 Cal/2.7oz. serving
Greek Salad with Crumbled Feta <b>v</b>	110 Cal/3.25oz. serving
Antipasto Salad <b>PF</b>	170 Cal/3oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW</b> <b>\$22.99</b>	210Cal/5.75oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$23.79</b>	300Cal/5oz. serving
Cavatappi A La Toscana <b>\$18.39</b> <b>v EW PF</b>	680 Cal/18oz. serving
Maple Dijon Salmon <b>EW</b> <b>\$25.49</b>	270Cal/3.25oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$24.99</b>	330Cal/5oz. serving
Asian Marinated Steak <b>\$25.49</b>	190Cal/3oz. serving
Eggplant Lasagna <b>v</b> <b>\$18.29</b>	240Cal/7.25oz. serving

### BUFFET SIDES

Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5oz. serving
Chili-Garlic Green Beans <b>VG PF</b>	90 Cal/4oz. serving
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5oz. serving
Penne with Marinara Sauce <b>VG</b>	100 Cal/3oz. serving
Macaroni and Cheese <b>v</b>	210 Cal/4.25oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	440 Calslice
Dulce De Leche Brownie <b>v</b>	230 Cal/2.25oz. serving
Lemon Poppyseed with Strawberries Thimble Cake <b>v</b>	90 Cal each
Spiced Carrot Cake <b>v</b>	350 Calslice
Chocolate Cake <b>v</b>	320 Calslice
Glazed Strawberry Bars <b>VG</b>	380 Cal each



# Receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per person for 2 hours. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your event manager to discuss your options.

### BUTLERED (Passed) - 2 HOUR RECEPTION

Pick 6 - \$15.49      Pick 8 - \$16.29

### STATIONARY - 2 HOUR RECEPTION

Pick 6 - \$16.49      Pick 8 - \$17.49

## 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  
Chickpea, Tomato, Cucumber Bruschetta served with  
Crostini & Flatbreads v  
Heirloom Tomato Bruschetta with Fresh Basil Served on  
Crostini (V)  
Greek Salad Skewers with Cucumbers, Feta, Olives v  
Italian Sub Pinwheels  
Thai Chicken Salad on a Wonton Crisp  
Goat Cheese & Pine Nut Bruschetta Served on Crostini v

## GLUTEN-FREE OPTIONS

Shrimp Salad with Lemon Tarragon on Belgian Endive  
Chicken Tandoori with North Indian Spice Marinade  
Scallop Wrapped with Bacon  
Four Cheese Arancini v  
Miso Glazed Shrimp  
Mini Stuffed Potato Skin with White Truffle Oil v  
Mini Stuffed Potato Skin with Cheddar & Bacon  
Arepas with Chorizo & Manchego Cheese

## VEGAN OPTIONS

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

## 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 v  
Lamb Samosa Triangles  
Cocktail Meatballs with Sweet & Sour Sauce  
Philly Cheesesteak Spring Rolls with Spicy Ketchup  
Sesame Chicken Bites with Honey Mustard  
Coconut Shrimp with Orange Chili Dip  
Chicken & Lemongrass Pot Stickers with Soy Sauce  
Vegetable Pot Stickers with Soy Sauce v  
Quiche Lorraine with Applewood Smoked Bacon  
Deep Dish Pizza Quiche with Mozzarella v  
Spanakopita (V)  
Vegetable Spring Rolls with Spicy Plum Sauce v  
Stuffed Mushroom with Boursin & Baby Spinach v  
Goat Cheese & Honey Phyllo Triangle v

UNSURE OF HOW MANY ITEMS AND  
HOW MUCH TO ORDER FOR YOUR  
RECEPTION?

Contact your event manager to discuss  
the proper amounts needed for a  
reception.







## Receptions

### RECEPTION PLATTERS AND DIPS

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

#### CLASSIC CHEESE TRAY \$5.79 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini **v**

290 Cal/2.75oz. serving

#### FRESH GARDEN CRUDITS \$4.99 PER PERSON

Fresh Garden Crudits with Ranch Dill Dip **v PF**

120 Cal/5oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$5.29 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5oz. serving

#### ANTIPASTO PLATTER \$7.79PERPERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheeses

260 Cal/5oz. serving

#### BUFFALO TURKEY DIP \$4.99 PER PERSON

Buffalo Turkey Dip  
Tortilla Chips

260 Cal/2.62 oz. serving  
130 Cal/3 oz. serving

\*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. 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.

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# Receptions

## CHEF-INSPIRED STATIONS

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

### WORLD OF DUMPLINGS \$14.49

Choice of Four (4) International Dumplings:

Beef Empanadas with Salsa	150 Cal each
Mini Chicken Empanadas with Salsa	70 Cal each
Mini Vegetable Empanadas with Salsa	70 Cal each
Buttery Potato Cheddar Pierogis with Sauted Onions,	
Garlic & Sour Cream <b>v</b>	100 Cal each
Steamed Edamame Potstickers with Sweet Soy Sauce <b>v</b>	60 Cal each
Steamed Vegetable Potstickers with Sweet Soy Sauce <b>v</b>	40 Cal each
Pork Potstickers with Sweet Soy Sauce	45 Cal each
Potato Samosas with Tomato-Onion Chutney	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

### GROWN UP MAC AND CHEESE \$14.49

Chipotle Macaroni and Cheese <b>v</b>	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sauted Shrimp	90 Cal/3 oz. serving
Pulled Pork	180 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	60 Cal/2 oz. serving
Peas <b>VG EW PF</b>	25 Cal/1 oz. serving
Broccoli Bits <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving

