

MOTHER'S DAY BRUNCH

BUFFET AT THE HILTON CHRISTIANA

MAY 11, 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
- Cheddar Cheese, Asparagus, Tomato Quiche
- Banana Foster Cheesecake
- Stuffed French Toast
- Kielbasa, Onions, Peppers
- 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
- Assorted Cakes, Pies, Tartes, Mini Pastries

CARVING STATIONS

- Sweet and Smokey Pork Tenderloin, Signature Marker's Mark Apple Bourbon BBQ Sauce, Pancetta and Fruit Quinoa
- Honey Mustard Glazed Ham with Horseradish Potato Salad
- Grilled Roasted Tenderloin with Rosemary Sauce
- Rolls and 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 ~*

- 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 May 2, 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.

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

- She Crab Bisque
- Stuffed Chicken - Ricotta, Onions, Smoked Gouda, Roasted Peppers, with Mushroom Marsala Sauce
- Peach Bourbon BBQ Short Ribs- Sweet Potato Mash & Pickled Peaches
- Honey Citrus Glazed Salmon over Quinoa
- Sauteed Veal Picatta - Olives, Asparagus, Roasted Peppers, in Lemon Capers Sauce
- Sauteed Crab Cakes, Jasmine Rice, Bruschetta, Lemon Aioli
- Cajun Catfish over Corn, Onions, Peppers, Heirloom Tomatoes and Tarragon, Lemon Aioli
- Yukon Mashed Potatoes with Bacon, Cheddar, Scallion, Sour Cream, Butter
- Seasonal Vegetable Medley



Hilton

WILMINGTON/CHRISTIANA