



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

CATERING MENUS

654 S. College Ave., Newark, DE 19713

302-368-8000 www.newark.embassysuites.com



BREAKFAST BUFFETS

302-368-8000

www.newark.embassysuites.com



Breakfast Buffets

Available Every Day Until 11:00 a.m. for One and One-Half Continuous Hours.
All Selections are Served with Assorted Fruit Juices, Coffee, Decaffeinated Coffee, & Tea Selections. Price Per Person.

Add a Station to Any of These Buffets to Enhance Your Experience .

Continental Breakfast \$15

Selection of Breakfast Breads
Selection of Bagels
Spreads of Butter, Peanut Butter, Fruit Preserves,
Regular & Flavored Cream Cheeses

10-person minimum

Executive Continental \$18

Whole and Sliced Fresh Fruit, Breakfast Pastries, Butter, Peanut Butter and Fruit Preserves, Bagels and Cream Cheese, Assorted Yogurt

10-person minimum

Hot and Hearty \$23

Scrambled Eggs,
Choice of French Toast or Pancakes,
Choice of Sausage, Bacon, Ham, Turkey Sausage, or Turkey Bacon.
Breakfast Potatoes,
Assortment of Sliced Fruit, Including Melons, Grapes,
& Seasonal Fruit,
Selection of Breakfast Pastries, Muffins, and Bagels
Spreads of Butter, Peanut Butter, Butter, Fruit Preserves,
Regular & Flavored Cream Cheeses

20-person minimum

The Embassy Brunch \$32

Sliced Seasonal Fresh Fruit and Berries, Assorted Muffins and Bagels, Cream Cheese, Butter, Jams, Scrambled Eggs OR Seasonal Local-Sourced Vegetable Frittata, Bacon OR Pork Sausage, Country-Style French Toast with Maple Syrup Breakfast Potatoes, Fresh Field Greens Salad, Seasonal Hot Vegetable, Elegant Dessert Display, Choice of One (1) Entrée from "Build-Your-Own-Buffer Lunch" menu, or Two (2) for an additional \$4 per person.

Brunch Available until 2:00 p.m. for one and one-half continuous hours.
Price is per person.

25-person minimum

All menus are subject to 23% service charge



BREAKFAST STATIONS

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Breakfast Stations

Select a Station to add to your Breakfast Buffet to Create a Tasty and Fun Breakfast Experience. All Breakfast Stations are Served for 90 Continuous Minutes and are Served to a Minimum of 20 People.

* Chef-Attended for a Live Action Experience \$125. (recommended 1 attendant per 50 guests)

Oatmeal Bar \$8 per person

Top Your Oatmeal with Flax Seeds |
Assorted Nuts | Assorted Dried Fruits |
Granola |

Fresh Berries or Cinnamon Apples
(Seasonal) | Brown Sugar | Agave

Parfait Station \$12 per person

Greek Yogurt, Granola, Berries, Diced Fruit,
Chopped Roasted Nuts | Chia-Seed Pudding
with Almond Milk, Chia Seeds, Agave
Nectar, Seasonal Fruit Garnish |
Overnight Oats

Country Grits Station \$8 per person

Cheddar | Bacon Bits | Butter | Brown Sugar
| Jalapenos | Diced Tomatoes | Green
Onions

Tutti Fruitti \$12 per person

Smoothie Shooters | Bowl o' Berries |
Whole Bananas,
Sliced Fruit Platter

Omelets to Order* \$18 per person

Chef-Attended Omelet Station with Assorted
Cheeses, Meat and Veggie Toppings |
Whole Eggs, Egg Whites

By The Dozen

Assorted Donuts \$32

Assorted Greek Yogurts \$35

Assorted Fruit Smoothies \$35

Breakfast Burritos \$38

All menus are subject to 23% service charge

Ⓢ 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.



LUNCH BUFFETS

302-368-8000

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Build Your Own Buffet Lunch

Build-Your-Own Buffet Experience - Pick 2 Entrees, 2 Vegetables, and 1 Dessert for \$34, OR Pick 3 Entrees, 2 Vegetables and 2 Desserts for \$44

Available Every Day 11 a.m. - 3 p.m. for 60 Continuous Minutes. 20-person Minimum. Price Per Person. Served w/ Seasonal Salad, Rolls & Butter, Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

Entrees:

