

HOLIDAY LUNCH BUFFET

Available 11AM - 3PM

CHEF'S CHOICE OF STATIONARY DISPLAY



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, tomato, and white bean soup
- Firefly Farms salad | fresh kale, baby greens, dried blue berries, faro, red onion, walnuts, black & blue cheese, Balsamic vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry, berries, goat cheese, red onion, candy pecans, raspberry vinaigrette
- Mediterranean tender green salad | feta, red onions, olives, roasted peppers, tomato, cucumber, capers, Greek vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

ENTREES (SELECT TWO)

- Duck ragout w/ stuffed cheese rigatoni
 - Mushroom ravioli grilled vegetables, sundried tomato, w/ broccolini, topped w/ parmesan & basil tomato broth
 - Grilled chicken stuffed rigatoni, 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 and orzo
 - Blackened shrimp and scallops with chorizo sausage served over cheese grits
 - Honey citrus glazed salmon served over berry quinoa
 - Short ribs w/ rosemary onion jam & balsamic demi served w/ cauliflower risotto
 - Grilled rosemary pork tenderloin served sweet potato and butternut squash hash and a cranberry demi
 - Blackened grouper served with corn relish and poblano sauce served over creole cauliflower rice
- Add a third entrée for \$6.00 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

\$45 per person or \$69 per person with two hour Premium brands open bar

\$125 per bartender (1 bartender 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 Lite, Yeungling, Corona, Heineken, Michelob Ultra

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 Station | grilled vegetables, cut fresh veggies, hummus, bruschetta, , olive tapenade , poblano dip, Tzatziki, artichoke spinach dip, served w/ naan bread, French bread , crostini, flat bread, tortilla chips
- Hot Dips & Chips | Dogfish beer fondue, spinach & artichoke, crab dip, served w/ hot chips, tortilla chips, French bread, naan bread, crostini & flat bread

PASSED HORS D'OEUVRES (ONE HOUR)

- Shrimp shooters
- Buffalo chicken spring roll with blue cheese dip
- Brie and raspberry phyllo
- Korean bulgogi beef dumplings with Korean BBQ

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, faro, red onion, walnuts, black & blue cheese, Balsamic vinaigrette
- Cherry Glenn Farms salad | spinach, baby greens, sprouts, cranberry, berries, goat cheese, red onion, candy pecans, raspberry vinaigrette
- Mediterranean tender green salad |feta, red onions, olives, roasted peppers, tomato, cucumber, capers, Greek vinaigrette
- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

ENTREES (SELECT TWO)

- Duck ragout with stuffed cheese rigatoni
- Mushroom ravioli, grilled vegetables & sundried tomato, w/ broccolini, topped w/ parmesan basil tomato broth
- Grilled chicken stuffed rigatoni, 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 and orzo
- Honey citrus glazed salmon served over berry quinoa
- Short ribs w/ barbecue sauce, served over sweet potato mash
- Grilled rosemary pork tenderloin served over sweet potato and butternut squash hash with a cranberry demi
- Blackened grouper served w/ shrimp, served with corn salsa and creole cauliflower rice
- Filet medallions w/ Kennett Square mushroom demi & horseradish mashed potatoes
- Blackened shrimp and scallops served with salsa and cheesy grits
- Sautéed crab cakes w/ cream corn & tomato relish (additional \$10 per person)

Add a third entree for \$6.00 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 | Signature warm cinnamon & sugar beignets with a peach sauce, Christmas cookies, seasonal pastries, cakes

\$78 per person without or \$102 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, naan dippers, crostini, crackers & flat bread
- Local and Regional Artisanal Cheese | Variety of cheeses to include goat, gouda, cheddar, cipollini, balsamic, red wine, and black & blue, served with local honey, Jams, & French bread, crackers, naan bread
- Mediterranean Station | grilled vegetables, cut fresh veggies, hummus, bruschetta, , olive tapenade , poblano dip, Tzatziki, artichoke spinach dip, served w/ naan bread, French bread , crostini, flat bread, tortilla chips
- Italian Antipasto | Salami, pepperoni, soppressata, 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/ dogfish sauce
- Brie raspberry
- Philly cheese steak spring roll with sweet Thai chili ketchup
- Breaded artichoke parmesan with house made marinara sauce
- Duck ravioli with Asian jam
- Vegetable potsticker with soy
- Fried ravioli with house marinara
- Korean bulgogi dumplings with Korean BBQ
- 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
- Italian meatballs with sauce
- Tempura shrimp with sweet Thai chili sauce
- Pistachio Lamb with Demi - \$4 upgrade fee
- Miniature Crab Cakes with poblano sauce - \$6 upgrade fee

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

*\$62 per person without or \$84 per person with two hour Premium brands open bar
\$125 per bartender (1 bartender 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 Lite, Yeungling, Corona, Heineken, Michelob Ultra

Based on alcohol supply shortages, prices and specific brands are subject to change.

Complimentary room rental and holiday centerpieces.

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Hilton
WILMINGTON/CHRISTIANA

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
Tortellini 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 sweet potato biscuit and honey

ROSEMARY PORK TENDERLOIN

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

MAPLE MUSTARD GLAZED TURKEY BREAST

with, cranberry chutney, butternut sweet potato hash & silver dollar rolls

ROASTED HONEY LIME SALMON

with cranberry, berry quinoa

ROASTED BEEF TENDERLOIN

served with truffle mac and cheese and a pink peppercorn sauce

*\$75 per person without or \$96 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

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Hilton

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HOLIDAY LUNCH SERVED

Available 11AM - 4PM

CHEF'S CHOICE OF STATIONARY DISPLAY



SALADS (SELECT ONE)

- Firefly Farms salad | fresh kale, baby greens, dried blue berries, faro, red onion, walnuts, black & blue cheese, Balsamic vinaigrette
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- Hybrid Caesar salad | romaine, radicchio, roasted tomatoes, olives, julienne peppers, garlic croutons, Caesar dressing

ENTREES (SELECT TWO) with entrée breakdown 10 days prior to event

- Chicken Bruschetta with Sliced Mozzarella Cheese in a Lemon Basil Broth
- Chicken Picatta in a Lemon, Caper & Parsley Butter Sauce
- Grilled Honey citrus Lime Glazed Salmon berry quinoa
- Coconut Curry Salmon coconut rice
- Duck ragout served with stuffed rigatoni
- Blackened grouper and shrimp with corn salsa creole cauliflower
- Sautéed Shrimp Scampi over Pesto Agnolotti with Scampi Sauce
- Mushroom ravioli grilled vegetables & sundried tomato, w/ broccolini, topped w/ parmesan & basil tomato broth
- Blackened shrimp and scallops served with salsa and cheesy grits

Includes freshly baked rolls, butter, and chef's selection of starch and vegetables
Beverage station to include freshly brewed coffee, hot tea, and iced tea

DESSERT (SELECT ONE)

- Tiramisu
- Zanzabar Chocolate Cake
- Granny Apple Pie
- Cheesecake with Seasonal Berries
- Raspberry White Chocolate Cheesecake
- Big kahuna white cake with rum mousse and coconut
- Signature warm cinnamon & sugar beignets with a peach sauce

*\$42 per person or \$64 per person with two hour Premium brands open bar
\$125 per bartender (1 bartender per 75 people)*

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*\$73 per person or \$97 per person with two hour Premium brands open bar
\$125 per bartender (1 bartender per 75 people)*

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