

University and Whist Club



Wilmington

Dinner Menus

Three Course Served Dinner

(Minimum of 20 guests)

Please select a first course of appetizer *or* soup, *or* salad; a main course, and dessert
(additional course \$7.50)

Appetizers

- Cheese Filled Tortellini or Ravioli in Tomato Basil Cream
- Fresh Mozzarella, Tomato, & Roasted Peppers with Pesto and Balsamic
- Grilled Portobello Mushroom on Baby Greens
- University & Whist Crab Cake (3 oz.) with Tomato Basil Cream mp
- Jumbo Lump Crabmeat Cocktail mp
- Chilled Shrimp Cocktail (3 pieces) with Cocktail Sauce 12.00 pp

Soup Selections

- Chicken and Corn Chowder
- Cream of Broccoli and Cheddar
- Forest Mushroom Soup
- Tomato-Basil Bisque (gluten free)
- Maryland Crab (mp)
- Vegetable or Vegetable Beef (gluten free)

Salads

- Classic Caesar Salad, Chopped Romaine, Croutons, Parmesan, House Made Caesar Dressing
- Mixed Seasonal Spring Greens, Carrots, Cucumber & Cherry Tomatoes, with choice of Champagne Vinaigrette, Classic Balsamic Vinaigrette, White Balsamic Vinaigrette, Lemon and Herb Vinaigrette, Creamy Blue Cheese, Honey Dijon or Creamy Buttermilk Ranch
- Baby Spinach, Red Onion, Glazed Walnuts, Strawberries, Feta, Champagne Vinaigrette
- Spinach and Bibb with Mandarin Orange and Almonds, Scarlet Orange Vinaigrette
- Caprese Salad, Fresh Tomato, Mozzarella, Basil, Balsamic Drizzle
- Spring Mix, Cheese Tortellini, Black Olives, Slivered Red Onion, Feta, Lemon Herb Vinaigrette (3.50)

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Three Course Served Dinner (continued)

Entrée Selections

(Select One Entree)

A surcharge of \$3.00 per guest is incurred when two entrées are chosen

Chicken Sauté with Exotic Mushrooms in a Chardonnay Cream Sauce 44.00
Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout 44.00
Stuffed Chicken Breast with Prosciutto & Mozzarella, Rosemary Demi-Glace 45.00
Chicken Parmigiana with Capellini Marinara 44.00

Broiled Mahi-Mahi with Mango-Kiwi relish 46.00
Broiled Salmon with Pineapple-Chili Glaze 43.00
University & Whist Jumbo Lump Crab Cake (5 oz.), Tomato Basil Cream mp
Roasted Sea Bass with Artichoke and Herb Butter 57.00

Seared Sirloin Strip Steak (10 oz.) with Brandy Pink Peppercorn Cream 60.00
New Zealand Lamb Rack with Roasted Garlic & Rosemary Sauce 62.00
Pork Tenderloin Medallions with Ginger-Apple Sauté 45.00
Filet Mignon with Mushroom Sauce or Béarnaise
Six ounce 58.00 Eight ounce 64.00

Prime Rib of Beef (10 oz.) with Natural Juices and Horseradish Cream 60.00
...Minimum of 15 guests required

Grilled Vegetables & Roasted Tomato with Balsamic Reduction and Pesto GF & Vegan 40
Cheese Ravioli with Marinara or Tomato Cream Sauce, Basil 40
Stuffed Portobello Mushroom with Spinach & Couscous, Roasted Plum Tomatoes, Curry Cream GF 40
Seasonal Vegetable Risotto with Grated Parmesan Cheese, Fresh Herbs 40 GF

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Three Course Served Dinner (continued)

Combination Plates

Broiled Salmon with Pineapple Ginger Glaze & Filet (5 oz.) with Mushroom Demi-Glace 70.00
Crab Cake (4 oz.) with Caper-Dill Butter & Chicken Breast with Exotic Mushrooms MP
Crab Cake (4 oz.), Tomato Basil Cream & Filet Mignon (5 oz.) with Red Wine Demi-Glace MP

Your Meal is Accompanied by a Chef's Choice Starch and Vegetable, Rolls & Butter

Dessert Selection

(Select One Item from One Category)

Cheesecakes

New York Style with Strawberries, White Chocolate, Chocolate Marble Swirl or Raspberry Swirl

Pies and Tarts

Apple Pie, Key Lime Pie, Pecan Pie, Pumpkin Pie, Fresh Mixed Fruit Tart

Mousses & Ice Cream

Chocolate or White Chocolate Mousse in a Chocolate Cup
Vanilla Bean Ice Cream or Raspberry Sorbet in a Chocolate Cup

Tortes and Cakes

All Chocolate Mousse Torte,
German Chocolate Cake, Carrot Cake, Strawberry Shortcake

All Served Dinners are Accompanied by French Roast Coffee & Harney & Sons Select Teas

All Prices are Subject to a 22% Service Charge

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Dinner Buffets

(Minimum of 30 guests)

Delaware Buffet: select one soup or salad and two entrées \$44 pp

Whist Buffet: select one soup, two salads and three entrées \$56 pp

Soup Selections

Chicken and Corn Chowder
Cream of Broccoli and Cheddar
Forest Mushroom
Maryland Crab (mp)
Tomato-Basil Bisque (gluten free)
Vegetable or Vegetable Beef (gluten free)

Salad Selection

Seasonal Mixed Greens*, Spinach*, Caesar, Mediterranean Pasta Salad, Greek Salad or
Fresh Mozzarella, Tomato & Basil

* When Selecting Mixed Greens Salad or Spinach Salad, Please Choose
Two of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon
Creamy Buttermilk Ranch

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Dinner Buffets (continued)

Entrée Selections

- Breaded Chicken Parmigiana with Capellini Marinara
Chicken Breast Provençale with Herbs, Olives, Garlic, Shallots and Tomato Ragout
Southern Fried Chicken
Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Rosemary Demi-Glace
- Broiled Salmon with Pineapple-Chili Glaze
Roasted Mahi-Mahi with Mango-Kiwi Relish
Shrimp & Scallops over Linguine with Garlic & White Wine Sauce, Tomato & Basil (4.00)
Crab Cake (6 oz.) with Cocktail & Tartar Sauces MP (one per person)
- Roast Pork Loin with Dijon, Garlic & Rosemary
Roast Top Round of Beef, Shallot & Mushroom Sauce
- Baked Ziti with Mozzarella, Parmesan & Marinara
Penne Pasta with Choice of Alfredo, Marinara or Vodka Cream Sauce
- Your Buffet is Accompanied by a Chef's Choice Starch and Vegetable, Rolls & Butter

University & Whist Club Dessert Table

Including Assortment of Miniature Pastries, Gourmet Cookies, Fresh Berries, and Whipped Cream

Beverage Station of French Roast Coffee, Harney & Sons Select Teas & Iced Tea

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