- Grilled Flank Steak Chimichurri, ⓂⓂ
- Lemon Chicken, Tomato, Kalamata, Feta, and Pickled Red Onion, Ⓜ
- Seared Salmon, Mustard-Tarragon Vinaigrette, Ⓜ
- Roast Pork Loin, Apple-Cranberry Chutney, Ⓜ
- Mushroom Ravioli -Pesto Cream ,
- Balsamic-Marinated Chicken with Tomato-Basil Bruschetta, Ⓜ
- Panko-Crusted Cod with Lemon-Caper Sauce, Ⓜ
- Pan-Seared Chicken with Marsala-Glazed Mushrooms,
- Gnocchi with Lemon-Cream Sauce, Ⓜ
- Tortellini with Spinach, Sundried Tomatoes in Light Pesto Cream,
- Gluten-Free Pasta tossed with Seasonal Vegetables, Tomato-Basil Sauce. Ⓜ



Vegetables:

- Roasted Butternut Squash,
- Oven-Roasted Garlic Brussel Sprouts,
- Squash and Zucchini,
- Cauliflower Bake,
- Choice of Orzo, Farro, or Rice Pilaf,
- Sour Cream & Chive Mashed Potatoes,
- Rosemary-Parmesan Potatoes,
- Summer Squash, Sweet Tomato, Basil Sauté, --
- Green Bean, Caramelized-Onions,
- Roasted Asparagus with Roasted Garlic Oil,
- Cheddar-Laced Grits.

Desserts:

- Assorted Mousse Shooters
- Bread Pudding with Whiskey Glaze
- Assorted Cheesecakes
- Lemon Meringue Pie
- Blackberry and Mint Brownie Parfaits
- Flourless Chocolate Torte
- Tri-Berry Cobbler Shooters Ⓜ
- Assorted Cakes and Pies
- Miniature Cheesecake, Seasonal Berry Sauce
- Brownie, Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

Ⓜ Gluten Free Ⓜ Vegetarian Ⓜ Vegan

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Available Every Day 11:00 a.m. - 3:00 p.m. for 60 Continuous Minutes. 20-Person Minimum. Price Per Person.
Served with Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

Taste of Rome | \$35

Grilled Flank Steak with Roasted Mushrooms, Sundried Tomatoes, & Wine Jus | Chicken Parmesan | Seasonal Vegetable Risotto | Grilled Eggplant with a Balsamic Glaze | Cold Spinach and Orzo Salad | Caprese Salad | Italian Bread | Tiramisu and Assorted Cannoli

Add Grilled Chicken for the Caesar \$4 | Add Assorted Antipasto \$4 | Add Bruschetta Station \$3 | Add Soup \$2

La Cucina de La Abuela | \$29

Build-Your-Own Tacos: Ground Beef, Shredded Chicken, Roasted Vegetables with Corn and Flour Tortillas | Shredded Cheese, Pico de Gallo, Sour Cream, & Fiesta Rice | Refried Pinto Beans | Mixed Greens with Onions, Radishes, & Tomatoes in a Cilantro-Lime Dressing | Black Bean and Corn Salad, Tortilla Chips & Salsa, Churros with Cinnamon Sugar

The Philly Phanatic | \$29

Mixed Garden Salad, Philly Beef and Chicken Cheese Steaks, Italian Meatballs Marinara, Roasted Peppers & Onions, Assorted Sliced Cheeses, Cheddar Cheese Sauce, Crispy Kettle Chips, Freshly-Baked Sub Rolls, Shredded Lettuce, Sliced Tomatoes, Onions, Pickles, & Dessert Display

Blue Hen Buffet | \$33

Chef's Seasonal Soup, Fresh Baked Roll Assortment, Seasonal Local Greens Salad, Dressings, Pan-Seared Breast of Chicken with Roasted Local Mushrooms and Shallots, Rockfish Filet with Lemon and Capers, Rigatoni with Crab-Laced Brandy-Blush Sauce, Rosemary-Parmesan Potatoes, Seasonal Vegetable, Assortment of Mini Desserts

Garden Fresh | \$31

Chef's Seasonal Soup, Fresh-Baked Roll Assortment, Fruit & Berry Parfaits, Assorted Mixed Greens, Cucumbers, Tomatoes, Feta, Olives, Parmesan, Croutons, Sun-Dried Cranberries, Onions, Chopped Pecans, Carrots, Assorted Dressings | Hard-Boiled Eggs +\$1 | Bacon Bits +\$1 |

Select Two (2) Prepared Salads: Mediterranean Pasta Salad, Quinoa Salad, Spicy Farro & Chickpea Salad, Homemade Potato Salad, Fresh Fruit Salad, | Tuna Salad +\$2 |

Select Two (2) Proteins: Grilled Chicken Breast, Seared Herb Salmon, Seared Tofu, Grilled-Sliced Portabellas, Tuna Salad, | Sliced Flank Steak +\$4 | Garlic Shrimp +\$4 | Crab Cake +\$6 |

Buffet Lunches

Lunch Buffets Include Seasonal Salad, Coffee, Decaffeinated Coffee, Tea, Iced Tea. Lunch Buffets are 60 Continuous Minutes. 20-Person Minimum. Price is Per Person.

