



# EASTER BRUNCH

BUFFET AT THE HILTON CHRISTIANA  
APRIL 20, 2025 | 10:30AM - 4:00PM

(LAST SEATING 3:00PM)

## APPETIZERS

- Seafood Station | Shrimp, Seared Ahi Tuna, Seafood Salad, Marinated Clam & Mussels, Smoked Salmon with Lemon, Cocktail Sauce, Horseradish, Wasabi, Poke Sauce
- Local and Imported Cheese, Assorted Meats, Vegetables, Olives, With Jams, Crostini, Crackers
- Dip Station - Guacamole, Spinach Dip, Hummus, Bruschetta, Dogfish Cheese Sauce, Hot Chips, Tortilla Chips, Naan Bread

## BREAKFAST

- Chef Don's Omelet Station
- Muffins, Danish, Croissants, Breakfast Breads, Rolls
- Cheddar Cheese, Asparagus, Tomato Quiche
- Apple Stuffed Pancake
- Turkey Sausage
- Applewood Bacon
- Breakfast Seasoned Potatoes and Chicken Tenders

## DESSERT

- Chocolate Fountain with Fresh Fruit, Pretzels, Marshmallows
- Signature Cinnamon Sugar Beignets
- Woodside Farm Creamery Ice Cream
- Cakes, Pies, Tartes, Mini Pastries

## CARVING STATIONS

- Roasted Leg of Lamb with Rosemary Demi & Mint Jelly
- Honey Mustard Glazed Ham with Horseradish Potato Salad
- Slow Roasted Maker's Mark Blackberry BBQ Short Rib with Sweet Potato Mash, Buttermilk Biscuit & Herb Butter

## PASTA STATION

- Gemelli, Stuffed Rigatoni, Pesto Agnolotti
- Alfredo Sauce, Marinara, Pesto Oil
- Sundried Tomatoes, Roasted Peppers, Asparagus, Peas, Basil, Parmesan
- Shrimp, Clams, Sausage, Duck,

## BEVERAGES

Juices, Assorted Soft Drinks  
Iced Tea, Lemonade  
Regular & Decaffeinated Coffee  
Assorted Hot Teas

~ Cash Bar available with beer,  
wine, and mixed drinks ~

## GARDEN BAR

- Variety of Greens
- Raspberries, Blueberries, Blackberries
- Cherries, Cranberries, Grapefruit, Oranges, Beets
- Goat Cheese, Feta, Cheddar
- Onion, Tomato, Cucumbers, Carrots, Beets, Bacon, Corn Salsa, Jalapeños, Peppers, Cashews, Pecans, Walnuts
- Raspberry Vinaigrette, Poblano, Blue Cheese, Ranch, Balsamic, Dijon Basil, Italian, Asian Dressing

## SALADS

- Traditional Caesar
- Burrata with Heirloom Tomatoes
- Wedge with Bacon, Tomato, Blue Cheese Dressing

## ENTREES

- Tomato Bisque
- Stuffed Chicken with Boursin Cheese, Spinach, Ricotta, Roasted Peppers, Sun-Dried Tomato in a Basil Tomato Cream Sauce
- Grilled Filet Medallions with Cippolini Onions, Baby Carrots, Fingerling Potatoes
- Sesame Glazed Salmon with Mango Jasmine & Stir Fry Veggies
- Veal Marsala & Mushroom Sauce
- Crab Cakes over Scallion Pancakes
- Grilled Pork Tenderloin with Pancetta and Cranberry Quinoa
- Yukon Mashed Potatoes with Bacon, Cheddar, Scallion, Sour Cream, Butter
- Seasonal Vegetable Medley

- Adults, \$79.00
- Children ages 6-12, \$29.00
- Children 5 & under, FREE
- Reservations, (302) 631-1542
- 20% gratuity will be added to all reservations.
- A credit card is required to guarantee your reservation.
- No-shows or cancellations after April 11, 2025 will be subject to a charge of \$30 per person.
- Private event rooms are available for parties of 12 or more, no rental fee will apply.



Hilton

WILMINGTON/CHRISTIANA