



**Embassy Suites by Hilton
Newark-Wilmington South**

CATERING MENUS

654 S. College Ave., Newark, DE 19713

302-368-8000

www.newark.embassysuites.com

A close-up photograph of a person wearing a white lab coat with blue buttons. They are using a scalpel to carefully cut a dark, irregularly shaped material on a light-colored wooden board. The material being cut appears to be a biological specimen, possibly a piece of tissue or a small animal. The person's hands are visible, and the background is a plain, light-colored surface.

RECEPTIONS

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Cocktail Party Menu \$35

Add One & One-Half Hour Open Bar \$51

Available for One & One-Half Continuous Hours. 20-Person Minimum. Price is Per Person. Includes Choice of Three (3) Passed Hot or Cold Hors d'oeuvres, Vegetable Crudités with Hummus, Domestic Cheese & Crackers, & Seasonal Fruit Display with Honey-Yogurt Dip, Mini Dessert Display, Coffee/Decaffeinated Coffee/Tea Station with Soft Drinks. Enhancements Listed Below: (Priced Per-Person) *Chef-Attended Station \$125 Fee (recommended 1 attendant per 50 guests)

Bruschetta Bar | add \$6

Build-Your-Own Bruschetta with the Assortment of the Following Items: House-Made Spread with Diced Chicken, Sun-Dried Tomato & Garlic | House-Made Spread with Diced Tomatoes, Parmesan, Olive Oil & Basil | Italian Olive Tapenade | Warm Garlic Bread Sticks, Flatbread Crackers & Crostini

Antipasto Display | add \$8

An Elegant Display of : Thin Slices of Prosciutto , Capicola & Genoa Salami | Aged Sharp Provolone Cheese, Mozzarella Cheese, Smoked Gouda Cheese | A Selection of Freshly-Grilled Herbed Vegetables Including Olives Drizzled with Balsamic Dressing | Focaccia Bread, Baguettes, & Gourmet Crackers

Vietnamese Pho Station | add \$10 Assorted Broths, Lo-Mein Noodles, Basmati Rice, Chicken, Shrimp, Beef, Cilantro, Peanuts, Carrots, Kale, Spicy Chiles, Lime, Sriracha, Soy Sauce, & More

Mac and Cheese Station | add \$10 Classic, Bacon Jalapeno, Seafood, Plus a Variety of Toppings

***Shrimp & Grits Station** | add \$12 Creamy Grits with Cajun and Garlic Shrimp, Toppings to Include Jalapeno, Bacon, Ham, Pecan, Cheddar, Smoked Gouda, Green Onions

***Pasta Station** | add \$11 Cheese-Filled Tortellini & Penne; Sauces: Tomato Basil, Alfredo, Pesto, & Assorted Toppings

***Carving Stations (Priced Per-Person)**

Carved Pork Loin with Bourbon-Apple Chutney | add \$8

Roast Turkey with Pan Jus & Cranberry-Orange Chutney | add \$9

Herb-Encrusted Salmon with Lemon-Dill Aioli | add \$11

Prime Rib or Tenderloin with Au Jus & Horseradish Cream^① | add \$13

All menus are subject to 23% service charge

① Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Items may contain: Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans



Cocktail Hour Stationary Displays

Available for 90 continuous minutes. 10-person minimum. Price is per person.

Choice of Bacon Crab Dip OR Warm Spinach Artichoke Dip with Pita and Tortilla Crisps | \$7pp

Fresh Vegetable Crudités with Dip | \$6pp

Domestic and Imported Cheese Display with Crackers | \$7pp

Sliced Seasonal Fresh Fruit and Berries | \$7pp

Baked Brie Wheel en Croute with a Raspberry and Mango Chutney, served with Crusty French Bread | \$9pp

Classic Tomato-Basil Bruschetta and Spicy Bruschetta, Garnished with Herbed Crostini | \$6pp

Roasted Vegetables with Assorted Hummus and Grilled Flatbread | \$7pp

Pineapple Tree with Assorted Fruit Skewers and Tropical-Yogurt Dip (Minimum of 50 People) | \$9pp