Deli-Ware Buffet | \$24

Mixed Garden Green Salad, Fruit Salad, Grilled Vegetables, Sliced Roast Beef, Oven-Roasted Turkey, Sliced Baked Ham, Sliced Cheeses, Lettuce, Tomato, Sliced Onion, Kosher Pickles, Condiments, Potato Chips, Bread Basket, Cookies & Brownies. | Add Chef's Daily Hot Pasta Creation +\$3 Per Person | add Soup +\$2 |, |add Pasta Salad +\$2 |, |Upgrade to Caesar Salad +\$2 |, add Tuna Salad +\$2 | add Chilled Grilled Chicken +\$2 | |add Country Potato Salad +\$2 |

Hand-Crafted Sandwich Bar | \$29

Assortment of **Your Choice of 3** Prepared Sandwiches, Including:

- Roast Turkey with Smoked Gouda, Chipotle Aioli, & Mixed Greens on a Snowflake Roll
- Roast Beef with Roasted Tomatoes, Horseradish Mayo, & Cheddar Cheese on a Ciabatta Roll
- Roasted Vegetable Wrap with Spinach, Roasted Squash, Roasted Eggplant, Roasted Red Peppers, & Hummus
- Cajun Tofu Sandwich: Cajun-Seared Tofu, Lettuce, Tomato, Butter-Free Buffalo Sauce, Vegan Coleslaw, Served on Ciabatta
- Chickpea Gyro: Roasted Chickpeas, Tomatoes, Onions, Romaine, Pita, Tzatziki Sauce
- Multigrain Bread, Roasted Turkey, Monterey Jack, Leaf Lettuce, Tomato, Bacon Aioli
- Buttery Croissant, Danish Ham, Swiss Cheese, Lettuce, Tomato, Dijonnaise
- Classic Hoagie Roll, Prosciutto, Genoa Salami, Provolone, Roasted Red Peppers, Basil, Leaf Lettuce, Italian Vinaigrette
- Tortilla Wrap, Grilled Chicken, Fresh Mozzarella, Mixed Greens, Tomato, Pesto

Baby Spinach Salad with Feta, Spiced-Candied Pecans, & Craisins, Potato Salad with Mustard-Thyme Vinaigrette, Assorted Cookies & Brownies

Embassador's Choice (Pre-Order, 20-Person Maximum) | \$24 (+\$3pp if Boxed). Choose Your Menu Below, by Individual, 2 Hours Prior to Lunchtime:

Sandwich or Entrée Salad (select one): Roast Beef & Cheddar on Kaiser, Baked Ham & Swiss on Kaiser, Smoked Turkey Breast & Provolone on Kaiser, Marinated Vegetable Wrap, Garden Salad with or Without Grilled Chicken Breast (Salad Not Available Boxed).

All Above Served with Potato Chips, Whole Fresh Fruit, Brownie, Bottle of Water or Soft Drink.

All menus are subject to 23% service charge

Ⓜ️ Gluten Free Ⓜ️ Vegetarian Ⓜ️ Vegan

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.



A close-up photograph of a white ceramic plate with a gold rim. The plate is filled with fresh ingredients: vibrant green arugula leaves, several bright red cherry tomatoes, and a generous portion of spiralized zucchini. The text "PLATED LUNCHES" is overlaid in the center in a bold, white, sans-serif font.

PLATED LUNCHES

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Plated Lunch

Plated Lunches Include, Freshly-Baked Bread & Butter, Family-Style Dessert, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. 12-person minimum.

