



WEDDINGS

The menus shown are guidelines. We will gladly work closely with you to plan the menu for your special event. There is a split entrée fee of \$1.50 each. Children's meals are available on request. There is a bartender/bar set up fee of \$30 per hour. There is a shucker fee of \$75. A service charge of 20% will be assessed.

Seated Wedding Packages

Fruit & Cheese Display

First Course (Choose one)

Caesar Salad

House Salad with Balsamic Vinaigrette Dressing

Soup (Choose one)

Potato Leek

Cream of Broccoli

Chicken & Rice

Italian Wedding Soup

Entrees

Prime Rib of Beef Slow roasted and served au jus
with creamed horseradish

\$61.50

Filet of Beef Tender filet mignon grilled to perfection,
topped with sautéed mushrooms, served over Madeira

sauce

\$61.50

Veal Oscar

Veal scalloppini topped with jumbo lump crabmeat,
asparagus and Hollandaise sauce

\$59.50

Delaware Combo

Chicken breast sautéed in lemon butter, served with jumbo
lump crab cake

\$57.50

Chicken Ambassador Tender breast of chicken with
a spinach cream cheese, wrapped in puff pastry and baked

\$58.50

Chicken Roulade Chicken breast stuffed with mushroom
duxell, topped with roasted red pepper sauce

\$58.00

Baked Salmon Served with mustard champagne sauce

\$55.50

Vegetable Napoleon

Grilled portabella mushrooms, served in layers of eggplant,
zucchini, yellow squash, peppers, and fresh mozzarella,
drizzled with lemon basil oil

\$46.50

continued on next page



WEDDINGS

Seated Wedding Packages (continued)

Potato or Rice Option (Choose one)

Herbed Cous Cous

Blended Wild Rice

Rice Pilaf

Baked Potato

Twice Baked Potato

Herbed Buttered Redskin Potatoes

Vegetable (Choose one)

Fresh Asparagus (seasonal)

Snow Peas with Carrots Juliennes

Broccoli with Lemon Vinaigrette

Vegetable Medley

Broiled Tomato with Herbed Bread Crumbs

Green Beans with Diced Red Peppers

Buffet Packages

All buffets include a Fruit & Cheese Display

BUFFET 1

\$54.00 per person

Tossed seasonal greens with assorted dressings

Chicken Cordon Bleu

Pasta primavera

Chef's vegetable du jour

Chef's potato du jour

Rolls and butter

Apple pie

German chocolate cake

Coffee, tea, decaf

BUFFET 2

\$57.50 per person

Caesar salad

Chicken piccata

Flounder Florentine with roasted red pepper sauce

Vegetable lasagna

Chef's vegetable du jour

Chef's potato du jour

Rolls and butter

New York style cheesecake over raspberry sauce

Coffee, tea, decaf

continued on next page



WEDDINGS

Buffet Packages

BUFFET 3

\$61.50 per person

Baby spring mix salad with crumbled bleu cheese & raspberry vinaigrette

Veal Marsala

Shrimp & scallop scampi over rice pilaf

Grilled vegetable rosa over bowtie pasta

Chef's vegetable du jour

Chef's potato du jour

Rolls and butter

Chocolate raspberry torte

Coffee, tea, decaf

Stations Packages

\$68.50 per person

First Hour

Fruit & Cheese Display

Choice of four Passed Hors d'Oeuvres*

Second Hour & Third Hour

Carving Station (Choose two)

Grilled tenderloin of beef

Roasted pork loin

Pecan crusted turkey breast

Honey glazed Virginia baked ham

continued on next page

* A listing of hors d'oeuvres is available from the Club Web site at www.udel.edu/BGClub/catering.



WEDDINGS

Stations Packages (continued)

Second Hour & Third Hour (continued)

Pasta Station

Pastas: penne, bow tie, & tri-color cheese

Tortellini sauces: marinara, alfredo, & basil crème sauce

Toppings: sun-dried tomatoes, black olives, mushrooms, hot Italian sausage, & roasted red peppers

Salad Station

Caesar salad

Grilled vegetable salad

Baby spring mix salad

Assorted dressings

Bread Station

Assorted rolls

Loaves of assorted breads

Assorted butters: honey, herbed, regular

Fourth Hour

Flavored coffees & tea

Petits fours