Hors D'oeuvres

All Hors D'oeuvres are priced per 50 pieces and include Butler Charge

Spinach & Crab-Stuffed Mushrooms | \$180

Spanakopita | \$140

Petite Quiche | \$140

Bourbon-Glazed Scallops in Bacon | \$180

Chicken Cornucopias | \$140

Vegetable Spring Rolls, Thai Dipping Sauce | \$130

Miniature Crab Cakes | \$175

Cocktail Franks in Puff Pastry | \$110

Sesame Chicken Skewers with Ginger Sauce | \$180

Broccoli Cheddar Bites | \$110

Vegetable Pot Stickers | \$125

Mini Beef Wellington | \$205

Coconut Shrimp, Sweet Chili Sauce | \$155

Spicy Thai-Glazed Meatballs | \$100

Chicken Cordon Bleu Bites | \$130

Philly Spring Rolls | \$170

Chicken Empanadas | \$135

Raspberry & Brie in Phyllo | \$170

Mac-n-Cheese Bites | \$100

Smoked Gouda Artancini | \$175

Shrimp Cocktail Shooters | \$210

Bruschetta on Crostini | \$110

Steak Au Poivre en Croute | \$210

Caprese Skewers | \$115

Creole Crab Canape | \$165

Asparagus Wrapped in Prosciutto | \$195

Avocado-Shrimp Canape | \$195

Hummus & Charred Tomato on Flatbread | \$120

Thai-Grilled Shrimp | \$225

All menus are subject to 23% service charge



Global Street Food

We Invite You to Dine Around the World. Pick a Minimum of 4 Stations from any of the Regional Cuisines & Allow Your Guests to Experience an Interactive & Tasty Way to Experience the Globe. Includes coffee, decaffeinated coffee, hot tea, iced tea.

Receptions are Served for 90 Continuous Minutes. Prices are Per Person.

25-Person Minimum.

Latin

- Street Taco Station – 3 assorted Tacos with All the Toppings | \$12
- Elote Station – Mexican Street Corn with All the Fixings | \$8
- Empanada Stop – Assorted Empanadas Served with Dipping Sauces | \$12
- Fajitas Station – Sizzling Chicken, Beef, & Vegetable Fajitas with All the Toppings & Accompaniments | \$12
- Churros – Spanish Donuts, Dusted with Sugar & served with Assorted Dipping Sauces | \$6

Chinese

- Dumplings Feast – Assorted Chicken, Pork, Vegetable & Shrimp Dumplings, with Dipping Sauces | \$10
- Fried Rice Bar – Fried Egg, Chicken, Beef, with Assorted Sauces | \$11

Mediterranean

- Gyro Bar – Build –Your-Own Meat & Falafel Gyros | \$13
- Hummus Bar - 3 Dips with Pita & Olives | \$6

Thai street

- Pad Thai Bar - Noodles, Peanuts, Basil, Chicken, Tofu, Pork, and Pad Thai sauce | \$13
- Satay Station - Beef, Tofu and Chicken Satay with 2 Dipping Sauces | \$13
- Pho Station – Rice Noodles, Assorted Broths and Toppings | \$13
- Coconut Sticky Rice with Mango | \$6

American

- Sliders Bar - Barbecued Pulled Pork, Vegetable, Beef | \$14
- Dogs Bar - Corn Dogs, Hot Dogs, & Bratwurst, with Toppings | \$9
- Mac & Cheese Cups with All the Fixings | \$9
- Crumble Bar – 3 Assorted Seasonal Crumbles with Ice Cream/Whipped Cream | \$9
- Sundae Bar – Vanilla Ice Cream Scoops with Assorted Toppings \$8

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Items may contain: Milk Eggs Fish Shellfish Tree nuts Peanuts Wheat Soybeans





DINNER BUFFETS

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Build-Your-Own Dinner Buffet

Build-Your-Own Buffet Experience - Pick 2 Entrees, 2 Sides, and 1 Dessert for \$43 pp
OR Pick 3 Entrees, 3 Sides, and 2 Desserts for \$53 pp.