Starter – Select 1 Starter, 1 Entrée and 1 Dessert from Options Below (if 2 Entrees + \$3pp)

Starters

Bibb Lettuce, Strawberries, Toasted Almonds, & Brie with White Balsamic
Romaine Hearts, Shredded Asiago, Focaccia Croutons with Caesar Dressing
Grilled Asparagus, Sliced Tomato, Baby Greens, Shaved Parmesan, Peppercorn Dressing

Baby Spinach, Red Onion, Sun-Dried Cranberries, Chopped Pecans, Balsamic Vinaigrette
Roasted Wild Mushroom Bisque
Maryland Crab Soup

Entrees

Beer-Brined Chicken with Pineapple Salsa \$26
Roasted Striploin with Chimichurri \$34
Roasted Pork Loin with Cranberry & Apple Chutney \$26
Seared Teriyaki Salmon \$29
Panko-Encrusted Cod, Spinach, Light Lemon-Caper Sauce \$26
Pan-Seared Chicken with Balsamic Pan Jus \$26
Vegetable Curry, Carrots, Celery, Garbanzo Beans, Cauliflower, Potatoes, Squash, Cilantro, Lime, Coconut Milk over Basmati Rice \$27 ♻️
Mushroom Ravioli with Pesto Cream \$26
Rigatoni, Roasted Portabella, Seasonal Roasted Vegetables in a Light Pesto \$23 ♻️

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 Served with Chef's Selected Vegetable and Starch

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A top-down view of a pink smoothie in a clear plastic blender cup. The smoothie is topped with a generous amount of shredded white material, likely coconut. A green straw is inserted into the smoothie. The cup is sitting on a light-colored surface.

BREAKOUTS

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Breaks

All Breaks are Served for 60 Continuous Minutes. 10-Person Minimum. Price is Per Person.

Coffee & Donuts: an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee, Served with a Selection of Donuts \$11

Juicing & Jiving: an Assortment of Energy Bars, Smoothie Shooters, & an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee \$15

Blaze-Your-Own Trail: Build-Your-Own Trail Mix Bar, Including: Chocolate Morsels | Assorted Roasted Nuts | Assorted Dried Fruits | Granola | Goldfish Crackers, Bottled Water \$14

EmPower Snack: Assorted Crudité with a Mix of Dipping Sauces and Dressings | Hummus Dip with Pita Chips | Assorted Energy Drinks & Bottled Water \$15



Boardwalk Summers | Assorted Ms. Vickie's Chips, Thick-Fudge Brownies, Soft Pretzel Nubs with Cheese Sauce, Freshly-Popped Popcorn, & Sliced Fruit Display, Assorted Soft Drinks & Bottled Water \$19

Parisian Picnic | Cheese Board with Assorted Cheese, Crackers, Sliced Baguettes, a Variety of Fresh Fruit, Roasted Mixed Nuts, Mini Desserts, Infused Waters & Sparkling Water \$19

You Say Tomato! | Tomato-Basil Bruschetta, Prosciutto, Aged Asiago Crostini, Freshly-Baked Baguettes, Grilled Flatbread Pizzas, Bottled Water \$17

Sweet Sensations | A Full-Sugar Coma with Assorted Dessert Bars & Cookies, Assorted Candy Bars, Assorted Soft Drinks, & Bottled Water \$15

Winter Wonderland | Hot Chocolate Bar with Assorted Flavors & Toppings for Your Favorite Cold-Weather Beverage, Assorted Grilled Cheese Bites, 2 Hot Soups, Coffee, Decaffeinated Coffee, Tea, Assorted Sodas & Bottled Water \$18

Fall Harvest | Caramel-Apple Crumb Cake, Mulled Apple Cider, Harvest-Blend Trail Mix, Cinnamon-Applesauce Cups, Bottled Water, Hot Tea \$14

Meeting Breaks

Pastries & Assorted Danish, OR Assorted Muffins, OR Bagels with Cream Cheese | \$32 per dozen

Assorted Cookies OR Assorted Brownies | \$28 per dozen

Warm Soft Pretzels, Mustard, Cheese Sauce | \$30 per dozen

Sliced Seasonal Fresh Fruit | \$7 per person (served for 60 minutes. 10-person minimum).

Chips and Dips: Potato Chips, Tortilla Chips, Pretzels, with French Onion Dip and Salsa | \$8 per person (served for 60 minutes. 10-person minimum).

Fruited Yogurt | \$5 per person (served for 60 minutes. 10-person minimum).

Popcorn, Pretzels, and Goldfish Crackers | \$6 per person (served for 60 minutes. 10-person minimum).

Fancy Mixed Nuts | \$22 per pound

Beverages: House Blend Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea (Unsweetened) | \$41 per gallon OR \$6 per person (for 60 minutes. 10-person minimum).

All-Day Beverage Service—including House Blend Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea (Unsweetened), Bottled Water and Soft Drinks | \$14 per person (for 8 hours. 10-person minimum).

Lemonade, OR Fruit Punch, OR Fruit Juices | \$32 per gallon

Assorted Soft Drinks, Bottled Water | \$4 each

All menus are subject to +23% service charge.

