



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

**CATERING MENUS**

**654 S. College Ave., Newark, DE 19713**

**302-368-8000    [www.newark.embassysuites.com](http://www.newark.embassysuites.com)**



# BREAKFAST BUFFETS

302-368-8000

[www.newark.embassysuites.com](http://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

302-368-8000

[www.newark.embassysuites.com](http://www.newark.embassysuites.com)



# 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

[www.newark.embassysuites.com](http://www.newark.embassysuites.com)

# 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

Ⓛ 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.



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

302-368-8000

[www.newark.embassysuites.com](http://www.newark.embassysuites.com)

# 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**

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 top-down view of a pink smoothie in a clear plastic blender cup. The smoothie is topped with white sprinkles. A green straw is inserted into the smoothie. The blender cup is sitting on a grey surface.

# BREAKOUTS

302-368-8000

[www.newark.embassysuites.com](http://www.newark.embassysuites.com)

# 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—includes 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.**