All Dinner Buffets Include Artisan Rolls & Butter, Seasonal Garden Greens Salad, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

Entrees:

- Herbed Salmon, Sesame Soy Marinade
- Ginger Soy Chicken, Pineapple-Mango-Macadamia Chutney
- Garlic-Rosemary Peppercorn-Crusted Tri Tip, Field Mushroom & Shallot Jus
- Grilled Chicken Breast, Julienne Peppers, Blistered Cherry-Tomato-Blush Sauce
- Seared Red Snapper Filet, Lemon-Tomato Caponata
- Chili & Coriander-Rubbed Salmon, Raita
- Grilled Filet Mignon, Sweet-Onion Confit, Demi Glace (+\$6pp)
- Rigatoni with Braised Short Rib, Oven-Roasted Tomato, Spinach, Shiitake, & Roasted Tomato Demi ^①
- Pumpkin Rigatoni: Pumpkin Puree, Coconut Milk, Lime, Cauliflower, Sweet Potato, Carrots, Onions, Kale, Sage, & Kidney Beans
- Wild Mushroom Ravioli, Roasted Garlic, Spinach-Cream Sauce
- Potato Gnocchi with Sundried Tomatoes, Wilted Spinach, Pesto Sauce, Shredded Parmesan Cheese ^②

Vegetables:

- Roasted-Garlic Brussel Sprouts,
- Roasted Fingerling Potatoes,
- Mushroom Risotto, Thyme & Shallot,
- Rosemary-Parmesan Potatoes,
- Seasonal Vegetable Medley,
- Dill-Whipped Potato with Lemon Oil,
- Summer Squash, Sweet Tomato, Basil Sauté,
- Green Bean, Caramelized Onion & Fried Shallots,
- Grilled Asparagus, Shaved Parmesan,
- Roasted Broccoli Cauliflower

Desserts:

- Assorted Dessert Shooters
- Bread Pudding with Whiskey Glaze
- Lemon Meringue Pie
- Blackberry & Mint Brownie Parfaits
- Miniature Crumbles (Seasonal)
- Miniature Cheesecakes, Seasonal Berry Sauce ^③
- Brownie, Crème Anglaise, Whipped Cream
- Assorted Cakes and Pies
- Assorted Pastries and Petit Fours

All menus are subject to 23% service charge

^① Gluten Free ^② Vegetarian ^③ Vegan

Dinner Buffets

All Dinner Buffets Include Seasonal Salad, Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

Osteria Italiano \$46

Baked Salmon with Sun-Dried Tomato Pesto & Wilted Arugula^{®①}

Chicken Puttanesca with Olives, Bell Peppers, & Baked Polenta

Pork Saltimbocca

Tri- Color Tortellini in a Vodka Sauce[®]

Roasted Brussel Sprouts with Pancetta & Nuts

Roasted Red Pepper and Gouda Soup

Arugula with Roasted Fennel, Shaved Parmesan &

Cracked- Pepper Oil

Caprese Salad

Tiramisu and Cannoli

Add Bruschetta Station | +\$3pp |

Add Assorted Antipasto | +\$5pp |

El Ranchero \$46

Chicken, Steak, & Mushroom Fajitas with Peppers, Onions, Cotija Cheese, & Served With Your Choice of Spicy-Red Chili Sauce or Roasted-Chili Sour Cream Sauce