### LOADED COOKIE "NACHOS" \$7.99

Cookie Crisps (6 per person) <b>v</b>	50 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Chocolate Syrup <b>VG</b>	80 Cal/1 oz. serving
Raspberry Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	70 Cal/0.5 oz. serving
Sliced Strawberries <b>VG</b>	20 Cal/2 oz. serving
Toasted Pecans <b>VG</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>VG</b>	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo Cookie Crumbs <b>VG</b>	140 Cal/1 oz. serving
Rainbow Sprinkles <b>VG</b>	140 Cal/1 oz. serving
Whipped Topping <b>v</b>	30 Cal/1 oz. serving

## BREAKS

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

### THE HEALTHY ALTERNATIVE \$8.49

Apple <b>VG EW PF</b>	60 Cal each
Orange <b>VG EW PF</b>	45 Cal each
Banana <b>VG EW PF</b>	100 Cal each
Pear <b>VG</b>	90 Cal each
Yogurt Cup <b>v</b>	40-80 Cal each
Trail Mix <b>v</b>	280 Cal each
Granola Bars <b>v</b>	100-200 Cal each

### SNACK ATTACK \$6.99

Assorted Individual Bags of Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	280 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies	250 Cal each

### BREADS AND SPREADS \$5.79

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG EW PF</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving

### EXECUTIVE COFFEE BREAK \$6.29

Assorted Dessert Bars <b>v</b>	240-370 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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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 **vg** with Assorted Dressings

Classic Caesar Salad

Mixed Greens, Mandarin Oranges, Dried Cranberries, Feta Cheese,  
Champagne Vinaigrette **v**

Greek Salad with Crumbled Feta Cheese, Black Olives, Tomatoes &  
Cucumbers, Greek Dressing **v**

Creamy Tomato Basil Soup **v**

Italian Wedding Soup

#### Dessert (Please Choose one for all guests)

Chocolate Crunch Cake with Fresh Berries **v**

Cheesecake with Caramel Drizzle **v**

Red Velvet Cake **v**

Seasonal Pie (Please ask your event manager about options) **v**

Key Lime Tartlet **v**

Fresh Fruit with Mixed Berries **vg**



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## Plated Entrees

*All selections come with assorted rolls with 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 \$33.50

Braised Short Ribs with Garlic Mashed Potatoes & Sautéed Spinach \$37.75

Bruschetta Tilapia over Vegetable Risotto with Honey Glazed Carrots \$31.75

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 \$30.50 **v VG**

Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper Lemon-Garlic Sauce \$30.50 **v**

Maple Dijon Salmon, Rice Pilaf & Seasonal Vegetables \$35.50

Lemon Artichoke Chicken Breast, Roasted Seasonal Vegetables & Herbed Orzo \$33.25

Chimichurri Flank Steak, Roasted Red Potatoes & Diced Vegetable Medley \$35.75

## 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 for plated meals needed 3 days prior to the event.**

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

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## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments Hot Water with Assorted Tea Bags

\$1.99 Per Person	0Cal/8oz. serving
Bottled Water \$2.49 Per Person	0 Cal each
Assorted Sodas (Can) \$2.49 Per Person	0-150 Cal each
Assorted Individual Fruit Juices \$2.79 Per Person	100-150 Cal each
Regular Coffee \$20.99 Per Gallon	0Cal/8oz. serving
Decaffeinated Coffee \$20.99 Per Gallon	0Cal/8oz. serving
Iced Tea \$17.99 Per Gallon	0Cal/8oz. serving
Lemonade \$18.49 Per Gallon	80Cal/8oz. serving
Iced Water \$1.49 Per Gallon	0Cal/8oz. serving
Infused Water \$12.49 Per Gallon	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

### BAR PACKAGES

Standard and custom bar packages are available. Please contact your event manager to discuss our many options.

### DESSERTS

Gourmet Dessert Bars ▼ \$3.49 Per Person	240-370Cal each
Assorted Craveworthy Cookies ▼ \$15.49 Per Dozen	210-280 Cal each
Chocolate Chip Cookie Brownies ▼ \$20.29 Per Dozen	280 Cal each
Assorted Petit Fours ▼ \$29.59 Per Dozen	60-100 Cal each
Vegan Peach-Banana Cake (Each) ▼ \$26.09 Serves 8	300Calslice

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## IMPORTANT INFORMATION

### Menu Selection

Menu selections are due 14 business days from the date of your event.

### Final Catering Guarantee

Final catering guarantees are due 4 business days from the date of your event.

### Guest Dietary Accommodations

Our desire is to create a wonderful experience for you and your guests. When planning your event, please remember to ask your guests if they have any dietary restrictions or preferences. This information should be relayed to your event manager as soon as possible.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply.

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your event manager directly.

### Allergen

Please notify your event manager if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

\*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. 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.

## CONTACT US TODAY!

### Clayton Conference Center in Newark

Polly Weir, Director of Conference Services  
302-831-3714

Catherine Matthews, Assistant Director, Sales and Summer Housing  
302-831-2886

Sheri Nicholas, Sales Manager  
302-831-2626

Anderson Bradford, Conference Manager  
302-831-8647

Josh Cox, Event Technician  
302-831-2216

Jake O'Loughlin, Service Supervisor  
302-831-4986

Kim Ragan, Event Manager  
302-831-8649

Colleen Tuozzolo, Registration Manager  
302-831-1661

### Audion & Atrium in Newark

Lea Asti, Assistant Director, Convocation and Commencement  
302-831-4113

Christy Boylan, Event Manager, Audion  
302-831-1259

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**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD



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CONFERENCE SERVICES