Oven-Roasted Red Snapper with Tomatillo Salsa,

Spanish Rice & Frijoles Borrachos,

Mexican Caesar Salad with Spicy Caesar Dressing,

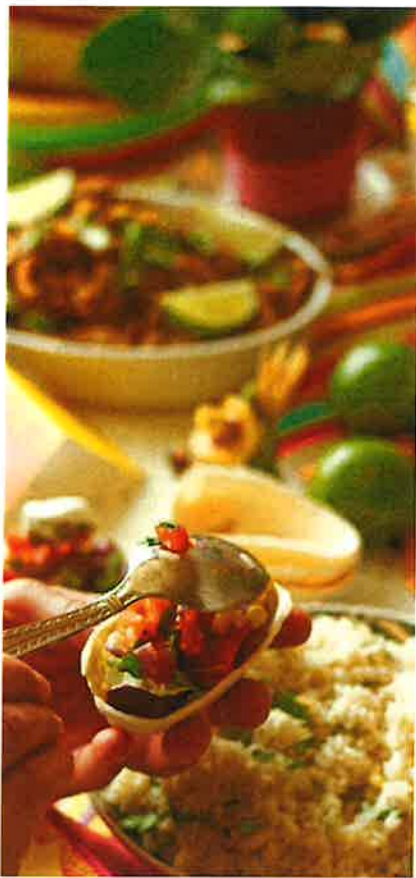
Queso Fresco & Fried Tortilla Strips,

Tortilla Chips and Salsa,

Churros with Cinnamon Sugar

Add Grilled Shrimp | +\$6pp |

Add Tortilla Soup | + \$3pp |



Dinner Buffets

All Dinner Buffets Include Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. Buffets are Served for 90 Continuous Minutes. 25-Person Minimum. Price is Per Person.

Something for Everyone | \$41 Garden-Fresh Salad Station with Gluten-Free Dressings, Display of Sliced Fresh Fruit with Yogurt Dip, Rosemary-Roasted Potatoes, Fresh Vegetable Medley, Gluten-Free Pasta Pomodoro, & **Choice of Two 2 Entrees:** Marinated Flank Steak Chimichurri, Grilled Breast of Chicken with Spinach, Artichokes, & Roasted Red Peppers, Herb-Grilled Salmon, Slow-Roasted Loin of Pork, Chef's Assorted Desserts

Mediterranean | \$38 Panko-Encrusted Asiago Chicken, Sesame-Herb Salmon, Basmati Rice, Seasonal Vegetable, Garden Fresh Salad, Pasta & Artichoke Salad with Olives & Feta Cheese, Semolina Baguettes with Butter & Seasoned Olive Oil, Assorted Cakes and Tortes


The First State Buffet | \$41 House-Made Cole Slaw, Fresh Garden Salad, Mashed Potatoes, Baked Macaroni & Cheese, Braised Collard Greens, Warm Buttered Biscuits, Seasonal Fruit Cobbler, **Choice of 2 Entrees:**

Herb-Roasted Chicken, Crispy-Fried Chicken, Homestyle Pot Roast, Roasted Turkey Breast with Gravy, Panko-Encrusted Cod, First State Crab Cakes | +\$5pp |

Delaware Corn Chowder | +\$1pp |

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 Gluten Free  Vegetarian  Vegan

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A photograph of a restaurant table setting. In the foreground, a white plate holds a plated dinner consisting of a piece of seared fish, a small salad, and a garnish. To the left of the plate is a glass of white wine and a glass of water. In the background, there are more glasses, a bottle of water, and a blurred view of the restaurant interior. The text "PLATED DINNERS" is overlaid in large, white, bold letters in the center of the image.

PLATED DINNERS

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Plated Dinners

All Plated Dinners are developed seasonally and will offer your guests the freshest experience possible.

Plated Dinners Include Freshly-Baked Rolls, Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea, and family-style dessert.
12-Person Minimum. Price is Per Person.

Select 1 Starter, 1 Entrée, & 1 Dessert for Your Event: (2nd entre choice is +\$4pp)

Starters :

-**Arugula Salad:** Tomato & Cucumber Carpaccio Topped with Baby Arugula, Slivered Red Onion, Oregano Vinaigrette

①
-**Embassy Garden Salad:** Seasonal Greens, Grape Tomatoes, English Cucumbers, Julienne Carrots, House Dressings

-**Organic Spring Mix:** Toasted Almonds, Berries, Gala Apples, Strawberry Vinaigrette

-**Baby Spinach Salad:** Sun-Dried Cranberries, Feta Cheese, White Balsamic Vinaigrette

-**Butternut Squash Bisque,** Toasted Pumpkin Seeds, Dried Cranberry

-**Wild Mushroom Bisque,** Crème Fraiche

-**Hummus Salad Plate** - Hummus, Haricots Verts, Roasted Tomatoes, Eggplant, Feta Cheese, Herbs

Entrees:

-Citrus & Herb ① Pan-Roasted Chicken Breast ② \$37

-Apple Cider-Glazed Chicken with Toasted Pecans \$37

-Breaded Picnic-Style Chicken Breast with Tomato ③ Caponata \$39

-Grilled Chicken Breast with Cremini Mushroom Sauce \$39

-Grilled Pork Chop with Apple & Raisin Chutney \$39

-Boneless Beef Short Rib with Peppercorn Demi Glace \$49

-Grilled Strip Steak with Local Mushroom Ragout ④ \$51

-Seared Salmon, Fennel, Lemon-Dill Sauce \$39

-Seared Snapper, Spicy Chimichurri \$42

-Beyond Meatballs with Hearty Vegetable Ratatouille \$37

-Coconut Curry, Carrots, Celery, Garlic, Potatoes, Cilantro, Cauliflower, Zucchini, Chickpeas, Yellow Curry Paste, Lime, Coconut Milk, over Basmati Rice \$39 ⑤

Desserts

-Seasonal Berry Mousse Shooters

-Bread Pudding with Whiskey Glaze

-Brownie Crème Anglaise, Whipped Cream

-Mini Cheesecakes with Seasonal Berries

-Blackberry & Mint Brownie Parfaits

All dinners served with chef's selected vegetable & starch.

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Beverage Packages

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***Open Bar – Tier One:**

First Hour: Bar: \$19 Per Person /

Each Additional Hour: \$4 Per Person

First Hour: Beer/Wine/Soft Drinks only: \$14 Per Person /

Each Additional Hour: \$3 per Person

Smirnoff Vodka, Beefeater Gin, El Toro Tequila, Bacardi Rum,
Jim Beam Bourbon, Seagram 7 Whiskey, Grants Scotch,
St. Remy VSOP Brandy, Miller Lite, Yuengling, Corona or Stella Artois,
House Pinot Grigio, Chardonnay, Cabernet, and Merlot

***Open Bar – Premium:**

First Hour: Bar: \$21 Per Person /

Each Additional Hour: \$4 Per Person

First Hour: Beer/Wine/Soft Drinks only: \$16 Per Person /

Each Additional Hour: \$3 per Person

All of Tier One Bar Items, Plus: Tito's Vodka, Tanqueray Gin,
1800 Tequila, Captain Morgan, Malibu, Makers Mark Bourbon,
Jack Daniels Whiskey, Dewar's White Label Scotch, Hennessy Cognac,
Sam Adams or Blue Moon, White Claw, Local IPA,
Moscato, Riesling, Pinot Noir, Zinfandel

***Consumption Bar & *Cash Bar:**

Mixed Drinks : \$8 / Premium Mixed Drinks: \$10 /

Domestic Beer: \$6 / Imported Beer: \$7 / House Wine: \$7 /

Cordials: \$8 / Soft Drinks: \$3 / Non-Alcoholic Beer: \$5

Wine:

Wine Service (2 Pours) – House Cabernet & Pinot Grigio \$6 Per Person

Bottle Prices (750 ml): Seaglass Pinot Grigio \$29 / Kendall Chardonnay \$39 /

The Show Malbec \$31 / 14 Hands Cabernet \$33 / Woodbridge Cabernet \$18 /


Woodbridge Pinot Grigio \$19 / Woodbridge Cabernet \$19 / Woodbridge Merlot \$20 /

Sutter Home Riesling \$18 / Sutter Home Moscato \$18 / Menage a Trois Prosecco \$33 /

(* \$100 bartender fee if bar sales are below \$400)

All prices are subject to a 23% Service Charge. All prices are subject to change due to unforeseen market price increases beyond our control.

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A bartender fee of \$100 will be assessed and paid in advance of event. If bar sales reach \$400 at the event, the \$100 bartender fee will be reimbursed. All bars must be open a minimum of one hour. Any bar may be closed earlier than requested at the discretion of management. Delaware State Law requires that all patrons must be 21 years of age to consume alcoholic beverages. Liquor or Beer may not be brought onto the premises for the purpose of consumption in the banquet or public areas.

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Beverage Packages

